



September 2007

Hi and Welcome,

The year rolls on relentlessly and before long we will all be saying Ho Ho Ho! Merry Christmas! As we say, "Spring has sprung, the grass has riz', bud burst is almost here and so a new year in the vineyard begins!"

We would like to take this opportunity to thank all those who took up the offer of the 2005 L.J. pre-release. Your support is truly appreciated.

L.J. Dinner

The August L.J. Dinner was held in the gallery at the winery and was a huge success. As promised, Mandy cooked up a culinary storm and the wines weren't half bad either! For those of you who missed out here is what we had:- We started with Aperol and nibbles that included Pork Rillettes and homemade Onion Marmalade. Followed by 1999 Annie's Dry White and 2005 Marsanne with a "retro" Pea and Beetroot soup. Then 2005 L. J. and 1998 Chateau Carsin Cuvee Noire with Beef Cheek Parmentiere, cheese and 1998 Vintage Port and 1998 Chateau Nairac and finished with Rubarb with Apple Crumble Ice Cream... phew... We are going to do it all again next August. Please remember space is very limited, so when the notices go out next year you will have to be quick.

Retail Therapy

Mandy has been off doing some "Retail Therapy" and purchased a new destemmer. Now is the time to start thinking about next harvest and there are some good deals to be had on winemaking equipment. Whilst the two destemmers that we currently use work fine, Arthur is always frustrated by their speed and Mandy by the fact that they let a few too many stalks through and are a nightmare to clean. We need to change our method of fruit receipt to accommodate the new destemmer but rest assured we will not be pumping anything in our winery until it is in liquid form....that being we have no pumps that handle skins and seeds as well as juice/wine.. much too harsh and extracts nasty, hard tannins.

Weather

As most of you would be aware the weatherman has not been so kind to us this year. It is very dry with not much prospect of rain in the near future. To help the vines along we have purchased 2 rain water tanks. This will give us a capacity of 150,000 litres of rain water for irrigation and help to drought proof the vineyards that we are planning to establish this year. We will be watering by hand! The water is harvested from both the roofs of the house and the hay shed. Further tanks are planned for the future.

Reviews

All our new 2005 red releases have been well received by both you, visitors to cellar door and journalists. Whilst James Halliday has not yet tasted the 2005 L.J. and 2005 Jones Winery and Vineyard Shiraz, he has had a look at the 2005 Durif and gave it 94 out of 100. Not bad for our first release.

Here is a review of our 2005 Jones Winery & Vineyard from David Sutherland. " Full-bodied and ripe with ripe, sweet, dark plum and blackberry fruit, this shiraz has lovely balance with furry tannins providing a soft finish. " He rated it at four stars!

Special Releases

Wines from last century:

We have a special back release for you: 1999 Anne's Dry White and 1999 Classique Dry Red. We recently tasted the wines in our museum stocks and are really impressed at the way both these wines are now drinking. If you drank these wines when they were younger you now have to chance to see what waiting was all about. The Annie's is now full and rich with great developed characters supported by fruit and oak it is drinking superbly. The Classique Dry Red is round and full, complex with velvety tannins.

Wines from Last Century : -

1999 Annie's Dry White \$30.00 per bottle.

1999 Classique Dry Red \$35.00 per bottle.

Spring Six Pack:

As spring has sprung, we have put together a spring six pack for \$120 delivered to your door, valid until end of November. (normally \$133):-

Spring six pack:-

2 x 2006 Jones The Winemaker Marsanne

2 x 2005 Jones The Winemaker Merlot

1 x Jones Winery & Vineyard Apero

1 x 2005 Jones Winery & Vineyard Shiraz

Upcoming Events

Federation Square Melbourne: for all of you in Melbourne and its surrounds, Mandy is coming down as part of the regional monthly wine tastings held at Fed Square. North East wineries will be there on the 3rd and 4th of October from 4.30pm to 8.30pm. Mandy would love to see you. There is a voucher attached for a discount on the price of entry.

Rutherglen Wine Show: Judging begun on the 20th of September. The show dinner is held on the 27th and on the 28th there is a public tasting. Tickets are required for both events. The Rutherglen Wine Show is the oldest continuous wine show in Australia. It is also one of the largest, over 2,800 entries, and highly regarded.

Rutherglen Young Bloods & Bloody Legends Weekend: 27th & 28th October. For event information phone 1300 787 929 or visit the Rutherglen web site www.rutherglencvic.com

Other News

L.J. tasting notes: yet again we have had the hard and arduous task of tasting the L.J.'s from 1999 to 2005 just so you don't have to pull the cork on your bottle to see how it is progressing. Full tasting notes will be in the next newsletter.

Wine club: over the next few months we will be setting up a wine club. In broad terms it is 1 pack a year, released in May. Members will receive a discount on all purchases of Jones Wines. Members will receive other benefits such as first preference to any dinners, events and pre-release of the L.J. The final format is still to be decided. You may have some suggestions. If so, please let us know. All suggestions are welcome.

Remember, you can always purchase our wine online, just go to www.joneswinery.com and follow the links.

Yours in good drinking and eating,

Mandy, Arthur and Charles