



“SOLITARY SUCCESS”



2005 SOLITARY SHIRAZ

Our 2005 Solitary Shiraz was awarded the solitary gold medal for a NSW red wine at the Sydney Royal Wine Show earlier this year. This adds to the 6 trophies, 4 gold medals and 2 bronze medals the 2005 Solitary had already won at earlier wine shows.

We are really pleased at the way the Shiraz vines have come on in the vineyard. They are planted in the warmest site in the vineyard (the winery paddock) and on the steepest slope, facing west, receiving the best of the afternoon sun.

Back in 1998 we had many decisions to make about the vineyard, and one was clone selection. For the Shiraz, we chose the clone PT23 (a clone is a sub species of a plant that occurs naturally). This clone is one of the less common clones, but it is an old Australian clone. The wine show results, 6 trophies, 5 Gold medals, 6 Silver medals and 10 Bronze medals since our first vintage in 2002, would seem to indicate that it is very well suited to the site.

All of the details including tasting and technical notes can be found on www.winburndalewines.com.au

MAKING A NAME FOR OURSELVES

James Halliday: Australian Wine Companion 2008 edition

WINEWISE August 2006

Winburndale Solitary Shiraz 2005:

Winburndale Solitary Shiraz 2005

Clean and fresh; as the alcohol suggests, the wine has achieved full ripeness without dead fruit characters, and is only medium bodied at best: spicy black cherry, plum and blackberry fruits; harmonious palate and finish. 93 points.

WINBURNDALE at Bathurst has been mentioned previously as an up and coming winery. This is the wine with which the producer will really make his mark. There are elements of raspberry and blackberry on nose and palate. The latter is beautifully balanced, with excellent oak integration. Give it a couple of years to strut its stuff. Excellent value. Gold.

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STOP PRESS STOP PRESS STOP PRESS

- Halliday awards Winburndale 4½ stars in his 2008 Australian Wine Companion
- Go to www.winburndalewines.com.au to see our updated website

IT'S DRY—SO WHAT DOES THAT MEAN FOR US?



Bathurst is in a very healthy position to deal with the changing weather patterns. Being a cooler climate, we have more ability to deal with rising temperatures, and to prepare our vineyards, than many other warmer areas.

There are always plenty of choices to make when creating a vineyard. Trellising, pruning, bunch thinning and yield are among some of them. In this dry weather many of the decisions are forced on to us.

Firstly we have to irrigate just to get the vines to survive. We already know that yields will be down, but we want to make sure that we get the best possible quality.

So we manage the vines so that they are not too stressed, but so that they have sufficient water and nutrients to produce excellent fruit.

These options are available every year, but now we have to factor in the longer term, and start to plan for higher temperatures. This includes such factors as lower yields for each variety, trellising and pruning these new yields, supplementary water and how to best achieve optimum ripeness and flavour. It is an interesting time.

2007 VINTAGE

At budburst in September 2006, it was already very dry. We prepared for the worst by using only limited irrigation and accepted that we would have a low harvest. And so it turned out to be. In the end we only picked 14 tonnes compared with 40 tonnes the previous year.

However, the quality is very good, especially in both the Chardonnay and the Shiraz. Our consultant, David Lowe, thinks that the Shiraz is the best we have made. The wine is in barrel and will be bottled in the middle of 2008 for release in 2009. The chardonnay will be available a little sooner as it is already bottled.



THE NATIONAL COOL CLIMATE WINE SHOW

In 1999 the Bathurst vineyard owners held the first National Cool Climate Wine Show. There were only 100 entries. This year sees over 800 entries from all over Australia. So what is a cool climate in wine terms and why have a cool climate wine show?

Burgundy and Bordeaux are cool climate wine growing regions. The climate of Bordeaux during grape growing and harvesting is almost identical to that of Bathurst. Other cool climate regions in Australia include Coonawarra, Yarra Valley, much of the Margaret River, all of Tasmania and Bathurst, along with neighboring Orange. Most of the finest wines in the world, and many of the finest wines in Australia come from cool climate regions.

The sole reason for having a cool climate wine show is to allow vineyards from these areas to benchmark their wines against similar styles. This leads to discussions about vineyard decisions, winemaking practices and improved wines.

You can see the wine show details and results on www.coolwines.com.au.



RESTAURANT REVIEW

The Crowded House Cafe is situated in the oldest church building in Bathurst (circa 1850, originally a church school) which has been fully restored to create a warm, friendly, contemporary feel. The inside dining area is complemented by one of the best garden, courtyard dining areas in the world.

The modern Australian food is French based with a Mediterranean influence.

Crowded House Café is open 10.00 to 3.30 (Mon to Sat) 6.00 to Close (Tue to Sat) for Breakfast, Lunch, Dinner Coffee & Snacks.

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NEXT EDITION

The next edition of our newsletter will include:

Cobb & Co

Concentrating on Shiraz

Cobblestone Lane Restaurant Review

Meet the new members of the Winburndale Family

WHERE CAN YOU FIND US?

There are many fine restaurants where you can enjoy delicious food with our wines:

Bathurst

Absolutely Delicious
Bishop's Court
Crowded House
Cobblestone Lane
Ninety Two
The Continental
The Treehouse
Blaxland
Restaurant Como

Our wines are also available from the following bottleshops:

Bathurst

Charlotte Street Cellars
Cobb and Co Cellars
Commercial Hotel
Westpoint Cellars

Katoomba

Katoomba Wines
Great Taste

Sydney

Mosman Cellars, Mosman
Victoria Cellars, Gladesville

STAFF PROFILE

Mike and Helen Burleigh first discussed buying a farm sitting around Helen's parents' kitchen table in 1968, before they were even engaged. 30 years later they found their dream property in Bathurst. They believed this was the ideal location to start a vineyard. They were to be proved right if the medals and trophies are anything to go by.

In the 30 year interim they also produced three wonderful children, ran a successful business and travelled the world.

When asked what Mike likes most about spending time at the vineyard he replies "working with my hands, especially winemaking and the peace and quiet of the place". Helen also enjoys the peaceful relaxed atmosphere away from the hustle and bustle of the city. Helen has produced a number of sensational artworks in the studio that Mike built overlooking the vines.



Mike and Helen Burleigh