

# Miceli Newsletter

## Winter 2010

### Opening Times:

**We will be open for the Queen's Birthday Weekend- Sat, Sun, Mon, June 12-14 11.00 - 5.00.**

**On Sunday and Monday we will be serving food- Tony's Gourmet Terrines (Duck with Pinot Noir), antipasto platters, and cheese.**

**We will also be at the Red Hill Showgrounds on Saturday, along with all the other wineries.**

**Following this we will be open second weekend of July then as usual the first weekend of the month, 12.00 to 5.00 pm. (but available, for sales only, almost every day).**

### Vintage Report:

This year was the earliest ever finish to vintage, on 16 April (previous earliest 17/4 in 2005). In fact most of the harvest was completed by our harvest feast day (much more than a picnic and an under-used word!) on Sun 28/3. We had a little rain at the end of the day but it was still great fun with lots of gourmet foods and wine.

Overall yields were slightly up (except chardonnay), from the low crop of last year, and quality has been fantastic, with intense flavours in all varieties and great colour in the pinot. A very well balanced vintage with perfect fruit and vine health.

### New Releases:

We are releasing the 2007 Lucy's Choice Pinot Noir and the 2006 Olivia's Chardonnay for the Winter Wine Weekend. Our prices haven't changed and are some of the best around!

The **2006 Olivia's Chardonnay** is a wine of great subtlety and depth from this relatively warm but not early 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. Once more, not a traditional Australian chardonnay. Quite distinct from the 2005 and more like the 2001 vintage. 1 GOLD medal- Victorian Wine Show 2009.

The **2007 Lucy's Choice Pinot Noir** is the product of the drought year, and is amazingly rich and intense, yet retaining the softness and typical fruit sweetness of pinot noir. Subtlety and distinctive pinot flavours are only found in cool climates but this vintage shows what depth and palate weight can result from such a warm year.

### Season report:

So far this Autumn the rainfall has been close to average, with 74 mm for March, 79 mm for April, and 84 mm in May. Many of the large storms early in Autumn missed us nearly entirely (not a bad thing), but we always seem to come through with significant rain from showers after the main rain bands have passed and the winds turned around to the SW or S. Temperatures are much warmer than average, especially overnight.

Thus soils are moist but no runoff into dams (nearly full anyway). The various climate models are mostly predicting a La Nina pattern by Spring, but some are also suggesting a cooling of the Indian ocean, which could give us low rainfall even in the face of above average rain in Qld, like 2007-8.

### Winery Report:

All the fermentations are well finished now, as are nearly all the MLFs, thanks to the early vintage and continuing warmth. It is certainly easier not having to put up with intense cold while wines are still bubbling and being kept warm with various devices. Barrels are filled and the wines are all "put down" for Winter.

### Recent Tastings:

Over the past few weeks we have tasted quite a selection of our past vintages, and have been quite pleased (not surprised). Our wines have always had the depth and structure and stability to age well. Indeed this is why we release them with significant age, to show them only when they are ready.

2000 Iolanda Pinot Grigio: Medium yellow, really rich and soft with honey and toastiness, good fruit, probably at peak, though still fine after a week in the fridge so will hold longer. First wine from these vines!

2001 Iolanda Pinot Grigio: Amazingly fresh, still a greenish pale yellow, with toastiness, honey, also lemon, orange, and blossom, lean and still has long term potential.

1997 Unoaked Chardonnay: Medium gold-yellow, rich, toasty, with peach and cashew, delicious. Ready to drink but will still last some years.

2001 Unwooded Chardonnay: Brilliant light greenish yellow. Toasty, honey, with peach, and citrus. Fresh and lively on palate with creamy

mouthfeel and clean acid finish, lovely and will last many years.

**2003 Lucy's Choice Pinot Noir:** Brilliant medium red. Relatively light in body but flavours rich, complex and gamey with coffee, black cherry, plum, spice and superbly integrated oak. Drinking really well with time to go.

### **Vineyard Report**

The Pinot Grigio vines planted Dec 2008 have grown fantastically, with help from the kind (warm, good rainfall) season and intensive weed control and training efforts we have put in. Nearly 100% of these vines will be ready to produce a crop in 2011.

The wires have been run now for a single cordon and 2 pairs of foliage wires. They will be trellised VSP (all shoots upwards) for the first cropping year, and then converted to Scott Henry (shoots trained half up and half down) like the rest of our vineyard.

For the first two growing seasons these vines have had a cover crop of ryecorn (like wheat) grown in Winter then slashed to form a thick straw mulch along the rows which has lasted all Summer. This allows the young vine to grow without competition and spread their roots as widely as they like. Now this has been cultivated and the amazingly deep rooted (up to 1.2m) and drought tolerant tall fescue grass planted to provide a permanent sward that produces masses of organic matter, retains soil structure and nutrients, and effectively competes with the vines, thus bringing their potential vigour under control.

We feel this gives us the best of both worlds, because while the vines can have the stable conditions of good rainfall and deep soil, and the strength of our fertile clays, they also have controlled growth, more in common in lighter and shallower soils. They stop growing in Summer but require little or no irrigation.

### **Newsletter Special:**

Our current specials have expired, but please check back for our Spring Newsletter

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

Unfortunately we still have some problems with the new email address so please stick to [miceli@alphalink.com.au](mailto:miceli@alphalink.com.au) for a little while longer.

### **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.*

*Alc 13.5%*

#### **Olivia's Chardonnay 2006**

***An elegant and delicate wine with complexity and subtlety.***

*Brilliant pale greenish yellow. Peach, cashew and citrus, vanillan oak and struck match. Seamless mouthfeel with subtle and perfectly integrated oak, restrained and yet powerful, with fine acid balance.*

*Alc 13.5% 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 2006**

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

*Brilliant deep red. Rich dark cherries, coffee, spice, and fragrant oak. Savoury, with great length and silky tannins, a wine with body, complexity, and depth. Alc 14.0 %*

#### **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. AL 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 museum release wines excepted.

Pauline & Anthony Miceli