



JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

Newsletter

April 2013

www.joneswinery.com

Hello,

Gosh it is April 2013 already. As always the time flies past, but the start of 2013 seems to have taken us to a new level. We had a long summer, an early harvest and then another reminder of the power of mother nature in the form of a tornado! Read on about all this, some interesting visitors we've had and all the regular features....

Gone with the wind...



In saying that the start of the year has been a little bit of a whirlwind isn't actually that far from the truth. On the evening of the 21st March, we found ourselves smack bang in the path of a the tornado that weaved it's destruction through a number of towns on and around the Murray. It was certainly a very scary event for Mandy and Ruby and Rozie.

The next day revealed substantial damage to our buildings, 6 rooves that need to be replaced or repaired, and a giant mess. To give an indication of the power of the wind, we found one of our 1/2 tonne fermenting vats about 350 metres away across the road in the middle of the vineyard!

We were able to reopen on Monday 25th March and whilst we are still awaiting some repairs but most of the cleanup is complete. Most importantly everyone is ok, alas for our chickens. The wine was safe and the vines have fared quite well so we are thankful for that and all those that helped us out and wished us well.

Check out our website www.joneswinery.com for more details and photos.

Harvest report

Harvest started early this year at Jones'. This was due to the constant warm and sunny summer which meant the grapes ripened a little earlier than expected. This also meant that the grapes were quite small. Whilst this means a decrease in yield the concentration of flavour is quite amazing.



The marsanne was first to be picked on 13th of February with pretty much all bar the muscat in by the end of February. The fiano and durif yielded enough to make into individual lots but the overall yield was only half of what we were expecting when we did our yield estimates in December. The wines are now all nicely tucked away in barrel in our well ventilated sheds!

In summary we are very excited about this year's harvest and are looking forward with a good degree of confidence to 2013 being an excellent vintage!



News from Jones Café

Jones Café has also had a very busy start to the year. It seems that word of mouth is really getting out there and we advise that you book in advance, particularly on the weekends, to save disappointment.

Kate has some beautiful Autumn dishes on the menu at the moment such as wattle seed encrusted kangaroo and Madame Garot's coq au vin.



There are also some special events coming up that Jones Café will be playing a large part in. You might also be interested to know that we do cater for private dinners and functions also. Jones Café offers dinners and cocktail parties for all sorts of celebrations and special occasions.



Don't forget you can book online at www.joneswinery.com. Or call us on 02 6032 8496.

Jones Road, Rutherglen, VIC 3685
Phone: 02 6032 8496 Fax: 02 6032 8495

jones
the winemaker



Ask Arthur

It's your regular opportunity to ask a question of Arthur....

Question: What happens after harvest in the vineyard..... is it holiday time?



Answer: Well I wish it was!

After we caught our breath and had helped out in the winery making sure the wines were all "bedded-down", the tornado came through.

Our vineyard work started by replacing bent or broken posts. We also picked up sheets of tin and bits of tree that littered the vineyard along with our young vine protectors which were ripped apart by the high winds. There are broken wires that need to be mended and vines still to be straightened.

We have also been putting straw out undervine as mulch with a cattle feeder that unrolls the big round bails of straw. That needs to be raked into place. Our cover crops in between the rows have started their Autumn growth spurt. They include clover and ryegrass along with some pesky weeds that will have to be dealt with after the next rain.

That should keep us busy right up until it is time to prune... after we get at least two good frosts!

Update from Ruby and Rozie



Thursday 24th March...

"We know that we suffer from noise phobia, but this really was too much....Is that a train about to plough through the house? Hanging out by Mandy might be the safest bet, even if she was running around the house like a mad-women!

After she headed out to check what the noise was all about we thought it might be best to hang out inside in the safety of our nice warm beds.

We are still looking out for our feathered friends. Where on earth could they be? It is like they have been sucked up by a tornado!"



R.I.P Chookies

DATES FOR YOUR DIARY

The Sweet Cycle—Sat 18th May

Jones Winery is participating in this growing annual event. Three leisurely stages of cycling through the picturesque countryside, dotted with three unforgettable epicurean experiences.



The Chef, the Winemaker and the Sausage Maker—Sat 25th May

We've snagged the maestro Michael Frederick from Morrison Street Continental Butchers to teach us the art of making sausages at home with very basic equipment.

Kate will prepare a superb three course meal, featuring sausages of course with matched wines by Mandy.

Winery Walkabout—June 8th-10th

It's on again! If you haven't experienced a Rutherglen Winery Walkabout yet, then it's well worth a visit. At Jones, we will have a vertical tasting of our famous LJ and tasting of French Champagne from Arlaux with Mandy as well as a cosy area by the fire for our wine selection members.

Jones Cafe will be offering a range of fondues both savoury and sweet. Think rich cheese or luscious chocolate as an example.

Please call 02 6032 8496 to book for any of the above events. Check out our website or Facebook page for all upcoming events and latest news.

With our very best wishes,

Arthur and Mandy