



**COFIELD WINES**  
• RUTHERGLEN •

## CELLAR CIRCLE NEWS **HARVEST 2006**



### MAX'S MESSAGE IN A BOTTLE

**So, here we go again!!**

The winery will be getting two new additions in the near future and these ones are my babies – Two new sheds! Work has already begun, with the diggers and dozers preparing the ground. One shed is a dedicated barrel store which will be temperature and humidity controlled. The aim is to improve the storage conditions of wine in barrels, and with the humidity constant at around 80% we will reduce the 'angels share' (evaporation). The other one is an open-fronted machinery shed so that all the stuff we already have out in the open can more or less be covered.

Vintage is fast approaching and so far the grapes are in excellent condition with

preparation and planning well in hand. Good job Andrew!! In the winery, machinery is being upgraded, greased, cleaned and repaired. It is a very busy time but I really enjoy this aspect of the job.

On a different note, some of the people from our Kimberly trip have visited us at the winery. It was nice to see them and they are such easy company. We wined and dined, and chatted about the tour and renewed our desire to travel again. Exciting times at the winery – but the caravan is gathering dust!!! Hope to see you soon at Cellar Door.

Stay well.

Max



*The big Tonka Toys in action preparing for Max's new sheds.*



### A FEW WORDS FROM KAREN

**Dear friends**

After a wonderful Christmas spent at home surrounded by family, we now look forward to the joys of 2006. Two new grandchildren head the list.

The first is due in mid-February to our eldest son Justin and his partner Jo. They live in Melbourne and run a business called Lonely Pets Club. This will be their second child.

The other new addition is due in May to the third of our four boys, Damien, and his wife Melanie. Many of you will know Damien – our winemaker – and Melanie, who works part time at the winery as financial controller. This will make number three for Damien and Mel. We are all thankful that this baby won't be arriving in the middle of vintage like their first one did!

Coming up in early March at the winery are the annual Cofield Wines Celebration of Wine Dinners. These are always a lot of fun and we see many of the same friendly faces each year. Also happening soon, my mother and I are heading to Melbourne to see *The Lion King*. I have wanted to see the play for ages and am really looking forward to it.

I hope you all have something to look forward to, too, in the coming months.

Bye for now,  
Karen

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### Inaugural Melbourne Dinner

23rd November 2005

What a great night we had! Our first Cellar Circle dinner was attended by 68 enthusiastic guests. We enjoyed a fabulous five course dinner with some great Cofield wines at the Hotel Metropolitan in North Melbourne. The wine of the night was the 2000 Quartz Vein Shiraz which complimented the Aged Black Porterhouse beautifully.

An important part for us all during the evening was catching up with many old and new members. There were certainly a lot of familiar faces, those that have attended past functions, and it was good to be able to put faces to names for those members we haven't had the chance to meet before. Karen spent much of the night catching up on the latest news.

Damien provided information throughout the evening on the wines, while Melanie and Jill had a bit of fun with a Wine Trivia Quiz and an Options Game.

After such a fun night and lots of kind words and helpful feedback from many members, it has already been decided that we will have many more dinners, and not just in Melbourne. We'll keep you updated.

Hope to see you there!

Jill

## NEWS FROM OUR REGIONAL PARTNERS

Another local business joins our Regional Partners.

Corowa Golf Resort is the most recent local business to join our Regional Partners, which means more benefits for you!!! AND... you don't have to be a golfer to take advantage of their offers.

When you visit the Corowa Golf Resort and show your Cellar Circle membership card you can access two fabulous offers:

10% off green fees upon presentation of your Cellar Circle membership card. Phone the Pro Shop on 02 6033 2162 to book.

10% off restaurant meals upon presentation of our Cellar Circle membership card. Bookings essential on weekends, please phone 02 6033 1466.

### How do I access the member only area on the website?

The exclusive member area contains information and features only available to Cellar Circle members and is accessible from the Cellar Circle page on the website. You are required to enter your email address and password as verification before viewing this information.

Member passwords are generated by the high tech wiz-jiggery that supports the website. Those members who join Cellar Circle online (via the website) are automatically notified of their password when joining. If you haven't already been provided with your password, you can use the Lost Password function on the main

Cellar Circle page to retrieve it. This is the only way to get your password. For security reasons, neither Cofield Wines staff nor our website developers have access to the passwords. (Of course, if you lose your password at any time you can retrieve it using the same function.)

The email address you enter should be the same as the one we have on file. If your email address has changed recently, give us a call or email with the correct one and we'll make sure the website recognizes you.

Currently you are able to check your own membership details and download yummy recipes through this area, with other features becoming available soon.

## YUMMY RECIPE

### Chicken Liver Pate with Cofield Wines Reserve Muscat Jelly

This recipe has kindly been provided by Nicole De Jong of Grind Foodstore, Albury.

#### Onion Seasoning:

- 1 medium onion, finely chopped
- 1 clove of garlic, crushed
- 2 springs of thyme
- 2 tsp of oil

#### Muscat Reduction:

- 2/3 cup Cofield Wines Reserve Muscat
- 2/3 cup red wine jus
- Salt and pepper

500g fresh chicken livers, cleaned of sinew

500g clarified butter (ie. gently melted butter (not boiled) with milk residue discarded.)

#### Muscat Jelly:

- 300ml Cofield Wines Reserve Muscat
- 2 leaves of gelatine.

#### Method:

Pre-heat oven to 180°C.

Sautee the Seasoning ingredients until coloured. Add the Muscat, red wine, salt and pepper to the Seasoning mix and reduce by 1/2. Remove thyme. Place cleaned livers in food processor at pulse. With motor running, add the warm Seasoning and Muscat mix, followed by the clarified butter.

Strain through a fine sieve and pour into ramekin dishes and place into a deep baking tray. Fill to 1/3 the height of the ramekins with hot water. Place layer of baking paper over ramekins and cover entire tray with foil. Bake at 180°C for 18 - 20 minutes, or until just set. (Don't let them boil!!!) Remove from water bath and cool to room temperature.

To make the jelly: Warm Muscat through in a saucepan. Soak gelatine in cold water until soft and squeeze out excess water. Whisk gelatine into Muscat, strain and pour over the pate pots.

Refrigerate for approximately 2 hours. Serve with bread, pickles, cornichons, cherries, etc.

Enjoy!

The Corowa Golf Resort is more than Golf, so why not taste the Cofield reds and whites and challenge their greens.

Nestled along the Murray River and boasting all the amenities necessary for the perfect getaway, Corowa Golf Resort comprises a sizzling 27 hole championship golf course, pro shop, modern clubhouse, motel and health and fitness centre.

Situated in the heart of the world-renowned Rutherglen wine district, within an easy drive from Cofield Wines, Corowa Golf Resort is ideally located

for anyone looking for a pleasurable game of golf, a relaxing break away or a place to party.

Website: [www.corowagolf.com.au](http://www.corowagolf.com.au)

**AND DON'T FORGET  
THE BENEFITS ALL  
OUR OTHER REGIONAL  
PARTNERS OFFER!!!**

Check the website for details:  
[www.cofieldwines.com.au](http://www.cofieldwines.com.au)



# COMING EVENTS

Autumn is the busiest time of year for the Cofield family wineries, with vintage in full swing and lots of events to entertain you. Check them out.

## Rutherglen Wine Fest @ Canberra

On 24th and 25th February, Max and Karen are hitching up the caravan and heading to Canberra for two days of showing off our wines at the National Press Club. (16 National Circuit, Barton)

The Canberra activities include:

### Friday 24th February

Muscat Masterclass, 6pm-7pm, \$20pp  
The Rutherglen Dinner, 7pm, \$85pp

### Saturday 25th February

Rutherglen "Fruits of the Vine"  
Tastings, 11am-6pm, \$15pp (includes complimentary embossed tasting glass).

## Cofield's Celebration of Wine Dinners

Saturday 11th and 18th March  
7.00pm

\$85pp (\$80 for CC members)

Enjoy an evening with the Cofield family in the cellar with fabulous wine, delicious food and lots of fun. The Pickled Sisters Café will dish up a delectable dinner for you to enjoy with our wonderful wines.

Bookings Essential - 02 6033 3798.

## Tastes of Rutherglen

11th-12th and 18th-19th March

Savour vintage in Rutherglen as 19 of the local wineries celebrate the grape harvest and the region's full and abundant flavours in a festival filled with food and wine, music and fun for all!

Buy your Tastes of Rutherglen 2006 souvenir glass for just \$5 at any of the participating wineries (including Cofield Wines and drinkmoor wines!) and this is your pass to enjoy a wide range of Rutherglen wines and scrumptious food (a meal and matched wine costs only \$15).

Meals are available from 11am to 3pm, and desserts until 5pm.

# STAFF PROFILE



Damien (Dinga)  
Langdon

Dinga joined us back in March 04 as a casual Cellar Door bloke. He had applied for a position at our other winery, drinkmoor wines, and

Karen liked him so much she poached him for Cofields.

Dinga soon proved Karen's taste is just wonderful (she picked all of us other employees as well!) and was offered a fulltime position early last year. It is supposed to be 3 days with Damien (the other one) and Dave in the winery and 2

days at Cellar Door, but Damien keeps pilfering Dinga to work at the winery on his Cellar Door days. Just goes to show what a great cellar rat he is! We do miss him at Cellar Door though.

Dinga recently announced his engagement to girlfriend of two years (now fiancé), Sheridan. He proposed on New Year's Eve because that's when they met. All you men out there take note - Dinga has won many brownie points with the girls for being romantic.

Dinga has proven himself to be the athlete of Cofields, excelling at goal shooting in the indoor netball competition we recently participated in (coming runners-up in the grand final) and he is now showing his skills in our lawn bowls team. He enjoys a glass or three of wine (a prerequisite for being part of Cofields), his favourite being the 2003 Cabernet Sauvignon.



## WHAT'S NEW IN WINEMAKING?

This time of year has the production staff busy preparing for another harvest. As well as making sure we have enough space for the 2006 crop (emptying tanks to either barrel or bottles) we are starting to clean the vintage equipment which hasn't been touched since May last year. Needless to say, we are hoping they still work!

Generally the first week of harvest is when everything breaks down, giving us enough time before the silly season *really* kicks in to iron out all the bugs. (Harvest will probably start about the last week of February this year.)

Forecasting is the other main job at the moment, trying to predict how much fruit is coming in and when, so we can plan logistics around it.

Cheers,

Damien

## NEW RELEASES...



Summer has seen several fabulous wines released at cellar door. The **2005 Chenin Blanc** is typical of our Chenins, with sweet

apples, pears, cantaloupes and a hint of carnations & a sweetish (1.3°Be) palate of pears, stewed apples, tropical fruit salad and a hint of lychee. Try it with a leafy Thai inspired seafood salad.

Also available are the **2005 Sauvignon Blanc** and **2005 Sauvignon Blanc-Semillon** (SBS). These wines display excellent fruit characters, with the blend being described as "Marlboroughesque". (Hands up who thinks that isn't a word!) Fruit selection for our aromatic, Loire-inspired whites is critical, with the Sauvignon Blanc components being sourced from The King Valley & Indigo Valley, two outstanding white grape producing regions.

## HOW IT HAPPENS?

### Blending

The art of blending wines goes back many hundreds of years, with the basic aim being to bring all of the separate parcels together into one. Blending can be used for more than just consolidation though.

At Cofields, we do a lot of Lab blending. This is where we take the time to add small amounts of different wines to a larger volume of wine in the lab, and taste it to identify the difference.

The blending parcels that we use might be a different pressings parcel, oak maturation parcel, a vintage or sometimes even a different variety. I'm constantly surprised by how much a wine can be improved by blending even a small amount of another wine into it.

Once a blend gets the okay from the production staff (me, Dave and Dinga), we put it before the real bosses (Max, Karen and Melissa) to get their approval before blending it in the cellar. While blending, we are always mindful of the Label Integrity Program (LIP) for Australian wine that states how much of another vintage or variety (up to 14.9%) can be blended in without having to declare it on the label.

Cheers,

Damien

All three of these 2005 whites are available from the winery at an extremely affordable \$15.00 each, or only \$13.50 with your Cellar Circle discount.



Big releases on the horizon are the **T-IV Sparkling Shiraz**, the **2005 Q.V.P Fortified Shiraz** & the **2004 red label Durif**. These wines are expected to be released in late February or early March.