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## Sharing a Glass with Damien

Sometimes I wonder whether it is all worth it. The long hard slog from pruning to harvest, tending the vines in the heat and the rain, trying to predict what mother nature may throw our way, and managing the risks associated with her. Then, the winemaking process begins, which itself can be a bit hairy. Never quite knowing whether the wines will ferment as they should... will they get too hot? Will our refrigeration system cope? Will Malolactic Fermentation go smoothly?

After vintage, the unknowns continue... Did I select the right barrels for the wine? Too much oak? Not enough? Has it stayed in barrel too long? Not long enough?

And just when you think the wine is safely bottled, there is the biggest unknown of all...whether people will like it!

All these questions weigh heavily on the mind of all vigneron, and I am sure at some stage, they all ponder the opening question.

Whilst I'm quite convinced that there are more stable & sane ways to make a living, at the end of vintage each year as a winemaker I sit back & reflect... would I really want my life any other way!

We have lots of days which bring great joy especially post vintage and I say to myself, it is worth it! I was lucky enough to do some cellar door work in January, whilst Rebecca was away, and oversaw the launch of some new premium wines onto the market.

I knew that I thought the two wines, the Provincial Parcel Durif 2010 and the Minimal Footprint Durif 2010, were top notch, but it was a great sense of relief to see my customers liking them as well. There isn't likely to be any 2011 vintage of these wines, so enjoy them while you can.

Another vintage is upon us now, and things are looking fantastic. Some intermittent rain throughout the growing season gave us enough time to put out the appropriate sprays, and a great dry spell in January has all in Rutherglen licking our lips in anticipation of what will hopefully be a cracking vintage. Yes, a lot more work, but if recent releases are anything to go by, I am sure it will all be worth it.

*Cheers!*

*Damien..*

## Cleanskin Clearance !

We've got the stock but we don't have the labels, so you reap the benefits of these fantastic cleanskins.

2004 Rosefield Sparkling Shiraz (Crown Seal) \$120 per dozen

2011 Rosefield Prosecco (Crown Seal) \$120 per dozen

2010 Cleanskin Chardonnay \$85 per dozen

Stock is limited so be quick !

Freight Free when ordered with a February pack  
OR, BUY 3 DOZEN OR MORE & WE WILL SEND FREIGHT FREE

\* no further discounts apply/available while stocks last

### DON'T FORGET TO CHECK OUT THE WEBSITE

[www.cofieldwines.com.au](http://www.cofieldwines.com.au)

Purchase all your favourites anytime online

## Pickled Sisters Recipe



Wow, we are so excited about the dishes the Pickled Sisters are doing for Tastes of Rutherglen that we wanted more for ourselves!

So we got Stewart to share his recipe, but if your not inclined to cook up a storm in your own kitchen, join us over the Tastes of Rutherglen weekend where this dish will be available with our Sparkling Shiraz.:

### MEDALLIONS OF BEEF ON A POTATO ROSTI WITH PLUM JAM & PEPPERCORN JUS, SPINACH & MUSHROOMS

Serves 2

#### Ingredients:

4 x 100g slices eye fillet  
1 x large cooked whole potato, grated  
1 litre beef stock, reduced to 1 cup  
1 tablespoon plum jam  
1 teaspoon crushed black peppercorns  
2 cups spinach  
1 cup mushrooms, quartered  
50 grams butter

#### Method:

**1. Stock.** Bring the beef stock to the boil. Boil until reduced to approximately 1 cup.

**2. Sauce.** Put the peppercorns into a medium saucepan and roast for 1-2 minutes. Add the reduced beef stock and plum jam. Bring to the boil. Put aside to keep warm.

**3. Beef.** Put a frying pan on the stove and heat until smoking. Season the eye fillet slices with salt on both sides. Fry for 3 minutes on each side. Remove from heat and allow to rest.

**4. Rosti:** Melt the butter in a pan. Using a round egg or cookie mould, put in the pan. Add the potato into the mould and press down until even. Remove the mould. Repeat for the second rosti. Flip the potato over after 2-3 minutes or until golden and fry the other side. Remove from pan and keep warm.

**5. Mushrooms and spinach.** Add the mushroom to the pan used to cook the rosti and cook until soft. Add the spinach. Remove the pan from the heat.

**6. Assemble.** Place the rosti on the centre of the plate, with the slices of beef on top. Spoon the spinach and mushrooms around the beef. Pour the sauce over the top and serve.

## New kids on the Block



With our 2009 Durif in such high demand and selling out, we decided we would release our fabulous 2010 Minimal Footprint Organic Durif a little earlier than anticipated at Cellar Door.

Our Minimal Footprint range are made from our estate grown organic vineyards, this Durif is a complex wine with an abundance of rich dark fruits, balanced oak & a lovely length of flavour. This wine looks great on release, but will undoubtedly benefit from mid term cellaring of 8–10 years.

This great wine will be included in our May Winemakers Selection pack, but if you are one of the many hanging out for this release we have it available for \$32.00 per bottle

## From the Vines

Now I'm back in full swing after a year away and by jove, all looks great. We had a little mildew early on, but with a mindful strategy combined with some edge of seat sitting... that was yet another challenge that we beat!!

The pumping of the irrigation water is taking some worthwhile time as the vines look healthy. The Starlings, silver-eyes and black birds are doing some early taste testing of their own, pecking some of the berries causing a little damage to the row ends, so I'll not pick the few end panels of Shiraz and Durif.

The Summer has been pretty mild mostly giving bunches the chance to ripen slowly so I'm tipping that our terrific fruit will be delivered into the winery for crushing, probably in the last week of February.

Fingers crossed..

*Andrew Cofield*



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Visit: Cellar Door Distillery Road Wahgunyah

## From the Cellar Door

Cofield's has become more than just a work place for me, the last 6 months have been a great learning curb into the workings of a winery. Each week something new is developing and now vintage is starting I get to see the heart of the winery in full swing. The staff are now like family and always up for a laugh and a good time, and our cousins The Pickled Sisters are never far away! It is a great working environment.

To add to this in November my partner Nathan decided to propose to me and to my surprise he decided to do this at the winery (while I was working mind you)... needless to say Cofield's and proposal square will be a permanent fixture in our lives... Oh by the way I said YES!!!

Wedding plans are in full swing but are put on hold while we organise something a little more important the 'Tastes of Rutherglen' weekends during March. We have markets, bands, face painting and chocolate making for the kids and amazing food from the café. Call in and enjoy all we have to offer.



Above:  
Guests enjoying our tasting plates in Cellar Door



Left:  
Plonk "helps" out with packaging duties

Right:  
Don & Jenny Ling's fantastic

Once again we have joined with the Pickled Sisters Café to hold our Vintage Jazz Dinner in the barrel room. Make sure to book early to secure your seat at this event. A bus will be available from Corowa/ Rutherglen for this event. Please advise at time of booking if you require a seat.

Plonk has been working his charm and charismas around the winery for all of our guests during the summer months. He has enjoyed many a pats and cuddles and is now expecting this every time he sees someone walk through the front door.

Thank you to everyone who submitted photos to our 'Where have you taken Cofield to' competition, we had some great shots, but there can only be one winner... And The WINNER is Jenny & Don Ling. Enjoying a glass of sparkling shiraz while watching the sunset over Shelley Beach, Western Australia. Thanks guys a hamper is coming your way.

Not only did we receive some great photos we also got a lovely letter from Karen Hinds, a loyal Cofield fan (see below).

Our Regional Partners are getting an update with new offers for 2012, check out our website soon for details.

Cheers

**Bec**



*All the very best from the Cellar Door Team and Plonk!*



## A touching story about our Sparkling Sarah

We received this lovely letter from Karen Hinds:

On a weekend away with friends earlier this year, we discovered Cofield's "Sparkling Sarah". It was the obvious drink of choice when our family travelled to Apollo Bay on the Great Ocean Road, Victoria. My daughter, Sarah Hinds had cystic fibrosis and passed away on the 26th October 2003. We gather each year to celebrate her life and remember how much she meant to us all. Even the description on the bottle "with a cheeky sweetness and sparkle, Sarah is the perfect way to escape the mundane" seems to describe our Sarah. Many glasses of this lovely wine were raised in her memory.



## Family



## Fun & Flavour



## From The Heart

By *Melanie Cofield*

2012 is here and I can't believe my baby is finally off to school! It is with a bitter sweet taste in my mouth that I wave good bye to my "Sparkling Sarah" for her first day at school. She is dead keen to get onto her educational footpath, but did whisper a little "I will miss you Mum" on her way in - AWWWWH. I have waited for ten long years to have all three at school and now that the time has come I feel a real tugging at my heart strings. Damien is very excited that I can now work full time again and he can have me all to himself at the winery. I have another perspective on this and hope to definitely do some more time at the winery, however I have so many other projects on the go that I can see the advantages of a day off by myself. This will remain to be seen?

Speaking of other projects, work is progressing nicely on the house front and we now have a slab to show for our efforts. I think the kids think this new house might actually be going to happen .

Enjoy what is left of the warm season, as we look forward to a cooler couple of months ahead, perfect for some big Rutherglen Reds, especially the new Minimal Footprint Durif. If you haven't tried this do yourself a favour and do so. This is the best Durif I have ever tasted. It's subtle for a Rutherglen Durif and packed with fruit. A truly impressive wine. Happy drinking

Cheers

*Mel..*

## Calendar of Events

### MARCH

**Saturday 10th , Sunday 11th, Saturday 17th Sunday 18th** **Tastes of Rutherglen**

The Rutherglen Region celebrates harvest over two weekends of gourmet food & wines. Join us during the day & browse the market stalls, take in lunch with a specially matched dish from Pickled Sisters Café to our wines, kick back & take in the band.

**Saturday 10th**

We celebrate Vintage in fine style with our Vintage Dinner, an evening full of fine wine, food & fabulous entertainment, with our Jazz band roaring it up for all our keen dancers out there keen to hit the dancefloor. Bookings are essential, contact Rebecca direct on 02 6033 3798 or [topdrop@cofieldwines.com.au](mailto:topdrop@cofieldwines.com.au).

**Vintage Dinner**

**Thursday 15th**

Join Damien and 11 other winemakers at Bikini & The Bear! This wine party features as part of the Melbourne Food & Wine Festival 2012, with the focus on warm & cool wines (hence the name) - how are they different and why! Enjoy 23 premium Victorian wines, the company of 12 young winemakers, delicious canapes by Bright Young Things and DJ Emillionzzz behind the decks. \$85.00 Incl food, wine, entertainment  
Melbourne International Fine Art (MIFA). Level 1, 278 Collins St, Melbourne 6:30PM - 10:00PM  
Bookings—1300 787 929 or [www.winemakers.com.au/youngbloods](http://www.winemakers.com.au/youngbloods)

**Bikini & the Bear Wine Party**

### APRIL

**Saturday 6th– Monday 9th**

With our Animal Nursery, Jumping Castle & Easter Egg hunt the kids will love Easter at Cofield's. We've got hampers available from the Pickled Sisters Café suitable for the whole family or use our free BBQ facilities for a great family day out.

**Easter Family Fun Long Weekend**

### MAY

**19th–27th**

Cofield Wines and The Picked Sisters Cafe have joined together to celebrate the 'Sweet Life Rutherglen'. Our Sweet Indulgence Plate will be available daily, see how we make our Sparkling Sarah with a behind the scenes tour of the winery and gain an insight into making sparkling wines.

**Sweet Life Rutherglen**

### JUNE

**9th–10th**

Once again we bring on the Walkabout Fun, our Ava Angels will be serving up the awesome Ava Slushies, Damien will be hosting our Reserve Tasting Area, Pickled Sisters Café will gain be providing hearty meals & a gourmet BBQ. With live music, market stalls & great wines stick around for a great day.

**Winery Walkabout**

**9th & 10th**

We are also taking booking for our Sparkling Burgundy Breakfast, a 3 course gourmet meal perfectly matched with our wines, there is no better way to start the day, stay on for a tasting in our Reserve Area.

**Sparkling Burgundy Breakfast**

For bookings contact Rebecca on 02 6033 3798 or email [topdrop@cofieldwines.com.au](mailto:topdrop@cofieldwines.com.au)