

Miceli

Newsletter

Winter 2007

Opening Times:

We will be open for Queens Birthday Weekend 9-11 of June, Sat - Mon 11.00 - 5.00 pm.

On the Saturday the winery is open for tastings, sales & cheese platters only, but on Sunday and Monday we will be serving both antipasto and cheese platters.

On the Saturday we are also at the tasting at the Red Hill Showgrounds, along with all the other Peninsula wineries.

Following this we will be open the first weekend of each month, except July school holidays

New Releases:

Lucy's Choice Pinot Noir 2005.

The 2005 vintage was warm and even, with good, well timed rainfall, which gave ideal vine growth, balance and ripening, with depth of colour, flavour, and body in the resulting wines. The Lucy's Choice has the added complexity of prolonged oak ageing producing an elegant, supple wine with fine soft tannins.

The **Iolanda Pinot Grigio 2006** is all sold out (apart from a small amount of stock already promised to specific buyers). The 2007 is planned to be released in September.

Season Report:

It seems hard to believe, but we have somehow got past the terribly harsh, dry 2007 season with a "normal" crop of fantastic quality.

The vines have now all lost their leaves and the pruning has commenced. We have had a reasonable amount of rain though still less than average, and the soil is only moist on the surface.

Winery:

Winery work does not conclude with picking! The white grapes next have to be pressed, which is a huge job. We use a

"membrane press" which is cylindrical tank with a tough rubberised sheet attached to the inside of half of the tank. This is inflated, pushing the grapes across to the other side and gently pressing out the juice which escapes through the perforated screen side of the tank. Then the pressure is released, the cylinder is rotated to break up the cake of grape skins, and the cycle is repeated. Whilst this a modern, fairly high technology machine, we choose to operate it in a very manual, physical way. The grapes come in from the vineyard in picking buckets on the trailer, we weigh each bucket and then we empty the grapes in by hand from buckets, whole. We believe this reduces skin damage and skin contact, and extracts the best fraction of the juice without excess harsh tannins, compared to crushing and then pumping in the grapes. Of course this is unmanageable at an industrial scale but this is why we can achieve quality levels out of reach of large operations.

The juices are then pumped into tanks, with a certain deliberate degree of aeration, before any sulphur dioxide is added, and then the juice settles, and the lees ("solids") are separated and discarded. Only then is the juice fermented into wine, either with naturally occurring yeasts or inoculated yeasts, according to the batch and situation and wine type.

While the wine is fermenting the temperature and sugar has to be measured daily and nutrients added if required. Temperature is mainly managed by choosing the size of the tank and adding or removing insulation, but ferments can also be cooled with cold water through the cooling jackets. The white wines usually ferment from 20-22 deg C though some (pinot grigio) up to 28 deg C.

After an initial start in tank, the Chardonnay is transferred to barrel to complete fermentation, and then malolactic fermentation whereas Pinot Grigio stays in stainless steel until bottling.

The red grapes are crushed through our small electric crusher/destemmer supported on planks over the open fermentation tanks. This is a lot quicker and easier than pressing the whites (and quicker than feet).

However, with the reds there is a lot of muscle work plunging the cap of skins back under the wine as the fermentation pushes them up. This is required up to 5 times a day to

extract colour and tannin and prevent the top layers being exposed, spoiling and becoming vinegary.

Mostly the reds are allowed to start fermentation with the natural yeasts, which can take 5 days, though some batches are inoculated with cultured yeast as well.

The red wines are allowed to reach 32 deg C, the only factors controlling this are size of the tank and ambient temperature.

Some batches are pressed just before or as soon as the fermentation is finished, other batches are kept in contact with skins for a further 7-14 days for more tannins to be extracted. Which grapes go down which path depends critically on tasting and the judgment of the winemaker (and his wife)! The free wine is pumped off before the skins are bucketed from the tank into the press. This is a two man (or this year one man, one boy, operation). The kids are really earning their wines now.

After being inoculated for malolactic fermentation the wine is then blended (to a certain extent, into several components), and transferred to barrel, loosely sealed and topped up until late Spring, when sulphur dioxide is added.

Newsletter Special:

We always have a special for our mailing list, and for this one we are offering the remainder of the 2001 Lucy Pinot and the 2004 Pinot Rose for an amazing 50% off (but strictly 2 cases for the price of one, and not mixed).

Tasting Notes:

Iolanda Pinot Grigio 2006.

A distinctive, dry, flavoursome white wine with fresh acidity.

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. Alc 13.5% SOLD OUT

Olivia's Chardonnay 2004

An elegant wine with depth and power.

Brilliant pale greenish yellow. Peach, cashew, citrus, and superbly integrated vanillan oak.. Smooth mouthfeel and fine acid balance, with great intensity and length of flavour. Alc 13.5%

1 Trophy 4 Gold 1 Silver 4 Bronze

Pinot Rose 2004 * special**

Brilliant salmon pink, with plum, strawberry and a hint of vanillan oak. Intense and full bodied on the palate with clean acid freshness, smooth mouthfeel,

and great length of flavour. Alc 13.0% 1 Silver.

Best of Category: Wine Wise

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.

Pinot Noir 2005

This fruit-driven light red shows all the flavours of the noble pinot noir grape.

Brilliant ruby red. Black cherry, plum, some earthiness and a hint of vanillan oak. Lively and fresh, this wine is well balanced with smooth mouthfeel, soft tannin, and great length of flavour. Alc 13.0 %

Lucy's Choice Pinot Noir 2001 *special**

Medium red and brilliantly clear. Delicate and complex - gamey, spicy, and earthy with cedary oak. The palate is soft and well balanced, dry, and complex with great length. Alc 13.0%

1 bronze, 4* 88 Points Halliday Wine Companion.

Lucy's Choice Pinot Noir 2005 * New Release**

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

Brilliant medium red. Rich, complex and gamey with coffee, black cherry, plum, spice and superbly integrated oak.

The palate is soft with fine tannins, is well balanced and dry, with very long persistence of flavour. Alc 13.5%

Michael Methode Champenoise 2003

Aperitif style- dry, fine, flavoursome, complex with refreshing acid finish.

The flavours are delicate and fine, with toasty yeast and hints of melon, pear and strawberry. The palate is very creamy, long, with cleansing acid and a fresh dry finish. 11.5% alc. 3 Bronze

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 2 Silver 4* Halliday

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.

Pauline & Anthony Miceli