

■ WINTER 2010

Off the press...

Bulletin of the Briar Ridge Vintage Club



What a busy few months it has been here at Briar Ridge!

We were at Manly Food & Wine Festival on the first weekend in June (huddled in our stand out of the rain). There were a few familiar faces that came to see us – we always love to see you.

Our once-a-year Big Bully offering has just finished and both the club and warehouse have been busy processing and dispatching orders.

Mark and Ady ventured to Brisbane for the annual Brisbane Members Dinner. From all reports it was a great night. We hope to see our Brisbane members again soon – we have already begun scouting for the next venue. Members can register their interest for the next years event by emailing indulge@briaridge.com.au

There are great events coming up in the second half of the year. Make sure you see our jam-packed events page for an event near you. Don't forget to secure your place for the Twilight Harbour Cruise – we only have a few spots left!

This club pack is a great tasting pack full of new release wines. The two 2010 whites (Semillon and Sauvignon Blanc) are both terrific wines and the 2009 reds (Shiraz and Cabernet Merlot) are equally as great.

I hope to see you soon!

Brooke Duffie

Vintage Club, Events & Marketing Coordinator

Why don't you upgrade your membership

Upgrade your membership and receive a dozen pack for only \$222 each pack. Great wines at a great price!

To upgrade phone **02 4990 3670** or email indulge@briaridge.com.au



Cellar Door Special

Visit the Cellar Door team during August, let us know you are a member and receive 13 to the dozen on any straight or mixed case of wine from the varietal range.



Follow us on Facebook!

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



Winemaker's Report

Mark Woods – Winemaker

It's business as usual in the winery. With vintage now behind us our focus

turns to bottling. We have just completed a busy bottling schedule for the majority of our 2010 white wines with all whites being bottled except for Chardonnay. The Chardonnay remains in French oak barrels gaining complexity and building palate structure before being bottled in October this year.

Last years reds are coming out of barrels and being bottled. The empty barrels are then re-filled with current vintage red wine where they will mature and soften over the next 12 months.

I am very pleased with wine quality from vintage 2010 with many standouts across both red and white varieties and I am looking forward to presenting these wines to you.

I would like to take this opportunity to thank our Queensland members for a wonderful night out in Brisbane at the Port Office Hotel. I thoroughly enjoy catching up with our members as often as I can and I thank all of our guests for their humour and goodwill throughout the evening (except for continually being reminded about the State of Origin result). I hope everyone enjoyed our new release wines as well as the Semillon experience we created for you.

Please stay in touch with Brooke regarding upcoming events. They are very popular and are regularly booking out. I hope to see you at a member function soon or visit us at the Cellar Door and enjoy our latest offerings.

Mark Woods

FREE FREIGHT
for orders \$300+



Cellar Door Report

Ady Lind – Cellar Door Manager

I've been the Cellar Door Manager here at Briar Ridge now for just over two years.

Anyone will tell you that getting the right "chemistry" with staff members in the work place can be a challenge, but I am so pleased to say with all sincerity that at Briar Ridge we have a great "bunch", (pardon the pun) of people! My team is small but packed full of big personalities:-

Charise, who looks after the cellar door on my days off and holidays (yes they do give me time off) and also every Sunday is also a busy full time mum. Her big glowing smile and loud infectious laughter always brightens up cellar door even on the dullest of days.



Holly works most Saturdays at cellar door – she also has a full time job – she can often be heard saying she works at Briar because she loves it and also to "support her habit"!



Both Charise and Holly have been on cellar door for over eighteen months now and like myself have really enjoyed meeting so many of our Vintage Club members and having a great time with them.

If you haven't had the pleasure of meeting either of them you really should come up and see us all in action very soon.

With winter's cooler nights now drawing in, stock up the cellar with some of our award winning red wines.

At this time of year red wine warms the heart and soul, especially when a bottle or two are consumed with friends and family. It's the perfect time of year to visit the Hunter Valley – crisp cool mornings, cloudless sunny days and warm nights in front of an open fire.

Come and visit us during August and we'll give you 13 to the dozen on any straight or mixed case of any of our varietal range.

I look forward to seeing you all very soon.

Ady Lind

Exclusive Vintage Club Newsletter Specials

SEE ORDER FORM FOR HOW TO ORDER.



Fantastic value!

2008 Cellar Reserve Verduzzo

Pale straw in colour this wine displays beautiful aromas of ripe pears, nougat and almonds. Fresh stone fruit characters delight the palate while maintaining fresh acidity. Hurry – this is the last of the 2008 Cellar Reserve Verduzzo!

Cellaring Drinking well now or cellar for 2-4 years.

Food Match A great food wine. Enjoy with seared scallops or cooked seafood.

RRP \$312 per dozen
Members Price

\$120

SAVE
\$192



2009 Cellar Reserve Sauvignon Blanc

From our cool climate vineyard in Orange, this wine displays aromas of passionfruit and gooseberries. The clean and refreshing palate has a rich flavoursome finish.

Cellaring Enjoy now or cellar for the short term.

Food Match A fantastic summer wine – enjoy with fresh seafood or poultry.

RRP \$312 per dozen
Members Price

\$160

SAVE
\$152



2007 Cellar Reserve Shiraz

The rich, ripe and flavoursome palate displays layers of raspberry and plum fruit characters. This full bodied wine has an intense bouquet of plum and spicy pepper characters with supporting oak.

Cellaring Drinking well now or cellar for 3-5 years to enhance the wine.

Food Match A great accompaniment to red meat dishes and mature cheeses.

RRP \$312 per dozen
Members Price

\$180

SAVE
\$132



2008 Big Bully

There is a small parcel of the 2008 Big Bully Cabernet Sauvignon left. For those of you who don't know, Big Bully is our exclusive members' only wine which is offered once per year to members. The Wrattenbully region had a great vintage and volumes were up for the 2008 Big Bully.

To secure your additional 2008 Big Bully please refer to the enclosed order form on how to order.

**HURRY – STOCKS
ARE VERY LIMITED!**

6 pack
\$125

Dozen
\$250

Wrattenbully Cabernet Sauvignon

The Wrattenbully wine region is in the Limestone Coast area of South Australia – between Padthaway and Coonawarra. The region is home to four main grape varieties – Cabernet Sauvignon, Merlot, Shiraz and Chardonnay.

The Cabernet Sauvignon used to make the exclusive members' only Big Bully is sourced from our vineyard in the Wrattenbully region.

Cabernet Sauvignon is well suited to the area with the terroir producing soft, red berry characters with a complex tannin structure.

The 2008 Big Bully Cabernet Sauvignon is a rich, ripe and powerful wine with concentrated blackcurrant and blackberry fruit flavours with lingering supple tannins and high quality French oak. The wine is complex and full bodied with a robust finish.

“...the best Big Bully I have made to date.”

Mark Woods – Winemaker

Club Pack 55 – TASTING NOTES



2010 Karl Stockhausen Signature Semillon

The palate displays refreshing citrus flavours with a crisp delicate structure. The lingering lime zest characters add great length to the wine and support the lifted lemon blossom bouquet.

Cellaring Enjoy as a young Semillon now or cellar for 6-8 years to develop toast and honey characters.

Food Match A perfect accompaniment to fresh oysters or prawns.



2009 Karl Stockhausen Signature Shiraz

This full bodied style displays traditional Hunter Shiraz earthy and pepper characters. Full fruit flavours and silky tannins complement the spice and oak aromas.

Cellaring Drinking well now or will cellar for 5-7 years.

Food Match Enjoy with red meat dishes and hearty winter stews.



2010 Cellar Reserve Sauvignon Blanc

From our Orange vineyard, the bouquet displays scents of passion fruit and gooseberries, supported by grassy complexities. Clean and refreshing flavours of citrus provide great length and a rich flavoursome finish.

Cellaring Enjoy now or cellar for the short term.

Food Match Will complement poultry and fish dishes or summer salads.



2009 Cellar Reserve Cabernet Merlot

Blackcurrant flavours of the Cabernet combine beautifully with the soft plum fruit of the Merlot. The fine, soft tannin structure leads to a lingering chocolate finish.

Cellaring Enjoy now or cellar for 2-5 years.

Food Match Enjoy with grilled or BBQ meat dishes.



2009 Cellar Reserve Chardonnay

The palate displays complex characters of honeydew melon, stone fruit and grapefruit. Subtle French oak supports a refined creamy texture and lingering finish.

Cellaring Drinking well now or cellar for 2-5 years.

Food Match A great match with terrines, risotto and pasta dishes.



2008 Cold Soaked Cabernet Sauvignon

Complex aromas of blackberry and cinnamon complement the powerful palate. Dark berry flavours are balanced with soft tannins and subtle oak nuances.

Cellaring Enjoy now or will reward medium term cellaring (2-5 years).

Food Match Pair with pizza or pasta dishes or even roast duck.

➤ Upcoming Member Events ➤



Indulgence Lunch

- > Briar Grillade at Briar Ridge Vineyard
- > 18 September 2010
- > \$90 per person

Join us and experience the best in wine and food fusion. The Briar Grillade team will prepare a

scrumptious continuous feast matched with great Briar Ridge wines. Book now to secure your place at this popular event!

To book contact Brooke Duffie on (02) 4990 3670 or email indulge@briarridge.com.au

Semillon & Seafood

- > Tyrrell's Vineyard
- > 9 October 2010

There will be over 150 Semillons, Hunter seafood producers, cooking demonstrations and live entertainment. Briar Ridge would love to see you on Semillon Saturday. Bring your picnic rug and enjoy a relaxing afternoon.



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.terriganfoodandwinefair.com.au



Hunter Uncorked Balmoral

- > Balmoral Esplanade
- > 6 – 7 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

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



Twilight Harbour Cruise

- > Aboard the Commissioner II, Sydney Harbour
- > 26th November 2010

The annual Twilight Harbour Cruise was hugely popular in 2009! With bookings already rolling in for the 2010 cruise it is shaping up to be a fantastic event again. Make sure you are aboard the Commissioner II to enjoy the latest release Briar Ridge wines while watching the sunset on the Sydney skyline. Bring along your friends and family.

Book now, don't miss out. Contact Brooke Duffie on (02) 4990 3670 or email indulge@briarridge.com.au

REGISTER YOUR INTEREST

We have a number of events in the early planning stages. Register your interest for any of these events and be among the first to receive the event details when confirmed.

2010 Sydney Members Dinner

2011 Brisbane Members Dinner

We are already scouting for the next restaurant! To register your interest please email indulge@briarridge.com.au

Club Pack 55 – 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		
WHITES				
2009 Single Vineyard Dairy Hill Semillon	\$29	\$26		
2010 Karl Stockhausen Signature Semillon	\$26	\$22		
2009 Early Harvest Semillon Sauvignon Blanc	\$21	\$17		
2009 White Trio	\$18	\$15		
2009 Homestead Verdelho	\$21	\$17		
2010 Gewurztraminer	\$24	\$19		
2010 Cellar Reserve Sauvignon Blanc	\$26	\$23		
2009 Cellar Reserve Chardonnay	\$26	\$23		
2008 Rock Pile Chardonnay	\$21	\$17		
2006 Karl Stockhausen Signature Chardonnay	\$26	\$22		
REDS				
2008 Red Trio	\$18	\$15		
2009 Old Vines Shiraz	\$23	\$18		
2009 Cellar Reserve Cabernet Merlot	\$26	\$23		
2009 Karl Stockhausen Signature Shiraz	\$29	\$25		
2008 Cold Soaked Cabernet Sauvignon	\$23	\$18		
2009 Cold Soaked Cabernet Sauvignon	\$23	\$18		
2008 Single Vineyard Currawong Cabernet Sauvignon	\$35	\$30		
STICKYS & FORTIFIEDS				
2009 Botrytis Semillon	\$25	\$18		
NV Liqueur Muscat	\$27	\$19		
NEWSLETTER SPECIALS				
<i>2008 Cellar Reserve Verduzzo</i>	\$10	\$120		
<i>2009 Cellar Reserve Sauvignon Blanc</i>	-	\$160		
<i>2007 Cellar Reserve Shiraz</i>	-	\$180		
<i>2008 Big Bully Cabernet Sauvignon</i>	6 pack \$125	Dozen \$250		
			Sub Total	
FREIGHT & INSURANCE				
Local/Sydney/NSW	FREE FREIGHT FOR ORDERS \$300+			
QLD/VIC/SA	\$12.00 per carton			
WA/NT/TAS	\$15.00 per carton			
International	\$25.00 per carton			
Insurance can be arranged if requested	POA		Freight & Ins.	
			TOTAL	

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 or Post to PO Box 148 Cessnock NSW 2325