

# Miceli Newsletter

## Summer 2020

### Opening Times:

**We will be re-opening for weekends, from Sat 21 Nov. Tastings (seated) every weekend 11.00 to 5.00 pm. Open generally every day for sales only (takeaway).**

**Text msg to check details on 0400 903 066 or Follow our instagram: miceli\_wines** (and pictures to go with our newsletter)

Now that the 25km limit is gone we can again host all our longstanding friends, and we are celebrating!!! with a few special deals!!!

We are setting-up with chairs, distancing markings indoors and umbrellas and barrel tables etc. outside to keep everyone safe. It'll be just as much fun, and with some complimentary bread and cheese for nibbles, maybe even better!

We don't plan to require bookings though time and number (density) limits do apply - considering our type of operation we'll have to wait and see whether appointments will become necessary.

I'm afraid we haven't sent any other newsletters in the past year, but we are still working away here, trying to keep safe and keep going amidst the worldwide pandemic, and still pursuing our path towards perfection in wine!

### Comments on Current Releases:

The 2016 Lucy's Pinot benefited from a warm, even, season and is showing beautifully now with both richness and lovely fruit. The 2017 vintage was also in our long run of warm, ideal seasons and so both the Pinot Grigio and Chardonnay continue their run of well balanced, full flavoured, complex, but not overblown styles. Worthy sisters of their older siblings.

The Pinot Rose makes a welcome return from 2018 vintage, with a dryness and complexity rarely seen

### Season Report:

The 2019/20 growing season was a mixed bag of harsh conditions swinging from one extreme to the other and topped off by the first wave of coronavirus.

Whilst most of Australia was suffering from the worst drought ever, and even Melbourne had less than half its normal rainfall, our Winter 2019 (apart from June) had average to above average

rainfall, and this wet, cold weather extended well into Spring, causing poor fruit set and a crop of about 1/3 of a normal year, and even less than that compared to the higher crop year of 2019!

Looking at all the farmers in NSW, QLD, SA, and even northern Victoria with no rain was heartbreaking, so we still felt lucky to be here.

Of course the weather did turn hot and dry for Christmas, but again we dodged a bullet and were not affected by the catastrophic fires across so much of Australia. Whilst we saw and smelled smoke like Melbourne did, we were fortunately nowhere near close enough to have our grapes affected.

I'm sure a lot of this was luck as the Mornington Peninsula certainly could burn in conditions like that!

The hot weather "caught up" the vineyard from well behind, to a (recent) normal stage of ripening, then the weather suddenly moderated, with mild falls of rain and coolish conditions for final ripening.

Winter 2020 has also been well above average for rainfall, and colder than (recent) normal.

Spring has been wet as well as stormy, with a large number of our native trees (planted and original) falling and crushing everything under them. We have lost 8-10 big trees - 20-30 m high! On a brighter note we have more firewood now and have managed to virtually eliminate our awful blackberries in the process of maintaining our mental health in this crisis.

The vineyard is a picture, in a state of perfectly manicured health, and our mature gardens are magnificent with maples, cherries, rhododendrons, and many others.

We've had more than 200 mm in October, though the vineyard is perfectly drained I would prefer some drier weather late Nov and Dec for flowering at least. The onset of a "La Nina" is not really good news for us, in an area which is already high in rainfall! But the last week or so has been dry again- so you never know!

But that's just being a farmer and there a lots of others much worse off!

### Vintage Report:

The panicked onslaught of the first outbreak of coronavirus "shook us up" (and rightly too). With our family locked down here (one of the best places you could be locked into thankfully), and my concerns over catching and spreading coronavirus to my parents and my nursing home patients, we undertook the huge

task of actually picking the whole vintage with just ourselves and our one permanent worker. full time during the day and processing at night. We managed it through sheer determination, and I am very grateful for the effort from Michael and Iolanda, who really earned their labels this year as well as Pauline. The vines sailed through the cold, wet, wind, heat, and remained healthy all season. The small loose bunches resisted the moderately wet Autumn conditions perfectly and there was minimal or no rot in any variety.

The lowish crop has resulted in lovely intensity of flavours, the Pinot a little more delicate than some years but amazingly aromatic. The Chardonnay and Grigio also intense but more delicate from the cool ripening conditions. But that's for some time later yet!

#### **Smoke Taint and last Summer's fires:**

Of course we did not suffer any smoke tainting from the fires, which were thankfully too far away to affect us.

The affect of smoke is through a complex series of "free volatile phenols" which are produced by the burning of wood. These compounds are taken up both by the grapes directly but more particularly by the leaves. They are joined to glucose molecules and "translocated" around the vine, particularly into the fruit, and particularly into the skins. This can be long before harvest.

The characters are described, not surprisingly, as "smoke-like" but there is a big distinction between the spicy characters of toasty oak and the "stale ashtray" characters of smoke taint.

Most severely affected are red wines, which spend time on skins, white wines that are pressed quickly and have not too much tainting can still be OK.

Taint characters are not necessarily apparent initially after a wine is made, although some of the compounds can be measured chemically, many can't be tasted until as the wine ages, the phenols are released from the glucose-bound forms. Thus smoke taint may appear absent or minimal, but it increases with time and never goes away with maturation.

#### **Newsletter Special: (also great for gifts!)**

We are offering (till 31/12) **\$75 off** 6-pack buys of mixed **sparkling wines** for the festive/celebration season.

And **\$160 off** whole case purchases of **Olivia's Chardonnay 2017**.

We also have a "tasting 6 pack" with one of each wine. **As a special offer, the 6 pack will be at a lower price. We**

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

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

#### **Tasting Notes:**

##### **Michael Brut 2008**

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

*Beautifully pale with persistent fine bead, it has lovely yeastiness, strawberry, melon, honey and toast, this wine is rich savoury and elegant. Recently disgorged.*

*Alc 11.0*

##### **Rose Brut 2006**

***Elegant, sophisticated, and amazingly pretty, dry, with intense and lingering flavour and a creamy palate.***

*Beautiful, aristocratic pale pink. Fine bead and yeastiness. Strawberry, with a delicate Lingerin palate. Recently disgorged. Alc 11.7%*

##### **Iolanda Pinot Grigio 2017**

***Distinctive, dry, flavoursome and refreshing, with a crisp finish.***

*Pale, straw colour. Lively and fresh, with typical Pinot Grigio characters – musk, cinnamon, mineral, honey and lemon. The palate is crisp dry and full bodied, perfectly balanced and with great persistence of flavour. Alc 13.5%*

##### **Olivia's Chardonnay 2017**

***Complex, elegant, balanced and dry Chardonnay***  
*This wine is fermented in oak and remains in contact with its yeast lees for a full year with 100% malolactic fermentation. Clear, brilliant pale straw colour. White peach, citrus, and struck match, creamy mouthfeel and well integrated oak. Delicate but intense. Alc 13.5%*

##### **D clone Pinot Rose 2018**

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

*Magnificent very pale salmon pink. Delicious strawberry pinot fruit, intense vinosity with a hint of oak. The pallet is full bodied, fresh and dry with great length and balance. Alc 12.0%*

##### **Lucy's Choice Pinot Noir 2016**

***Delicious Pinot with richness and complexity.***

*Brilliant medium red. Black cherry, mocha, violet, forest floor, earthy, beautifully balanced to finish soft and with great length. Alc 13.5.0%*

***Please include email with any orders and /or send it to us if you are happy to receive newsletters by email.***

#### **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**