



tintilla tipples

newsletter

Spring 2011



Spring Garden at Tintilla



Winemaker James Lusby and award winning Merlot & Semillon



Spring has Sprung

As the seasons change and the earth warms activity in the vineyard increases particularly once the Buds burst. A magical time of the year in the Hunter, full of expectation.

This year bud burst is early and follows good winter rains which prime the vines and ensure a healthy start to the season. This is the second year of early budburst and holds the promise of another good growing season.



Another aspect of early spring is the awarding of medals at the two key wine shows– the Clear Image Hunter Wine Show and the Hunter Boutique Wine Show.

We were awarded a **Gold medal** at the Hunter Show in the Aged White wine class for our **Tintilla Semillon 2003**.

As you would expect, this being the Hunter, it is a hotly contested class. The 2003 Semillon was the first we put under Stelvin screw cap closure and this has resulted in an exceptional wine without all the problems of oxidation and cork contamination that has plagued the ageing of white wines.

The wine remains fresh and youthful but has those great aged Semillon characters emerging. It is always amazing to see Hunter Semillon transform from its zesty young lemon/lime beginning into a complex wine with biscuity, honey and toasty richness as it matures.

The 2003 Semillon is on the cusp of that later development, remaining pale straw in colour whilst still retaining lemon and lime characteristics with a creamy toast developing and a lingering finish that calls for another sip. It should last for many years!

**Tintilla Estate, 725 Hermitage Road,
Pokolbin
OPEN 7Days, 10.30-6.00**

The Hunter Boutique Wine Show is judged to the same high standard as the larger show but limited to producers with less than 350 tonnes of grapes.

We were very pleased to be awarded the **Trophy in the Merlot class for our 2005 Justine Merlot**. We were awarded 10 medals in all across our range including the Fortified liqueur wines which we entered for the first time.

We have been very keen to grow and produce Merlot and planted the vines some 16 years ago. The clay soil at the top of our vineyard is most suitable, maintaining a good moisture level for the Merlot roots that are prone to suffer if they dry out.

Merlot is not widely planted in Australia and often in areas where it fails to ripen producing a vegetative style of wine lacking appeal. The Hunter rarely has a problem getting the fruit ripe, it matures around the same time as our Shiraz and we often harvest the two on the same night.

This 2005 like the 2004 and earlier wines has a lovely roundness and soft velvety mouth feel with plum flavours and hints of tobacco.

In a blind double options game we recently put a Saint-Emilion 2005 Chateau Beaugard up against the 2005 Justine Merlot. Both wines showed classic Merlot characters but the Justine, under Stelvin Screw cap, retained a little more fruit and was the preferred wine!

**Tintilla Semillon 2003 and the
Justine Merlot 2005 are available
through the Cellar Door, or online at
www.tintilla.com.au**

The Naming of the Hunter River

The naming of the Hunter River is interesting stemming back to the First Fleet and sheds light on the relationship between John Hunter, second Captain of HMS *Sirius* and John Shortland the master's mate on that ship.

John Hunter (1737-1821), who was to become the second Governor of the colony of NSW, was born on 29 August 1737 at Leith, the port of Edinburgh. In 1786 Hunter



**John Hunter
Commemorated
At
Leith harbour,
Edinburgh**

was appointed second captain of the H.M.S. *Sirius* the flag ship of Governor Arthur Phillip. He was also granted a dormant commission as successor to Phillip in the case of his death or absence. When Phillip moved his flag to the HMS *Supply* Hunter became Captain for the journey from the Cape of Good Hope to Botany Bay.

Among the officers of the First Fleet were three Shortlands. The senior member of the family was Lt. John Shortland, Agent General of the First Fleet and commander of the Convict Transports. He had with him on the *Alexander* his son Thomas George and had arranged for his oldest son John to sail with John Hunter on the *Sirius*

John Shortland (1769–1810) joined the Royal Navy as a midshipman and went to Quebec in a transport commanded by his father. From 1783 to 1787 he served in the West Indies. In 1787 he was posted as master's mate in the *Sirius*.



The bonding of Hunter and Shortland occurred during the sailing of the First Fleet, a year later when the *Sirius* circumnavigated the world sailing to the Cape to obtain goods for the re-supply of the by then starving Colony and subsequently when they were shipwrecked and spent eleven months on Norfolk Island together. Shortland later returned on the *Reliance* with Governor Hunter to NSW.

On the journey south with the First Fleet, the *Sirius* stopped at Rio de Janeiro and among other things obtained grape plants for the colony, while at the Cape they took sheep and cattle, important elements of the future colony.

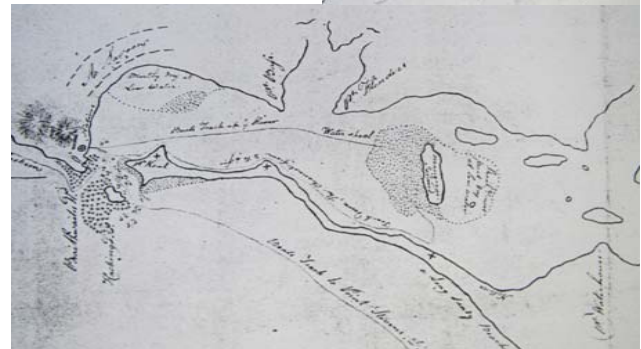
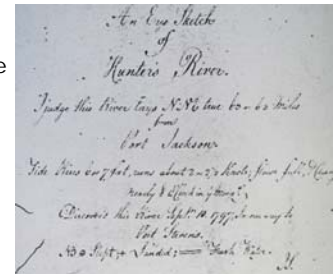
Hunter played an important role in exploring Sydney Harbour, the Parramatta River and the rivers nearby. He made soundings as far as Iron Cove, Five Dock Bay and Hen and Chicken Bay on the Parramatta River. One morning whilst having breakfast up river, he encountered the traditional aboriginal occupiers the Wangal Clan. Hunter's impression was that the traditional owners were quite numerous and well armed, contrary to their earlier impressions in Sydney Cove. His party was small and did not engage the people but came back later with more men and talked with them. He named the site Breakfast Point, now a suburb of Sydney.

John Shortland Senior left Sydney with the transport ships on 14th July 1788 to return home. This was a difficult voyage travelling north however Thomas George Shortland was able to chart new islands naming one large one next to Bougainville Is. –Shortland Is. They proceeded with great difficulties to Batavia and then across to the Cape.

After the failure of the first harvest, Hunter sailed in October 1788 in the *Sirius* to the Cape of Good Hope. To do this he sailed eastward below South America across to the Cape. Hunter had been concerned about reports of the welfare of Shortland Snr. and the transports but on the 18th of February the *Alexander* arrived at the cape, 'the crew cheered' as Hunter rowed to greet them (Father and sons Shortland reunited briefly after such difficult journeys).

John Hunter was subsequently appointed Governor of NSW to replace Phillip sailing this time from England on HMS *Reliance* with crew members including now First Lieutenant John Shortland, Midshipman Mathew Flinders and Surgeon George Bass. They arrived in Port Jackson on 7 September 1795. John Shortland corresponded with Lord Sydney describing the journey and the state of the colony, outlining the supplies including 78 merino sheep for breeding and 11 lambs. He mentioned Surgeon Bass had discovered coal south of Sydney which happened before Shortland found deposits to the north.

On 9 September 1797, while on his way to Port Stephens in pursuit of some runaway convicts, Shortland entered an estuary at the head of a river. He made the first chart of the harbour in the form of an eye-sketch and collected some samples of coal.



He named the river HUNTER'S RIVER in honour of his long time senior officer and two inner headlands, Point Bass and Point Flinders, fellow officers on the *Reliance*. Shortland received two land grants, one at Liberty Plains, near Breakfast Point, and 300 acres at Bankstown.

His urge for naval action saw him commanding a British ship in the West Indies during the Napoleonic wars where on 13 December 1809 he fought a gallant but hopeless action against two 48-gun and two 20-gun French ships. He was very seriously wounded and his ship so badly damaged that the enemy was compelled to burn her. His mangled body was taken by the French to the hospital at Guadeloupe where he died on 21 January 1810

Governor Hunter returned to the UK after his term finished. He was promoted to Rear-Admiral on 2 October 1807, and Vice-Admiral on 31 July 1810. He passed his last years in London, where he died on 13 March 1821.

Shortland RN Naval Reserve

Tintilla Liqueur Shiraz has been fashioned in the grand Naval Tradition to commemorate the pioneering spirit of the Shortland Family by their descendants.
\$26.00 per bottle

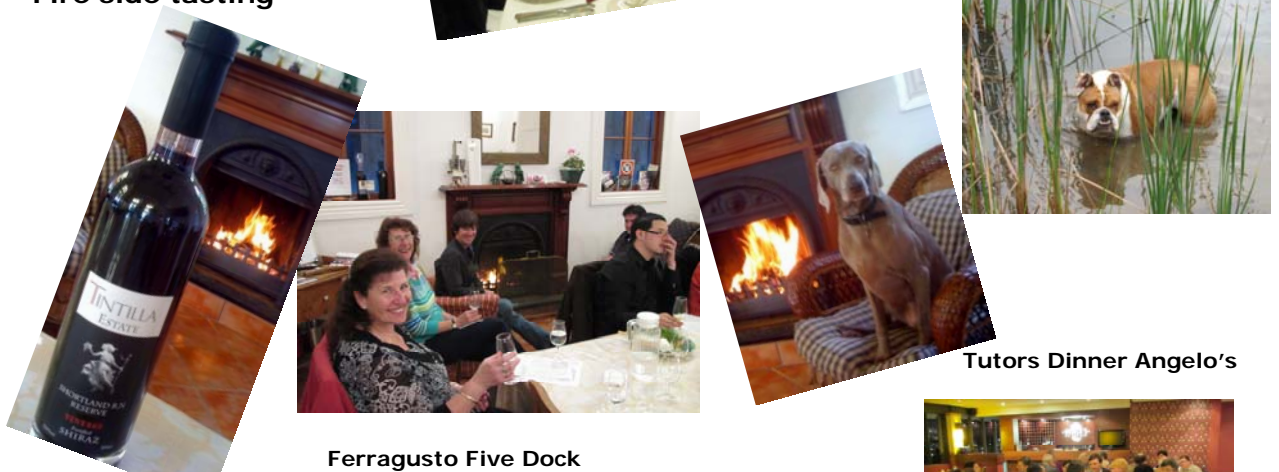


Tintilla Out and About

Winter Solstice



Fire side tasting



Tutors Dinner Angelo's

Ferragusto Five Dock



Tuscan Long Lunch





Don't miss our olives, tapenade, vinegar and Verjus

We planted our olive trees in 1994 choosing table olive varieties, Manzanillo, Sevillano and Kalamata and some dual purpose such as Frontoio and UC14A6. We use traditional methods for production with extended barrel fermentation in salt water to remove the bitterness and preserve the texture of the olives. This often takes up to six months following which we bottle the olives with a mixture of herbs and spices such as oregano, garlic, lemon and chilli. There is always a range of olives with different spices available. Each week we make a fresh batch of Tapenade using our olives, anchovies, capers Dijon mustard and a drop of Merlot. This is a most popular product and we sometimes have a run on it, selling out!

Vin Cotto is a by product of our wine making where we put aside some grape juice must and slowly cook the juice with a mixture of orange peel, cinnamon, nutmeg, and a little red wine vinegar. This sweet wine condiment has been used since Roman times-before cane or beet sugar to add sweetness to cooking. It is ideal with roasts and steaks to add flavour to the sauces , it can be put on salads and served with fruit can give a great lift.

Chilli Tomato relish, Lemon Curd, Apple and Pear chutney made by Lizzie and Winn as well as Barrington Tops Honey are also favourites. Mid week our kitchen is busy preparing these products as well as bottling the Olives.

For over ten years we have had a vinegar culture or "Mother" as it is known, working on the wine deemed not suitable for our premium styles. Many wineries would use these wines for second label products but we can make a unique red wine vinegar in a special container kept well away from the winery. The alcohol is converted to acetic acid producing quite a strong vinegar which is diluted and caramelised to soften the acidity and enhance the flavour. A final blending of old and new vinegars is done prior to bottling. Only a small amount is needed for salad dressings either alone or with olive oil. Verjus, unfermented grape juice, is obtained by pressing the green harvested Sangiovese grapes. We crop thin in late December when the grapes are changing from green to black, the acidity is high and there is very little sugar in the grapes at that stage. The grapes are pressed and the juice filtered to remove any bacteria then bottled. It is a great alternative to vinegar and used in many forms of cooking. Maggie Bear has popularised verjus and it has increased in popularity.

Enjoying wine in the Australian summer

Sitting down to a pleasant outdoor veranda lunch in early spring the conversation moved to the subject of what temperature wine should be served.



Well known winemaker Bruce Tyrrell had just asked for the Pinot Noirs to be cooled down as it was a warm 26 degree afternoon. 'The whites can tolerate some warmth but the reds become bitter in the warmth' was his remark. In fact the three Burgundy Chardonnays proved very pleasant as we sat down but lost a bit of their edge by the time we went through a comparative tasting.

We didn't want to spoil the prized red Burgundies which followed. Indeed Pinot Noir is one red variety that will benefit from some gentle cooling

While White wines and Rosé wines are always favoured in summer with proper attention to temperature a good red can be equally consumed and it might break the monotony and increase your choice.

Matt Kramer in the August Wine Spectator article "Keeping Your Cool" suggested an ice bucket for reds when the temperature is high! As a practical note he even suggested putting water with the ice so as not to overdo the cooling.

Getting the temperature right can add a lot to the enjoyment of wine and allows it to blend seamlessly with a meal.



White wines as they warm up lose their crispness as the acidity drops away and they become somewhat flabby and often the subtle aromatics present at the right temperature will become dominant and create an unpleasant overpowering effect. Nothing worse than a warm Gewürztraminer!

In the same way, red wines as they warm up become broad, losing their tight structure as the acid falls away and the tannins start to expand their influence, the alcohol becomes more evident increasing warmth and the mouth feel. On the other hand reds served too cool will appear thin with mouth puckering, astringent, harsh tannins.

Sparkling wines are always best served cold, this can mask some residual sweetness and slow down the release of carbon dioxide-the bubbles that make the wine so attractive but overpowering if warm.

Lighter medium bodied white wines are best chilled for about 2 hours while reds need only about half an hour if you are enjoying them at about 20 degrees room temperature. However in our summers we are often in much warmer circumstances so keeping the bottle cool between serving is a good way to go, also chilling the glasses in advance can help.

Below is a suggested guide but should be balanced against the place the wine is consumed whether it is air conditioned, shady or sunny, peak January/February

For Summer or anytime really



The **Tintilla Rosalind Blush** is made from Sangiovese grape which is pressed and run straight into the fermentation tank with minimum skin contact- hence the "Blush".

The wine has a bright translucent blush appearance with fine bubbles that persist. It has a crisp attractive nose with fresh strawberry and water melon, excellent structure with good mouth feel, crisp fruit on the palate with a slightly savory and long lasting finish, which offers refreshment and excitement. It is rather moreish!

\$28.00 a bottle

Wine style	Examples	Temperature degrees C	
Sparkling	Champagne, Sprizanti, Tintilla Blush	6-8 °C	refrigerate 3-4hrs
Light dry	Riesling, Sauvignon Blanc	6-8 °C	refrigerate 2.5 hrs
Medium dry	Semillon, Chardonnay	10-12°C	refrigerate 2 hrs
liqueur whites	white ports, Botrytis, Late harvest	6-8°C	refrigerate 3-4 hrs
Light Reds	Rosato, Beaujolas	10-12 °C	refrigerate 1-1.5hrs
Medium Reds	Pinot Noir, Sangiovese, Merlot	14-17°C	refrigerate 45mins
Full Reds	Shiraz, Cabernet Sauvignon	15-18°C	refrigerate 30mins

TINTILLA ESTATE TARANTELLA

This wine based on a blend of Sangiovese is aimed at reaching beyond the single varietal to produce a soft wine with a fresh mouth feel and lasting flavours. Adding to the complexity is a small amount of Shiraz, Cabernet and Merlot. All this gives a deep colour, rich berry flavour and mouth feel with soft tannins.

It is a wine to be enjoyed with meals but also with cheese and biscuits of finger food at a party.

In fact the name Tarantella comes from a lively to be found in southern Italy, around Puglia known as the "Spider Dance" or dance of the Tarantula. The dance involves spinning and stomping of feet in a wild frenzy aimed at expelling the poison from the bite of a tarantula.

The wine like the music and dance should be enjoyed to the full.

\$30.00/ bottle \$360.00/ dozen

NEW RELEASE



TINTILLA ESTATE

Spritzanti Rozzie 2009

This wine was created to celebrate the joining of daughter-in-law Rozzie to the Lusby family. It not only signifies the new family member but the new wave, more contemporary, younger generation of wine drinker.

Made in a very modern style with restrained bubbles, more spritzig really, it has complex flavours and a touch of sweetness that can satisfy your thirst. It has a low alcohol level of 9%; an ideal wine for outdoor entertainment, summer barbecues and pool side party's

\$26.00/ bottle \$312.00/ dozen

SUMMER SUGGESTION



TINTILLA ESTATE

Edwardo Liqueur Semillon

Just as our label depicts the Dionysian dancer celebrating the god of wine, so have we tried to convey the spirit of Dionysus through this fine, vintage fortified Semillon; full of convivial, liberated vitality.

The hand-picked grapes were de-stemmed and pressed before cooling for a controlled fermentation in stainless steel tank. This is a un-oaked wine, with an early addition of wine brandy arrested the fermentation leaving a natural, sweetness and fruit flavours.

Traditionally served chilled often with a slice of lime as an aperitif it's a great party starter

\$26.00/ bottle \$312.00/ dozen

SUMMER SUGGESTION



Tintilla Tasting Notes

tintilla estate hunter semillon angus 2011



A real cracker of a wine
Tintilla Estate Angus Semillon 2011 reflects the cooler January weather with lemon lime character. The nose is fresh with an aromatic crispness typical of the variety. This is a vibrant Semillon with an edginess that drinks well young but will transform developing honey, toasty characters with age.

HIGHLY RECOMMENDED
Silver Medal Hunter & Hunter Boutique

\$26.00/ bottle \$312.00/ dozen

November Release

tintilla estate pebbles brief chardonnay 2010



Outstanding Hermitage Road fruit from mature vines grown on limestone rich soil, is the key to our Chardonnay and 2010 was no exception. This wine exhibits subtle aromas of peach and nectarines with some hints of pineapple. The ripe-fruit front palate has structure from complex yeast lees with the mid palate length showing flinty, malt, hints of lime and stone fruit flavours. Great structure. A good clean finish with a firm streak of oak.

\$30.00/ bottle \$360.00/ dozen

tintilla estate rosato di jupiter 2011



Tintilla Estate Rosato di Jupiter is a rosé style whose Italian-origin Sangiovese component gives it a floral nose with cranberry-like berry fruit and savoury flavours. Soft tannins balance out the low residual sugar to round out the enjoyment of this pretty, light pink-coloured wine.

At \$22.00 its good value and food friendly. Team it with anti-pasta and pasta dishes, serve cold in summer.

\$22.00/ bottle \$264.00/ dozen

tintilla estate cabernet-merlot james 2008



For those who enjoy Cabernet Merlot, this has the additional softness that comes from the Hunter terroir. Low yielding Cabernet Sauvignon and Merlot from our hill top clay soils are blended after extended ageing in French oak. The wine opens with a bramble leaf and green bell pepper aroma with deep colour and attractive dark berry flavour allied to gently toasted French oak. It is medium bodied with a good balance of fruit, oak and tannins. Good structure and acid backbone, it's very young but will age and continue to improve. 2020 with ease

\$26.00/ bottle \$312.00/ dozen

tintilla estate spritzanti lizzie 2011



Tintilla has developed a spritzanti style, Italianate, fresh and lively with some spritz for summer enjoyment.

The wine has a clear translucent appearance with a fruity, lime peachy nose, excellent structure with good mouth feel and fruit softness on the palate and a crisp spritzig texture. Low in alcohol at 9% it is rather Moorish! Serve chilled over lunch or with Thai food.

\$26.00/ bottle \$312.00/ dozen

tintilla estate reserve shiraz 2006



Rob Geddes MW wrote:

"Consistent style. Very dense colour Black pepper, big sweet fruit, voluptuous. Explosive front palate, Good depth of fruit on mid palate, round, nice dry tannin to finish, sweet up front, raspberry mid palate flavours but dry and tight to finish. Good acid and a dry tannic crispness to the finish."

One to enjoy

\$30.00/ bottle \$360.00/ dozen



ORDER FORM

FAX (02)65747094

TAX INVOICE

Wines	Bottle price	Case Price	Qty	Subtotal
Tintilla Estate Hunter Semillon Angus 2011	\$26.00	\$312.00		
Tintilla Estate Hunter Semillon 2003	\$35.00	\$420.00		
Tintilla Estate Rosalind Blush (Brut)	\$28.00	\$336.00		
Tintilla Reserve Shiraz 2006	\$30.00	\$360.00		
Tintilla Patriarch Syrah 2007	\$60.00	\$720.00		
Tintilla Estate Rosato di Jupiter 2011	\$22.00	\$264.00		
Tintilla Estate Saphira Sangiovese 2009	\$28.00	\$336.00		
Tintilla Estate Catherine d'M Sangio/ Merlot 2009	\$28.00	\$336.00		
Tintilla Estate Tarantella Sangiovese 2009	\$30.00	\$360.00		
Tintilla Estate James Cabernet Merlot 2008	\$26.00	\$312.00		
Tintilla Estate Justine Merlot 2005	\$30.00	\$360.00		
Tintilla Estate Spritzanti Lizzie 2011	\$26.00	\$312.00		
Tintilla Estate Spritzanti Rossie 2009	\$26.00	\$312.00		
Tintilla Estate VINCENTO Liqueur Semillon (10 Yrs)	\$35.00	\$420.00		
Tintilla Estate Shortland Liqueur Shiraz 2007	\$26.00	\$312.00		
* Members Receive a 10% discount MIXED DOZENS WELCOME TOTAL				

First Name: _____ Last Name: _____ Date of birth / /

Address: _____ Postcode: _____

Email: _____ Phone: _____ Mobile: _____

Method of payment: please circle : Visa American Express Diners Club Master Card MEMBERS NUBER

Credit card Number _____ Exp. Date.../...

Delivery details: Note person receiving goods must be over 18 yr

Tintilla Estate Wines Vignerons License

Lusby's Lot, 725 Hermitage Road, Pokolbin NSW 2320 24008349 retail

ABN 80092225904 **Telephone: (02) 6574 7093**

Fax: (02) 6574 7094 E: info@tintilla.com.au

FOR A FULL LIST OF WINES SEE OUR WEB SITE AT www.tintilla.com.au
It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years Liquor Act 1982