



CHARDONNAY  
PINOT NOIR  
SYRAH  
LAGREIN

# Spring Newsletter 2014



100% ESTATE  
Certified Biodynamic 2011  
NASAA Reg. No: 3678

## Budburst Dinner

Kick off budburst at Mr. Carsisi ... Wine Tasting on the verandah followed by a 5 course Persian inspired dinner matched with wine.

**Date: Friday 14<sup>th</sup> Nov. 2013** Time : 6.30 pm

For more info : <http://www.cobawridge.com.au/news.php#events>

## Budburst Festival

**Date: Saturday 15<sup>th</sup> & Sunday 16<sup>th</sup> Nov. 2013**

**Cellar Door**  
10 am to 5.30 pm  
Sample our new releases!  
Sat : Vintners Snack Pack  
Sun : Our wood-fired oven heats up!



Gourmet Pizza created by Simon Fenwick of Monsieur Pierre fame and Entertainment by the Sullivan's.

Budburst Program at [www.budburst.com](http://www.budburst.com)

## Dear Wine Lovers

With spring in the air and summer on its way, we hope this newsletter finds you well.

## Vine News

There's a buzz up at the Ridge ... After much back breaking work, we'll be expecting the first tiny crop from our 'new' close planted Pinot Noir vines in 2015.



This is our coolest block, planted with multiple clones of Pinot Noir, up to 13800 vine/ht, at an altitude of 635 mtrs. The result should be exceptional and very interesting indeed. We have also undertaken the re development of the roadside block (ex grafted Lagrein). Having persisted working with struggling grafted rootstock, it became obvious that their time had come. This block will be replanted spring 2014 with more chardonnay, that we have self propagated, so in the future will add to our yield and plus more close planting of MV6 Pinot Noir. New planting of self propa-

gated lagrein will reside by the Irrigation dam along side the original plantings.

## Vintage 2014

The weather was challenging, with it's hot burst in February. Vintage, harvesting a small crop of Chardonnay, Pinot and Lagrein and a modest crop of Syrah, all showing exceptional fruit flavours, balance and quality. We also had the pleasure of hosting young Winemaker Alex Foillard, a friend of Joshua's, from Morgon, Beaujolais, France.



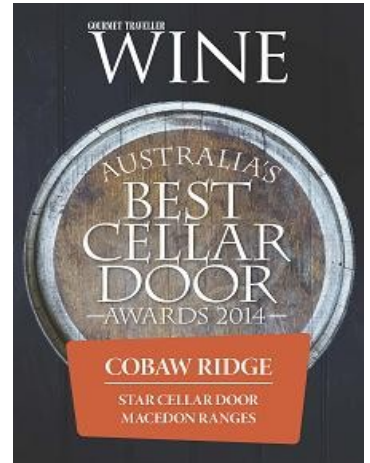
Alex Foillard, Joshua and Alan Cooper Winemakers: Flower Day - Syrah Pick

## Wine

In the winery we continue to tweak our practices by introducing new large French oak, lots of 500 ltr barrels, last vintage some 700lt and larger again as vessels, some used for fermentation. Less oak to wine and longer maturation should see a softer integration of oak that adds to the complexity of our wine.

For the latest Reviews.

<http://www.cobawridge.com.au/wines.php>



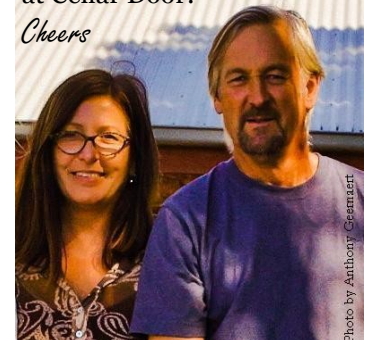
## Other News

We have been honored through the year, to be selected by Gourmet Traveller WINE as Macedon Ranges Star Cellar Door 2014 ...

And also selected by the Farmer's Union of South Tyrol as one of the families in the planned exhibition with the title "Agricultural families in the world", held in Bolzano/Bozen October 2014, as part of "International Year of Family Farming" of the UN 2014. Read more: <http://www.cobawridge.com.au/news.php#current>

Look forward to seeing you at Cellar Door!

Cheers



Nelly & Alan  
Joshua & Ella Cooper