

Miceli Newsletter

Spring 2010

Opening Times:

We will be open for the Melbourne Cup Weekend Sat, Sun, Mon, Tues Oct 30 - Nov 2 11.00 - 5.00.

As we are entering the festive season we have great specials on the sparklings!

We will be serving food- Tony's Gourmet Terrines (Duck with Pinot Noir), antipasto platters, and cheese.

We will not be doing tastings the following weekend, but after that will be open first weekend of each month and almost all of January, 12.00 to 5.00 pm. (but available, for sales only, almost every day).

Season Report:

As you will doubtless imagine, we have had a really wet Winter, with 144 mm in June, 98 mm in July, 148 mm in August, 107 mm in September, and 81 mm so far in October.

This has made the farm virtually inaccessible to vehicles (I guess the tractor would get up the hill but only at a huge cost with soil compaction and rut formation). Thankfully our slopes and soil structure make us well drained and as soon as you get a dry week it all firms up again.

Our "new" dam has been overflowing since the first of August.

Bud burst was about 1 Oct this year, compared to our long term average of 5 Sept. This is not a problem, and in fact helps with getting the pruning done. Whilst theoretically we are 3 weeks behind, the amount of growth that occurs in those first few weeks, when it is often cold, even when not as wet as this, is small, and easy to "catch-up".

Lets hope the weather does turn warmer, particularly for flowering time (Late Nov or ? Late Dec), as this is the most critical stage, with fruit set dependent on good weather. The presence of cool Pacific Ocean ("La Nina") and a warm Indian Ocean (neg IOD), will likely give high Winter/Spring rainfall but the effect tends to dissipate in Summer in Southern Australia, even if the tropics cop a big wet monsoon.

New Releases:

We are releasing the 2007 Olivia's Chardonnay for Cup Weekend. Again, try to match prices against ours and you will have a lot of difficulty doing better anywhere, even the big stores!

The **2007 Olivia's Chardonnay** is a wine of great power and depth from this dry, harsh drought season. I am pleased that we have been able to achieve good balance between richness from really ripe fruit, and retain a steely lean edge from the earlier picked components. Slightly more alcoholic than some of our chardonnays, it is fuller bodied but still well balanced and highly drinkable. Once more, not a traditional Australian chardonnay. Quite distinct from the 2006 and more like the 2004 vintage. One GOLD medal-Wine Wise 2009 awards.

We, of course, are still a lot cooler than elsewhere, even in a hot year, and our deep soils and the rain we did still get, enabled the vines to stay healthy and balanced. There is a smaller quantity in 2007- so don't delay too much!

Climate Discussion:

The ending of the decade+ long drought in SE Australia does not mean that "Climate Change" or as it was originally termed "Global Warming", does not exist, has stopped, or has somehow changed from man-made to "natural". Or that we can stop worrying about it, anyway. The atmospheric CO2 continues to rise, even if the random climatic variations tend to confuse the day to day situation.

Unfortunately the people (and I was never one of them) that pushed climate awareness as we fell deeper and deeper into the grip of drought, have been caught out in their intellectual dishonesty (they had no data to prove the drought was going to be a permanent feature).

Nevertheless, it would be catastrophic for Australia and the World, if the "sceptics" and those motivated by short term self interest, manage to catch public attention and prevent action taking place, such as a price on carbon.

Just as many of the top businessmen have been calling for a carbon tax (BHP, Wesfarmers for example), I also believe that this is the most transparent and effective and economically beneficial way to go. Even electricity companies AGL and Origin Energy want to end the delay in a carbon price. The more is the delay, the more will be the final cost! New opportunities will open just as old doors close, this has always been the way, with man's ingenuity and drive, as long as it pointed in the right direction! (true self interest).

People will find better ways to do things as fossil fuel energy gradually becomes more expensive- BUT it has to start now if it is to be at all gradual!

As I mentioned in previous newsletters, we have intrinsically low carbon emission, and also significant soil and tree carbon storage without the need for accounting tricks, nebulous “offset” schemes that claim immediate benefit for trees that if they do grow, will take 30 years. Getting wine from us also saves on the distribution costs (food miles) imposed by big company distribution warehouses. And truck fleet.

Whilst we could be the last place in Australia to get too hot for grapes, limited self interest denies the moral basis of our beliefs and the social cohesion of our society, and I reject that approach.

Winery Report:

The wines have had the opportunity of naturally stabilising over the Winter, and any remaining MLF will soon be under way, and when I am sure there is no more “action” to go, the barrels will be sulphured and topped again. There are still a few bungs popping at times, and you have to be alert to notice them, and even better to find them .

Vineyard Report:

The vineyard is in tip-top condition currently. The few breaks in the weather have been just enough to get the weeds under control, and to mow everything, (we mulch the prunings back into the soil, which retains the nutrients and retains carbon, in a very slow release form).

Budburst, though late, has been very even, including the Chardonnay. The cold temperatures have kept the vines uniformly dormant, and the good reserves of vigour from last year’s kind season, have pushed all the buds at once, leaving very few “gaps” as sometimes occur in the middle of the canes.

The Pinot Grigio vines planted Dec 2008 are now pruned VSP with canes each way covering the whole cordon. We are right now going through thinning buds and de-suckering these vines.

Newsletter Special:

What else for Cup Weekend and then Christmas, and then New Year, than sparkling! Both of the sparklings will be offered at 25% discount, mixed or single but in full 6 bottle cases. Fantastic wines and still getting better. Don’t be caught short! Be prepared- I dare you to match our price at any liquor store, anywhere, including the dreaded “Dans”. Why spend thousands on food, and presents, and travel, only to rush out and

have to buy some rubbishy bottle at the last moment (and not even save money?)

Website: www.miceli.com.au.
miceli@alphalink.com.au.

Tasting Notes:

Iolanda Pinot Grigio 2008

A distinctive, dry, flavoursome white wine with clean acid finish.

Pale greenish yellow. Full-bodied, but fine, with typical Pinot Grigio characters- mineral/flinty, brown pear, lemon, honey and floral. The palate is fresh and clean, and it has great persistence of flavour. Alc13.5%

Olivia’s Chardonnay 2007

An powerful yet elegant wine with complexity and subtlety.

Brilliant pale straw. Peach, cashew, citrus, vanillan oak with some butteriness and struck match. Smooth mouthfeel and fine acid balance, with great length of flavour. Alc 14.0% 1Gold

Dry Pinot Rose 2006

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%

Lucy’s Choice Pinot Noir 2007

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

Brilliant deep red. Dark morello cherries, gamey, earthy with some spice, and subtle, well integrated oak. Rich and complex with delicious pinot fruit, full palate weight, depth, and balance. Alc 14.0%

Michael Brut 2004

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

The flavours are “fine” and intense, with toasty/vegemite yeast, strawberry and hints of melon, pear and honey. The palate is very creamy, long, with cleansing acid and a fresh dry finish. Alc 11.0% 2 Gold 2 Silver

Rose Methode Champenoise 2001

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 1 Gold 2 Silver 4 Halliday*

Satisfaction 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. Special and museum releases excepted
Pauline & Anthony Miceli