



CLEGGETT WINES NEWSLETTER | Autumn 2010



HOME OF
TWO UNIQUE
AUSTRALIAN
GRAPE
VARIETIES

Dear Friends,

If ever there was a vintage to keep us on our toes it was this year! The sudden early onset was the legacy of the uncharacteristic November heatwave, which affected the flower set of Cabernet Sauvignon (with consequent lower yield) and resulted in a short, furiously fast vintage – all over by the end of March. The Shiraz handled the heat well, delivering high quality and average volumes, so too did the excellent White Cabernet Shalistin.

What's more, we got a bountiful crop from our fruit trees and vegie patch – figs, peaches, tomatoes, table grapes, zucchini and eggplants to name but a few.

The early vintage means the Langhorne Creek wine community has plenty of time to plan the annual after-harvest party season... Join in the celebrations at the Winemakers' Luncheon (30 April), Dinner Dance (1 May) and the Winemakers' Showcase (16 May - Soldiers Memorial Hall \$15 entry) www.langhornewine.com.au



NEW RELEASE



We have released our Cleggett 2008 Illawarra Block Shiraz, still \$20 bottle at Cellar Door and offered to our Wine Club members at \$18 per bottle if included in a 12-pack order. This is a fragrant and spicy wine overlaid with attractive notes of berry, plum and pepper. Rich and fleshy with dry tannins, it will cellar well in ideal conditions but it is already drinking beautifully.

AUSSIE FLAVOURS

Tasting Australia is a biannual event and returns to Adelaide in May, a fabulous showcase of South Australia's legendary wine and food. Again this year Cleggett Wines will be part of the impressive **Feast of the Senses** (1 - 2 May) so come to Elder Park (11am - 5pm) to try the latest release wines from Langhorne Creek. www.tasting-australia.com.au

ORIENTAL DELIGHTS

And while you are in Adelaide in a celebratory mood we recommend you try **Mongkok** our favourite good value Chinese restaurant at 81 Gouger Street. You will find both our **White Cabernet Sauvignon Shalistin** and **Legend Cabernet Sauvignon** are good matches with many dishes on their tempting menu. T: (08) 8231 9456

Anne's favourite casual lunch spot is **Thai in a Wok**, 37 Hindmarsh Square, Adelaide. **Sparkling Bronze Cabernet Sauvignon Malian** is a popular choice for that 'one glass' lunchtime treat. T: (08) 8224 0969

EVER YOUNG

For some, aged white wines are an acquired taste – not so for others. We are delighted so many Cleggett customers enjoy our older vintage **White Cabernet Sauvignon Shalistin**. The currently available releases include the 2002, 2003 and 2005 vintages (see enclosed order form), unoaked wines that curiously display toasty and complex characters similar to older semillons and chardonnay.



HARBOUR CRUISE

Maxi yachts attract corporate sponsors, while classic wooden boats and restored ferries plying Sydney Harbour typically rely on other supporters. Sipping a glass of chilled Cleggett Pearl Rosé seems just the speed for cruise-goers aboard MV Kincardine, formerly a Scottish charter vessel. To book a charter call Hana M: (0402) 440 465. The next Rosé release will be in Spring 2010.



LOCAL HEROES

Cleggett Wines are great supporters of local produce. The Cellar Door is currently showcasing Kookaburra Estate Extra Virgin Olive Oil and the Baylies of Strathalbyn lavash and cracker range. Our 100-year-old fig trees produced a fabulous crop of lush ripe fruit destined for the 'White Cab' Fig Chutney and Fig & Almond Jam. Be sure too, to try our Malian Grape Jelly featured on the seasonal vineyard platters.

More substantial meals are also available for wine touring groups but we request that organisers pre-book private Cellar Door tastings or tailored functions. Please call (08) 8537 3133.

PENGUIN RATING

Imagine our delight when opening the 2010 Penguin Good Australian Wine Guide by Nick Stock at the 'Emerging White Varieties' chapter and spotting Cleggett White Cabernet Shalistin. Stock rates it 90 Points and writes, 'This freak from Langhorne Creek has smooth honeysuckle and stone fruit characters and a smoothly fruited style about it. Creamy palate texture with

melon and peach flavours and a balanced finish, reminiscent of viognier, roussane and the like.' With that high score, we don't mind the 'freak' tag at all!

SLEEP TIGHT

Remember the Cleggett Cellar Door complex includes comfortable guest accommodation, ideal headquarters if you are planning to spend a few days on the fabulous Fleurieu Peninsula, a must-see destination for serious wine explorers. Put your feet up and we will arrange all your meals and wine needs, or relax and be totally self-sufficient. Special Rates for Wine Club members!

A TOWN LIKE ALICE

Later in the year we will head into Australia's Red Centre for the Alice Springs Foodland Wine Expo (21 August) a chance to meet both loyal and new wine thirsty Territorians and to introduce the unique Cleggett wine portfolio.

SECRETS REVEALED

Another exciting 2010 promotional commitment is the forthcoming Langhorne Creek Code Breakers wine exhibition, which later this year travels to Melbourne. It's a joint effort by several of the Creek's winemakers intent on sharing the secrets of our wonderful region. Details to come...

STAYING CLOSE TO HOME

Autumn is a wonderful season in Langhorne Creek. The vintage rush is over, the days are pleasantly warm and the skies blue, so if you are headed in our direction please be sure you visit our new Cellar Door where we look forward to sharing our passion for our unique wines.

Cheers, Anne & Mac

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