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## BUCKSHOT VINEYARD HEATHCOTE

Distinctive wines that reflect their ancient soils

### Vintage 2012 Newsletter

Seasons greetings fellow wine lovers !

Meegan and I would first of all like to thank all of you who have taken the time to contact us over the year and provide feedback on our wines and join the mailing list. The past few years have been tough for the wine industry with exchange rates hitting exports, the two large supermarkets dominating the retail wine market, wine writers and sommeliers fascination with overpriced imports, not to mention the lumpy economy and an ex-PM who tried to tell us how much we should drink.....never mind – a huge thank you for your support – it is much appreciated. We make wine because of our faith in these vines and the pleasure the resulting wines bring to those who drink them.



### VINTAGE 2012

As vintages come along, one thing is for sure – they are never the same !

2012 started off nicely, reasonable winter rains followed by a cool and dry spring. The weather began to turn against us. November rains combined with warm weather created disease pressure that threatened like vintage 2011 – the toughest vintage we had experienced due to disease (a new phenomena in Heathcote). December didn't start well – more humid and wet weather. If you live on the east coast you might recall all the tropical weather originating up north flowing down into NSW and

Victoria. Thankfully, the weather conditions improved in January and February with very little rain, warm days and cool nights. We picked the Shiraz on the 10<sup>th</sup> March in great condition with lower yields than expected – the resulting wines look fantastic at this early stage –terrific, deep colours and intense primary fruit flavours.

“BUCKSHOT” is a colonial term referring to the tiny ironstone pebbles that riddle the vineyards soil. These pebbles, almost a perfect sphere, are the result of millions of years of erosion, starting with larger deposits of ironstone. They indicate just how old these soils are. Old soils reduce vine vigour and produce lower yields.



### HEATHCOTE FESTIVAL

October 2012 marked our second appearance at the Heathcote Wine Festival. Despite the rain, we were twice as busy on the weekend compared to last year, and thankfully we had the whole family on board to help. Thank you to those of you who visited the Buckshot marquee.

The winner of our Festival weekend competition was Neil McKinnon – congratulations Neil, 2 bottles on their way to you – perfect for Christmas !

## LAST OF SHIRAZ 2009 & THE SQUARE PEG 2010

I'm sorry to say we are down to the last few cases of these wines. We are keen to ensure you do not miss out!

### SHIRAZ 2009 -

The 2009 is drinking beautifully with its intense blackberry and spice flavours, a silk texture and finesse that's hard to stop sipping. From a warm year, it is juicy now, and will continue to improve for many years to come.

James Halliday wrote –

*“Excellent crimson-purple; there is a haunting edge to the lush black fruits of the bouquet and palate, vaguely cherry, that adds to the complexity of the wine; the finish is long and firm, with very good acidity”.*

### THE SQUARE PEG 2010 -

We released this wine to the trade only a few months ago, and have almost sold out. This vintage includes a small portion of Shiraz for complexity, tasting notes as follows -

*On pouring, the wine shows lovely sweet mint, mocha, cherry and spice. The palate has a ripe, varietal feel – sweet mint and fruit cake with blackberry, cola, cherry and spice showing through. The wine has a lovely balance in the mouth and finishes long and silky with refreshing acidity – a great food wine.*



SPECIAL OFFER FOR MAIL ORDER – we are offering **13 to the dozen** on BOTH wines as an offer to our mail order friends for the month of December (while stock lasts). We will be sold out of these wines by Christmas, so please either complete the attached order form, or head to our new Website and order before Christmas. We will do our best to ensure we get the wines to you before the big bloke in the red suit arrives.

### WINE SHOW RESULTS

We entered our Shiraz in the Victorian Wine Show and the Royal Melbourne Show.

The 2009 Buckshot Shiraz received a Silver medal at the Royal Melbourne wine show in the highly competitive single vineyard category.

Not to be outdone, the soon to be released 2010 Buckshot Shiraz won Gold in the “2010 and older” Shiraz category at the Victorian Wine Show. It then went on to the Trophy tasting, only to miss out by “half a judge”. We are very happy with both vintages, not so happy with half a judge.....

**ZINFANDEL SHORTAGE** - Despite the good news for Shiraz during vintage 2012, we did not pick Zinfandel in 2012 – a couple of nasty rain events following the Shiraz pick upset the Zin. This will put pressure on our available Square Peg wines, with small 2010 and 2011 vintages. Fingers crossed for 2013!

### MEEGAN'S NOUGAT & PANFORTE

As some of you may have discovered, Meegan has a passion for Nougat and Panforte. Having difficulty finding what she liked, Meegan developed her own unique style over a number of months – a semi soft style that is packed with flavour.

Meegan makes a Fig and Almond Nougat, Cranberry and Almond Nougat, and a dark chocolate spiced Panforte. All three were entered at the Royal Melbourne Food Show (commercial classes) with fantastic results – Gold for the Cranberry Nougat, Silver for the Fig Nougat, and Trophy for the best chocolate bar with the Panforte – sensational results for our first show.

All three are available on our new website – [www.buckshotvineyard.com.au](http://www.buckshotvineyard.com.au)



### SOME FAVOURITE RESTAURANT'S

We are fortunate to have a number of restaurants that have supported us over many years. With the festive season upon us, you may consider some of the following – Sails on the Bay is a great place for family celebrations with wonderful water views, Bistro Vue for fabulous French Bistro style food and ambience, Red Spice Road for a young Asian vibe, or The Vine Hotel in Collingwood for traditional pub fare (tremendous steaks!). A small selection from Melbourne – we will cover more favourites in our next newsletter. Make sure to mention our recommendation.

### MERRY CHRISTMAS

Finally, we hope you all have a fantastic Christmas, and we wish you and your family a safe, happy and healthy 2013. All the best

Meegan & Rob

**COMPETITION** for our mail order friends – send us your **favourite food match** with either our Shiraz or our Square Peg and we'll send two bottles to the winner and share the best entry in our next newsletter.