



JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

Newsletter

July 2011

www.joneswinery.com

Hello and Welcome,

It's that thick socks and muddy boot time of year again as we head on toward deepest winter. Visitors to our cellar door are delighted to be met by a roaring fire and the aroma of Kate's wonderful food being freshly prepared ready to be served in Jones Café.

We are getting really excited about the forthcoming release of our 2009 L.J Shiraz at our annual milestone dinner on the 20th August. Read on for further information....

LJ Release

"Life is all about timing... the unreachable becomes reachable, the unavailable become available, the unattainable... attainable. Have the patience, wait it out. It's all about timing." A quote from Stacey Charter

Well the waiting is nearly over. The release of our prestigious 2009 LJ Shiraz is set for August 20th where it will be celebrated at the annual LJ Release dinner here at the winery. There is a very limited number of seats still available so if you would like to come along and join us please let us know soonest. The few remaining tickets are still available at \$160 per head.



What a difference a year (or 40+) makes.....

With an average age of 46 years we have released our Olorosso sherry style to mark the Rutherglen Winery Walkabout. Whatever you start with you just cannot rush or manufacture the structure and complexity that can be achieved with careful barrel ageing. Bottling just 50 per year this sherry is heavenly – rich with an amazing delicate mouth feel and finish. It's truly stunning. Available for tasting at our Cellar Door. \$85 per bottle - order by calling us direct.

News & Events

Jones Winery in the press

We have been lucky enough to receive some very favourable press coverage recently **"the setting exudes equal amounts of class and country charm"** said the Melbourne WEEKLY REVIEW in their prelude to the Rutherglen Winery Walkabout and described our duck confit as possessing **"conversation halting deliciousness"** – high praise indeed!



News from Jones Café

Ruby has been granted her wish and Boeuf Bourguignon is now on the menu. Sadly there are no more figs for Kate's renowned Baked Fig Cheesecake and so Kate has introduced a candied lemon version.

Behind the scenes Kate is working on a number of new dishes that will be incorporating the best of our bountiful local season produce.

If you would like to eat and experience Jones Café on your next visit we would advise you to book .

tel . 0260 328 496

Jones
the winemaker



!!!!!!! Pre Release L.J. Offer !!!!!!!

Place your order and pay for your 2009 L.J before 31st July and receive not only the sublime wine but an attractive discount on top!

We are offering 10% off the regular price making a bottle of the LJ \$52.20 rather than \$58. Our wine Selection Members will receive an additional 10% off the already reduced price (\$46.98).

Minimum order for this special offer is 6 bottles. Freight is free for orders of 12 bottles or more, orders of less than bottles 12 freight is charged at cost.

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

DATES FOR YOUR DIARY

Thursday 14th July—Bastille Day

Definitely not Revolting! To mark the day we are serving a 'Crepe Brulee'. A tasty crepe filled with vanilla crème patisserie and strawberry compote topped with a brulee crust - worth smashing the gate down for!

Sunday July 31st 2011

Last date to order and pay for your 2009 L.J in order to receive the special discount.

August 20th

LJ Dinner

Release of our 2009 LJ and our annual 2011 LJ dinner. \$160 pp Bookings can be made by emailing us jones@joneswinery.com or by calling 0260 328 496.

Monday 22nd August

Early Bird L.J orders leave Jones Winery & Vineyard.



With our very best wishes,

Arthur and Mandy

jones
the winemaker



Ask Arthur

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

Question : What's happening in the vineyard in the depth of winter, especially with the vines?



Answer : Pruning is one of the most important operations that we perform in the vineyard each year. Vines produce grapes from new buds that come from what we call "one year old wood". So pruning in the first instance controls the crop level each year. Pruning also helps us position the fruit on the vine so that the grapes are easy to pick and to protect from pests and diseases. We start pruning when we are sure that the vines are dormant.—after all the leaves have fallen off the vines and a couple of good frosts, usually in early June. Cont.....

We have until budburst to get the pruning done so that gives us a few months to get the vineyard pruned, and the vines attached to the trellis wires for the start of next year's growth.

Update from Ruby

Well my body and the sofa by the fire have virtually fused together with the amount of time I've been spending on there! My lounging is occasionally interrupted by a request from my feeder and guardian Mandy to "do some work and come and say hello" to our guests at the Cellar Door who for some reason want to pat and make a fuss of me – it's that or toasting nicely – not a bad life all told!



I was a bit put out recently when we had a new sound system installed in the Café. Strange men, dust and banging. All of which I found a little disturbing but now I can now listen to my all my favourites like Bach and Meatloaf! - get it ;-)