



**JONES**  
EST. 1860  
WINERY & VINEYARD  
RUTHERGLEN

Newsletter

February 2012

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

Hello,  
Happy new year to you all and welcome to a special February edition of the Jones newsletter.  
With the festive season behind us, it's back to business here as we prepare for a big start to 2012. Our brand new website is up and running, we're right in the swing of preparations for harvest, two new wines have been released and the café has been very busy. Read on for more details....

## New web-site

A long time in the making, we are extremely happy with our new website. Check it out at [www.joneswinery.com](http://www.joneswinery.com). You'll find lots of information about us and our wines, you can make bookings for Jones Café and purchase all our wines online.



To celebrate our newest 'release', we are offering you, our loyal friends, a special offer.

Use the code word below when ordering wine from our new website and enjoy a 7% discount on all purchases. Offer valid until 29th Feb 2012. Codeword: **Jonesweb**

## Rosé & Dry Red

For those that haven't been lucky enough to try them already, we have recently released our 2011 Rosé and 2010 Dry Red

Our **2011 Rosé** has spicy, aromatic cherry fruit characters and is fresh and clean. Perfect for warm summer evenings.

The **2010 Dry Red** is medium bodied with mouth-filling spicy fruit and a long flavoursome soft tannin finish.

Both wines carry our 'Heritage' label, originally commissioned by our Grandfather.

## Ask Arthur

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



**Question :** How is the vineyard being prepared for harvest this year?

**Answer :** It's a busy time of the year in the vineyard. Since Christmas, we have sprayed the vines to protect them from fungal diseases for the last time before harvest, mowed the grass so we can see the snakes before they see us! Next we netted them to keep those hungry birds out. It takes a handful of people about a week to get nets on most of the 9 hectares under vine. As we write 30mm of rain has fallen, setting us up for perfect ripening conditions. Fingers crossed on the weather and we can look forward to 2012 being a memorable vintage.



## News from Jones Café

### Summer lunches and Tastes of Rutherglen

Chef Kate and the team have been kept very busy over the summer period with many locals and visitors filling our café for lunch. Salmon Salad Niçoise, Asparagus and Feta Tart and Bombe Alaska are amongst the new menu items that people have been raving about. For lunch bookings please go to [www.joneswinery.com](http://www.joneswinery.com) or call us on 02 6032 8496.



### Tastes of Rutherglen 10th-11th & 17th-18th March

There are some seats still available for our Vintage Banquets on the evenings of 10th and 17th.

Also, as part of tastes of Rutherglen, we will be offering the following mouthwatering additions to our lunch menu on the nominated dates.

#### Sat 10th & 17th—Assiette d'abricots

A delicious array of apricot desserts accompanied by almond praline ice-cream.

#### Sun 11th & 18th—Confit Duck

**Croustillant:** Shredded duck confit layered in crispy pastry served with shiraz grape chutney.

See the new website for more details.

With our very best wishes,

Arthur and Mandy

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