

TASTING NOTES

WHITE WINES

2004 SBS



Colour

Pale gold with water like clarity and green edges

Aroma

Fresh green peas, guava and a hint of citrus with subtle oak

Palate

Tropical fruits, sweet corn and green straw on a background of spicy oak. Light and tight with fresh acidity and good length

Food

Sushi

Service

10-12°C

Cellaring

Now to 2010

2004 Jess



Colour

Pale white gold, almost water like with green straw flecks

Aroma

Cut grass, granny smith apples & wild flowers

Palate

Lemon & lantana with hints of gunflint & guava. Flinty & fresh with crisp acidity & a clean finish

Food

Chilled tiger prawns tossed through a lime & chilli dressed leafy salad

Service

8-10°C

Cellaring

Best as a young fresh wine. Drink before 2006

2004 Marsanne



Colour

Bright yellow gold with a pale green straw tinge

Aroma

Honeysuckle with sweet wild flower perfumes & hints of blond tobacco

Palate

Honey roasted peaches & rock-melons with a savoury rosewood character. Full-bodied & generous with an inviting luxurious palate weight.

Food

Oven baked prosciutto wrapped chicken breast with a cashew & apricot stuffing

Service

11-13°C

Cellaring

Now to 2010

RED WINES

2000 Shiraz



Colour

Brick red with scarlet and red edges

Aroma

Crushed violets and cinnamon spice with chocolaty oak

Palate

White spice and chocolate oak wrapped around red fruits and cherries. Fine yet firm tannins and good length of palate

Food

Searched lamb back-strap on a bed of wilted greens drizzled with a Shiraz jus

Service

13-15°C

Cellaring

Now to 2008

2002 Cabernet Sauvignon



Colour

Beetroot juice red with red brick edges

Aroma

Blackcurrant & tobacco leaf with subtle dusty oak

Palate

Minty herbaceousness is balanced by ripe berries & blackcurrants. Dusty, drying tannins lead to a firm acid grip on the palate.

Food

Warm beef salad with crispy chats & a horseradish infused sour cream

Service

13-15°C

Cellaring

Now to 2012

2003 Merlot



Colour

Deep red with purple/violet edges

Aroma

Perfumes of violets, mulberries, blackberries & tobacco leaf

Palate

Blackberry & raspberry meld together with toasty vanillin American oak. Medium to full bodied with generous yet supple tannins.

Food

Moroccan rubbed slow roasted beef fillet with a truffle infused mash & wilted greens

Service

13-15°C

Cellaring

Now to 2013

QUARTZ VEIN

2000 QV Shiraz



Colour

Vibrant deep crimson with warm red earth hues

Aroma

Nutmeg, stewed red berries with hints of smoked vanillin oak

Palate

Raspberries & plums with nutmeg & vanilla beans. Generous flavours balance elegant, restrained tannins

Food

Rack of lamb with rosemary potatoes & a wild mushroom sauce

Service

13-15°C – decanting will aerate & enhance the fruit characters

Cellaring

Drink 2010 onwards

2001 QV Shiraz



Colour

Opaque & deep red with plum edges

Aroma

Sweet vanilla oak with cloves 7 anisette carry stewed raspberries

Palate

Black olives & ground pepper balance sweet stewed plums. Grippy & long with fine tannins

Food

Slow cooked lamb shanks with Italian spiced Shiraz sauce on potato roesti

Service

13-15°C – decanting will aerate & enhance the fruit characters

Cellaring

7-10 years

2002 QV Shiraz



Colour

Deep red to purple

Aroma

Stewed plums & mixed berries with spicy oak

Palate

Obvious plums & ripe raspberries with smoky fine oak. Full bodied with a ripe richness & powdery tannins

Food

Kangaroo fillet on a warm salad with balsamic berry vinaigrette

Service

13-15°C – decanting will aerate & enhance the fruit characters

Cellaring

Drink 2008-2012

SPARKLING

T XIII Sparkling Shiraz



Colour

Deep red with raspberry edges & a dense beetroot juice mousse

Aroma

Plum jam with vanilla bean spiced raspberries on a background of chocolaty oak

Palate

Stewed red fruits with cinnamon spice layered on a hint of earthiness & warm leather. Long & voluptuous with fine tannins & a creamy mouth-feel

Food

Hot smoked duck breast with a rocket, beetroot 7 spiced orange salad

Service

7-9°C as a young wine, 10-12°C as a matured wine

Cellaring

Enjoy now or cellar for 10-15 years

T-V Kristalee



Colour

Golden straw with green edges

Aroma

Freshly baked bread with apples, citrus & melon characters

Palate

Crusty bread with lemon sherbet, apples & tropical fruits. Zippy & full of life with a delicate mousse & lifted refreshing mouth-feel

Food

Ideal with a breakfast of fresh pastry's & fruit-salad with Chantilly cream

Service

7-9°C

Cellaring

Best enjoyed before 2007

T XIII Pinot Noir Chardonnay



Colour

Pale straw & golden with a petite translucent bead

Aroma

Citrus notes & a water cracker like yeast nuance

Palate

Green apple & lemon sherbet with subtle hints of biscuits. Almost feminine in style with a dry palate, delicate bead & a creamy mouth-feel

Food

Ideal as an aperitif

Service

8-10°C

Cellaring

Now to 2010

HELLO

Hello Cellar Circle members

Welcome to your new look newsletter, we hope you like the new developments and layout.

As valued members of the Cellar Circle please feel free to comment positively or negatively as you need on the changes in the content & layout. We are keen to receive as much feed-back as possible on any topic you may wish to bring up.

Each family member has been asked to correspond with the membership & we hope you like this interaction with the Cofield clan.



There are also some new & exciting changes to your membership & all the benefits you receive with your Cellar Circle membership.

The Pickled Sisters Caf_ have agreed to share some of their wonderful recipes with you as well, we know this will be enjoyed by many.



Scott, (that's me) our Cellar Door Manager has been talked into sharing some of his passion & knowledge about wine and food topics in this & upcoming editions. The notes on the wines in the packs has also been made more concise & focused by removing most of the technical info. If you still need this information, just drop us a line or give us a call at the winery and we can send you detailed tasting notes.

Now on to the important "stuff" the wines in this Cellar Circle Tasting Pack.



COFIELD WINES

• RUTHERGLEN •

White Wines



2004 Jess-a fresh dry white blend of Sauvignon Blanc & Chenin Blanc

2004 Marsanne-our first attempt at this classic white Rhone varietal

2004 Sauvignon Blanc-Semillon (aka SBS)-our third vintage of this classic white Boudreaux blend

Red Wines



2000 Shiraz-a marvellous 5yo Rutherglen red

2002 Cabernet Sauvignon-dusty, dry and intense "Typical Cofield Cab-Sav"

2003 Merlot-drought year Merlot "ripe and long with a sexy softness"

Quartz Vein Wines



2000 Quartz Vein Shiraz
2001 Quartz Vein Shiraz
2002 Quartz Vein Shiraz

A delicious flight of three consecutive vintages of our premium single vineyard Shiraz "a rare treat"

Sparkling Wines



T-XII Pinot Noir-Chardonnay
T-V Kristalee
T-XIII Sparkling Shiraz

Crown sealed sparkling wines; new labels "wow what great looking bottles, what fantastic wines".

We hope you like the changes & your wines. See you at Cellar Door soon Cheers & happy sipping Scott



MESSAGE IN A BOTTLE FROM MAX

Fortifying oneself for winter. With the evolution of Cofield Wines it is great to see our fortified wine stocks increasing.

We started off with just a Muscat, yet I should not call it "just a Muscat". If you are not familiar with this delightful wine, let me wet your appetite. It is a delectable Muscat with raisins, nougat and a lusciousness that belies its young age.

Now we have just released our first Vintage Port, the 2004 QVP. This is a wine with beautiful aromatics and very traditionally Rutherglen in style. It will certainly cellar for 15-20 years, if you can wait that long. I can't, I have to admit, that I had to 'break into' the cellar and enjoy a



glass or three recently. In 2003 we produced our first fortified Tokay (Muscadelle), which saw us win Gold at the Rutherglen Wine Show in 2004. We hope to release this luscious wine by the end of this year. Look forward to it.

Given my history with these styles, I suppose one can understand my excitement and tendency for frequent tastings of these wines (for quality control purposes only of course)!!!

I would love to chat and share these wines with you next time you visit our cellar door (if I haven't choofed off in the caravan with Karen). Perhaps we'll bump into you on our travels.

Hope to see you soon Cheers for now Max



KAREN'S COLUMN

Vale Jeff Holland.

Good Friday is always a special day for us as we have a large family gathering in a local park.

Missing this year was my brother-in-law, Jeff Holland, who passed away in March. Jeff lived and breathed real estate in Albury/Wodonga and only my sister, Lyn, and his children were more important to him.

Some visitors to our cellar door during the Tastes of Rutherglen or Walkabout weekends may remember him as the tall, thin man pouring wine and carting boxes.

We will miss him.

Best wishes for you & yours Bye for now Karen

In this issue

Message in a bottle from Max

Karen's Column

Cellar Circle News

Damo's Q&A

Wandering the vineyard with Andrew

It's a Happening Thing

Dining with the Pickled Sisters

From the mind of Scott

Tasting Notes

CELLAR CIRCLE NEWS

We have some great news for you, our Cellar Circle Members. We are in the process of building new partnerships with some local businesses (to be known as our Regional Partners) to provide you with additional benefits of being a Cofield Cellar Circle Member.



In our newsletters from now on will be the details of our first Regional Partners and the exclusive offers they are making to you as a Cellar Circle Member.

Please note these additional benefits exclude any special offers, discounted items etc that our Regional Partners are offering and subject to some conditions

What a great excuse to visit us, stay for a few days and enjoy Rutherglen. We hope to see you soon.

YOUR NEW BENEFITS Pickled Sisters

You will probably be familiar with this renowned restaurant located at our winery and its fabulous food. Stewart and Marion are pleased to offer our Cellar Circle members a 10% discount off your individual meal. (Excludes wine & beverages, card holder meal only receives discount.)
Open Wed-Mon 10am-4pm
Ph: 02 6033 2377

Drinkmoor CD Café

Our sister winery has a small menu of light meals available at Cellar Door. As a Cellar Circle member, show your card and receive a 10% discount off your individual meal. (Excludes wine & beverages, card holder meal only receives discount.)
Ph: 02 6033 5544
www.drinkmoorwines.com

OUR PARTNERS IN MAIN ST, RUTHERGLEN

Esca on Argyle
This fabulous little deli stocks a variety of food stuffs, regional produce, cheeses, antipasto ingredients, Asian staples, the list goes on. Present your Cellar Circle Membership card and you will receive 10% off any purchase. (Excludes in-store special offers, discounted items and some conditions may apply).
Open Thur-Mon 9am-5pm
Ph: 02 6032 8899

In our next issue, Esca will create a Regional Pack to match the Cofield Tasting Pack. Esca will offer this exclusively to our Cellar Circle Members, so keep your eyes on this spot.

Passion Flora

Pop into this simply divine home wares and gift shop and transport yourself into another world. Present your membership card and receive 10% off your purchase (excludes in-store special offers, discounted items and some conditions may apply).
Open Wed – Fri 10am to 4pm
Sat & Sun, 10am to 3pm.
Ph: 6032 7800

Rutherglen Forge & Anvil

Nick Hawtin produces hand made wrought iron works using a blend of old traditional methods with a touch of modernism. Visit his forge, present your membership card and receive a 10% discount off your purchases.
Ph: 02 6032 7310
www.wroughtironproducts.com

Blackdog Bakery

Feel like driving around the wineries. Pop into the Blackdog Bakery before you set off, present your membership card and receive 20% off a Split Vienna loaf to soak up all that wine.
Ph: 02 6032 7067

Kelly's Sweet Shop

Call into Kelly's and your mouth will start to water. Purchase over \$20 of delicious sweets, present your membership card and receive a free 100gm slice of fudge.
Ph: 02 6032 7112

Moods Boutique

Visit this fashion shop and present your CC Membership card and receive a 10% discount off your purchase. Moods Boutique has something to suit every woman, from the latest fashions to everyday classics. Ph: 02 6032 9424

Café @ RWE

If you are feeling peckish whilst wandering up and down Main Street, Rutherglen, drop into Café @ Rutherglen Wine Experience for something to sustain you. Present your membership card and receive 10% off your individual meal. (Excludes wine & beverages, card holder meal only receives discount.).
Ph: 02 6032 9944

Wine de Tour

Visit the wineries in VIP coach comfort. Wine de Tour offer our Cellar Circle members a 10% discount off a Rutherglen Winery tour departing from Rutherglen or Albury/Wodonga. Just provide your CC member details when booking. Ph: 02 6033 6366
www.winedetour.com.au

Motel Woongarra

Of course you need somewhere to stay when you visit Rutherglen and the hosts of Motel Woongarra are

pleased to offer you a complimentary bottle of wine in your room if you stay with them. Just provide your CC member details when booking and present your membership card on check in. PH: 1800 022 0663
www.motelwoongarra.com.au

Hairstyles
This funky little hairdresser's in the heart of Rutherglen can solve your problems if you're having a bad hair day. Megan and the girls can transform you with a cut, colour, perm, blow-wave, whatever you feel like. Book in advance because they're very much in demand and mention you are a Cofield CC member. They'll give you 10% off having you hair done and you get to feel fabulous. (Excludes bridal parties.) Ph: 02 6032 9233

OUR PARTNERS AROUND TOWN

Aviné

This stunning self-contained B&B offers you a third night at 50% off when you stay for a weekend (subject to availability). Just provide your CC member details when booking.
Ph: 03 9329 4354
www.aviné.com.au

We are very excited to be able to bring these additional benefits to you and hope you enjoy your new benefits. Look for more in the future.

DAMO'S Q&A



As part of our new look newsletter we will be having a column where Damien can answer any wine queries you may have.

So we will be relying on you to write in (email is fine) and try and stump him with some tricky questions.

In the meantime, Damien has given us a bit of insight into dealing with the variances of Mother Nature.

Mother Nature can be a tease. Three of the last four vintages (2002, 2004 & 2005) have had rain periods in the latter ripening stages for the vines (late December, January and early February).

Rain (also know as the little enemy during harvest) delays picking, can dilute flavours, cause disease and generally make production staff pretty cranky.

But just when we were preparing ourselves for what may have been a gloomy vintage, mild, sunny days

have filled the most important part of the season harvest.

This year in particular was a surprise as we were wondering whether summer had passed us by. However, the result of the warmer weather that arrived mid-February is fantastic sparkling base wines, truly varietal whites and full-flavoured reds with great deep colours.

Bring on more years like these; it makes my job a lot easier!

Cheers
Damien

WANDERING THE VINEYARD WITH ANDREW



Vintage went well this 2005 season. The Gods were on our side when it came to ordering rain.

Our water hole was empty and our QuartzVein vines were appearing a bit stressed, when down came the rain and the river rose high enough to fill our water hole and give the vines a thorough soaking.

One or the other would have been fine, but we got both and so were smiling.

We had a lot of rain in December; 63mm or 2 1/2 inches and then 138mm (5 1/2 inches) in February. Fortunately we had cool weather afterwards and no humidity, which is great for the vines.

Well, we might have had a bit much rain, seeing as I was forced to use the 4WD on my NEW TRACTOR or get bogged mid row in the Medoc Shiraz. Insert pic 13 here

Earlier in the year we spread 30 tonnes of Organic Cow Manure over the QuartzVein Vineyard. The reason we moved to cow poo is to wean ourselves away from synthetic fertilizers and restore the soils health and vine nutrition and balance. And this, of course, helps Damien make better wines for you to enjoy. So look forward to some ripper 2005 vintage wines when they come out.

Hope your 2005 is as good our vintage.
Cheers
Andrew

IT'S A HAPPENING THING

TXIII Launch at Rathdowne Cellars

On Thursday, 3 March 2005 we officially launched our new T XIII Sparkling Shiraz at Rathdowne Cellars in Melbourne.

Max, Karen, Andrew and Damien & Melanie with children, all made the trip to Melbourne to attend. Both Justin (with wife Jo and young son, Joel) and Ben made an appearance as well, so the whole family was present.

Rathdowne Cellars were the first liquor store to stock our wines, so we felt it appropriate to launch our new look Sparkling Shiraz there.

Below, Cofield family members and Cameron Kidd & Eddie Kidd, (proprietors of Rathdowne Cellars)



Winery Walkabout

Enclosed is the brochure for the 2005 Winery Walkabout on the June long weekend. Check out what we've got happening at the winery.

DINING WITH THE PICKLED SISTERS

Fillet of Venison rolled in Mountain Pepper with braised red cabbage and Tokay poached pears. Serves 4

Ingredients:

4 x 200g pieces of venison fillet
Mountain pepper
25g butter
1-tablespoon olive oil

Red Wine Jus:

240ml red wine
Sprig of fresh thyme
1 1/2 tablespoons port
500ml venison stock (can be substituted with beef stock)
120ml veal or chicken stock
15g butter

Braised Red Cabbage:

215g butter
2 tablespoons olive oil
1/2 red cabbage, finely sliced
120ml red wine
1/2 cup sultanas
Finely grated zest of 1/2 orange
Pinch of ground cinnamon
2-3 tablespoons sugar
Seasoning to taste

Tokay poached pears:

2 pears, peeled, halved & cored
300ml Tokay (or enough to cover the pears)
100g sugar

Method:

Tokay Poached Pears:

- Peel, core and half two pears. Bring the Tokay and sugar to the boil in a medium sized pan. Add the pears, ensuring the liquid just covers them.
- Reduce heat and simmer until the pears are tender, approximately 10-15 minutes depending on the size of the pears.
- Remove from heat and set aside.
- If making the pears in advance, simply reheat in the oven with a little butter and syrup.
- Note: any leftover pears and jus are delicious served with homemade ice cream.

Red Wine Jus:

- Combine red wine, thyme and port in a medium saucepan and bring to the boil.
- Skim, lower the heat and simmer uncovered until the liquid is reduced by two-thirds.
- Remove thyme, add stocks and bring back to the boil.
- Skim, lower the heat and simmer uncovered until the liquid is reduced by half.
- Strain into a clean saucepan, add the butter and keep warm.

Red Cabbage:

- Melt butter and olive oil in a large saucepan on a medium heat.
- Add the red cabbage and cook for two minutes, stirring until it is coated with butter and oil and is beginning to soften.
- Add red wine, orange zest, cinnamon and enough sugar to caramelize the cabbage.
- Mix well and cook until crisp-tender (soft but still slightly crunchy).
- Season to taste.
- Add the sultanas and a little more cinnamon, and keep warm.

Venison:

- Preheat the oven to 230°C
- Roll the venison fillets in mountain pepper (cracked black pepper can be used, but mountain pepper has more aromatic and subtle flavours).
- In a hot pan, melt the butter and olive oil and sear the venison pieces.
- Transfer to the hot oven and cook for another 3-5 minutes (for rare to medium rare meat). Venison is best served rare.
- Allow meat to 'rest' for 5 minutes.

To serve:

- Place a small amount of cabbage on each plate.
- Slice each piece of venison and arrange on the plate.
- Slice the bottom 2/3 of each pear lengthwise and fan gently. Place on top of the cabbage.
- Spoon red wine jus around the venison and serve.

Enjoy with a glass (or bottle) of Cofield Wines 2003 QuartzVein Durif.

FROM THE MIND OF SCOTT



Sparkling Wine Uncorked, or in the case of Cofield's Sparkling Wines Uncrowned!

Whether wine sparkles or not comes down to a pretty simple equation. How well a wine sparkles is another question altogether.

As yeast gobbles its way through grape sugar during the fermentation process, it converts this into carbon dioxide and alcohol.

Still wine encourages carbon dioxide to disperse & "float off" into the atmosphere during fermentation.

Sparkling wine actively contains natural carbonation through a closed fermentation process, suspending carbon dioxide in the liquid and allowing bubbles to escape only after the cork is popped.

As simple as that sounds, sparkling wine is anything but uncomplicated. From the cheapest, artificially carbonated "bicycle pump" fizz, through to the super-expensive, luxury cuvées from Champagne, sparkling wine is created in a myriad of styles throughout the world.

We at Cofield's have three different styles, the traditional style T XII Pinot Chardonnay, the sweeter T-V Kristalee and of course our icon wine the T XIII Sparkling Shiraz.



A universe unto themselves, sparkling wines need to be approached, understood & tasted on their own terms.

So what makes a good sparkling wine?

It comes down to the bubbles, the wine and how they interact. Basically, the smaller, tighter and more persistent the bead or bubble size, the better qualities the wine will possess & display in the glass.

Quality is defined by how all this fizziness, called the "mousse", collectively feels in the mouth. A wine that creates this feeling can be described as having "finesse".

Over time, sparkling wines have amassed a broad range of aromatic and flavour descriptors: citrus fruit, apple, peach, fig, nutty, toast, yeast, Vegemite, mushroom, soy, butter, cream, honey, baked pie crust, biscuit, caramel, malt and cocoa.

Complicated, expensive and labour-intensive, méthode champenoise begins with the harvesting of slightly under-ripe grapes — at approximately 10.0-11.5° Be "Beaume" (approximate concentration of grape sugars) — that are fermented to complete dryness.

This provides room in the chemistry of the wine to create a degree or two of alcohol during secondary fermentation and ensures a naturally high acidity needed to balance the creaminess of the mousse.

Base wines are assembled into the final blend, crown-sealed and then aged on lees anywhere from 9 months to four or more years, picking up autolytic "yeasty" complexities.

Towards the end of this maturation period the bottles are stored bottoms up in riddling racks & regularly shaken or riddled, a process called *remuage* in French, to dislodge lees, which then settle into a plug at the bottle's neck.

This plug is removed during *dégorgement*, (disgorgement) by freezing the neck, popping the cap and using the carbon dioxide pressure within the bottle to push it out.



A top-up dosage of wine & sugar is added to the wine before corking to top up the level in the bottle to desired level, e.g. 750ml and to also balance the acidity with a small measure of sweetness to balance the finished wine.

Although industrially based alternatives have been developed to produce inexpensive sparklers, none deliver the richness, complexity and tiny bubbles of handmade, well-aged méthode champenoise wines. One of the reasons we use the méthode champenoise to produce our fabulous range of sparkling wines.

Enjoy our fantastic hand-made Metbod Champenoise wines any time you feel like it. Who needs a reason?