

MOOMBAKI AUTUMN NEWS

Well, down in Denmark we've had some gorgeous weather the last weeks and there has certainly been a change in the air, signifying the onset of Autumn with some lovely cool, crisp mornings. Perfect for gentle ripening of our grapes (although the darker mornings are proving a bit difficult in readying the boys in time for school bus!)

As it's been a dry year we are picking earlier than usual and the flavours are really generous and ripe. Yum! The Chardonnay came off last weekend and once again our mixed bunch (no pun intended) of loyal friends, family and die-hard wine lovers joined us for a morning of snipping. Sounds idyllic doesn't it?

Well, the nice thing for the grapes was that they were rinsed by the gentle rain the day before the scheduled picking which meant for us, the pickers, that the leaves were a tad wet in the early morning and after half an hour we were rather damp!

The bunches, though, were gorgeous. Full, and free from any bird-peck or disease - as we have come to expect at MOOMBAKI. We mustn't be complacent though, as loads of work goes into ensuring the fruit comes off the vines in such good condition (and at perfect ripeness). I clearly remember the exclams of the experienced pickers from back a few years ago at the good condition of our fruit compared to what they had picked at other vineyards. And achieving consistently clean fruit is a process that begins much earlier in the season when we cane prune the vines in order to put new wood down every year (less disease pressure) rather than the much swifter spur pruning, and then in mid January we fully net the vineyard to keep out the pesky birds. Rather laborious you might think but the results are there for the tasting and we really believe in this hands on management of the vines and the resulting quality of the harvest.

But, enough on vineyard management and back to picking - well, after a few hours we were done (although "quality control" kept spotting the odd missed bunch) and we were rewarded with a warming bowl of own-grown beef, beans, fresh herbs (and bottom of the vegie draw) soup. And lots of tea! So hopefully our pickers will all be back in a few weeks for our red pick (and yes, I promise to make a chocolate cake next time, James!)

Chardonnay Release

Sad news is our 2006 Chardonnay is sold out. Good news is we have just released our 2007 vintage. It is tasting delicious, and once again only a small quantity produced. Available from the cellar door for \$300 a case (12).

Reserve Release

The 2005 Reserve has been resting peacefully awaiting release. Part of the reason we haven't yet is we have been too busy to organise the official event! But a few customers have managed to twist my arm and gain reluctant access - with promises to cellar at least for a few months. I'm not sure that is entirely true though, as a few have reordered already! The wine is looking pretty sumptuous and we are proud to announce it's release. Please see separate brochure.

Winestate & Ray Jordan Reviews

Good news is that our wines have once again been represented in the 2008 edition of the WINESTATE ANNUAL which features the BEST OF WINES featured during 2007. In the Style Tastings our 2005 Cab Sauv, Cab Franc, Malbec was given 4.5 stars - top of the class, too! Thankfully we have good stocks of this available. Our 2004 Shiraz was given 4 stars but that is now well and truly sold out!

We were also given a great rap in The West Australian Magazine by writer Ray Jordan, whom described us a "rising star" in his article on the Great Southern and he gave excellent reviews for our 2005 Shiraz and 2005 Cabernet Blend (which most of you already know about anyway - but it did help bring in a few new customers over the January school holidays).

Spoonbills

Apart from a few straggly late bloomers, our affectionately regarded spoonbill flock have all but headed off on the long journey north (yes, please!) Hopefully our depleted marron stocks will have time to breed up in time for their return in Spring.

Well thankyou all for your wonderful support and we wish you all the best. Have a safe and happy EASTER long weekend. And if your wine stocks are getting a little low we are only a phone call (or email) away.

Kindest Regards, Melissa & Dave

16th March 2008

