

Silver Wings Newsletter No. 11 May 2014

Another year, another newsletter and I hope it finds you fit and enjoying life – not too abstemiously I trust. Vintage 2014 is almost over with the Riesling gradually fermenting the last of its sugars, and the Chardonnay and Pinot Noir safely in wood for the winter. What trials this past season presented,! There were extremes of weather at the wrong times, whilst overall the summer was moderate. The old Macedon weather patterns I'm familiar with, seem to have changed forever into new uncharted territory. Sound vineyard management and a degree of luck were needed to harvest quality grapes and we just squeaked into the last of Autumn before picking our meagre crop. The good news is that the Pinot Noir looks extremely good with the Chardonnay and Riesling showing great promise. However pitiful quantities are being made that will effect what is available for you to consume, and sadly, that is precious little.

On other fronts, life for Cheryl and me has been very busy with improvement projects at our Newstead Chapel, expansion of Cheryl's business and some of my furniture restoration projects finally concluding after 38 years.... Yes, 38 years!! I have nurtured several Georgian era cedar chairs from a pile of sticks in 1976 to actually sitting on the finished items for the first time last week. I must admit, several times over the years I thought it unlikely I would see their completion, but sitting in them made it all worthwhile. You can't say I don't have patience, but I have just been lacking the finance for others to do the work, so I have employed my self-taught cabinet making skills and now, I have quite surprised myself. For those who are interested please ask to see one & I'll be proud to show you.

In a similar vein, I have patience with my wines and do enjoy being contacted by wine collectors enquiring about some of my older vintages and how they may be drinking. With few exceptions, I answer very positively and certainly with the Mt Monument wines I am now making, particularly the Pinot Noir, you can cellar them with confidence for the long term.

We look forward to hosting you at our open weekend in North Melbourne on the last weekend of June and please bring some friends to join the fun.

Cheers, Keith

OPEN WEEKEND at 28 Munster Terrace.

Sat. 28th June and Sun. 29th June 2014

10 a.m til 5 p.m.

The final few dozen of ex-Cleveland Sparkling '99 Brut Rose will be available to taste & purchase. Plus many other exclusive table wines, both aged and current release plus clearance sale wines & special old vintages tasting, make this a weekend not to miss!

Cheese & bread will be available with tastings,
so please bring some friends to join the fun

Melways 2A. E10 - Ph: 9329 8161— M: 0407 291 449



Lunch at France Soirs:

Champagne "Cote de Val Vilaine" Inflorescence X10, Raveneau Grand Cru
Blanchot (Chablis)2006, Jura Chard, Ganevat 2006, Grivot Clos de Vougeot 2007,
Guigal Hermitage 1985, Biondi Santi Brunello Montalcino 1999, [Chateau de Beau-](#)
[castel](#) 1994 [Magnum](#), [Chateau La Nerthe](#) 2000, [Penfolds](#) Grange 1976,
[Domaine Bourillon](#) Dorleans Vouvray 1990 Moelleux.

Not a bad afternoon's effort!

Thought for the day:
Behind Every Great Man,
There Is A Surprised Woman.

Images of Australian Wine.

Most Australians consider our wines to be very highly regarded both in Australia and abroad. They often cite their perception of the wonderful success of Australian wine exports in overseas markets. Sadly, the truth usually comes as a shock when they learn this is not the case. An indication of the depth of the demise our quality wine industry faces was highlighted recently at an 'end of vintage lunch' held annually to celebrate the end of the vintage hard work cycle in the winery.

A touring French agricultural scientist worked the full vintage with us and her knowledge of wine quality is at a high level, certainly much greater than most international consumers. We were presented a 'mystery wine' resplendent in a brown paper bag so we couldn't see the label or capsule. Discussion ensued about what we thought it was, and eventually, as a hint, the donor of the wine told our French friend that it was Australia's most famous wine. Her response astounded us..... "Yellow Tail?" was her reply.

The wine was a 1976 Grange, but this response highlights the problems created by our corporate controlled wine industry and their success at marketing low quality cheap produce which dominates the Australian presence in every one of our overseas markets. Despite the marketing hype of Grange as a prestige product, most Australian wine is now shipped in bulk, and bottled overseas in uncontrolled circumstances. Accordingly our image of 'cheap and cheerful', with sales based on savage discounting, is well entrenched and will take decades to remedy even if we commenced now: and that does not look like occurring.

Our wine corporations are the largest on earth and control a frightening percentage of the domestic production and marketplace, in the order of 90% and more. Our exported produce is even more distorted with around 99% of all Australian wine exports undertaken by the biggest four corporations, most, if not all of which, are foreign owned.

So, when you shop at Dan's or any other licensed supermarket you are, in most cases, contributing to the further demise of our higher quality local produce. Corporate marketing is so successful that it is almost impossible to discern whether you are buying a genuine small producer label or just another mass produced bulk wine dressed up as something else. The simplest way to ensure you are getting what you pay for is to buy direct from small producers via their cellar door or mail order system, after you have visited the winery and confirmed that it is what you expect, and originates from where you anticipated.

Keith

***SPECIAL DISCOUNT OFFER FOR ORDERS OF
ONE DOZEN OR MORE!
Min. \$2 per bottle OFF cellar door price of mixed
or whole dozens!
*Asterisk denotes doz prices**

Mt. Monument Premium Wines

Detailed tasting notes on www.mountmonumentwines.com

(Price: single bottle/dozen) Bottles / Dozens Total \$

2013 RIESLING **Rec Ret. \$24.75 Sold Out**

2009 CHARDONNAY **Rec Ret. \$32.00**
DIRECT PRICE \$28 / *\$312 (\$26.00) /...../.....

2011 CHARDONNAY **Rec Ret. \$29.80**
DIRECT PRICE \$27 / *\$300 (\$25) /...../.....

2010 PINOT NOIR 375ml (halves) **Rec Ret. \$23.75**
DIRECT PRICE \$ 22 / *\$240 (\$20) /...../.....

2011 PINOT NOIR 705ml **Rec Ret. \$33.00**
DIRECT PRICE \$ 31 / *\$336 (\$28) /...../.....

Dessert Wine:

2010 Riesling Auslese 375ml (halves) **Rec Ret. \$23.75**
DIRECT PRICE \$ 21 / *\$228 (\$19) /...../.....

FREIGHT RATES (Free for 2+ cases to same address Victoria)

MELBOURNE \$5.00 per case VIC COUNTRY \$12.00 per case

INTERSTATE \$15.00 per case PERTH, WA \$25.00 per case

***INSURANCE:** Victoria \$7.00 All other States \$10.00

(Covers any breakages during transit. Silver Wings takes no responsibility for breakages during transit of uninsured wine)

The Dura

My brother and I, with our partners, share a passion for card games, and have just completed our fourth holiday, where we play '500' during evenings. Girls Vs Boys is great fun; it is now referred to as 'test tours'. During a marvellous break in Mildura, we stayed at the Grand Hotel and organised a dinner at Stephano's Cellar restaurant. What a wonderful old establishment it is!

To theirs' and Stephano's delight, I presented a hand written dinner menu from July 1922 that I had collected many years ago, I couldn't think of a better place for it to rest for ever. The dinner that night was exquisite. We were guided through the degustation in utter delight and to me, the unforgettable dish was Carpaccio of Kangaroo cured on Red Cliff rock salt to your taste. Presented on a smooth rock of salt, the fine slices cured whilst you watched, and you simply took them off the rock to consume them – Suuupperbb!! How unique is that? Something purely Australian that everyone should experience; so we booked for next year also!

Another of the northern revelations is a local publication 'The Dura' is a magazine of remarkable production quality, the equivalent of the original 'New Yorker'. Full of the most interesting articles of local interest and history and innovative advertisements that are actually a pleasure to read. In all, Mildura is a vibrant town and Stephano looms large as the major driving force in the food, wine & mini-brewery scene.

Back to the test, a close competition saw the series incomplete, so we are finishing the series during July in the McLaren Vale region, and look forward to another culinary/ wine adventure.!

Cheers, Keith

GOOD NEWS FOR WINE ENTHUSIASTS

An introductory **3 x 750ml bottle Taste Pack** of my premium wines available for you to sample.

Each 3 pack will contain:-

1 x 2006 Old Vines Mataro/ Shiraz

1 x Old Vines 2008 Shiraz

1 x 3rd and final release '99 *Macedon* Brut Rose

Detailed tasting notes for each wine and recommended food matches.

Price: \$77 plus postage \$12 (Sydney, Brisbane, Adelaide) plus \$10 insurance

Total Value \$99 - Special offer \$75 delivered, fully insured.

Grand Hotel Limited

MILDURA

Manager, H. RADFORD

MENU.

PIERRE, 3.7.22.

SOUP.

Potage Breuille.
Consomme Versailles.

ENTREES.

Savoury Ox Tail.
Stewed Rabbit & Ham.

ROASTS.

Roast Sirloin Beef.
Roast Lamb & Mint Sauce.
Colonial Goose.

VEGETABLES.

Baked Pumpkin.
Baked & Boiled Potatoes.

DESSERTS.

Fruit Pie.
Baked Rice Custard.
Suet Pudding & Syrup.
Jelly De Lique.

Theseo Stews.



ABBOTS LAGER.

MELBOURNE BITTER ALE.
THE BEST.

I would assume 'Colonial Goose'
is in fact Mallee Fowl - or maybe
Swan?

I must look for a recipe!

①
£224/19/6 of col. whisky, mixed
with ~~an~~ inferior Scotch, costing
9/3 sold for 9/- bottle.
This was very difficult to get
rid of at any price as about
an inch of French chalk had
been put into the cask also a
lot of Colonial Sherry and the
tunnets was a mixture that
in no way resembled any
known blend of Whisky.
1-1/4 Cask Inferior Scotch Whisky
cost £110/3/6 had to be sold at
cost price to get rid of it.
1-1/4 Cask of Rum + 4 casks
of Colonial Gin & Schnapps
value £243-9-2 are still in
stock and quite unsaleable
£654:12:8 of Colonial Wine bought
at prices ranging from 9/3
to 12/-.
This line we are now buying
from the Reynella Wine Co
at 6/3 per gallon.
£137/15/- of col. wine costing 10/6 we
are now buying ~~per~~
at 12/6 gallon.

