Vintage is a great time to visit our winery!

Steels Creek Estate

Newsletter ~ Autumn 2019



Welcome

A big hello from Joanne & Simon at Steels Creek Estate. We know it has been 9 months since our last newsletter. We may have to change the name from a quarterly newsletter to an occasional update on what is happening in our vineyard and winery.

We have had a great year celebrating a family wedding in July, enjoying a month long vacation in Italy in August/September and a visit to family in February. We sipped Prosecco in Venice, indulged in Tuscan reds in Montepulciano and enjoyed quick flit through Chianti. Of course our wine indulgences

were interspersed amongst a multitude of amazing and ancient sights in Ravenna, Pisa, Lucca, Florence, Herculaneum, Pompeii, Paestum and Rome.





Our favourite stay was Modena, the home of balsamic vinegar, parmesan cheese and Parma ham. Modena is famous for Italian sports car makers like Ferrari, Lamborghini and Maserati and was the home of the great Luciano Pavarotti. But for us the visit was all about sampling the food of this region, however what made this our favourite stop was the wonderful host of the B&B I booked. From the moment I made our booking Paolo wrote introducing himself and asking what we wanted to

see and do during our visit to his home town and could he assist us in arranging anything. I had already arranged a visit to a Parmesan cheese factory however had not found a balsamic vinegar acetaia, our only day to visit was on a Sunday and we needed the tour in English. He arranged the most amazing visit to a small acetaia of a friend of his.
Once our host Sandra realised we had a vineyard in Australia and were winemakers she proudly showed us around her vineyard tasting the different grape varieties grown, then took us through the whole cooking process which concentrates the grape sugars before the vinegar is made and introduced us to her husband who was bottling a batch of their vinegar. Then she took us through every level of the acetaia – the higher you go the older and more concentrated the vinegar, using barrels made of different woods for layers of flavour, stopping and tasting all along the way. After tasting so much amazing vinegar Sandra's husband joined us and pressed us to taste all the wines they make for family consumption, her mum even made a tart for our visit. Such warmth and generosity from Paolo and Sandra will keep Modena in our hearts and memories for years to come.



Vintage in the Winery

Yes it is that time of the year again. The Chardonnay has been picked, processed and put to barrel to ferment. Now we wait for the reds to reach that perfect level of ripeness and then the madness that is vintage will be in full swing with the Cabernet Franc, Shiraz, Cabernet Sauvignon and Colombard all being ready within days of each other. In the meantime we repair the bird netting and keep testing the grapes for sugar, acid and flavour to find the optimal day to pick.
Vintage is the best time to visit a winery. There is plenty of action, grapes being picked or processed, ferments running and filling the air with the aromas of young wine, you may see someone plunging the ferments to draw the rich red and purple colour from the skins of the grapes or pressing the young wine off their skins and transferring to barrel for aging. At Steels Creek Estate you can experience all the action of the winery from the cellar door tasting bench. During March and April it is vintage in the Yarra Valley – do yourself a favour and make sure you visit a real winery during vintage. If you love wine, this is a great time to learn more about the drink you love straight form the winemaker. Do you want to stay up-to-date with all the excitement of vintage and learn more about the wine making process? Just follow us on Facebook or Instagram and share the journey with us.



On tasting at Cellar Door

Not been in for a while? We have moved on to new vintages in the Colombard and Cabernet Sauvignon. The bouquet of the 2016 Colombard is tropical fruit with sweet ripe pineapple at the forefront, the finish is as always clean fresh lemon. The beautifully ripe blackcurrant aroma is the first thing you notice when tasting the 2013 Cabernet Sauvignon. Gentle wine making techniques ensures our Cabernet has a light and delicate palate. Wild yeast ferment and a 94 point rating in the Halliday Wine Companion, it is not surprising this wine is selling well.

Our 96 point rated 2012 Shiraz is almost sold out! To clear the last remaining bottles we are pleased to offer double our normal discount on 6 and 12 bottle purchases of this wine. Buy 6 bottles of 2012 Shiraz and get a 10% discount or 12 bottles and save 20%. If you can't make it to cellar door this weekend just order online and we will apply the discount when we call you to confirm payment details. Don't delay ordering as our stocks of this wine are very low.

Our 94 point 2012 Pinot Noir is also now available as a museum release. We cellared a small amount of this wine for an additional 4 years to enable it to reach its full potential and complexity. Limited stocks means it is only on tasting occasionally but we will always open it for a long weekend. So if you are visiting during the Labour Day weekend or Easter you will be able to taste along with all our other great wines.



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 museum release Pinot Noir 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