

Miceli Newsletter

Winter 2013

Opening Times:

We will be open for the Queen's Birthday Weekend- Sat, Sun, Mon, June 8-10 11.00 - 5.00.

On Sunday and Monday we will be serving food- Home made gourmet antipasto, and local cheese platters.

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

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

New Releases:

The Winter Wine Weekend is our biggest event of the year so we are marking this with a blockbuster of new releases.

The **2009 Lucy's Choice Pinot Noir** has reached a stage of maturity showing marvelous fruit depth as well as full body and supple "sweet" tannins. The **2009 Olivia's Chardonnay** shows really great mouthfeel and structure, complexity and fruit intensity.

The **2010 Iolanda Pinot Grigio** has minerality and crisp acid as well as richness and length on the palate. Last but not least, and possibly our best sparkling wine ever is the **2004 Rose Brut**, with delicious pinot and complexity of nearly a decade on lees. We have had this recently with dark chocolate parfait, and the combination of the tannin in this dry but rich wine with the bitterness of chocolate is amazing!

Season Report:

Spring and early Summer continued the well above rainfall of Winter, but from about the second week of December the weather turned dry and remained dry until after vintage.

The maximum extremes were not high, with no days above 35 after early December, warm nights and general high humidity despite lack of rain. This pattern reached its peak in March, which was within a whisker of having both the warmest days and warmest nights on record across all Southern Victoria (despite not being a El nino drought year).

These conditions are ideal for plant growth as a large percentage of the daylight hours are in the ideal temperature range both for photosynthesis and tannin and colour production (20-30 deg C). Even the warm overnight temperatures enabled the vines to continue to be metabolically active, producing flavour compounds even when they were not photosynthesising. Thus there are more effective ripening hours, in a certain number of calendar days!

(This by the way is part of why the coolish areas in the highlands of northern Victoria and NSW with their cold nights, fail to match the flavour intensity and subtlety we achieve every year on the Peninsula).

Our deep-rooted mature vines found plenty of water, especially as there was high daytime humidity and little wind to stress them. A lot of work was put into "manicuring" the vines, with the most well timed and executed leaf plucking and fruit thinning we have ever managed. My son Michael deserves a lot of credit for helping with this.

Late May has brought huge downpours of rain with a total of 183mm for the month, an ideal preparation for the next season, and nearly filled our dam already.

Vintage Report:

Following on from these mild-warm, calm and dry conditions the grapes were in perfect disease free condition, and vintage was early, with us picking grapes for table wine in March for the first time. In fact half our grapes were picked in March, although we did not finish the last until 27 April.

Thus I believe this vintage is probably going to give the richest wines we have made to date. Colour and tannin on the pinot noir is extraordinary, as is the depth of flavour in the whites.

Our small size and experience with our vineyard, meant that we still managed to pick all our grapes at the ideal ripenesses and balance, which I suspect many vineyards may not have done this year.

The saying, that the best wines come from the warmest years in the coolest regions, really does apply to us this year. In particular the explanation for this is not that we had more hot days, but that we did not have any bad weather days at all. Every day was mild-warm with no bad weather to stretch the ripening season out unnecessarily.

The Pinot Grigio vines planted in 2008 and 2009 continue to be assessed on their four different rootstocks. Whilst not differing now greatly in vigour or yield, the time of ripening has varied this year by as much as 3 weeks. We took advantage of this to again pick grapes at differing ripeness and spread the harvest to suit our winemaking capacity.

Winery Report:

The evolution of our Pinot Noir winemaking style continued this year. In particular the use of extended maceration on the skins has been increased as our confidence in this grows.

Firstly the grapes "soak" for a week prior to fermentation (so extraction without alcohol). To help with this we thoroughly crush and 100% de-stem all our fruit, which is distinctly different from what many other Pinot winemakers do. We believe in breaking all the berries to maximise colour and tannin extraction.

Secondly two batches of (Dclone) grapes have now been on skins for 8 weeks since picking, and the evolution of the tannin depth is amazing- with the wines continuing to increase in body but then softening markedly in astringency after the sixth week.

We have continued to experiment with natural yeast fermentations, which we believe give complex flavours but had great results from adding supplements of cultured yeasts, with some of these yeasts capable of stabilising tannins and promoting colour-tannin polymerisation which is important for long term development of the wines.

My concept of Pinot Noir has advanced from the early years when our younger vines gave lovely fruit but light structure, to a more developed style where tannin and body give richness and subtlety.

All the ferments are now fully dry with only the minimum of heating required- this is another benefit of the warmth that continued well into May.

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 (in case I don't get to the website in time)

website: www.miceli.com.au.

Email: sales@miceli.com.au.

Tasting Notes:

Iolanda Pinot Grigio 2010

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

Very pale straw colour. Lively and fresh, with typical Pinot Grigio characters- mineral, pear, lemon, honey and spice. The palate is crisp, dry, has perfectly balanced structure, and great persistence of flavour. Alc 13.5%

Olivia's Chardonnay 2009 *Special till 16/6**

An elegant and flavoursome wine with complexity and depth.

This wine is fermented in oak and remains in contact with its yeast lees for a full year. It shows citrus, white peach, minerality, restrained oak, with crisp acid balance and creamy mouthfeel. Alc 13.5%

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 brilliant salmon pink. Delicious strawberry pinot fruit, with complexity, gaminess, and freshness. The palate shows great length and balance. Alc 13.0%

Lucy's Choice Pinot Noir 2009

Delicious Pinot with richness, depth and complexity.

Brilliant deep red. Dark cherry, spice, violets and vanilla. The 20 year old vines give richness and depth, the wine is full bodied but with typical pinot softness, complex and has perfect balance. Alc 13.5%

Michael Brut 2006

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, lemon, honey and toast, this wine is savoury and elegant. Recently disgorged. Alc 11.0%

Rose Brut 2004

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

Aristocratic pale pink. The palate is rich and flavoursome, with creamy and toasty yeast, and delicious strawberry pinot noir fruit. It has great length, persistent fine bead and a clean dry finish.

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