

Silver Wings Newsletter No. 2

A second edition already! .. Another year has passed so quickly I hardly have time to remember the last. Thank you for the support received from my previous news & hopefully this finds you fit, enjoying life & drinking well. This edition highlights the difference in how I now conduct my business, having moved from a destination Cellar Door venue where one could drop in regularly for a coffee, meal or a glass of wine & chat, to relying on my annual tastings and mail order sales. The reduced volume of wine I now produce under my own label, means I sell out earlier and have time to follow my consultancy interests. This prompts me to establish a website so you can stay in touch, browse my old cellar offerings and generally enjoy my virtual Cellar Door on the www—more details will follow !

Vintage 2005 was one of the longest I've yet experienced, commencing with Central Victorian Shiraz on 10th March and finishing with Mt Macedon Sauvignon Blanc in late June. Firmly ensconced in my new winery at Paramoor farm Carlsruhe (near Kyneton) with the best of equipment, I'm enjoying the challenges of contract winemaking with many varieties & styles. My old vines Shiraz & Mourvedre fruit was, once again, stand out quality and has been rested to oak for the winter.

In September I again travel to the U.S. to assist with marketing my clients Australian wine portfolio and look forward to catching up with my daughter Claire, who is attending Calpoly University in San Luis Abispo California- where I may take in some local wineries as well.

Good news for my readers, this edition offers you some special rewards I hope you find exciting, and I look forward to seeing you upon my return in November.

Cheers, Keith

ANNUAL TASTINGS

This year I am offering two venues for you to visit, update on what's happening & taste my wines.

Sunday 6th November at Paramoor Farm Winery
439 Three Chain Rd. Carlsruhe (off Calder Hwy) Melw. 609 G8.5

Sunday 13th November at Celtic Club

316—320 Queen St. Melb. upstairs in the Dining Room.

Times: 10 am til 4pm. Cheese & fresh bread available with tastings.

All three sparkling wines as well as my Pinot Noir & Chardonnay ex-Cleveland, plus the first release of the **Vincenzo Old Vines** Mourvedre/ Shiraz will be available to taste & purchase.

Please advise your attendance if possible, so we can be better organised to receive you.

SPECIAL 'READERS' DOZEN

1 x Grand Reserve X.O. Brut	\$45
2 x 98er Brut	\$50
2 x Rose Brut	\$50
2 x '01 Chardonnay	\$40
2 x '01 Pinot Noir	\$40
3 x '04 Vincenzo Old Vines	\$75
	(normal price \$300 plus delivery)

For Total of \$250 incl. FREE delivery met. Areas.

Strange Customs.

After several long days during a bottling sequence for the export market, I drove further across Central Victoria to visit a friendly contract grower & stayed for the night. During the evening meal we discussed of the difficult '05 season and then said goodnight to their two young daughters, who were doubling up to accommodate me in one of their bedrooms. The table discussion then resumed regarding the parents recent holiday through Tasmania, and many of the joys that entails.

At a reasonable hour we also headed for our rooms and shortly afterward I was consumed with exhaustion and sound asleep. In the early hours of the morning the youngest daughter arrived at my bedside and promptly climbed into bed with me. Semi-conscious I automatically moved to the side and said

“are you all-right Possum?”

“Yes, thank you” she responded. My subconscious must have alerted me to the realization of what had occurred and I began to wake – this was not my young daughter sleeping beside me (which I cherished) but that of an Ozzie/ Italian family, who no matter how friendly, may view this differently. Thoughts flooded into my now awakening brain, what does this mean? Have they learned some unusual Tasmanian custom? There was a recent conviction of a police inspector for a similar scenario, what chance would a winemaker have? My burgeoning dilemma was stopped when the little body next to me suddenly stirred, sat upright then promptly slipped out of bed and wandered off.

Did this really happen? or is my mind still recovering from that fall I had?

Fatigue eventually blurred all thoughts and I returned to deep sleep.

Next morning, I arrived downstairs to the busy realities of a family preparing for work and school, “I hope Anna didn't bother you last night” said the mother, “she sleep walks regularly and I forgot to tell you before we went to bed”!

Whew .. aren't country people so basic & great !

Introduce Silver Wings to your colleagues.

Do you belong to a social wine tasting group amongst work colleagues, friends or associates?

Then perhaps I can offer an interesting alternative to your meetings.

I am always delighted to meet wine interested people and lead them through tasting exercises both educational and fun. Any wine sales resulting will attract an agreed discount on the day and the organisers name will enter a draw to win some aged magnums of past Cleveland vintages.

Call or email with your ideas, I'd be glad to hear from you.

Keith

Why Vincenzo O.V.?

Because it is .. I have attached the wording from the back label below which is self explanatory and I truly believe that vineyards are the source of great wines, winemakers simply find the expressions of that site “Terroir” as the French know it. The added advantage is the combination of varieties,

Mourvedre 60%, Shiraz 40% which allows me to build & balance the complexity of the blend to maximise its mouthfeel & power. I have been delighted to take up the challenge in restructuring this old vineyard to ensure its true expression comes finally to the bottle, I hope you agree with me when you taste the results.

“Vincenzo Conte immigrated to Australia in 1952, later planting a vineyard near Shepparton Victoria. Subsequently he was killed in a road accident delivering his fruit to the markets. My privilege is to work with his old vines to produce outstanding quality wine in his memory. The powerful mouth-filling richness & texture of this wine are complimented by the deep, fine tannins, which only old vines can produce.” Keith

Living Proof.

For many years during university and later-life, I shared flats and apartments with a large number of people, some memorable others not. Anecdotal cures for hangovers were much discussed, but the best I recall was from a girl with whom I shared a dig on my first Melbourne posting as a young pilot. She practised regularly most week-ends and remains living proof of its efficiency.

After parties there were always half full bottles of cheap Champagne left discretely around the apartment and not discovered until next morning when cleaning up. Usually flat and completely undrinkable – despite the balancing of a match across the top or a tea-spoon resting in the neck (none of which work!!).

She would dutifully pour a full glass of flat Champagne, open a packet of soluble aspirin and drop two in – instant fizz! Cheers!

STOP PRESS

In Aug. one of the wines I made for my U.S. client Marquee, was nominated for the prestigious George Mackey Memorial Trophy (for the most outstanding table wine exported for 2004-5) to be decided in October. The nominations are from the Aus. Wine & Brandy Corp. inspection team, who only cited 70 wines out of 13,000 tasted and becomes a great acknowledgement in itself. On the other side of the 'pond' as my U.S. team refers to the Pacific, we have also amassed a considerable number of medals, accolades from U.S. wine organisations & writers & the Marquee 'Classic' under \$10U.S. portfolio is recommended in the Sept. 'Wine Spectator' which is no small feat. Also from two hasty Aus. wine show entries of freshly bottled 'Vincenzo O.V.' I managed Bronze & Silver medals for the effort & James Halliday currently rates Silver Wings winery 4.5stars in his 2006 companion, it's a tough market so lets hope the recognition continues.

The Meaning of Life

After a long day at a multi denominational conference in Melbourne a Presbyterian minister, Catholic priest and a Rabbi adjourned to a quiet bar to discuss the days events.

"Well, I believe that life starts the moment of conception" stated the priest, sipping his beer

"Oh no, I believe that life begins at around 90 days after conception, when the body & brain are formed" said the minister stirring his glass of gin & tonic.

The Rabbi pondered and sipped his glass of Silver Wings wine & said "I believe life begins when the kids leave home & the dog dies".

If you enjoy my wines & news ramblings

Please help improve my Mailing List

Introduce at least 2 new wine consuming members and receive 5% discount off your current order. Kindly fill out names & addresses and post or email them with your order form, or better still, bring them to one of my two tasting events!

Please remove/update my name from the Silver Wings mailing list:

Name:.....

Address:.....

Email:

Return this form to:

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