Visit in Autumn to enjoy all the fun of vintage!

Steels Creek Estate

Newsletter ~ Autumn 2018



Welcome to Steels Creek Estate's autumn newsletter.

We are just loving the start to autumn at Steels Creek. Cool nights where the temperature drops below 10, crisp clear mornings where the blue of the sky intensifies as the day heats up with gentle

breezes to moderate the rising temperature. Balmy evenings enjoyed on the deck sipping a glass of wine while barbequing dinner. Perfect weather to enjoy the Yarra Valley just so happens to be perfect weather for ripening the grapes too.

Autumn means vintage and the Chardonnay has been picked and is fermenting in barrel and filling the cellar door with delicious heady aromas, the reds and Colombard still have a few more weeks ripening in the sun before harvest late March/ early April.



At Cellar Door

Join us at the tasting bench for a chat while sampling our hand crafted wines. Our stocks of 2015 Colombard, 2014 Cabernet Franc and 2012 Cabernet Sauvignon are all starting to run low. So if you have not had the opportunity to try these popular wines yet or just want to get a few more before they are gone schedule a visit soon. Don't forget we are open on public holidays so if you are planning a trip to the Valley for Labour Day weekend or Easter we will be here to serve you from 10 till 6 each day.



Shortest Lunch

This year we will not be doing the Shortest Lunch. Many visitors to this event prefer to minimise travel between venues and with no other cellar door in the Steels Creek/Melba highway area participating in the 2018 Shortest Lunch we feel it is wise to join them. Every year we and our chef take a risk on hosting this event, with no other participant in the district we feel the risk is too high. We hope you understand our decision. Cellar door will of course be open as usual if you still wish to visit us while out in the valley for the Shortest Lunch we just won't be serving food.



In the Vineyard

After below average rainfall in winter and spring the rainfall we needed finally arrived in early December just managing to gently overflow the dam spillway by the end of the rain event. The result, great vine growth to support the crop so there was no need to fruit thin this year, except of course for the Colombard. The task of fruit thinning was replaced with more time spent hedging the rampant growth so we could put the nets on. Oh the swings and roundabouts of agriculture, the timing of the rain has delivered our biggest ever Chardonnay crop, whereas the Cabernet which is a later variety looks to be smaller than average.



In the Winery

The last few months we have been bottling 2016 Cabernet Franc and Cabernet Sauvignon and 2017 Colombard and Chardonnay. Then cleaning the barrels and preparing them for this year's vintage. We estimate that the reds will be ready around Easter so there will be plenty to see if you are planning a visit at Easter.



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 long weekend and Easter our excellent 2014 Cabernet Franc will be on tasting along with our usual great wines.

All our current wines may be ordered online at http://steelscreekestate.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