

Miceli Newsletter

Spring 2012

Opening Times:

**We will be open for Cup Weekend-
Sat, Sun, Mon, Tues: 3/11/12 - 6/11/12**
Over the weekend we will be serving cheese platters with the wines.

Following this we will be open for tastings (usually) every weekend 12.00 to 5.00 pm. (And available, for sales only, every day).

Season Report:

Since my last report in June the weather has continued wet and dull. Although some areas of Australia may be drying and even heading towards drought we have had constant rain with 100 - 200 mm in every month since April. Our dams have been overflowing since 1 April so all the extra water is no help. All the "springs" and "wet spots" are certainly wet at the moment. Driving on the vineyard has been impossible for 6 months without causing massive tracks and risking compaction of the soil. I have not seen the vineyard so wet at this time of the year since the mid 1990s. Temperatures have been cooler than average and the bud burst has been a week later than average (13 Sept vs average 5 Sept).

Vineyard Report:

All the Pinot Grigio vines planted in 2008 and 2009 have reached full size and the extra wires put in place for "Scott Henry" trellising.

Pruning has been completed in good time with everything now neat like a military parade.

Bud burst so far seems very complete and very even, this is consistent with 3 years in a row of good rainfall and growing conditions which means the vines have gone into Winter with high stores of starch in the canes and trunks. The first 4 leaves produced in Spring are from these stores only, until the new leaves have matured enough to start photosynthesizing themselves.

The budburst for the different rootstocks of the Pinot Grigio vineyard (4 types) have not varied significantly, despite all the supposed differences in the rootstocks. This shows to me that the terroir/provenance/climate is exerting its effect and dominating over the biology of the vines.

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. This year we did a bottling in Winter which was a hugely stressful event due to the rain and mud and bogging the forklift 4 times and needing to pull it out with the tractor and "snatch straps" in our own driveway!

21st Anniversary + Celebration! :

The vineyard is turning 21 this weekend! **McCrae, (03) 5981 1202 on Sunday 4/11/12 at 6.00 pm, cost \$80 per head.** This will include a degustation dinner matched with each of our wines. Please contact the restaurant and let them know you are a newsletter customer. Spaces are limited so best not to risk missing out!

Whilst it seems to us such a short time, at this time in 1991 we were preparing for the posts to go in and waiting for the rain to stop (a lot of things are still the same!).

The Winter in 1991 was also very wet, and getting a chance to cultivate the ground was impossible before the start of October.

Just 3 days after the post ramming in the 3rd and 4th weeks of October, we started with planting the vines and rolling out the irrigation system pipes over the long weekend. With Pauline heavily pregnant, our families and friends pitched in and from Thurs to Tues we planted 4800 vines, as calloused cuttings, and I connected up the irrigation system and watered them in. After I got the firefighter irrigation pump to eventually work, and stopped the pipes all coming off, that is. And just as well, as we had no rain at all after this for 6 whole weeks. (I wish that would happen again!)

History:

Back in 1991 I was part way through the Wine Science course at Charles Sturt University, and the Australian wine industry was a much smaller and very different place. The Mornington Peninsula had none of the larger plantings it has now, hardly any restaurants and no winery restaurants.

How our site would perform and how to grow and trellis vineyards was very much under experimentation.

Our vineyard was radical in at least three ways, with close-spaced rows (1.8m) but vines at the equal spacings, terracing of the rows across the slope so they would run North-South, and originally we had single canopy all downwards shoot positioning.

The narrow row spacing allows for more row length per Ha which means more canopy length and more space to spread out the vigour of our vines. Not just a blind copy of Burgundy the distance between each vine was kept long, as with our deep soils, close vine distance increases vigour. This close planting still works for us, though it has always been a headache to drive down the rows in the middle of the season, which limited us originally to a tiny, almost toy tractor, and dictated our spraying equipment. Since 2008 we have had a really specialised and sophisticated tractor- narrow, articulated, with 4 equal wheels "Antonio Carraro", and a modern really effective and quick sprayer.

The terracing was a huge job to set up, with my little 18Hp Yanmar being the only tractor small enough to fit down the rows, each row had about 5 passes with the rotary hoe and grader blade, struggling to not slide down the slope and into the posts every metre of the way. Now we have level rows, N-S orientation, and it functions beautifully and is a major factor in maintaining fruit exposure to sun, so critical for quality and disease control.

The single canopy downward shoot positioning proved to be insufficient to absorb the vigour of the vines, and in 1997 we installed post extensions, more wires, and converted the vineyard to "Scott Henry" (up and down training). Another major problem with this original system was protecting the replacement canes for the next season from being blasted off by the wind!

In Dec 1997 we planted the second stage of the vineyard, 3 ac. of Pinot Grigio (Gris) on rootstocks (Schwartzman). The measurements were expanded to 2.2 m rows and 2.0 vine spacings, which has worked really well, especially with the lower vigour of the rootstock vines.

With our latest plantings we have closed the row spacing back up to 2.0 m on the less steep section and we think we will continue at this spacing.

Newsletter Special:

We always offer great specials with each newsletter, so if you want to receive it about 3 times a year please email us with your (postal) address, and don't miss out with our strict expiry dates (in case I don't get to the website in time)**Competition:**

All purchases of wine from now until 31 Jan 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.

website: www.miceli.com.au.

Email: 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. 2 silver Halliday 89 pts, top of category Royal Melbourne Olivia's Chardonnay 2008

An elegant and delicate wine with complexity and subtlety.

Brilliant pale greenish yellow. Citrus, nectarine, butterscotch, vanilla and struck match. Seamless mouthfeel with perfectly integrated oak, restrained and yet powerful, with fine acid balance and no residual sugar. Alc 13.5% 2 bronze

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 13.0%

Lucy's Choice Pinot Noir 2008

Pinot Noir with richness, depth and complexity.

The colour is a brilliant deep red. Black cherry, dark chocolate, and earthy, with some spice, and subtle oak. Lively and complex with delicious pinot fruit, full palate weight, and balance. Alc 13.5%

Michael Brut 2006 *special**

Aperitif style- Crisp, refreshing, and dry, this is an aperitif style wine with great subtlety and length.

Beautifully pale with persistent fine bead, it has lovely yeastiness, lemon, honey and toast, this wine is savoury and elegant. Recently disgorged. Alc 11.0 %

Rose Brut (NV)

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. Recently disgorged with more than 3 years on lees. 11.5 % alc./vol 1 Gold 2 Silver 4 Halliday 92 pts*

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