

## **PATERSON'S Gundagai Vineyard**

### *November 2006 Newsletter*

#### ***Dear Friends of Paterson's Gundagai Vineyard***

This year has been another interesting one for Patersons Gundagai Vineyard with further wine show success and a very good start to spring in the vineyard.

For those that missed it, our annual Sydney wine tasting was held at the Royal Sydney Yacht Squadron in Kirribilli in September and it was a very good night. The Squadron is one of the most beautiful clubs in Sydney and an excellent venue for wine tastings. Due to this years success we will definitely have another big tasting at the Squadron next September. For anyone who did not get an invitation but would like to be on the list for next year, please let us know.



Photo above of the Squadron at Kirribilli.

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## ***Whats been happening in The Vineyards***

We now have 55 acres (about 22 hectares) of vineyard at our family farm near Gundagai planted with the French grape varieties of Cabernet Sauvignon, Shiraz and Chardonnay.

At the time of writing this newsletter, spring is well under way in the vineyards with very even growth throughout. Even though our family cattle property is struggling with the very bad drought, proximity to the Murrumbidgee River means we can supply sufficient water via drip irrigation to the vines for them to grow in an optimal manner.

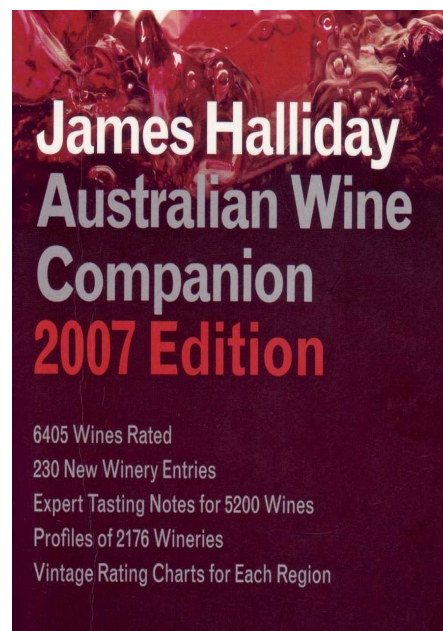


Photo above of the Shiraz vines late October 06

## ***Wine shows, reviews and releases***

### ***James Halliday 2007 Australian Wine Companion***

In his 2007 book (published mid 2006), James Halliday ranked Patersons Gundagai Vineyard with 4.5 stars out of 5 (extremely good producer) and he rated our 2004 Shiraz at 93/100 – highly recommended.



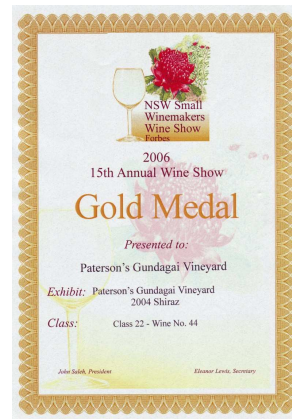
## 2005 Shiraz

The 2005 Shiraz was released for wine tastings and cellar door sales in September this year after having spent approximately 16 months in oak barrels. The wine was looking very good in barrel and in its first ever wine competition, it won a gold medal at the Canberra Regional Wine Show. The 2005 Shiraz is a fully ripened style and it is very spicy and aromatic. It proved very popular at the Squadron wine tasting.



## 2004 Shiraz

Due to the fact that the 2004 Shiraz won a gold medal and three trophies at the 2005 NSW Small Winemakers wine show and ranked 4<sup>th</sup> out of more than 150 shiraz in the 2005 National Boutique wines of Australia wine show we only entered it in one competition this year and it won a gold medal again (2006 NSW Small Winemakers wine show). This wine has developed fantastically but it still has many years ahead of it as it is still purple. If you have not tried this wine, do not miss the chance to try it now.



## 2005 Chardonnay

This wine has developed and is now close to reaching its peak. It will still cellar for at least a few more years in any case. As mentioned last year, it won a bronze medal in the 2005 Canberra Regional Wine Show. We still have limited stocks of this wine.

## 2003 Shiraz

This wine has thrown a nice crust and is now very smooth. 2 silver medals and limited stocks.

## 2003 Cabernet Sauvignon

We still have some stock of the 2003 Cab Sav and this wine continues to improve with age (very good tanning structure and now very aromatic). It won three bronze medals in wine shows in 2004 and 2005.

We also have very limited stocks of our **2001 Cab Sav** and through these older vintages you can see how well Paterson's Gundagai reds improve with bottle age.