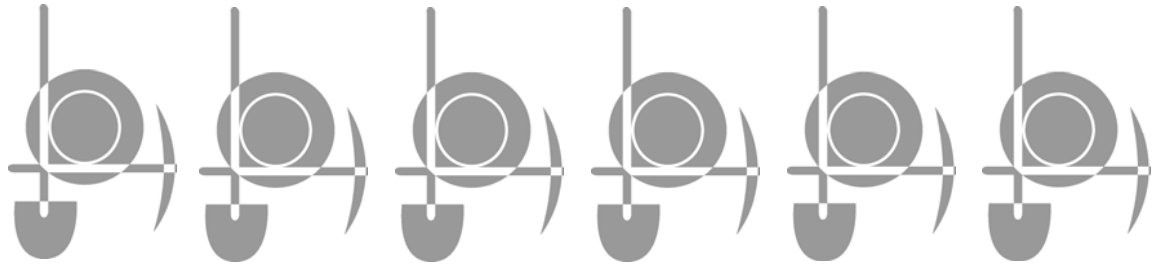


Winburndale

VINEYARD AND WINERY



“LEGLESS”

In April, our daughters, Anna and Emma and their cousin Elisa, picked a small parcel of Shiraz from the winery paddock. They then had a great time crushing the grapes in the traditional manner using their feet (known more correctly as ‘pigeage’)

They fermented the wine in a small open bin and following the ferment they transferred the free run



juice to a French oak barrique. They plan to bottle they wine later in the year and release it under the name “LegLess”



Pigeage at Winburndale!

STUNNING SHOW SUCCESS

In the wine show circuit late last year all of our wines won medals. The standout was the 2003 Solitary Shiraz (our flagship) which won 2 silver and 2 bronze. This follows the success of the 2002 Solitary Shiraz which won two more bronze medals to add to the one silver and two bronze medals won in 2003. The

2003 Solitary is released with this newsletter.

Our second wine, Lost and Found, which has become some people’s first choice, won two bronze medals, including one at the Australian Small Winemakers Wine Show, which is regarded as the top show outside the capital

cities.

Finally, we rushed our first vintage of Alluvial Chardonnay to the National Cool Climate Wine Show one day after it was bottled, and it won a bronze medal.

Tasting notes for the wines are on the reverse of the order form

In this issue:

Making our Solitary Shiraz **2**

Bathurst—A growing wine region **2**

Milling in Bathurst **3**

Review of Ninety Two **3**

Meet Mick Hoban **4**

STOP PRESS STOP PRESS STOP PRESS

JAMES HALLIDAY IN HIS 2006 AUSTRALIAN WINE COMPANION AWARDS OUR 2003 SOLITARY SHIRAZ 90 POINTS

2004 FONTANA CABERNET BLEND WINSTROPHY AT NSW SMALL WINEMAKERS WINE SHOW

MAKING OUR SOLITARY SHIRAZ

In March we welcomed our newest team member, a young German winemaker, Jan Klein who comes from the Mosel region where his parents have a vineyard. Jan stayed with us for two months during the vintage helping with all of the winemaking, and in particular making the Solitary Shiraz. This is Jan's story of the 2005 Solitary.

"In late February and early March, as the grapes start to ripen, Mark and Loretta continually monitored the sugar levels. When we decided that we had the right sugar level and true physiological ripeness we commenced picking. In 2005, picking started in the Winery vineyard on April 20. We picked from 7 am until 11 am and hand picking took three days.



Jan in the Vineyard



Mike Burleigh (left) and Mick Hoban discuss barrel selection

We took the cool grapes to the destemmer-crusher, removed the stems and partly crushed the grapes into 2 tonne open fermenters. After 24 hours I added the yeast. Every six hours I plunged the grape cap, which forms after fermentation commences, by hand and recorded the temperature and sugar level. The fermenting must (grapes partly fermented) was kept below 28 degrees.

When fermentation was complete we took the free run juice and pressed the skins. The various parcels of juice were then taken off their gross lees (the remaining solids) and put into barriques (225 litre barrels) We used two thirds French oak barrels and one third American oak barrels, and two thirds of all the barrels are new."

A GROWING WINE REGION

In the past couple of months Sandy Mackenzie (formerly at Roseville Cellars now at Unifor) in his Unifor newsletter (email: sandy@unifor.com.au to subscribe) has described Bathurst as "a burgeoning wine growing area" and "a cool climate region quickly gaining a reputation for high quality". He was reviewing the 2000 Bunnamagoo Chardonnay, and the 2004 Brokenwood Mt Panorama Chardonnay.

This region is quickly gaining a very good reputation. There are 12 producing vineyards including Bunnamagoo (owned by the Paspaley family), Hamlat (Tim and Liz Hamilton) White Rock (Bev and Jim Vickers), Bella Luna (Mark and Sandy Renzaglia), Vale Creek (Tony Hatch), Grass

Parrot (Sarah and Andrew McArthur), Inverness (Peter McGrath), Mt Panorama (Des McMahan), Three Views (Murray Anderson) and Badger Brush (Mario Gannassin)



Our Shiraz under bird netting—February 2005



MILLING IN BATHURST

George INNES advised in early October 1825 that “his WATER MILL at Yarrow, will be ready to Grind on the 15th instant...,” and that he would receive offers to rent the mill for a one year term from 1 January 1826. The watermill was located in the Bathurst District, on the Winburndale Rivulet.

By 1830, and now known as "Yarra," both the property and the mill were evidently in the possession of Samuel TERRY, the mill being described thus: “One watermill for grinding corn with dressing machine in full work...”



Yarras Property and Homestead

The mill operated until at least 1838 under TERRY’s ownership. By October 1841, the property (which was being referred to as “Winburndale”), was being offered “To Let.” It comprised two thousand acres, situated within six miles of Bathurst. On the property was a “good two storied dwelling-house, detached kitchen, and servants’ room, store, and stables; also, a woollen factory and horse flour mill.” It appears that the water-powered flour mill may by this time have been converted into a water-powered woollen mill.

Today, [2004], “Yarra” is known as “Yarras,” and nearby, the “Winburndale” name has been resurrected as a result of the establishment of our vineyard bearing that name in 1998. “Yarras” is located on Yarras Lane, near to its intersection with Limekilns Road. The Winburndale Rivulet is the only “permanent” water course on “Yarras” and passes quite close to the homestead. It seems probable that the watermill was located in close proximity to the homestead and its outbuildings, parts of which appear original.

RESTAURANT REVIEW

92 is a delightful converted cottage where Brett and Rob feature modern Australian cuisine. At lunchtime the fare is casual café style, while in the evenings there is a complete menu which changes every six weeks. Brett particularly recommends:

The scallop in shell with tomato, leek and lemon and pork fillet in pancetta and dukka entrées. And for main course the Beetroot & bacon braised venison shanks with garlic mash or the grilled schnapper with asian stir-fry vegetables and lime and ginger marmalade.

92 is open for Lunch: Tuesday to Saturday
Dinner Monday to Saturday
92 Betnick St, Bathurst
02 6332 1757



Brett, the chef, outside 92





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NEXT EDITION

The next edition of our newsletter will include

Results from 2005
Wine Shows

A wedding at
Winburndale

Release of 2004
Vintage

Grand Opening of our
new tasting room

VISITING BATHURST?

Bathurst has many fine restaurants where you can enjoy delicious food with our wines

Absolutely Delicious
Crepes Royal
Crowded House
Ninety Two
Sasha's
LeGall
Acropole
G&T Angus
Bathurst Convention and Function
Centre

Our wines are also available from the following bottleshops

Bridge Hotel
Charlotte Street Cellars
Cobb and Co Cellars
Commercial Hotel
Dudley Hotel
Kelso Cellars
The Edinborough
Knickerbocker Hotel
Oxford Hotel
Westpoint Cellars

STAFF PROFILE

The two things I enjoy the most about being here at Winburndale are the diversity of tasks involved in running a successful vineyard and winery, and the pleasure of being able to taste the final product after being part of the process.

I live with my wife Deb and children Tom (7), Bridget (4) and Molly (2) at Locksley, a small village east of Bathurst. Part of our property is the original school house, Locksley Public, which we are restoring. In fact I have been in this area since 1972 and attended Stanis (St Stanislaws College) and Bathurst High in my youth.

At Winburndale I am proud of the standards of excellence which we have achieved, and my part in that as a wine maker. I also brew a little beer and can proudly say that I haven't made anyone ill yet.



Mick Hoban