

Miceli Newsletter

Spring 2007

Opening Times:

We will be open for Cup Weekend 3-6 of November, Sat - Tues 11.00 - 5.00 pm. Cheese platters will be available over the weekend.

Following this we will be open the first weekend of each month, and all weekend in January except between Christmas and New Year.

New Releases:

Miceli Pinot Noir 2006

The 2006 vintage follows our extraordinary run of good, warm years, and has produced this quite full bodied (for a pinot) wine with lovely tannin structure and great fruit, and minimal oak. A bargain at this (normal) price and in the few weeks it has been available to restaurants is already walking out the door.

The **Iolanda Pinot Grigio 2007** is a very worthy successor to our highly successful line, continuing the tight acid structure and with each vintage capturing more of the mineral, spice, lemony and brown pear characters found in the top range Italian versions, and avoiding excessive alcohol and also residual sugar.

Season Report:

May, June, July and early August produced heavy rain here, and the weather appeared to be heading as predicted into a "La Nina" episode.

In fact it got so wet, that the new dam we were trying to build could not be done. Since then the contractor has let us down, disappeared, and we are waiting for another.

September and October have produced only light falls of rain, nevertheless the soil remains quite damp. Whilst it has been quite windy temperatures are still above average.

Consequently the vines are growing very well, with shoots 15 cm long as I type. The grass is green and the garden is an absolute picture, with rhododendrons right out and the pale green delicate leaves of all the deciduous trees

We have also re-landscaped the front yard with a rock wall and garden, which has been an enormous task but looks great now.

Winery:

At this time of the year we are topping barrels, checking the chardonnays are through MLF before being sulphured (the pinot noir went through after vintage).

Last year's wines are all looking great, though there is a lot of work left before they will be released (apart from the pinot grigio). We believe in allowing time for the depth of flavours in the wine to be revealed, but after New Year we will have to start preparations for bottling some more wines before vintage.

We also have to start thinking soon about preparations for vintage- barrel purchases etc.

Soil

Whilst this is at the heart of grape growing, it doesn't seem to get anywhere near as much attention as water (shortage) or heat or wind or any such factor.

I have just read this week an article about grape growers in Orange (NSW) who feel that by increasing organic matter levels they have increased the water holding capacity enough to halve their irrigation requirement.

We have cared for our soil, and maintained a healthy grass sward in the vineyard since the start, and allowed the weeds to take over the rows from April until September to provide organic matter (trapped carbon).

Currently we have been removing the stumps of the old cypress trees we cut down last year. Magnificent giants, but old and dying and dangerous, and replaced now by belts of local indigenous natives. Anyway, the huge 32 ton excavator that dug them out showed us a great view of our soil, and reminded us again how lucky we are here. The brown/red surface soil grades down to a red friable clay, and then at depths of > 2 m, an orange, heavy but still friable clay with a few crumbling rocks. No subsoil as such, or impervious layer is reached at all. The soil from the surface to the depths was damp to wet (last week).

Although the majority of the vine roots are in the top 30-60 cm where the nutrients are, the vines can (and do) send roots down metres into the soil and obtain moisture when the surface is entirely dry as in recent years. This reserve gives the vines health and stability.

Whilst everyone has an intuitive understanding that a red soil looks fertile and good, the colour of a soil is actually not just cosmetic but a basic part of the soil's chemical and physical properties.

The red is caused by iron (as in steel) compounds that are present in the parent rocks (in our case basalt). Iron exists as several different compounds (oxidation states) depending on the amount of oxygen in the soil. At low oxygen levels the iron is yellow, at high oxygen levels it is red. Thus a soil that is poorly drained with consequent poor air penetration will be yellow and a well drained soil with lots of oxygen penetration will be red. Clay particles either clump into crumbs (well drained) or disperse into a solid mass (impermeable) due to the amounts of calcium and sodium chemically combined into their structures. The surface soil layers are then modified by the presence of brown/black organic matter. Soils with very little iron in them (sands and some silts) tend to only have the colour from that (so grey on surface).

We will be planting more Pinot Grigio next Spring. Let you know more of this later.

Newsletter Special:

For Cup Week ONLY (till 9/11) we are offering both our sparkling wines at 25% discount (single or mixed 6 bottle cases). Both of these are selling well so it is unlikely the special will be offered again- get in now for Christmas as well. Also we have until the next newsletter 25% off the Pinot Rose 2006 for straight case purchases. A great wine for Summer. Give it a go.

Tasting Notes:

Iolanda Pinot Grigio 2007 * New Release**

A distinctive, dry, flavoursome white wine with fresh acidity.

Pale greenish yellow. Full-bodied, but fine, with typical Pinot Grigio characters- mineral/flinty, lemon, brown pear, honey and spice. Alc 13.5%

Olivia's Chardonnay 2004

An elegant wine with depth and power.

Brilliant pale greenish yellow. Peach, cashew, citrus, and superbly integrated vanillan oak.. Smooth mouthfeel and fine acid balance, with great intensity and length of flavour. Alc 13.5%

1 Trophy 4 Gold 2 Silver 4 Bronze

Pinot Rose 2004

Brilliant salmon pink, with plum, strawberry and a hint of vanillan oak. Intense and full bodied on the palate with clean acid freshness, smooth mouthfeel, and great length of flavour. Alc 13.0% 1 Silver. Best of Category: Wine Wise

Dry Pinot Rose 2006 * special**

This is a serious rose, totally dry, with great depth of fruit and a clean acid finish.

Brilliant strawberry pink, with plum, strawberry and a hint of vanillan oak. Intense and full bodied with palate freshness, smooth mouthfeel, good acid and great length of flavour. Wine Wise Highly Recommended (Best of Category) Alc 13.5%

Miceli Pinot Noir 2006 * New Release**

This fruit-driven light red shows all the flavours of the noble pinot noir grape.

Brilliant medium red. Fruity and flavoursome, with black cherry, strawberry, and some earthiness. Palate structure is linear and well balanced, with good palate weight, soft tannin, and great length of flavour. Drinking well now! Alc 13.5 %

Lucy's Choice Pinot Noir 2001

Medium red and brilliantly clear. Delicate and complex - gamey, spicy, and earthy with cedary oak. The palate is soft and well balanced, dry, and complex with great length. Alc 13.0%

1 bronze, 4* 88 Points Halliday Wine Companion.

Lucy's Choice Pinot Noir 2005

Serious pinot noir, a medium bodied red with elegance, richness, and complexity

Brilliant medium red. Rich, complex and gamey with coffee, black cherry, plum, spice and superbly integrated oak.

The palate is soft with fine tannins, is well balanced and dry, with very long persistence of flavour. Alc 13.5%

Michael Methode Champenoise 2003 * special**

Aperitif style- dry, fine, flavoursome, complex with refreshing acid finish.

The flavours are delicate and fine, with toasty yeast and hints of melon, pear and strawberry. The palate is very creamy, long, with cleansing acid and a fresh dry finish. 11.5% alc. 3 Bronze

Rose Methode Champenoise 2001 * special**

A flavoursome, delicate, and complex dry sparkling rose, with a fine bead.

Brilliant pale salmon pink. The palate is rich and flavoursome, with creamy and toasty yeast, strawberry pinot noir fruit, great length, and a clean dry finish. 12.5 % alc./vol 2 Silver 4* Halliday

Guarantee:

Any wine that is spoiled will be credited or replaced. Any wine that you wish to return that has been well looked after and still in saleable condition will be refunded.

Pauline & Anthony Miceli