Winter means great red wine and Shortest Lunch festival!

# Steels Creek Estate

## Newsletter ~ Winter 2017



### Welcome to Steels Creek Estate's winter newsletter.

**At Steels Creek Estate we have enjoyed the milder than normal autumn conditions picking the reds and Colombard later than the timing experienced in recent years. The quality of the 2017 Chardonnay and reds is magnificent, however with the Colombard the cooler weather meant it was a struggle to get the sugars high enough but we got there in the end. Read In the Winery for more…We rounded out the rest of autumn with Landcare tasks – weed**

**management especially against blackberry and cape weed and what feels like our never ending house renovations. The colours of this autumn have been brilliant with the vines hanging on to their leaves longer than usual, the Shiraz is still holding a few leaves as we come into winter. Now winter is here and it is time for fireplaces, delicious slow cooked meals and of course a glass or two of red wine to savour with your winter meal or sip in front of the fire. Are your red wine stocks a little low? Or are you just looking for something different? We would love to show you our fabulous Steels Creek Estate reds. See At the cellar door for more… Speaking of winter it is Shortest Lunch Festival time! This year the festival is on 24 & 25 June so now is the time to contact your mates and plan your visit. We have a new chef and lots of new and recently released wines for you to taste. See Shortest Lunch for details….**



## At Cellar Door

**We have now released the much anticipated 2014 Cabernet Franc. 2014 was a dry year so this vintage is very small with only 260 bottles made. It has been out on tasting at our cellar door 3 times and already 17% has been sold. So if you have a passion for Cabernet Franc don't wait too long to visit. We will have it on tasting for the Queen's Birthday long weekend, 10 – 12 June and of course, the Shortest Lunch weekend. Recent releases you need to try include our 2012 Reserve Shiraz, rated 96 points in James Halliday's Australian wine companion and our 2012 Cabernet Sauvignon which the wine companion described as "Luscious, loose-knit style of cabernet, particularly in a Yarra Valley context. All chocolate and mint and essency blackcurrant."**



## Champagne Fridays

**When I was in my 20's a friend introduced me to the tradition of relaxing on a Friday evening with a bottle of bubbles. While our husbands worked late or networked with work colleagues we preferred to pop a cork, relax, laugh and gossip. For more than 30 years I have kept this tradition and shared with Simon for the last 18 years. In the early years it was mostly sparkling wine but in more recent years global financial changes have meant that more NV champagne is now available for around $50.**

**This passion for Friday bubbles led us to having a go at making this wonderful wine and in 2012 we did an early pick of some of our Chardonnay. In 2013 we journeyed to France and met with a number of small**

**Stocks of our current release Chardonnay and Colombard are running very low so we are not far off a new release of both of these. Our winter free wine offer for newsletter customers visiting cellar door is 1 bottle of Colombard with any 6 bottle purchase or 1 Colombard plus 1 Chardonnay with any 12 bottle purchase. Online orders receive discounts of 5% for 6 or 10% for 12 bottle purchases.**



## Shortest Lunch

**We are excited to bring you a new chef for 2017 Shortest Lunch. Barney will present an Italian themed menu of homemade gnocchi followed by Zeppole (Italian doughnut) with chocolate sauce for dessert. The gnocchi will be served with a rocket, pickled fennel & parmesan salad and one of three delicious sauces. You can choose form a rich pork ragu infused with Steels Creek Shiraz, for cheese lovers we have Gorgonzola and pine nuts with Steels Creek Colombard and for those wanting a lighter option, tomato and basil. Barney will also be making gluten free gnocchi for anyone with an intolerance, just let him know when ordering and he will make sure your dietary needs are catered for.**

**producers in the Champagne region. What a wonderful opportunity to discuss and sample the effect of varying time on lees and different dosage mixtures. (Dosage is a stage in sparkling wine production that takes place between disgorging and final corking. It involves topping off the wine with a mixture of the base wine, sugar and sometimes alcohol.) The reward of all this work and research is our wonderful 2012 Blanc de Blanc.**
**Our first ever public tasting of this wine will be on the Shortest Lunch weekend, if like us you love bubbles don't miss this opportunity to taste our 2012 Blanc de Blanc.**



## In the Winery

**The 2017 vintage was later this year allowing a slower and longer ripening, with good yields from all varieties. The Colombard has completed fermentation and is about to be "rested" on its lees to develop complexity and textural strength. The Chardonnay has also completed its primary fermentation in oak and now will be monitored for oak intensity and amalgamation of flavours – we are confident of a super outcome.**
**The reds have not disappointed this vintage. A wetter spring gave us**

**Local artist Libby Stubbs will be providing the music. Libby will be performing a mixture of original classic songs in a number of styles including folk / indie / soul and rock.**
**Six highly rated wines will be on tasting for the Shortest Lunch featuring our 96 point 2012 Shiraz, newly released and highly desirable Cabernet Franc and first public tasting of our 2012 Blanc de Blanc together with our Chardonnay, Colombard and Cabernet Sauvignon. 6 more great reasons to make Steels Creek Estate a must visit destination on your Shortest Lunch itinerary.**

**excellent foliage coverage and we were able to leave yields higher without compromising quality. Primary and secondary fermentations are complete and the wines are about to be given their sulphur addition to preserve them through the maturation process. Exciting times as the flavours and complexities reveal themselves over the time in barrel. The richness and intensity of flavours we so look for in our reds are all present again. Early days yet, but once again we are very happy with the way they are progressing. 2017 is shaping up to be a great vintage.**



## Opening times

**We are open Friday from 2pm till 6pm and on Saturday, Sunday, Monday and all public holidays 10am till 6pm. For Queens Birthday weekend and Shortest Lunch 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**