

cofield

Cofield Cellar Circle
May 2010



Family



Friends



Fun



Flavour

Sharing a Glass With Damien

The Weather - its' beauty is its' unpredictability. After years of praying for rain that would never fall, there have been a few events we have run lately, where we had been hoping for dry weather. Any outdoor event is susceptible to inclement weather, but after a decade of drought, I began to become confident of fine weather for our upcoming events. First- was our "Cinema in the vines". We showcased the blockbuster "new moon" - one of the "twilight" vampire movies, at the beginning of January expecting fine weather. We were lucky that there was no rain, but a clear night saw the temperature plummet to 11° C!! At mid summer, this was a major shock to our "short and shirt" clad cinema goers. Then, on Valentines day, we presented "Shakespeare in the vines" performed by the Essential Theatre Company. Despite watching the Bureau weather map on the internet the whole night and day before, the rain came from the south (instead of the normal west) and pushed our theatre enthusiasts from a beautiful setting overlooking our Quartz Vein Vineyard eating dinner at sunset, to our barrel room, which was not quite prepared to take the guests in this emergency. Luckily, everyone squeezed in and had a fantastic night.

The rain continued at inopportune times. Our first "Tastes of Rutherglen" weekend, was threatened by bad weather. However despite major threats, we escaped relatively unscathed from inclement weather, with only very late on the Sunday afternoon marred by the wet.

The wet weather has had its effect on the grape harvest as well, with some of our red crops being threatened by disease. fortunately, flavour development during the season has been well forward of normal, allowing us to pick our grapes before disease problems have become dilemmas with our wines this year. Expect to see fantastic full flavoured (and coloured) reds from Rutherglen at slightly lower than normal alcohol levels in 2010.

All in all we are thankful for the rain and hope that we can continue to count on it.

Cheers! Damien



Flavour

Red Selection \$113.00

(two of each wine)
2008 Merlot
2008 Shiraz
2008 Durif *new release*

Winemakers Selection \$159.80

(two of each wine)
2008 Minimal Footprint Durif *new release*
NV Zilch *exclusive release (mature dry bubbly)*
2007 Quartz Vein Shiraz

White Selection \$109.40

(two of each wine)
2009 Chardonnay
2010 Sauvignon Blanc *new release*
2008 Sauvignon Blanc Semillon Extended Lees

Sparkling Selection \$148.10

(three of each wine)
2007 Bottling Sparkling Shiraz
2008 Bottling Pinot Noir Chardonnay

Mixed Selection \$115.70

(one of each wine)
2008 Merlot
2008 Shiraz
2008 Durif
2009 Chardonnay
2008 Sauvignon Blanc Semillon Extended Lees
NV Quartz Vein Port

Mixed Dozen \$226.40

(two of each wine)
2008 Merlot
2008 Shiraz
2008 Durif
2009 Chardonnay
2008 Sauvignon Blanc Semillon Extended Lees
NV Quartz Vein Port

Sweet Selection \$ 95.00

(two of each wine)
2010 Sweet Ava
2010 Jess
2009 Late Harvest Muscadelle

Changes to your wine club pack are welcome, but need to be made by contacting us no later than 30th April 2010. Wine Club Packs will be dispatched May 3rd-7th 2010



What is minimal footprint?



Many of you may be wondering what the minimal footprint range is. For years now Andrew Cofield has been changing the nature of the Quartz Vein block. Slowly through biodynamic practices, he has been following his hippie dreams and transforming the vineyard to be organic (hence the name minimal footprint). The objective being to transform the famed Quartz Vein vineyard into a healthier vibrant vineyard which will hopefully have greater longevity and continue to produce great quality wines. We proudly released the first wine under the new name in November 2009 (the 2008 minimal footprint malbec). We have quickly sold out of the product and we attribute this to the undeniable quality of the Quartz Vein block.

100% organic

May 2010 announces the release of the 2008 minimal footprint durif. We anticipate that it will sell as quickly as its predecessor the 2007 quartz vein durif. Make sure you don't miss out and order some today!

Seasonal Selection

From the Cellar Door

Fun

We at the cellar door are looking forward to lighting the fire and saying goodbye to summer.. We have seen many familiar faces over the last few months. This year's Taste of Rutherglen festival was bigger than ever and really kept us on our toes. We were lucky to have the Cofield family here for back up. Max, Karen, and even Nan helped out. In the end it was Nan's chocolate cake that kept us all going. Many of you may have pre-ordered the 2008 Quartz Vein Durif over the weekend of Tastes after tasting it from the barrel. We are excited that the wine has been so well received. If you would like to order some Durif before it sells out, just contact us at the winery.

We also have a new oversized chess set on the lawn at cellar door and invite you for a game the next time that you are in Rutherglen. Why not come to this years winery walkabout (June 12th-14th)? We will be hosting our annual sparkling burgundy breakfasts on both the Saturday and Sunday mornings of the weekend. For those of you who haven't been to a Cofield breakfast, it is the best way to start the day! The food is beautiful and as always the Cofield's keep the wine flowing! All bookings can be made by contacting the winery. So Join us we would love to see you!



EXCLUSIVE offer



Warm up this winter

with our 2005 Cabernet Sauvignon. You needn't worry about putting this away to cellar, as this is drinking well now. Our oversupply is now your good fortune!

At just \$15 per bottle*

you'll find it easy to snuggle up to! Save on freight and add 6 bottles to your wine club order.

*no further discounts apply. Prices do not include freight.

*only available while stock lasts.

From The Heart

By Melanie Cofield

Family

I love what a splash of paint can do to a room! So the next time you are at Cofield Wines you will notice we have been splashing more than our fair share around. The Cellar door was the first to undergo the transformation and was dressed with a new sign and repaint of the ceiling and walls. It has been 20 years since Cofield Wines opened the doors on the 10th March 1990, so Damien and I decided it was time to give the place a bit of a spruce up. We are chuffed with the results so far. For the sake of nostalgia we have decided to keep the bar as is. Many of you may not know that it was actually crafted from a large wine barrel. The smell of the wine from the old barrel wafted through the building in the early days reinforcing the senses, and reminding visitors that there was some great wine being produced at Cofield's. There is plenty more improvement on our agenda. A new fence and a duck pond/dam/water feature are all on the horizon. Hopefully our efforts will not go unnoticed next time you visit but rest assured that our philosophy will remain the same - we strive to give great service and deliver the highest quality wines we can give life too.

Enjoy your May wine delivery, Mel



Cofield Wines 2010



Cofield Wines 1990



May

Saturday 15th

Dinner at the Victoria Hotel

Join Max Cofield for an evening full of old world charm at the Victoria Hotel Rutherglen. There will be a four course set menu and of course Cofield Wines! Bookings are essential by phoning 02 6032 8610

Sunday 16th

Tastes of Two Regions Canberra

Rydges Lakeside will be showcasing wine and produce from the King Valley and Rutherglen. Stop in and taste our latest and greatest with Damien Cofield. For more information visit www.visitwanganatta.com.au

Sat 15th and Sun 16th

Beechworth Harvest Celebration

The Northeast of Victoria has been long known as foodie heaven, and this is the annual celebration of all things food and wine. For full festival details visit www.harvestcelebration.com.au

June

Sat and Sun 12th 13th

Sparkling Burgundy Breakfasts

Kick off your day with the original walkabout breakfast. The Sparkling Burgundy Breakfast is a superb three course meal prepared by the Pickled Sisters Café. Wines are included and paired to each course. Cost \$65 per person (\$60 Cellar Circle Members). Bookings are essential 02 6033 3798

Sat and Sun 12th 13th

Winery Walkabout

Dance away the winter blues with live music and enjoy our annual regional market. Be the first to try our 2010 Sweet Ava, or retreat to our reserve tasting area to try some special wines. Entry to the reserve area is \$5 per person and cellar circle members are welcome free of charge.

Events

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