STEELS CREEK ESTATE

NEWSLETTER

Steels Creek Estate

Autumn 2016

Welcome



Hi there, I just looked back to last year's newsletter to see we were lamenting the early 2015 vintage. The weather has again got us on the hop with this year's vintage even earlier again. The Chardonnay has all been picked and is well through the ferment and we will be picking the Shiraz on Saturday March 5 when last year it was April 1. With so little rainfall berry size is very small this year so we are looking forward to some intense and concentrated flavours from the 2016 reds. After such a dry year we cannot really blame the vines wanting to just ripen the fruit so they can rest.
With such a compressed vintage March will be a great month to visit us if you want to get up close to all the excitement of vintage and the heady aromas of winemaking.

At the Cellar door

Autumn is our favourite time, the excitement of catching up with family and friends for harvest, the bustle of vintage and so many perfect mid 20's days and cool nights. It is also a great time for our cellar door customers to experience the wine making process and enjoy the aromas of the ferments. With Labour Day, Easter and Vintage, March is going to be an exciting month to visit so we hope you will join us. You can view the wine making process from our tasting bench while sampling our delicious wines.
Stocks of our 2013 Chardonnay are low so be quick to snap up the last few cases of this very enjoyable wine. Just for a bit of fun we have an aged Colombard (2004 vintage) on tasting with developed bouquet of apricot and honey and bright lime finish this wine is certainly generating interest.
For Labour Day weekend and Easter we will be tasting our very limited 2013 Cabernet Franc. With less than 300 bottles made of this 94 point wine don't miss your opportunity to taste.



Our autumn wine offer for Newsletter customers at cellar door is 1 bottle of 2012 Colombard for any 6 bottle purchase or 1 2012 Colombard and 1 2011 Shiraz or any 12 bottle purchase.

In the vineyard



December gave us a hot and dry start to summer and with very little spring rain we had to start using the drippers in early December to make sure the grapes did not suffer. We always minimise the use of irrigation and in the past have never needed to use it until the Christmas/New Year period at the height of summer into January. The lack of spring storms had given us a wonderful fruit set and we did not want to jeopardise the most perfect and balanced crop we have had in the last 10 years for lack of water.

Rainfall from Boxing Day through January meant that we did not have to irrigate when we normally would. And then what happened with February - mild days, cool nights, no rain – perfect for ripening grapes but more typical of March than the last month of summer. Now March is starting out hot, this weather is confusing so it's little wonder that the grapes are all over the place.



In the Winery

As I said the early vintage caught us on the hop and we spent last weekend getting through the last of the bottling just in time to free up all the barrels and tanks ready for this year's wines. The Chardonnay barrels are already bubbling and crackling away with ferments and the open fermenters are washed and waiting for the red grapes to be picked in the coming week. There is a lot to see the winery with ferments running, hand plunging and monitoring the reds and then once the ferments have finished pressing the grapes and transferring the wine to barrel to begin the maturing process.



Shortest Lunch

The dates for this year's shortest lunch are June 18 and 19 so mark your diary now. More details in the winter newsletter.

Opening times

We are open Friday from 2pm till 6pm and on Saturday, Sunday, Monday and all public holidays 10am till 6pm. For Labour Day weekend and Easter our excellent 2013 Cabernet Franc will be on tasting along with our usual great wines.

We need you

As the Yarra Valley's smallest winery/cellar door we depend on you to keep our doors open and keep our passion for making great wine for all to enjoy. Our little business does not have deep pockets to spend big on promotion so we are hoping word of mouth will be our best friend. Please let your friends know where you buy your great wine and share this newsletter with friends that share your passion for wine. We will be keeping our Facebook page updated with all the fun of this vintage so please give us a few likes and shares to help us spread the word.

All our current wines may be ordered online at www.steelsckestate.com.au or you can simply call us to place your order. Remember, we offer discounts for six pack and twelve pack purchases and free freight to the Melbourne metro area and excellent freight rates, courtesy of Australia Post, elsewhere in Australia.

Cheers,

Simon and Joanne

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