

# cofield

Cofield Cellar Circle  
February 2010



*Family*



*Friends*



*Fun*



*Flavour*

## Sharing a Glass With Damien

In the wine industry, you learn early on that you have to take the good with the bad. Although not everything last year went according to plan (like the drought, heatwave, fires and even frost), when good things do happen they still bring a smile to my face. I have had a number of comments from customers lately that they have noticed our wines getting better and better of recent times. This is always great to hear, but it reinforces that the hard work we put into the vineyard and the winery. I have noticed this, not only with the red and the sparkling wines, but especially with the whites. Over the last season or two, the whites have become more truly varietal with greater intensity of flavour, good balance and most importantly – drinkability. Our 2008 Sauvignon Blanc Semillon (on offer this newsletter) is a great example of this – so don't miss it.

We are looking forward to continuing this trend with vintage 2010. The never ending drought eased slightly later last year, with winter and spring rainfall climbing back towards (but far from reaching) an average level.

This resulted in not only the greenest North East Victoria we have seen over winter and spring for many years, but also a great boost to our irrigation water levels. We now have more than enough to help get this years crop through, and hopefully next years as well. The rainfall has also meant that we commenced the growing season with a full soil water profile – a feat we haven't seen for many years. This has set the vines up for what will hopefully be our best crop in terms of quality and quantity for many years. Fingers crossed...

Cheers! Damien



# From the Cellar Door

# Fun

With a coat of fresh paint, we opened our doors ready for action this Christmas holiday. The spruce up was timely as we have been very busy with visitors to the cellar door. Our team has enjoyed meeting many of the wine club members over the break, so thank you for stopping in and taking the time to meet us.

The cellar door is also all abuzz with the new event coming to the winery this Valentines day. We are excited to be hosting Melbourne based theatre company *Essential Theatre* for their performance of Shakespeare's "Comedy of Errors". We invite you to come and stretch out on the lawns and enjoy a picnic and a glass of bubbles prior to the performance. As the sun sets, this masterful play of

mistaken identities will unfold before you while you sit overlooking the vineyard. As members of our wine club we would like to give you a bit of special treatment and to make the day more memorable for you we will be including a complementary bottle of our Max's Footsteps Moscato. So come along and don't miss an evening of great fun, music and theatre at Cofield Wines. Bookings are essential and numbers are limited so be quick to book!

You may also have read about the "Behind the Scenes" winery tours program that Cofield Wines is Participating in. We are one of four wineries that have put our hand up to give winery tours on a regular basis, so if you are thinking of coming to Rutherglen, why not take a tour and enrich your Rutherglen experience? All tours commence at 2pm and can be booked in by phoning the Rutherglen Visitors Information centre 02 6033 6308. Bookings for all the tours are required, Rutherglen Estates request booking 24 hours prior.



The Schedule is as follows:

Mondays	Pfeiffer Wines
Tuesdays	Campbells Wines
Wednesdays	Rutherglen Estates
Thursdays	Cofield Wines

## Events

**February**  
Sunday 14th

### Cofield Wines Presents Shakespeare in the Vines

William Shakespeare's "Comedy of Errors" At Cofield Wines Rutherglen  
\$40 per ticket bookings are essential and can be made by phoning  
02 6033 3798

**March**  
Sat and Sun 6th-7th  
Sat and Sun 13th-14th

### Tastes of Rutherglen Tastes of Rutherglen

Market Stalls, Live Music with Sly Dog and the Howlers, Face painting, children's entertainment

Sat 6th and 13th

### Harvest Feast at Cofield Wines

Join Us in the barrel room for a delicious four course meal. All Courses will be paired with carefully selected Cofield Wines \$100 per person (\$95 Cellar Circle Members) Bookings are essential and can be made by phoning 02 6033 3798



# Flavour

## EXCLUSIVE OFFER



## 2008 Sauvignon Blanc Semillon

### Over 30% OFF!

Be Quick! Offer  
Valid  
February Only

Did your relatives help themselves to all your “drink now” styles of wine over the holidays? We can’t let you face the rest of the summer without a cold crisp light white wine to finish off a long hot day. That’s why we have come up with this offer available only to our cellar club members. When you purchase a six pack or dozen, you will receive the exclusive price of **just \$12 per bottle\***. This wine normally sells at \$18 per bottle, you’ll save \$6 per bottle! If you enjoyed the 2009 sauvignon Blanc that we put out in the last pack, then you’ll appreciate this wine with a similar flavour profile. It has gooseberry and passionfruit flavours up front with a light refreshing finish. Grab some now and we’ll send it **FREIGHT FREE** (Australia only). Offer ends 28th February 2010.

\*No further discounts apply

## Cuddle Doon Cottages

## Friends

“Cuddle Doon” Cottages in Rutherglen was built in 1899 as a miners cottage and lived in continuously until the present time. The two bedroom cottage has been completely and luxuriously refurbished as self contained accommodation with two queen size bedrooms. One includes a 100 year-old brass bed with lace canopy and marble topped dressing table.

Owners Beryl and John also have another cottage on site called “Snuggle Doon” which is a well appointed three bedroom cottage with a gas log fireplace and spa.

Both Cottages have a high four star rating and are located on 11-13 Hunter Street Rutherglen.

As members of our wine club you are able take advantage of their Romantic Escape for Two for just \$445 per couple. Why not come on Valentines Day and enjoy

2 nights accommodation

Full breakfast provisions

A half day limousine winery tour

One bottle of Cofield bubbles on arrival

A decanter of Muscat

Gourmet wine truffle chocolates

Limousine transfer to Rutherglen restaurants (by arrangement)

Call 02 6032 7107 for bookings.

# From The Heart

By Melanie Cofield

# Family

If there is a time of year I love the most it would have to be March. Vintage is in full swing so the winery is a hive of activity, and the weather is that little bit cooler. We also host our Tastes of Rutherglen weekends at this time of year over two weekends (this year it's on the 6<sup>th</sup>, 7<sup>th</sup> and 13<sup>th</sup>, 14<sup>th</sup> March). So if you're looking to get away why not come and visit Rutherglen for what I call the civilised winery walkabout – "Tastes of Rutherglen".



For those of you who have never been to this festival before, it is two weekends of great food, wine and entertainment. Damien and I host a four course dinner on the Saturday nights with scrumptious food from the Pickled Sister Cafe and serve Sparkling Shiraz with lamb for lunch on the Saturday, and the 2007 Durif with Beef for lunch on Sunday. Sounds great but there is a lot more than this. We have live music, foodie fair, kids entertainment and a regional market. If you would like more information on this weekend I have included the contact details below. So please if you are looking for a great getaway or just haven't been to Rutherglen recently why not plan for a visit in March, we would love to see you.

TASTES OF RUTHERGLEN Event Information 1300 787 929  
Accommodation & Visitor Information 1800 622 871  
Or visit [www.rutherglenc.com](http://www.rutherglenc.com)

## Reviews

*let's celebrate!*

***Gourmet Wine Traveller Dec /Jan 2010 "That Sparkling Smile" 2007 Bottling Sparkling Pinot Noir Chardonnay was selected as one of the top 24 sparkling wines in Australia***

"Cofield Wines is based in Rutherglen and has a focus on sparkling wines of various styles. They have recognised the quality in this distant region and released their 2007 bottling Pinot Noir Chardonnay..under an crown seal. It is a clean mineral effort with hints of brioche but especially sea-shell and crisp apple. A mid-length style, with upfront flavours, which is fresh and enticing."

***Delicious Magazine November 2009-Max's Footsteps 2009 Moscato***

"Max Cofield's Son Damien has taken the winemaking reigns at his excellent Rutherglen winery. His moscato is one of the best around, offering more depth and lushness than most. It's pink and foamy, with floral and Turkish delight aromas ahead of a sweet juicy palate that ends with a crisp tang."

### cofield contact

Phone 02 6033 3798  
Fax 02 6033 0798  
Post PO Box 24 Wahgunyah Vic 3798

Email [topdrop@cofieldwines.com.au](mailto:topdrop@cofieldwines.com.au)  
Web [www.cofieldwines.com.au](http://www.cofieldwines.com.au)