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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!



Welcome to all Paramoor Wine Club Members!

Hello again to all our Paramoor Wine Club members and a warm welcome to the many new members who have joined since Newsletter number 19 was published many months ago.

Many good things have kept us busy recently and I'll do my best in this edition to relate them and share some of the enthusiasm that continues to bubble through the Paramoor Winery business!

Please read on....

James Halliday rates Paramoor at 5 Black Stars

I know this is not recent news but there may be some members who are still unaware that during last August Australia's leading wine critic, James Halliday, saw fit to elevate Paramoor to five black star status in his national ratings of wineries.

This requires us to have at least two wines at or above 94 points (we had three at the time) and places us in the top 15% or so of wineries in his survey nationally.

We are very pleased with this achievement, particularly because we are a relatively young winery. We must now see if we can maintain this performance and thereby go on to qualify for the highest possible rating, 5 red stars.

2013 Vintage

All the 2013 reds are safely in barrel and the 2013 Pinot Gris blend and rose are ready for bottling on June 12. Also, we've made a very promising Chardonnay this year; this will stay in barrel for a few months and will be bottled either late this year or sometime next year.

The 2012 reds have spent their twelve months in barrel and have been racked and filtered in preparation for the June 12 bottling.

All the bottles, labels, boxes, screwcaps and diam corks have been delivered so we are all ready to go!

After bottling the vineyard work recommences with pruning to be completed by spring

Paramoor Pizzas

Just a reminder that we continue to serve our delicious wood fired oven pizza lunches on the first two full weekends of each month. However, there will be a couple of weekends during winter when pizzas will not be available due to Kathy and I being away on vacation (we haven't had much time off in the last few years so we're determined to do a bit of catching up!). These will be the first weekend in August and both weekends in September. However, thanks to some good friends and relatives, cellar door will remain open on these weekends for wine tasting and sales, just no pizzas!

If you would like to come and see us for pizzas, bookings are recommended, especially on Sundays. Please check our website for further details or to make a booking.



Paramoor vineyard extension and northern vineyard transition

We are pleased to announce that the Paramoor vineyard has been more than doubled in size with the planting in December 2012 of Riesling as well as additional Pinot Gris vines. These had been grown for us by the Yalumba plant nursery as grafted rootling's over the previous eighteen months. All our vines are on American rootstock (Richter 99) which confers protection against phylloxera and nematodes, and we chose the Pewsey Vale clone for our Riesling. We are looking forward with great enthusiasm to making another Riesling wine, this time from our own grapes! It should be quite different to any other Riesling wine (the combination of Pewsey Vale clone on Richter 99 rootstock grown in our soil in our part of Victoria is unique).

You may also recall that our Shiraz, Cabernet Sauvignon and Merlot grapes have been sourced from a leased small vineyard in the Lower Goulburn Valley. This arrangement ceased in late 2010 when the owners of the vineyard decided to sell the water rights to the Government. Since then we have been taking Shiraz and Cabernet Sauvignon grapes from the Colbinabbin Estate Vineyard in Heathcote. We are delighted with this new source of supply, as Heathcote has a great reputation for the quality of its grapes, and the Colbinabbin Estate Vineyard is one of the best grape producers not only in the Heathcote Region but in the whole of Australia.

Our 2012 Rose was made from Heathcote Shiraz grapes and we have just released the 2011 'Uncle Fred' Heathcote Cabernet Sauvignon wine and the 2011 Heathcote Shiraz. These are the first three Paramoor wines utilising Colbinabbin Estate grapes to come through the system.

Current wines

Current Range of Red Wines

2010 'Joan Picton' Pinot Noir \$30 per bottle

94 points James Halliday

Gold Medal 2011 Macedon Ranges Wine Exhibition

2009 'Kathleen' Shiraz \$25 per bottle

91 points James Halliday

2009 'Master Angus' Cabernet Sauvignon/Merlot \$25 per bottle

Gold medal 2011 Victorian Wine Show

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

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

Currently being reviewed by James Halliday

2011 Heathcote Shiraz \$28 per bottle

Just released

Wines recently sold out:

2008 Paramoor 'Joan Picton' Pinot Noir

2012 Paramoor Pinot Gris/Pinot Noir

2012 Paramoor Heathcote Rose

Expected availability of 2013 Paramoor Heathcote Rose and 2013 Paramoor Pinot Gris/Pinot Noir: September 2013.

Paramoor wines can be ordered and paid for on line via the Paramoor website www.paramoor.com.au



New Releases

2011 Paramoor 'Uncle Fred' Cabernet Sauvignon

This is the first pure Cabernet Sauvignon wine that we have made and we have chosen a very unusual vintage in which to start. 2011 was a very wet and cool season for grape growing. Grapes were kept on the vines for up to an additional four weeks to ripen and, of course, were not exposed to the usual amount of hot sunshine.

In the case of the 'Uncle Fred' this has led to a soft, smooth, early drinking wine with amazing varietal fruit flavours. This is a very unusual but delightful Cabernet Sauvignon wine that I believe will win plenty of accolades and awards.

Colour: purple/crimson
Diam cork.

\$25 per bottle

2011 Paramoor Heathcote Shiraz

We are pleased to announce that our very first Shiraz made from Heathcote grapes is now available for purchase. Bright red, crimson in colour, vibrantly fresh but oh so smooth. Blackberries, plums and vanillin, it is perfectly balanced.

Diam cork.

\$28 per bottle

Events

Performance of 'The Geisha' by Gilbert and Sullivan Opera Victoria

We are delighted to announce that G&S Opera Victoria will be once more performing in the Paramoor Barn on Sunday August 18.

The Geisha is a terrific musical comedy and will be directed, choreographed and designed by the brilliant Robert Ray, with John Ferguson as Musical Director.

The concert commences at 1.30pm and tickets are \$30 per person.
For seat reservations please call Will or Kathy on 5427 1057.

Bridge works on Three Chain Road June 10 to July 19

The Macedon Ranges Shire Council are planning to do some much needed upgrades to the bridge on Three Chain Road that lies between Paramoor and the Carlsruhe township and so the road will be closed from June 10 to July 19.

We will remain open as usual, it just means that all access to Paramoor Winery is from the Lancefield direction.

Please check our website for directions and information. If you get into difficulty just call us on 5427 1057!



WINE CLUB MAIL/FAX ORDER FORM

Paramoor Winery

439 Three Chain Road Carlsruhe via Woodend Victoria 3442

Email enquiries@paramoor.com.au Fax 03 5427 3927

Vintage	Wine Selection	Per bottle \$	Half Case Price (6 bottles) \$	Case Price (12 bottles) \$		Cost \$
2009	'Master Angus' Cab Sauv/Merlot	25.00	150.00	280.00		
2010	'Joan Picton' Pinot Noir	30.00	180.00	330.00		
2010	'Uncle Fred' Heathcote Cab Sauv	25.00	150.00	280.00		
2009	'The Fraser' Shiraz/Cabernet Sauv	25.00	150.00	280.00		
2009	'Kathleen' Shiraz	25.00	150.00	280.00		
2011	Heathcote Shiraz	28.00	168.00	312.00		

Wine Total	\$
Freight	\$
TOTAL	\$

* Prices include GST. Minimum order of 6 bottles.

