

■ SPRING/SUMMER 2010

# Off the press...

*Bulletin of the Briar Ridge Vintage Club*



Those who have visited Briar Ridge recently may have noticed the mini-facelift that cellar door has received. The fresh coat of paint is in conjunction with the refurbishment of the Members Cellar private tasting room.

For those who haven't visited the members cellar before, it is located directly underneath the cellar door area and houses slightly aged wines and a few wine relics from as far back as the Robson Vineyard days.

The recent coat of paint, spring clean and addition of leather lounges and exclusive Plumm tasting glasses are all to enhance your Briar Ridge tasting experience. The Cellar Door team are eager to host your next private tasting. It is important to make a booking for the Members Cellar. Bookings can be made by emailing [indulge@briarridge.com.au](mailto:indulge@briarridge.com.au) or phoning 02 4990 3670.

The team will be travelling to food and wine festivals in October and November. The list of festivals is on the events page of this newsletter. We hope to see our Central Coast members at our first Terrigal Food & Wine Festival and familiar faces at the Tastes at the Bay at Nelson Bay.

This pack is a great summer pack with the double gold medal winning 2010 Early Harvest Semillon and the 2010 Cellar Reserve Semillon Sauvignon Blanc both crisp and refreshing. The 2009 Single Vineyard Briar Hill Chardonnay and the 2010 Cellar Reserve Verdelho are also great whites. The 2009 Cellar Reserve Shiraz and the 2009 Cellar Reserve Cabernet Sauvignon are both drinking well now but will reward medium term cellaring.

I hope to see you at one of the upcoming events or enjoying a private tasting in the Members Cellar.

*Brooke Duffie*

Vintage Club, Events & Marketing Coordinator



## Members Cellar

### RE-OPENED

The Members Cellar tasting area has re-opened. Bookings are essential for your private tasting in the cellar. Cheese, dip or pate platters can be arranged to enjoy with your tasting for a small fee.

**It is important to make a booking so we can allocate a staff member to host your private tasting.**

To book the Members Cellar for your next tasting please phone **02 4990 3670** or email [indulge@briarridge.com.au](mailto:indulge@briarridge.com.au)



Follow us on Facebook!

Become a fan of Briar Ridge and find out all the latest info on the cellar door, vineyard and winery.

## From the Winery

You can certainly feel the weather warming up as we move into spring. We are already starting to see the vines come to life after their winter dormancy. Budburst started in the Chardonnay and over the next few weeks will follow in the other varieties.

We are in the midst of a busy bottling schedule which will make room for the new wines from the forthcoming vintage. The 2010 whites are now bottled with exception of the chardonnays in oak. These young whites are great, refreshing wines to enjoy over summer and if you like aged Semillons the 2010 Karl Stockhausen Semillon will cellar for up to 10 years.



While the 2010 reds mature for a little longer in oak, we have just released some of the 2009 reds (which you will have seen in recent club packs). The last of the 2009 reds will be bottled over the coming weeks and will be released in 2011.

With Spring already here we all eagerly wait for harvest and the resulting wines. We would love to see you visit Briar Ridge during this time. It really is an exciting and beautiful time of year to visit the Hunter Valley.

### MEMBERS SPECIAL OFFER



COFFEE &  
CAKE ONLY  
**\$7.00**

**Briar Grillade is open for brunch, lunch, morning and afternoon tea.**

Briar Grillade is the ideal venue for your next function. We cater for private parties, corporate dinners, product launches and weddings for 40-50 seated or up to 100 cocktail style. Function packages are available and can be tailored to your needs.

**For function inquiries and bookings, please contact [indulge@briarridge.com.au](mailto:indulge@briarridge.com.au) or phone 02 4990 3670**

## Cellar Door Report

**Ady Lind** – Cellar Door Manager



It's been really great to see so many of our Vintage club members visiting cellar door over the last few months

and enjoying our great wines, not to mention the great hospitality the team tries to offer! I get a great sense of job satisfaction seeing members returning time after time to cellar door, I've even started to remember some of your names which isn't easy as I get older!

The nice warm spring days have really started to kick in now and it's time to start enjoying some of our wonderful crispy 2010 white wines. One of my absolute favourites this year has been the 2010 Karl Stockhausen Semillon (July tasting pack). It's so clean and soft with great citrus and fruit flavours. It's a definite on my table this spring and summer – I'm not sure I'll be able to keep my hands off it to lay some down for the future!

For those members that have been around for a while now you'll notice a return to our straight Early Harvest Semillon – it's a classic Hunter Semillon with lovely citrus flavours – it recently collected a Gold Medal at the Cowra wine show and the Hunter Valley Boutique Winemakers Show. Be sure to get this one out of your current pack and try it with some fresh seafood!

With our newly refurbished members cellar downstairs from cellar door it's great that so many of you are booking in and enjoying a private and relaxed tasting down there. Don't forget if you would like us to organise platters of tasty treats from the Grillade to enjoy with your tasting you only need to give me a call.

It's a bit of a scary thought but the Festive season is approaching very quickly. If you're looking for somewhere to have a Christmas family get together then consider Briar Grillade. The Grillade has been open for well over 12 months and it really is a great venue for chilling out with friends whilst enjoying stunning food and wine. Please call me if you would like any more details on our function packages.

*Ady Lind*

**Cellar Door Managers Special**  
Receive 14 to the doz on any straight or mixed case of current vintage Semillon when you visit the cellar door during October and November.

*Exclusive*  
Vintage Club Newsletter Specials

SEE ORDER FORM FOR HOW TO ORDER.

*Mega Magnum special*  
*2000 Cellar Reserve Merlot*

MAGNUM

This medium bodied dry red displays rich spice and plum fruit characters with well integrated oak.

**Cellaring** Drinking well now.

**Food Match** A great accompaniment to Mediterranean vegetable dishes and roast meats.



RRP \$50 per magnum

Members Price

**\$40**

SAVE  
**\$10**

*2007 Cellar Reserve Pinot Noir*

DOZEN

Layers of plum and black cherry with a touch of spice are complemented by soft tannins and hints of oak. The palate is supported by a wonderful bouquet of black cherry and plum aromas.

**Cellaring** Enjoy now or cellar for 3 – 6 years.

**Food Match** Pair with game meats such as duck and rabbit or with mild cheeses.



RRP \$312 per dozen

Members Price

**\$180**

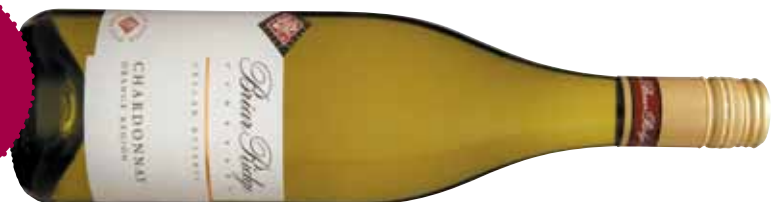
SAVE  
**\$132**

*Cellar Reserve*  
*Chardonnay Pack*

6-PACK OR DOZEN

To celebrate our 5-star Halliday rating we are offering a special on the 2008 Cellar Reserve Chardonnay and the 2009 Cellar Reserve Chardonnay. The 2008 vintage received 94 points in the 2010 James Halliday Wine Companion, while the 2009 received 90 points in the 2011 edition.

SAVE  
OVER  
**20%**



RRP \$156 per 6-pack

Members Price

**\$125**

RRP \$312 per dozen

Members Price

**\$240**

## ➤ Upcoming Member Events ➤



### Semillon & Seafood

- > Tyrrell's Vineyard
- > 9th October 2010

Enjoy over 150 semillons, Hunter seafood producers and cooking demonstrations and live entertainment. Briar Ridge would love to see you on Semillon Saturday.

[www.huntersemillonandseafood.com.au](http://www.huntersemillonandseafood.com.au)

### Terrigal Food & Wine Fair

- > Terrigal Haven
- > 30th – 31st October 2010

Celebrate a fantastic day out with friends and family at Terrigal Haven. Briar Ridge will be among the quality food and wine exhibitors over the two day event.

[www.terrigalfoodandwinefair.com.au](http://www.terrigalfoodandwinefair.com.au)

### Hunter Uncorked Balmoral

- > Balmoral Esplanade
- > 6th – 7th November 2010

Join us at Balmoral Esplanade for a relaxing day of fine food and wine. Enjoy the views of Balmoral beach, live entertainment and top Hunter Valley fare.

[www.hunteruncorked.com.au](http://www.hunteruncorked.com.au)

### Tastes at the Bay

- > D'Albora Marina, Nelson Bay
- > 6th – 7th November 2010

Enjoy the spectacular waterfront views from D'Albora Marina, Nelson Bay. The marina will host wineries from the Hunter Valley and local restaurants over the two day event. Enjoy live entertainment and family fun.

[www.tastesatthebay.com.au](http://www.tastesatthebay.com.au)



### Indulgence Lunch

- > Briar Grillade at Briar Ridge Vineyard
- > 19th March 2011
- > \$90 per person



Celebrate at Briar Grillade! Experience the best in wine and food fusion. The team will prepare a scrumptious continuous feast matched with award-winning Briar Ridge wines.

**To book contact Brooke Duffie on (02) 4990 3670 or email [indulge@briarridge.com.au](mailto:indulge@briarridge.com.au)**

## ➤ Great results at the 2010 Hunter Valley Boutique Winemakers Show ➤



2007 Single Vineyard Dairy Hill Shiraz – TROPHY GOLD



2010 Single Vineyard Dairy Hill Semillon – TROPHY GOLD



2010 Early Harvest Semillon – GOLD MEDAL

# Club Pack 56 – ORDER FORM

SPARKLING	Cellar Door Price	Vintage Club Price	Bottles/Qty	TOTAL
2008 Sparkling Pinot Chardonnay	\$29	\$26		
2009 Briar Rose Sparkling Rosé	\$23	\$18		
<b>WHITES</b>				
2009 White Trio	\$18	\$15		
2010 Early Harvest Semillon	\$21	\$17		
2010 Cellar Reserve Semillon Sauvignon Blanc	\$26	\$23		
2009 Early Harvest Semillon Sauvignon Blanc	\$21	\$17		
2009 Homestead Verdelho	\$21	\$17		
2010 Cellar Reserve Verdelho	\$26	\$23		
2010 Gewurztraminer	\$24	\$19		
2008 Rock Pile Chardonnay	\$21	\$17		
2010 Karl Stockhausen Signature Semillon	\$26	\$22		
2006 Karl Stockhausen Signature Chardonnay	\$26	\$22		
2009 Single Vineyard Dairy Hill Semillon	\$29	\$26		
2009 Single Vineyard Briar Hill Chardonnay	\$30	\$25		
<b>REDS</b>				
2009 Old Vines Shiraz	\$23	\$18		
2009 Cellar Reserve Shiraz	\$26	\$23		
2008 Cold Soaked Cabernet Sauvignon	\$23	\$18		
2009 Cellar Reserve Cabernet Sauvignon	\$26	\$23		
2009 Karl Stockhausen Signature Shiraz	\$29	\$25		
2008 Single Vineyard Currawong Cabernet Sauvignon	\$35	\$30		
<b>STICKYS &amp; FORTIFIEDS</b>				
2009 Botrytis Semillon	\$25	\$18		
NV Liqueur Muscat	\$27	\$19		
<b>NEWSLETTER SPECIALS</b>				
2000 Cellar Reserve Merlot – Magnum	\$50	\$40		
2007 Cellar Reserve Pinot Noir	Dozen \$312	Dozen \$180		
Cellar Reserve Chardonnay	6 pack \$125	Dozen \$240		
			<b>Sub Total</b>	
<b>FREIGHT &amp; INSURANCE</b>				
	<b>FREE FREIGHT FOR ORDERS \$300+</b>			
Local/Sydney/NSW	\$12.00 per carton			
QLD/VIC/SA	\$15.00 per carton			
WA/NT/TAS	\$25.00 per carton			
International	POA			
Insurance can be arranged if requested			Freight & Ins.	
			<b>TOTAL</b>	

## CUSTOMER AND CREDIT CARD DETAILS

Name  Please Note  New Address  New Credit Card

Address  Suburb  Postcode

Telephone (W)  Telephone (H)

Email

Delivery Address  Suburb  Postcode

Delivery Instructions

Credit Card Type  Mastercard  Visa  Amex  Diners  Expiry Date

Credit Card Number

Signature  Date

**How to order:** orders can be placed by phoning (02) 4990 3670 or Fax (02) 4990 7802, Email [indulge@briarridge.com.au](mailto:indulge@briarridge.com.au) or Post to PO Box 148 Cessnock NSW 2325

## Club Pack 56 – TASTING NOTES



### 2009 Single Vineyard Briar Hill Chardonnay

The bouquet displays subtle melon and tropical fruit aromas with a hint of butterscotch. The wine is rich and flavoursome with refreshing melon and citrus characters.

**Cellaring** Drinking well now or will develop with medium to long term cellaring.

**Food Match** Excellent with rich white meat dishes.



### 2010 Early Harvest Semillon

This wine is rich and mouth filling. Lovely delicate acidity gives the wine great length and intensity. The bouquet is dominated by lemon and lime aromas with grassy nuances.

**Cellaring** Enjoy now or cellar for medium term.

**Food Match** Will complement fresh seafood. A perfect summer wine.



### 2010 Cellar Reserve Verdelho

Fresh tropical fruit characters dominate the bouquet. The palate is rich and full flavoured with a hint of sweetness rounding out the palate.

**Cellaring** Made for early drinking.

**Food Match** A great match for spicy Asian cuisine and seafood dishes.



### 2010 Cellar Reserve Semillon Sauvignon Blanc

The palate offers refreshing citrus and tropical fruit flavours with lively acidity and a pleasant persistent finish.

**Cellaring** Enjoy now or in the next 12 – 18 months.

**Food Match** Enjoy with fresh seafood or crisp summer salads.



### 2009 Cellar Reserve Shiraz

Deep purple and crimson in colour the palate displays blackberry and licorice characters. Aromas of blackberry and spice support the palate.

**Cellaring** Drinking well now or cellar for the medium term (5-8 years).

**Food Match** A great wine to enjoy with red meat.



### 2009 Cellar Reserve Cabernet Sauvignon

The palate displays a combination of blackberry and plum fruit flavours along with a touch of mint. Complex aromas display lifted blackberry and cinnamon characters with balanced cedary oak.

**Cellaring** Drinking well now or will cellar for 3 – 5 years.

**Food Match** A very versatile wine suited to many cuisines including pastas and BBQ dishes.