



CLEGGETT WINES NEWSLETTER

Autumn 2008



HOME OF
TWO UNIQUE
AUSTRALIAN
GRAPE
VARIETIES

Dear Friends,

Regular viewers of ABC-TV1 *Landline* might have spotted the recent coverage on Langhorne Creek that examined some of the challenging climate and water issues facing our region. Global warming has been a popular dinner table topic, especially after the unseasonal and extraordinarily hot spell throughout South Australia's wine regions during March. Thankfully the coastal influence at Langhorne Creek brought cooling breezes most evenings.

Most of our grapes were picked before the recent heat wave and the crop quality was excellent. Only a small portion showed the impact of heat stress, some berry shrivelling and a resulting loss in bunch weight. We consider ourselves to have come through vintage 08 relatively unscathed.

But the long-term water situation as highlighted by *Landline* is serious. If you take a walk down to the shores of Lake Alexandrina, formerly our main irrigation source, you will see wide sandy beaches – great for sun-lovers, not for grape growers! Rain is desperately needed to restore flows in the local Bremer River but also upstream into the mighty Murray River that eventually empties into Lake Alexandrina at the end of its journey. In the meantime, we have adopted various water conservation practices but continue to rely heavily on our bore water supply.

NEW FOUNDATIONS

If there is one thing to keep your mind off the weather, it's a building project. And the Cleggett Wines Cellar Door is now well underway. The foundations for the tasting room and our residence have been poured, and the building is due to commence any day. We will update you on progress in our Spring 08 edition. In the meantime, we welcome you to visit our temporary home-based cellar, Open Daily 10am – 6pm.

...AND A NEW WINEMAKER

There is no doubt 2008 is a pivotal year for Cleggett Wines. Not only will we soon have that purpose-built Cellar Door, but we have engaged Peter Leske as our red wine consultant. Peter is well known as one of South Australia's leading wine talents. Formerly winemaker at Nepenthe, he has recently established a consultancy business and we are delighted to have the benefit of his expertise.

RED ALERT

Having just racked the new 2008 shiraz into barrel – a big, bold, ripe-fruited spicy wine that encapsulates the intensity of this year's vintage, our minds are focussed on this popular and resilient variety. Like all new wines, the 2008 is yet to evolve its final personality, but will surely be one for those who enjoy a bigger, amply proportioned style of shiraz.

In the meantime, we suggest you try our **Illawarra Block Shiraz 2006**, an appealing, structured, fruit-filled drop that will bridge two vintage years as we did not produce any shiraz in 2007. Just \$20 per bottle from Cellar Door!

FLYING HIGH

When heading overseas for your next holiday or business trip and have a with a few minutes to spare, check out the duty free wine shop for a special wine selection six-pack. Three 'South Australian Wines - Discover the Legends' sampler sets (six 187ml mini bottles) feature the **Cleggett Shalistic 2007** and **Cabernet Sauvignon 2006**, a great marketing and gift idea available in 500 retail outlets for just \$35.

PRECIOUS JEWEL

Australia's love affair with rosé continues unabated, a refreshing wine style that has its origins in Southern Europe especially Provence, that is so suited to our lifestyle and climate. What better refresher could there be than a chilled bottle of zingy pink rosé with a platter of sushi, a picnic lunch in the park, or simply to sip as the sun goes down?

The **Cleggett Pearl Rose 2007** was created to mark the 30th anniversary of the discovery in our vineyard of the unique bronze cabernet sauvignon grape, which we named and registered Malian. The celebration Rosé was 'Highly Recommended' by *Winestate* – they too liked its lightly spiced nose and crisp, fresh, fruity dry-finishing palate, and lower alcohol frame. We think it's the perfect cook's companion – try a glass while preparing dinner!

At the other end of the meal we recommend chilled **Cleggett Sweet Shalistin** made from white cabernet sauvignon grapes. It is a fabulous match with soft cheeses (including goats cheese) and fruit platters. We add home-grown fresh or dried figs and dried peaches to our platters – the ideal accompaniment for this delicious sweet treat.

SYDNEY STAR

It takes something different to turn heads in Sydney's restaurant trade – but they are for the **Cleggett White Cabernet Sauvignon Shalistin 2006**, which continues to make inroads into the Sydney restaurant and café market. It is a savoury, versatile wine characterised by its spice tang, tropical fruit-driven full-bodied palate and creamy texture. We think it is best suited to seafood and lightly spiced dishes like Thai prawn salad. But we would love to hear about your preferred match – or any other great food and wine pairings with your favourite wine from our portfolio. E: info@cleggettwin.com.au



Your suggestions will be rewarded with a gift bottle to share with family and friends!

If you are looking for a great place to dine in Sydney, head for the **Italian Village** in The Rocks at 7 Circular Quay West, The Rocks where you can match your meal with our White Cabernet Sauvignon Shalistin. Telephone: (02) 9247 6111.

WINE CLUB OFFER

As usual we are offering our regular customers and Wine Club members preferential prices on selected wines. Check the details on the Order Form. What's more, SYDNEY customers can take advantage of **FREE DELIVERY** for any orders of the limited remaining stocks of the **Cleggett Cabernet Merlot 2005** and **Shalistin 2003**. Both wines are drinking in their prime.

If you have any queries about the wines featured in this newsletter – or are thinking of visiting Langhorne Creek, feel free to send us an email: info@cleggettwin.com.au

Autumn is a great time to explore the region and enjoy its attractions and warm hospitality. It's also when we start pruning and preparing for the next season, and when we hope we'll get some much needed rain. Fingers crossed...

We hope you enjoy your selection from our portfolio, and thank all our loyal customers and supporters, we genuinely appreciate each and every one of you!

Cheers, Anne & Mac

Cleggett Wines
'Shalistin' Strathalbyn Road
Langhorne Creek, SA, 5255
T (08) 8537 3133
F (08) 8537 3102
E info@cleggettwin.com.au
www.cleggettwin.com.au

Cleggett
WINES