

MARCH 2008

**Special Interest
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- 2008 Vintage
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Pokolbin Estate Vineyard



WHAT'S NEWS

Pokolbin Estate 2007 wine awards

The success of Pokolbin Estate wines in 2007 winning 10 trophies and 16 gold medals has once again demonstrated our commitment to consistently produce high quality wines. Trophies were won at the NSW Wine Show for the **best mature Red** with our **2003 reserve Shiraz** and the **best matured white** wine with our **1999 Semillon**.

Across the board we achieved some excellent results; even some 06 vintages received trophies.

2007 Trophy winners:

- 1999 Semillon 4
- 2000 Semillon 1
- 2006 Riesling 1
- 2003 Reserve Shiraz 1
- 2006 Shiraz /Viognier 1
- 1999 Vintage Port 1

Maitland city Council Awarded Pokolbin Estate the Maitland Trophy for the most successful wine producer at the 2007 Hunter Valley Boutique Winemakers Show

Semillon wins again.

Two years in a row, Pokolbin Estate has won the coveted Wine State 2007 Australian Semillon of the year awards with our 2000 Semillon and last year's winner the 1999 Semillon runner up.



2008 Mid-Vintage report - Phil Swannell

We're right in the thick of it now!

All of our whites have been picked and the reds are just coming on. But already, and without wishing to put too fine a point on it, it would be fair to describe 2008 in the Hunter as...The Vintage from Hell. Sure things got off to a good start with soil moisture levels at bud-burst more than adequate following the June floods, the July storms and the August downpour. There was some good follow-up rainfall in October too,

which ensured a truly abundant fruit-set. Some may even say "over abundant", but they'd just be narks.

November's precipitation was quite awesome, December's (fittingly) biblical, January's intense and February's promising thus far. On those few days when it hasn't rained, it's mainly been overcast and humid and most vineyards in the region resemble tropical wetlands. In the sticky wee small hours, wide-eyed vineyard managers

can hear the fungus growing.

We're used to wet vintages in the Hunter. Viticulturally, a potential disaster yet the fruit picked to date, including our Shiraz for rose, all looks promising. Due to the increasing threat of bunch-rots developing as sugars concentrate in the ripening fruit, and also to the propensity of berries to absorb rain-water through their skins causing them to swell and split. Continued Page 2

New Wine Releases

Phil Swannell
Vineyard Manager at
Pokolbin Estate
checking 2008 Vintage



This year you will have the opportunity of purchasing some very special wines at Pokolbin Estate. The 2007 vintage was a very good year and our wines are beautiful balanced displaying quality fruit characteristics with soft acid and fine tannin structure.

June release: 08 whites

Ken Bray Semillon,
Phil Swannell Semillon,
Riesling, Late picked
Riesling, Chardonnay,

July release: 07 red

Sangiovese, Tempranillo,
Nebbiolo, Shiraz Viognier,
Rose.

November release;

07 Reserve Shiraz

News Flash!!!

A very special launch of our *Riesling Solera* This wine will be available at our cellar door in March.

It is a taste sensation for all of our fortified wine lovers.

Riesling Solera:

Description: Unique

Dominant rich brandy spirit on the nose, mid gold in color with a vivid structure. Subtropical apricot, peach (tree) fruit, lingering honey dew with a spicy overtone.

A powerful fortified wine.

Vintage report - Continued

Semillon and Riesling were picked earlier and at lower sugar levels than in hotter, drier years. This is no bad thing – the resulting wines will be lean, clean and long-lived, similar in many ways to the 99 vintage. Alcohol will be slightly lower, acid higher. There'll be zestiness about them early on and they'll develop lovely toasted characters with some bottle age.

Our Shiraz for Rose is always picked early anyway, Just as the blush of colour comes into it, and this year's appears little different to most, although fruit flavours are lighter. Andrew Thomas our wine maker will probably compensate by extending skin contact, or post-ferment lees contact, or leaving a trace of residual sugar. One thing is for sure. With many

vintages, wine-makers can just swan about allowing great fruit to ferment into wine, and getting told how wonderful they are in the process. This year they've earned their inflated fees on the whites alone,

The serious reds are yet to come and the forecast is for rain.

Wine Club Membership details



To streamline the Pokolbin estate wine club communication process, it is important that we maintain an **up to date data base**. Past wine club functions, promotions member benefits have suffered as a result of not

having current details. If you have moved recently & changed your **phone number, fax or email**. Received a New **Credit card** or **expiry date**, please email us or send us a fax 4998 7765

graham@pokolbinestate.com:

Pokolbin estate is updating the Web site over the next few months Our main aim is to provide members with current, informative information which is easy to use .A wine club and olive club update of information will also be added.