

Join us in the valley for Vintage 2017!



Steels Creek Estate

Newsletter ~ Autumn 2017



Welcome

Wow already it is autumn and that means vintage, that crazy time when we are kept busy with more tasks than hours in the day to complete. We kick off with the first pick of the season with the Chardonnay on Saturday. We only finished netting the red grapes last weekend and on Friday we will be taking off the nets ready for picking.

If you are thinking of visiting this weekend you won't be disappointed, there is plenty to see and do. We will be picking, pressing and a little foot stomping too to process the 2017 Chardonnay. This is me stomping the 2016 Chardonnay, straight from the cool room they are cold and spiky and make your feet cramp, but it is a great workout.



New Releases @ cellar door

Our highly rated 2012 Shiraz has been out for a few sneaky tastings as stocks of 2011 were running very low. Last weekend we said good-bye to the last bottles of 2011 Cabernet Sauvignon and 2011 Shiraz and placed the few remaining bottles into our private cellar.

So this weekend we kick off with 2 great new reds on the tasting bench. Our 2012 Reserve Shiraz received a 96 point rating in James Halliday's Australian wine companion. With all the usual spice and pepper notes you have come to love this vintage also has a rich and luscious palate. The 2012 Cabernet Sauvignon is a luscious, loose knit style - all chocolate and mint and essence of blackcurrant with good volume and texture. Again we have used the whole berry wild ferment technique as used in 2011 to give our Cabernet a softer more elegant mouth feel.



Limited Release

Our 2012 Blanc de Blanc is now available at cellar door but unfortunately it is not on tasting. With Champagne being our preferred Friday night beverage we challenged ourselves to make something that would match or better this level of French wine. 5 years in the making with a great deal of time, money and effort for such a tiny amount produced we are now enjoying the fruits of our labour. We are now able to share a few bottles with our valued customers.

Tyson Stelzer rated this wine for James Halliday's Australian wine companion and gave us 92 points. Less than 5% of Australian sparkling wine score 92 points or higher so naturally we are pleased with our first go at this wine style. So good was the write up for this wine that I had a Swedish journalist who wrote for a Sommelier magazine turn up to taste the wine and encourage imports into the European restaurant market. I had to decline her offer given that we only made 250 bottles, barely enough for Simon and I and a few valued customers.



Cabernet Franc

We have had a number of enquiries as to when Cabernet Franc will be back on the tasting bench. The bin of 2014 Cabernet Franc has been hidden somewhere at the back of the cool room. However with vintage approaching we will have to do a big tidy up and I am sure we will locate them. It will just be a matter then of Simon and I doing the hard work of tasting a few bottles to see if it is ready for release. We will let you know - hopefully in time for Easter!



*****Save the date*****

****Shortest lunch****

Not much longer until the 2017 Shortest Lunch, so make a note in your diary now! This year's shortest lunch is on the 24th and 25th of June.



Nature note

Come spring and autumn we always see more echidnas out and about. You always know that once the nets go on you are bound to start sighting echidnas. On Friday we watched as this little guy spent more than 5 hours fossicking for food on the slope above the large dam. As well as on Steels Creek Estate we also often spot them ambling along the gutters of the dirt roads around Steels Creek looking for food in the embankments. So if you are visiting please take care and if you are lucky and quiet you may just spot one too.



Opening times

We are open Friday 2pm till 6pm and on Saturday, Sunday, Monday and all public holidays 10am till 6pm.

All our current wines may be ordered online at <http://steelsckestate.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
Steels Creek Estate