

# Miceli Newsletter

## Spring 2011

### Opening Times:

**We will be open for Cup Weekend-  
Sat, Sun, Mon, Tues Oct 29 - Nov 1  
11.00 - 5.00.**

**Over the weekend we will be serving food-  
Tony's Gourmet Terrines (Duck with Pinot  
Noir), and cheese platters.**

**Following this we will be open for tastings  
(almost) every weekend through till February  
12.00 to 5.00 pm. (And available, for sales  
only, almost every day).**

### Season Report:

We entered Autumn with the ground saturated to the level usually reached by the end of Winter. Since May the weather has been drier than average, though the ground remained wet, only September has reached average since April, with many months about half average, despite lots of small falls of rain.

August was the warmest (max and min) ever recorded in the Melbourne region, which put pressure on us to finish the pruning before bud burst (and didn't do the snowfields much good either).

This is the result of a "Positive Indian Ocean Dipole" where the tropical Indian Ocean is cooler north of Australia than near Africa, leading to moisture bearing winds blowing West, away from Australia. If this Summer brings another La Nina it might all turn wet and cold again.

Nevertheless, the dams are full and the ground is wet and everything is green and lush now.

### Vineyard Report:

The Pinot Grigio vines that we have been following from Christmas 2008, after having cropped magnificently as VSP trained vines have mostly been converted to Scott Henry, as they have reached a mature level of vigour. The 3 rows planted in 2009 on R99 stock have been pruned to VSP and cover 100% of the wire.

### Winery Report:

Blending, racking, topping barrels, have kept me busy over Winter, and now Spring is here the barrels will all be sulphured, when all MLF is finished, and topped again.

### New Release:

We are releasing our Iolanda Pinot Grigio 2009 for this newsletter.

The 2009 was of course a warm and dry Summer, with terrible bushfires in other regions. There was a certain amount of heat damage in vineyards on the lower parts of the Peninsula, but our grapes were at an earlier stage of ripeness, so not susceptible to sunburn, and our well established vines with deep roots sailed right through this weather. The crop level was marginally lower, due however to the cool, unfavourable, spring flowering period rather than the later heat.

With our harvest conducted over a long period, from 27/3 till 27/4, maintaining a balance between earlier picked grapes with high acid and minerality, mid ripeness grapes with brown pear and honey, and late picked grapes with musk and almost confectionery characters.

Each adds its characters but the result is a wine still definitely in the "crisp" end of the "Pinot G" spectrum, but with great intensity and depth, and great mouthfeel.

Whilst only just starting into show season, this wine was awarded a Silver medal and the top mark in the entire Pinot Gris/Grigio tasting in Wine Wise.

### Mouthfeel and Palate Structure in Whites:

We often hear and often use these terms when drinking or discussing wines, but what they mean, and how winemaking affects them, is not well understood in general.

The term palate structure is used to distinguish components of the wine's taste that are apart from the actual flavours of the wine.

In white wine the balance of acid, sugar (if there is any), alcohol, intensity of flavour, length of flavour, and mouthfeel determine the palate structure.

The key word is "balance", which of course is different for every wine but should be harmonious, with all components at levels that "suit" each other and the style.

Without enough acid the wine will not be "crisp" or "lively" but flat or dull, too much makes it thin.

Alcohol adds a sensation of sweetness and "body", de-alcoholised wines always taste thin, "watery", though addition of sugar can add body in a different way. Excess alcohol causes harshness and "hotness".

Sugar (not something we have in our wines), apart from sweetness, adds “body”, and tends to hide astringency or bitterness from out of balance tannins. (A little bit of residual or added sugar can hide a lot of faults!)

Intensity of flavour is generally desirable, though length is more critical. This is an elusive concept, one of the features that can only be experienced, not measured.

Even more mysterious is the concept of “front”, “mid” and “end” palate. This is where complexity, presence of multiple flavours, is felt. At least we can say that a wine which maintains an intensity of taste from the first moment of tasting through to the end is what we are seeking.

Mouthfeel is the final factor, and critical with all quality wines. Factors that influence it include all of the above, but in particular tannin and astringency and a few mainly yeast derived compounds such as polysaccharides and glycerol play a role in the apparent smoothness (or otherwise) of the wine. Tannin is also critical to length, with any level of astringent tannin “shortening” the palate dramatically.

Pinot Grigio sits in a special part of the wine spectrum, having “grey” = “half black” skins, it has the potential for high tannin, colour and astringency levels. Gentle whole bunch pressing, and traditional European “rough” practices oxidise and remove the harsh tannins, as I have talked about before.

We aim to respect the tannin structure of this variety while achieving a satisfying mouthfeel and palate structure without resorting to residual sugar.

### **Newsletter Special:**

For Cup Weekend we are offering 25% special on our Iolanda Pinot Grigio, in preparation for Summer, but only for 2 weeks, until 12/11/2011 (for dozen purchases.)

### **Competition:**

All purchases of wine from now until 30 Nov. will be entered into a draw for a mixed dozen wine. All dozen purchases will get two tickets for each dozen. The odds for this competition are pretty good and even the losers get great wine.

### **Upcoming Events**

Our plans for a Celebration for our 20th year have been postponed for our 21st. Partly due to the pressures of VCE studies and partly because who has a big 20th anyway?

**website:** [www.miceli.com.au](http://www.miceli.com.au).

**Email:** [sales@miceli.com.au](mailto:sales@miceli.com.au).

### **Tasting Notes:**

#### **Iolanda Pinot Grigio 2009**

***A distinctive, dry, flavoursome white wine with clean crisp finish.***

*Pale greenish yellow. Full-bodied, but fine, with typical Pinot Grigio characters- mineral/flinty, brown pear, honey and lemon. The palate is fresh and clean, and it has great persistence of flavour. 1 silver*

***Halliday 89 pts***

#### **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%*

***1 Gold 1 silver Halliday 93 pts***

#### **D clone Pinot Rose (dry) NV**

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

*The colour is an aristocratic pale salmon pink. Delicious strawberry pinot fruit, with complexity, gaminess, and freshness. The palate shows great length and balance. 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%*

***Halliday 94 pts***

#### **Michael Brut 2004**

***Aperitif style- dry, fine, flavoursome, complex with refreshing dry 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 Halliday 92 pts***

#### **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. Specials and museum releases excepted.

Pauline & Anthony Miceli