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## Cellar Door Sales

Paramoor Winery cellar door sales open from Friday to Monday 10am-5pm, including public holidays.

No need to call and make an appointment, just drive in.

See you soon!



## Seasons greetings!

Kathy and I wish each and every one of our Paramoor Wine Club members and their families a very merry Christmas and a happy and successful 2014!

A special welcome to all of our new members who will be receiving a Paramoor Newsletter for the first time!

Whilst this is quite a brief missive we assure you that there is a lot going on at Paramoor as we continue to make excellent progress on all fronts.

At present we are working hard in the Paramoor vineyard. As always, the weather has been a bit unpredictable up here. The warm temperatures in September caused an early budburst in our vines and this was followed by frosts in October, one of which was particularly severe and caused some damage. However, the affected vines seem to have recovered well and with a bit of luck we should still have a reasonable crop. So we are now finishing off some shoot thinning and keeping up the spray routines to keep the threat of powdery and downy mildew at bay.

Last year's plantings of riesling and extra pinot gris seem to be doing very well.

Please read on....

## New wine releases

### 2010 'Kathleen' Shiraz

Intense, deep purple-crimson and uncompromisingly full bodied. Matured in 30% new A.P John's American Oak barrels for 12 months, this seductive wine possesses a lavish array of black fruits, licorice and mocha on the palate.

Not quite as smooth just yet as the 2009 Kathleen but has more lifted fruit flavours due to the hotter weather and increased grape ripeness in 2010.

This wine went within a whisker of a gold medal at the recent Victorian Wines Show and was awarded 92 points by James Halliday last March.

Please note that we still have some stocks left of the 2009 Kathleen Shiraz which we expect to sell out in the next few months . We have decided to release the 2010 Kathleen now to effect a smooth transition from one wine to the other.

Closure: Diam cork

Alcohol: 15.4%

Price: \$25 per bottle, \$280/dozen.

Paramoor wines can be ordered and paid for online via the Paramoor website [www.paramoor.com.au](http://www.paramoor.com.au)



## New wine releases continued

### 2010 Paramoor Sanddhill Cabernet Sauvignon/Merlot

Bright crimson-purple with classy blackcurrant and redcurrant fruit and firm tannins. 57.6% cabernet sauvignon grapes drawn from the excellent Colbinnabbin Estate vineyard at Heathcote and 42.4% merlot grapes from our original leased vineyard in the lower Goulburn valley.

This wine was awarded 93 points by James Halliday back in March this year and is being released now because it is ready and because it is quite a different wine to the 2009 Master Angus Cabernet Merlot, stocks of which are getting low.

Closure: Diam cork

Alcohol: 14.0%

Price: \$25/\$280

Paramoor wines can be ordered and paid for online via the Paramoor website [www.paramoor.com.au](http://www.paramoor.com.au)

## Current wines

### 2013 'Christina' Pinot Gris/Pinot Noir \$22 per bottle

Stocks of the 2013 vintage are still good despite high sales.

### 2013 Heathcote 'Isabel' Rose \$22 per bottle

Only a few cases of the popular 2013 vintage remain.

### 2011 'Joan Picton' Pinot Noir \$30 per bottle

The 2010 vintage is now sold out but we have good stocks of the 2011 vintage.

### 2009 & 2010 'Kathleen' Shiraz \$25 per bottle

As already mentioned, we are getting close to the end of the 2009 Kathleen but have ample stocks of the newly released 2010 vintage.

### 2011 'Uncle Fred' Heathcote Cabernet Sauvignon \$25 per bottle

The 2011 vintage is down to the last few cases so if this is one of your favourites there is no time to lose! It may be a little while before the 2012 Uncle Fred is ready to release.

### 2010 'Sanddhill' Cabernet Merlot \$25 per bottle

Just released. Good stock levels.

### 2009 'Master Angus' Cabernet Merlot \$25 per bottle

Stocks of the 2009 vintage are dwindling fast.

### 2009 'The Fraser' Shiraz/Cabernet Sauvignon \$25 per bottle

*94 points James Halliday*

*Gold medal and trophy winner, 2011 Le Concours Des Vins Wine show .*

Stocks of the 2009 vintage should last a little bit longer, but we do have the 2010 vintage waiting to be released (already rated by James Halliday at 94 points!).

Paramoor wines can be ordered and paid for online via the Paramoor website [www.paramoor.com.au](http://www.paramoor.com.au)



## Drinking Paramoor reds

A friend of mine who owns another winery here in the Macedon Ranges related an instructive wine tasting story to me recently. He is a member of quite a well heeled wine appreciation group of long standing who meet from time to time to taste wines of interest to them over dinner. There are about a dozen members in the group, including some well known wine makers from the Yarra Valley and other Victorian wine regions.

A short time ago they decided to have a pinot noir evening and each member was tasked with providing an interesting pinot from anywhere in the world. These wines were delivered in time for the convenor to open each of the bottles in the early afternoon before the dinner. The wines were tasted blind and the attendees were asked to assign points to each wine before the wine identities were revealed. It transpired that pinot noirs were contributed from across Australia, New Zealand and the USA—although that doesn't really matter as far as this story is concerned.

My friend took along a 2009 Paramoor Joan Picton Pinot Noir as his contribution—and it's very pleasing to know that it was duly voted number one of the twelve wines tasted. However, and this is the point of the story, according to the convenor who opened and tasted all the wines 5-6 hours earlier, had the wines been opened just before or at the dinner the result would have been quite different and the Paramoor would have been rated at the back end of the field!

The message here is that, to get the most enjoyment out of any Paramoor red (because it's not just the Joan Picton pinot noirs that exhibit this characteristic) it needs to be opened some hours (and I would recommend 5-6 hours) before consumption. Decanting is also very helpful.

As Professor Julius Sumner Miller would have said—why is it so?

Well it's because Paramoor wines are so carefully made that they go into bottle in a very 'closed' state. That is why they need a cork type closure—to allow a trickle of oxygen to reach the wine through the cork over an extended period of time to allow it to gradually 'open up' and display it's full character. Eventually, after many years of careful keeping this procedure may not be necessary but until that occurs it is my strong recommendation that you give any bottle of a Paramoor red wine some time to 'open up' before consumption.

## Events

### **A Stretch of the Imagination – 2pm on Sunday 23 February 2014**

After a successful season in Melbourne, The Bloomsday Players return to Paramoor with a production of Jack Hibberd's \*A Stretch of the Imagination\*.

It features WAYNE PEARNS, and is directed by RENEE HUIISH.

Monk O'Neill is a recluse, a would-be Don Juan, a teller of tall stories and lurid tales, mainly about himself. He's looking into the void and determined to not go gently....

Jack Hibberd's play is a classic of the Australian theatre, a tour-de-force of the Pram Factory era, which has attracted actors of the calibre of Max Gillies and Peter Cummins to the role of Monk O'Neill. The play is significant because it rewrote what it was to be an Australian and lobbed a grenade into the Bush Nationalist tradition.

Wayne is a highly acclaimed actor and director, and the founder of Hoy Polloy Theatre Company, a much-awarded independent theatre company.

Cost: \$25. All proceeds to Bloomsday 2014.

To Book: phone Bob on 03 9898 2900 or book online at <http://www.trybooking.com/DZKE>

*Gilbert and Sullivan Opera Victoria will stage another brilliant performance at Paramoor during July or August 2014. Details to be advised.*