



# JONES

EST. 1860  
WINERY & VINEYARD  
RUTHERGLEN



**NEWSLETTER FEBRUARY 2016**

**[www.joneswinery.com](http://www.joneswinery.com)**

## WELCOME TO OUR NEWSLETTER

We hope you had an enjoyable, festive holiday season and a great start to 2016.

Summer is always a busy time at Jones, both inside and out in the vineyard. The café and cellar door were humming over the holidays – it was good to see friends and families relaxing and enjoying themselves. The 2016 harvest has started early and the cows are calving. Plus we are getting ready for the Melbourne Food and Wine Festival City Cellar event on 6 March, and Tastes of Rutherglen Wine and Food Festival on 12 & 13 March. Phew!

With our very best wishes,  
Arthur & Mandy

## Summer Wine

We currently have a superb selection of wines for sale, all with appealing characteristics & good to drink now. The white wines & Rosé are particularly lovely summer wines.

The **JW&V 2015 Fiano** is aromatic and citrusy with a crisp finish. James Halliday recently wrote - *"Fiano seems to be one of the most interesting of the truly alternative white varieties"*. It definitely has a lot of people talking about it. **\$25 per bottle.**



One of Mandy's favourite wines is Marsanne & the **JW&V 2012 Marsanne** is deliciously complex & very food-friendly. **\$25 per bottle.**

Our friends at Chateau Carsin in Bordeaux have sent us some bottles of their **2014 L'Etiquette Grise**: a full flavoured, crisp dry white made from Sauvignon Gris. **\$36 per bottle.**

The **JW 2015 Rosé** is perfect for relaxing in the shade on a summer's

## Summer Wine continued -

day. Made from shiraz & grenache, it's dry with spicy, aromatic fruit. Popular, even with lovers of red wine. **\$22 per bottle.**

The luscious **JW&V 2012 Sparkling Shiraz** is a splendid wine for special dinners & functions, or anytime really. **\$42 per bottle.**

Remember, if you are planning to drink red wine on a warm day, it should be cooled slightly to around 18 - 20°C. If it's too warm, you won't enjoy the true quality of the wine.

For more information, visit our online Shop or Cellar Door.

## Gift Vouchers

Gift vouchers can be used at the Cellar Door or in our Café. They can be purchased from our online Shop.



## News from Jones Café



The Jones Winery Café is acclaimed for its French-inspired food & excellent service, plus it is the perfect way to experience our wines. All the cellar door wines are available by the glass or bottle, plus we have some special Jones back vintages that are only available in the café –

**2008 jones the winemaker Marsanne**

**2011 Jones Winery & Vineyard Townblock**

**2006 Jones Winery & Vineyard L.J.**

**2005 jones the winemaker Durif**

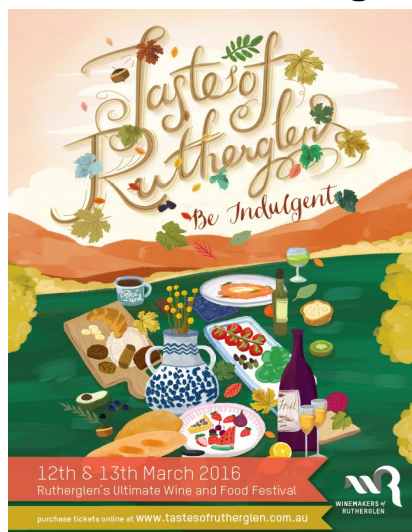
The delicious, seasonal menu has some light summer dishes such as Mushroom Tart and Fish Croquettes, or for heartier appetites there is Confit Duck (a favourite) & Grilled Lamb Rump, as well as other dishes & delectable desserts.

The current menus can be found on our website, [www.joneswinery.com](http://www.joneswinery.com)

We'd like to remind you that we can cater for private lunches, dinners, parties for all sorts of celebrations and other special occasions.

**Make a café booking online or call us on 02 6032 8496.**

## Tastes of Rutherglen



An indulgent gourmet food & wine festival, Tastes of Rutherglen is on 12 & 13 March. For information on ticket prices, shuttle & bus services, please visit [www.tastesofrutherglen.com.au](http://www.tastesofrutherglen.com.au)

**Saturday 12:** Jones Cafe will be serving succulent twice-cooked beef cheek served on a crispy potato & herb rösti, garnished with seasonal vegetables & greens, with red wine jus (gf). The matching wine is our **JW&V 2013 Malbec**.

**Sunday 13:** The featured dish is Socca de Nice (chickpea pancake) topped with fennel & onion marmalade, beef bresaola & a crisp snow pea tendril & apple salad. (gf, vegan available). The matching wine is **JW&V 2015 Fiano**.

In the afternoons, enjoy the sultry tunes of singer/ guitarist, Liv Cartledge.

And there is a special treat - you can discover how the 2016 harvest is progressing at Jones. Join Mandy or Arthur for an intimate tour & tasting straight from barrel or tank! Sat & Sun, 10.30am & 2.30pm. \$10pp. (Wine Selection members free - please call us to book 02 6032 8496). Buy tickets at [joneswinery.com.au/shop](http://joneswinery.com.au/shop).

## Picnic Hampers

Our picnic hampers are available on 24-hour notice - the perfect way to savour some Jones goodness in your private bit of paradise. Call **02 6032 8496** to order.



## Melbourne Food & Wine Festival - City Cellar

~Gather~ slurp → savour  
gulp nibble + share

4 - 13 MARCH 2016

The Melbourne Food & Wine Festival is on from 4 - 13 March with events happening all over Melbourne & regional Victoria.

**CITY CELLAR** (4 - 6 March) is 100 of the state's best wineries (including Jones Winery & Vineyard) coming together to celebrate all that is fine about Victorian wine. Sip, sample and savour the state's best drops on the green lawns over-looking the Yarra.

**Mandy will be at CITY CELLAR, but only on Sunday 6 March.** Sample the latest releases and famous Jones wines at the event. The location is the Promenade of the Melbourne Convention & Exhibition Centre.

Tickets are available from [www.melbournefoodandwine.com.au](http://www.melbournefoodandwine.com.au)

## Winery Walkabout, 11 & 12 June



The oldest and biggest wine festival in the country. For details & tickets visit [www.winerywalkabout.com.au](http://www.winerywalkabout.com.au)

Taste new releases in our cellar door, or pull up a sofa in our reserve lounge with Mandy or Arthur to enjoy some special back vintages of our renowned L.J. \$10 pp refundable on wine purchase. Members free.

Jones Café will feature its famous Walkabout fast food menu. Yum! We will also be open for breakfast from 9am - 10am. Bookings advised.

## Winery Walkabout continued -

Sat 11th: Roll up to the circus with the fun & talented Flying Fruit Flies graduates.

Sun 12th: In the afternoon enjoy the sultry tunes of singer/ songwriter, Liv Cartledge.

## Wine Selection benefits

Members receive in April and October a box of wines specially selected by Mandy; a 10% discount on all wine purchases, an annual \$30 Birthday Voucher plus other benefits. For more information, call us on 02 6032 8496.

## Dates for your Diary

### Melbourne Food & Wine Festival - CITY CELLAR, 4 - 6 March

Mandy would love to see you down by the Yarra on 6 March.

### Tastes of Rutherglen, 12 & 13 March

Tastes of Rutherglen is only 2 weeks away! Get ready for a fantastic weekend of wine & food - purchase your tickets for admission, meals & shuttle buses. From [www.tastesofrutherglen.com.au](http://www.tastesofrutherglen.com.au).

The Jones Tour tickets are available from [www.joneswinery.com](http://www.joneswinery.com). Limited numbers, so don't miss out.

### Easter, 25 - 28 March

We will be CLOSED on Good Friday, 25 March.

Both the Cellar Door & Café will be OPEN on 26, 27 & 28 March.

### Creative Campfire Cooking, 15 May, 9.30am - 2.30pm. \$95

A High Country Harvest event. In this creative workshop you'll discover how to eat well in the great outdoors. Make your own cooking utensils with artist, Helen Hay, learn exotic campfire recipes, then sit back & enjoy a campfire lunch like no other. Tickets from [www.victoriashighcountry.com.au/food-wine-beer/high-country-harvest](http://www.victoriashighcountry.com.au/food-wine-beer/high-country-harvest)