



**JONES**  
EST. 1849  
WINERY & VINEYARD  
RUTHERGLEN

Newsletter

April 2012

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

Hello,  
Welcome all to our April newsletter for 2012. What a start to the year it has been; Tastes of Rutherglen and Easter have both come and gone and of course there have been some grapes to pick and press! Read on for the full report on this year's vintage, find out what Arthur thinks about Mother Nature and Ruby has a surprise for anyone who hasn't visited recently or checked out our Facebook page....

## 2012 Vintage news

We started picking in mid February and finished on 16th April. Seems like a long time but there were times when we were twiddling our thumbs waiting for the grapes to ripen and the vineyards to dry out.

The first variety to come in was fiano. Whilst the 200kg that we picked will not be making it into bottle we are trying to get our head around how this variety works! The marsanne along with some shiraz from our young (10 year old!) vineyard was next, then came the rain. Picking was delayed for two weeks, then the race was on. It took us another two weeks to get everything in except for the muscat.

As the younger vineyards are coming into production our quantities have increased. We had a whopping 15 tonnes of shiraz this year and with the malbec and small crops of durif and grenache, our little winery was full.

It was very clear after the rain that the muscat was not going to be suitable for making fortified wine this year and so we waited until mother nature did her thing and after our Indian summer we had some very good botrytis on the grapes... this is where Mandy's experiment comes in. With a little bit of experience making botrytised wine in Bordeaux she couldn't help herself! We will keep you posted.

Vintage 2012 promises not to disappoint!

## Chateau Carsin & Arlaux



Since our last newsletter, we have taken shipment of some stunning French wines. Those up on the Jones history would recognize Chateau Carsin as the vineyard where Mandy was winemaker for fourteen years and the wines we are currently selling on our website and at our cellar door are a legacy to her time there.

Through her time at Chateau Carsin, Mandy also got to know the family at Arlaux who are producing champagnes that are a superb representation of that region. If you would like some more information please get in contact with us here or have a look on our website.

## New Releases

We are very much looking forward to the release of our 2010 Jones Winery and Vineyard Shiraz which will be out soon. It is a classic Jones shiraz, with richness and elegance that you expect from us. With no 2010 L.J. it also has that extra bit of complexity.

## News from Jones Café

It has been a very busy 4 months at Jones Café. We have been lucky enough to host some wonderful functions including a couple of very special birthday celebrations. We have been most appreciative of the grateful feedback from these functions.

With the changing of seasons, so too has our menu changed to reflect the amazing seasonal produce available to us. Can we tempt you with slow roasted pork and duck fat roasted potato or Muscat baba served with poached quinces and cream...

Don't forget you can now book online at [www.joneswinery.com](http://www.joneswinery.com) Alternatively telephone us on 0260 328 496.



## LJ Dinner 11th August 2012

Who doesn't love a good dinner, we certainly do! Even though we are not releasing an LJ this year we decided to go ahead with our annual LJ release dinner anyway. Any suggestions on what we should call it—"LJ Not Release dinner" perhaps? More details to come soon...



## Ask Arthur

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

**Question :** What happens to the grapes when 250mm of rain falls right when they are ready to be picked?



**Answer :** Well the first thing I did was reach for my raincoat and wish that I had one big enough to cover the entire vineyard!

After rain like that the first thing that happens is that the vines take up water and the grapes swell and lose concentration. So it became a waiting game...waiting for the grapes to get back to the concentrated flavours that we were expecting.

The other problem was that our soils do not drain water away well and so we had to also wait to get onto the vineyards to take off bird netting and start picking. This problem is a little worse in our old vineyards where there is some soil compaction..... 110 years worth of it in the town block!

Although we are working on improving the soil condition and thus the drainage by introducing cover crops between rows, it is hard to be prepared for that amount of rain... cont.

Ask Arthur cont/.....

Disease was also a risk but as we have small canopies that are well aerated there was a much less risk of this being a major problem. Picking by hand also helps as we are able to throw out the rotten ones.. All in all we got off quite lightly.....

## Update from Ruby

People you meet ....

A funny thing happened on a recent trip to Melbourne. I took Mandy along and all was going well, even met up with another British Bulldog, a young girly called 'Pants'. Not quite as attractive as yours truly and what's with the name I ask you?

Alright let's go Mandy...Ummm why is SHE in the car with us? What do you mean she is going to live with us now? Well the rest is history and secretly I quite enjoying having a pal to hang out with in the vineyard. Of course, I have made sure she knows who's boss and Rozie (as she will now be known) seems to mostly understand but sometimes she gets a bit excited.

Aaaarrghhh the young ones...I think I'll go and have a lie down.



## DATES FOR YOUR DIARY

**Life's sweet lessons – 23<sup>rd</sup> May 2012 - 6.30pm to 9.30pm**

As part of this year's High Country Harvest Festival, Jones Café is presenting a special cooking class, for men only. Join the girls, chef Kate Akrap and winemaker Mandy Jones and try your hand at creating impressive dishes, such as bombe alaska and then enjoy them matched to Jones's delicious fortified wines.

\$80 per person. Numbers are strictly limited and bookings are essential.

**Winery Walkabout—9th & 10th June 2012**

Along with the usual fun and festivities of Winery Walkabout, Jones Winery & Vineyard will be presenting a couple of very special events.

Join us for a private screening of Bottle Shock, depicting the infamous "Judgment of Paris" blind wine tasting. In keeping with the theme, we will compare our Jones wines to French wines from Bordeaux. All accompanied by gourmet offerings from Jones Café. \$120 including wine and bus from R'glen/Corowa.

Then be dazzled by an exhilarating performance from the Flying Fruit Fly Circus who will present their 2012 graduates in 3 shows at 11am, 1pm and 3pm on Sunday 10th June only. Our own Fruit Fly Nathan Jones will be performing in the shows. Free event – no booking required.

**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*