



Buy 6 (or more) bottles of Mistletoe Wines for a chance to WIN a two night getaway at Grange on Hermitage.



Total prize valued at over \$1200.00 (Conditions apply)

Quality affordable country accommodation
 Situated on 28 acres of parkland, natural bush and family vineyard, these fully equipped, self contained cottages consist of two bedrooms with large ensuites, one with a spa. A log fire ensures romantic, cosy winter comfort with air conditioning and ceiling fans for summer.

• Undercover BBQs • Generous breakfast hamper • Plunger coffee & selection of teas

PRIZE INCLUDES: A copy of James Halliday's newly released Australian Wine Companion 2009, 2 nights accommodation for 2 people in one of The Grange's stylish self contained cottages, complimentary Hunter Valley Cheese Co. cheese plate on arrival, mixed case of 12 bottles of Mistletoe's highly rated Reserve Wine range, continental breakfast each morning and a 3 course dinner for 2 people at the fabulous Mill Restaurant, accompanied by Mistletoe Wines, full day tour for 2 people with Hunter Valley Wine & Dine Horse Coaches (including lunch) and 2 Mistletoe caps.

ENTER NOW! Simply purchase 6 or more bottles of Mistletoe wines from the selection featured in this newsletter and you will automatically be entered in the draw for this fabulous prize!

TERMS & CONDITIONS Promotion closes September 20th 2008 and to be included in the draw all orders must be received prior to that date. Prize will be drawn on September 22nd and the winner will be notified by phone/email and confirmed by mail. Prize is not transferable or redeemable for cash. Accommodation is for 2 consecutive nights between Sunday and Thursday (excluding public holidays) and is subject to availability. Prize remains valid until June 30th 2009. A SMALL ACCOMMODATION SURCHARGE WILL APPLY DURING SCHOOL HOLIDAYS. ENTRY LIMITED TO MISTLETOE WINES MAIL-LIST SUBSCRIBERS valued at over \$1200

Winners are gridders!
 Congratulations to Sue Vicolich from Moorebank NSW, who was the lucky winner of our Autumn 2008 prize draw. Congratulations Sue! Enjoy your Hunter stay!
Be included in the Autumn draw- place your order now! You could be next- place your order now!

vintage news

Awards and Accolades ★★★★★

JAMES HALLIDAY'S AUSTRALIAN WINE COMPANION 2009 released on August 1st has rated Mistletoe as a 5-star winery for the 3rd consecutive year.

We now move to **5 red stars** which is the highest rating achievable.

This a fantastic achievement for Mistletoe as it puts us in the **top 8% of wineries in Australia.**

To see the full extract from the book please go to the Mistletoe website www.mistletoewines.com.au and click on *Latest News*.

There you will be able to find recent articles about Mistletoe and the individual show results for our currently available award winning wines.

"The quality, and the consistency of these wines is impeccable, as is their price"



Some of Mistletoe's most recent show wins and reviews are listed below:

WINEWISE SMALL VIGNERONS AWARDS 2008

- ★ Trophy as Best Exhibitor.
- ★ Trophy – Best Chardonnay any vintage –
- ★ **Mistletoe Reserve Chardonnay 2006**
- ★ 4 Gold Medals
- ★ 2 Silver Medals
- ★ 8 Bronze Medals

WineWise Small Vignerons Awards Wine Show is widely regarded as being the most respected Australian wine show outside the national wine show circuit.

Entry is open to wineries that have production levels (under 250 tonnes) that are too small to be considered for entry in the major city wine shows.

ROYAL AGRICULTURAL SOCIETY QUEENSLAND 2008 WINE SHOW

- ★ Trophy – Best Verdelho
- ★ Silver medal

COWRA WINE SHOW

- ★ Gold medal
- ★ 2 Silver medals
- ★ 4 Bronze medals

WINE DIVA – WINE OF THE MONTH – JULY 2008

Mistletoe 2007 Chardonnay

WINESTATE. To be included in September / October issue.

- ★ **Reserve Chardonnay 2007** – 4.5 Stars
- ★ **Chardonnay 2007** – 4 stars
- ★ **Reserve Shiraz 2006** – 3.5 stars
- ★ **Hunter – Hilltops Shiraz Cabernet** – 3 stars
- ★ **Reserve Semillon 2007** – 3 stars

Recent articles

- Gourmet Wine Traveler Magazine
- Australian Medical Association Journal - Ausmed
- The Melbourne Age
- Canberra Times
- Noosa Times
- Newcastle Herald
- Sydney Morning Herald _ Good Living
- Hunter Lifestyle Magazine – August.
- ABC – Life etc. magazine – Reserve Chardonnay 2007
- Australian Golf Digest – Mistletoe 2006 Shiraz.

Vineyard News.

Pruning our vineyards has been going full steam and will be completed early to mid August.

It is the largest most time consuming task we undertake each year. The pruning techniques we use ultimately determine the quality and quantity of grapes we shall harvest in 6 months time.

As we are wanting only high quality fruit, we prune to achieve lower cropping levels, this assists with earlier and more even ripening and in turn does not overstress the vines.

We have had random soil tests done throughout the vineyards and are preparing to add lime, chicken litter and gypsum to improve the health and condition of the soils and to replenish nutrients removed in the grapes harvested early 2008 and subsequent pruning.

The rain we have been fortunate enough to receive will ensure us of a flying start to Spring growth and has replenished the ground moisture fully. This will set us up for 2009 and beyond.

We are quietly confident that this will be one of the best starts to Spring in the last 20 years.

the Gallery

new exhibition

We are pleased to announce that Pokolbin Gallery will host an exhibition of new works by Danielle McManus and Kristy Gimbert.

Opening night Friday October 17th 2008 from 5pm – 8pm with the official opening at 7pm

Invitation

We invite you to join us on the opening night of the exhibition.

Taste the latest release wines from Mistletoe while viewing works by these two talented Hunter Wine Country based artists.

To assist with catering, please **RSVP to 1800 055 080 or sales@mistletoewines.com.au** prior to October 10th

Ken and Gwen Sloan



Kristy Gimbert

To preview the exhibition and to see a full portfolio of sculptures go to www.mistletoewines.com.au.

Exhibition preview available from October 14.

sculptures

We have recently received some magnificent new sculptures from South Coast sculptor PAUL DIMMER and these are now on exhibit in the grounds at Mistletoe and available for purchase.



Sculptures by Paul Dimmer



Danielle McManus

MISTLETOE WINES SPRING NEWSLETTER TASTING NOTES & PRICELIST

	2008 HOME VINEYARD SEMILLON Another quality Semillon from the Mistletoe Home Vineyard. Hand harvested from low cropped vines, cold fermented without any oak influence bottled early to retain the crisp acidity and lemony grapefruit characters typical of this vineyard. Drink now with freshly shucked oysters or cellar with confidence to 2016. Ideal luncheon wine, low in alcohol (9.5%) and low in calories as well. <i>94 points – WineFont August 2008</i>	\$18 per bottle	\$200 per case of 12 bottles
	2007 RESERVE SEMILLON Single vineyard wine. Classic Hunter Semillon from a warm, dry vintage. Handharvested from the same vineyard that has provided our much acclaimed 2004, 2005 and 2006 Reserve Semillons. Beautifully fragrant with lemon/lime, herb, spice and grass all intermingling; balanced with fresh, crisp acidity. Ideal with fresh oysters. Can be cellared with confidence to 2016. <i>93 points James Halliday AWC 2009 • Gold medal WineWise: SVA July 2008</i>	\$22 per bottle	\$230 per case of 12 bottles
	2008 VERDELHO We are proud to present Mistletoe's first Verdelho. The grapes for this wine were sourced from a vineyard at Broke, an area that consistently produces some of the best Verdelho in the Hunter Valley. The palate reveals crisp, tangy, fruit salad characters, with citrus undertones and a hint of sweetness to finish. Excellent with Asian based cuisine. Drink 2008 – 2013. <i>Trophy R.A.S.Q. Wine Show 2008</i>	\$18 per bottle	\$200 per case of 12 bottles
	2007 CHARDONNAY Perfect fruit from another drought year; hand picked, whole bunch pressed with total barrel fermentation and maturation in older French oak. Full flavoured generous palate with mineral, melon, stonefruit flavours combining with creamy oak undertones. Drink now to 2012. <i>Winestate 4.5 Stars October 2008 print</i>	\$20 per bottle	\$220 per case of 12 bottles
	2007 RESERVE CHARDONNAY. Single vineyard wine. This wine continues in the same vein as our multi award winning 2003, 2004, 2005 and 2006 Reserve Chardonnays. Perfect hand harvested fruit off a low cropping vineyard. Whole bunch pressed, free run juice only; small batch fermentation, regular batonage and maturation in French oak puncheons until bottling in November 2007. This is the 5th vintage in a row of this style; a wine of character and finesse. Drink now to 2014. <i>Huan Hoaks Good Living August 2008 92 points</i>	\$25 per bottle	\$275 per case of 12 bottles
	2007 PETILLANT Petillant is the French word for bubbly or sparkling that has been traditionally used to describe fizzy wines other than Champagne. This Rosé style Petillant is a frivolous, easy drinking, aperitif style and a perfect accompaniment to spicy Asian cuisine. Chill well before serving.	\$22 per bottle	\$230 per case of 12 bottles
	2007 BARREL FERMENTED ROSÉ. Single vineyard wine. Shiraz grapes, crushed and chilled with 18 hours on skins for colour and character. Total fermentation and maturation in two and three year old French oak puncheons. This is a dry rosé of the classic French barrel fermented style. Bright cherry in colour with lifted dark cherry characters on the nose. The palate is fruit driven, but dry, with generous weight and length. A serious complex Rosé. Drink - now to 2012. <i>88 points James Halliday AWC 2009 • Bronze medal WineWise SVA July 2008</i>	\$20 per bottle	\$220 per case of 12 bottles
	2007 SILVEREYE SEMILLON If you find traditional Semillon too dry then this is the wine for you. Light honey in colour with tinges of green, with some residual sweetness. The bouquet shows tropical fruit, green apples, citrus and grass. The palate is soft and lemony with a hint of sweetness. A clean acid finish leaves the palate refreshed. It is an excellent aperitif and complements Asian cuisine or spicy food. Also great with cold fruit salad or a cheese platter. Cellar for 2-3 years, but best to drink young. Serve well chilled. A very low alcohol wine, 9.1%	\$18 per bottle	\$200 per case of 12 bottles
	2006 HUNTER HILLTOPS – SHIRAZ CABERNET Blends of Shiraz and Cabernet Sauvignon are, at last, coming to be regarded as one of the truly definitive Australian wine styles with some wine judges deeming this blend to be "Australia's national treasure of the wine world." This wine shows how these varieties complement each other with softness of the Hunter Shiraz balanced by the power and tannins of the Hilltops Cabernet. A great drink! Drink Now to 2015. <i>Bronze medal Cairns Wine Show June 2008</i>	\$22 per bottle	\$230 per case of bottles
	2005 SHIRAZ The 2005 Shiraz was fermented in small open vats and then placed for maturation into a combination of older French oak hogheads and American oak barriques that it remained until bottling in November 2006. It is showing plummy fruit flavours with hints of vanilla, black pepper and the typical leathery, earthy character of a Hunter Shiraz, with restrained oak. Vibrant and purple red in colour, it is soft and velvety in the mouth with good balance and length. Cellaring potential up to 10 years. <i>Silver Medal Cowra Wine Show July 2008</i>	\$20 per bottle	\$220 per case of 12 bottles
	2006 RESERVE SHIRAZ. Single vineyard wine. Matured for 21 months in a combination of new, one and two year old French oak hoghead barrels has produced a wine of depth and intensity. It is already exhibiting the characteristic softness of Hunter Shiraz. It is plummy, earthy and spicy and will reward careful cellaring for 10 years or more. <i>94 points James Halliday AWC 2009 • Several Silver medals</i>	\$28 per bottle	\$300 per case of 12 bottles
	2007 HILLTOPS – ORANGE CABERNET MERLOT Perfect, ripe fruit, sourced from the prominent cool climate viticultural areas of Hilltops and Orange in New South Wales. Spicy black cherry, cassis fruit and balanced French oak. Elegant, fruity, earthy and powerful with excellent balance and soft supple tannins. Cellar to 2016.	\$20 per bottle	\$220 per case of 12 bottles
	2006 "PETITE MUSCAT" Single vineyard wine. This dessert wine is made from the white Muscat grape, Muscat Blanc à Petit Grains. Pure grape juice fortified with neutral grape spirit allows the fragrance and delicacy of the Muscat grape to show to it's full advantage. Excellent with fruit-based desserts and full-bodied cheeses. Serve chilled.	\$18.50 per 375ml bottle	\$200 per case of 12 bottles
	MISTELA Mistela has been made by the addition of fine brandy spirit to freshly crushed and pressed Semillon juice. Mistela was then matured in French oak barrels that were previously used to store Brandy - this has added extra bouquet and complexity to the finished wine. Serve chilled, have over ice as an aperitif or at the close of a meal together with cheese and fresh or dried fruit.	\$21 per 375ml bottle	\$220 per case of 12 bottles
	2004 LHS FORTIFIED MERLOT Single vineyard wine. Rich, ripe, Merlot grapes from Orange NSW. Part fermented and then fortified with 17 year old brandy spirit. Smooth and filled with rich dried fruit flavours. Great Winter warmer by the fire. One to savour!	\$20 per 500ml bottle	\$220 per case of 12 bottles

MISTLETOE WINES NEW RELEASES

We have three new releases for you in this newsletter.

They are, The Rose 2008, Gold Botrytis Semillon 2007 and the long awaited Moscato 2008. Please see the tasting notes below for full details of all these new releases.

	2008 THE ROSE The disastrous wet 2008 vintage in the Hunter Valley led to the loss of all of the Shiraz fruit we would normally have used for The Rose. Luckily, however, we were able to secure a supply of top quality Shiraz from the Hilltops region of NSW to make the 11th vintage of this wine. Made in the same style as the previous vintages of this wine it has great colour, exhibits a floral spicy bouquet, a fresh lively palate, full of red berry flavours, with a crisp clean finish. Still a great veranda wine! Drink now to 2011.	\$18 per bottle	\$200 per case of 12 bottles	New Release
	2007 "GOLD" BOTRYTIS SEMILLON Single vineyard wine. Botrytis Semillon grapes from the Griffith area. Part barrel-fermented and matured in new French oak hogheads. Batonage every two weeks has broadened the palate and added complexity. It has rich mouthfilling tropical citrus fruit characters, yeasty oak overtones and a lingering finish. The honeyed sweetness is balanced and intense but still clean on the palate. Serve chilled. Perfect with cheese, pate or fruit based desserts. Drink - now to 2015.	\$18.50 per 375ml bottle	\$200 per case of 12 bottles	New Release
	2008 MOZCATO Made from the world's greatest white Muscat grape, Muscat Blanc à Petit Grains. The juice was part fermented and then bottled early to retain the floral fragrant grapey sherbet spritz flavours. Excellent with fresh fruit salad or as a cold aperitif. Serve chilled.	\$15 per bottle – 375ml	\$170 per case of 12 bottles	New Release

Winespeak demystifying the sometimes confusing terms used in talking or writing about wine.

Terroir is best described as the term that is applied to the idea that the land from which the wine grapes are grown imparts a unique quality that is specific to that particular region or vineyard.

The description of terroir has long been a controversial topic in the wine industry.

The framework of the French wine Appellation d'origine contrôlée (AOC) system is based on the concept of terroir and has been referred to in drafting appellation and law laws throughout the world.

Terroir is perhaps more simply explained as "sense of place" which includes in its composition, geography, soil types, geology and climatic conditions.

Wild Ferment Yeasts are the catalysts that convert the sugar in grape juice into alcohol.

Yeasts are naturally occurring and can be found everywhere in nature and belong to the Fungi family.

So far, 1500 different, naturally occurring yeasts have been identified, and isolated, with estimates that this is just 1% of all the yeasts that exist in nature.

These naturally occurring yeasts are referred to as wild yeasts.

Some wild yeasts that are used to ferment wine are also termed indigenous yeasts because they indigenous to the vineyard or region where the wine grapes are grown.

The French believe that the use of these indigenous yeasts reflect the vineyard characters and form part of the "Terroir" i.e. that sense of place, as explained above.

The majority of wine is made using man-made yeasts i.e. yeast strains that have been isolated by man and refined and stabilized so they can be packaged for transportation and stored safely until use.

Different yeasts accentuate different flavours in wine and man made yeasts are more widely used as they assist in clean and controlled ferments that consistently produce known outcomes with limited associated problems.

At Mistletoe the majority of our wines are made using man made yeasts with the Reserve Chardonnay being the main wine we ferment with a wild yeast component.

The main reason why Wild ferments are not used universally is that they sometimes can have quite negative effects on wine flavours, aromas and subsequently, impact on quality.