



VINE *Life*

NUMBER 10/SEPTEMBER 2014



A different cold war

This issue of Vine Life is our 10th. Which means we are approaching our fourth vintage at Savina Lane. Just 31 months have fled by since we moved into the little cottage and in the same week harvested our first wine grapes. It seems much longer.

In that time we've accomplished far more than we could have hoped for when we set out on this adventure. Despite the challenges and the often perilous learning curve, the loveliness of Savina Lane still captivates and fills us with enthusiasm to leap out of bed at sunrise, faces bright with thoughts of what the day has in store. Even on mornings when the vineyard is lost from view in the mist. Or mornings when a blanket of white covers the ground. And especially on mornings when the brilliance of the clear blue sky is challenged only by the intense green of thousands of vines.

We still watch the remains of the day in the sunset over the lake. And on special days, rise before dawn to see a setting moon reflect a stairway to heaven in the still water. We still take a last look each night at a sky thick with diamond clusters.

We are also still fighting a war against the birds which cost us dearly last year, as well as capricious weather gods who like to try our endurance with sub-zero temperatures at just the wrong time and ferocious hail storms. If these don't take the smile off our faces they usually add torrential rain just before harvest.

However, we now have a new weapon of war. It's called (rather quirkily) a Tow & Blow - a powerful fan in a specially-designed cowling that moves air around

the vineyard and stops it turning to frost. Unlike the huge permanent and noisy tower fans on massive concrete bases often seen in big industrial vineyards, this fan can be towed into place as required and packed away when the threat of frost is no longer hovering.

Instead of more than 28 litres of diesel each hour of operation used by tower fans, the Tow & Blow uses only 6 litres of petrol. It's quiet, effective and eco-friendly. Pity it wasn't quite so friendly on the hip pocket, but if just one vintage is saved, the expense will have been worthwhile.

Brad has been out every frosty morning testing wind flow and tweaking the angle of the fan. The Kiwi engineer who developed it claims it will prevent damage from frost in vineyards up to six hectares in size, so if he is right, we'll be right too.



Kiwi ingenuity wins again



Circle of friends

Friendship. What draws people together once the obvious work, school or sport connections are taken out of the mix? Can't remember now how we met John and Jill Fowles, but we have known and admired them for a very long time.

As so often happens, we'd lost touch, until one day we bumped into Jill in Buderim. It seemed like no time had gone by and it wasn't long before they both visited us at Savina Lane and took home some of our Viognier. John and Jill were among the first to become foundation members of our Inner Circle.

One recent Sunday afternoon, to help spread the Savina Lane story, they invited a host of lovely guests to their home and asked us to present our wines.

Later Jill said what our presentation lacked in sales pitch (we're very non-pushy), it made up for in enthusiasm and passion. And the wines.

Brad and I took turns in talking about Savina Lane and we were absolutely bowled over to receive so many orders on the day and new members of the Inner Circle.

It was all such a success with everyone that we now think private wine tastings are a great way for us to bring our wines to you. So - if you have some friends or colleagues who appreciate wine, we'll bring the wine and cheese. Your guests can taste all our wines without having to make the long trip to visit the cellar door (but of course we hope they all do when it opens!)

A private wine tasting at your place

Email us if you'd like to arrange a wine tasting in your home or office. We'll bring the wine & cheese and also some beautiful Danish and Spanish wine accessories for you to play with.

Big night out with La Chaine des Rotisseurs

We were asked to join three other Granite Belt wineries at a function of La Chaine des Rotisseurs on the Gold Coast last month. The 'pop-up' Granite Belt wine bar was held at Providore, Marina Mirage and the food was amazing and perfectly complemented our wines.

We were in good company with Symphony Hill, Ballandean Estates and Jester Hill, all James Halliday five-stair wineries. Ian Wade-Parker (impresario of the Stanthorpe Rocks events) is 'Bailli' of the *chapitre* and a big supporter of Granite Belt wines. He had persuaded the local Council to bear the cost of a mini coach to take us all there and bring us back.

We left the Granite Belt at 2.30pm and arrived back home at 3.30am the next day. Luckily we had taken our pillows although Brad caused a few giggles on the return with his loud snores.



Savina Lane Wines – Reserve Graciano 2012, served with Moroccan lamb tagine with sweet potato, chickpeas, hummus and smoke

Savina Lane Wines – Wild Yeast Viognier 2012, served with aged cheddar, with carrot and black current salad, whipped Brie with toasted fruit bread and poached wild figs



Time to step into our Inner Circle

We thank one and all who send messages to say how much you enjoy reading Vine Life. Now we are asking you to take a step further, to become foundation members of our Inner Circle.

With our fourth vintage around the corner, and the new cellar door set to open at Easter next year, we think now is a good time to launch our wine club. Our 2012 reserve reds have just been released. They are excellent. The 2013 Fiano and Viognier are also both drinking well and we still have a few cases of the 2012 Viognier in the cellar.

Members of our Inner Circle will receive two automatic deliveries of six wines each year - one in November, the other in April-May at around 30% off cellar door price, as well as many other benefits. Payment billed to either your Visa card or via direct deposit.

You can choose a mixed pack, a reds pack or your six favourite Savina Lane wines.

As a member of our Inner Circle you will be invited to share Savina Lane with us - to join us for private functions throughout the year. And when you have your own private event to arrange, you will be welcome to hold it at Savina Lane at no venue cost.

We also offer free cellaring to our Inner Circle members. If you'd like to stock up before a wine sells out but have nowhere to keep it, or you just want to leave it to age for a while, we offer optimum storage conditions in our underground cellar at no charge.



FIRST DELIVERY NOVEMBER 2014

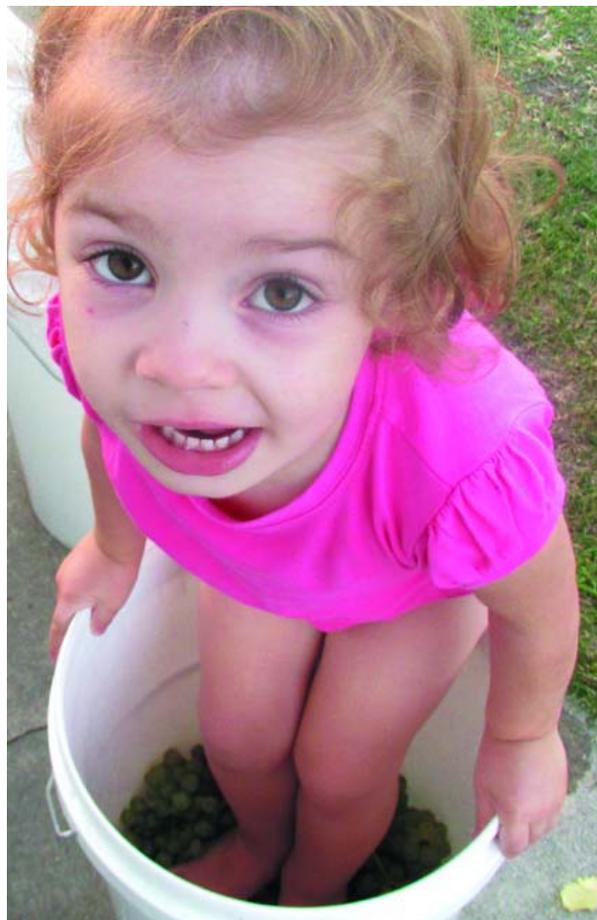
**MIXED HALF DOZEN
\$188**

1 of each of our six wines

**ONLY REDS
HALF DOZEN
\$199**

*2 x Tempranillo,
2 x Millenium Shiraz
1 x Graciano,
1 x Old Vine Shiraz*

**or your choice of
any of our six wines**



To become a Foundation Member of our Inner Circle

***Just complete the form on the back
page of this issue***

MEMBER BENEFITS

- Free cellaring of your wine as long as you wish
- Invitations to private Inner Circle-only events
- Hold your private functions at Savina Lane with no venue charge
- First offer on limited production wines
- Over 30% off cellar door/retail price on all wines
- Special offers at well below retail on wine accessories and other items from the Gift Shop

"Wine is sunlight held together by water"

Galileo Galilei



Try a glass of our sunlight and water

Our 2012 red wines have just been released for you to enjoy

WILD YEAST VIOGNIER 2013

1267 bottles produced

Aromas of marmalade and apricot. The palate delivers white peach and nectarine flavours with fine citrus notes and seamless acid.

An aromatic variety grown since antiquity in France's northern Rhône Valley, Viognier is delicious with creamy chicken, rich seafood or pork - in fact, almost any dish. Serve cool not chilled, around 10-13°C. Alcohol:13.1% Cellaring: 2020

RRP \$35

INNER CIRCLE PRICE: \$25



MILLENIUM SHIRAZ RESERVE 2012

942 bottles produced

Elegant Satsuma plum and black pepper aromas with a hint of spicy coconut oak. Mouth-filling ripe berry fruit and plum flavours supported by soft tannins that linger.

Known as Syrah in France's Rhône Valley where it was established in antiquity to meet Roman demand for wine, Shiraz is perfect with all red meats, game and tasty, hard cheeses. Serve around 18°C Alcohol:13.95% Cellaring: 2025

RRP \$42

INNER CIRCLE PRICE: \$30



FIANO CLASSICO 2013

2243 bottles produced

Jasmine, honeysuckle and yellow peach aromas. Elegant textural mouth-feel with pear and stone fruit notes and balanced acid finish.

A favourite wine of the ancient Romans, Fiano is an aromatic variety, perfect with seafood, poultry, pork or veal as well as spicier dishes. Serve cool not chilled, around 10-13°C Alcohol:12.6% Cellaring: 2020

RRP \$35

INNER CIRCLE PRICE: \$25



OLD VINE SHIRAZ RESERVE 2012

897 bottles produced

Dense aromas of mulberry and spicy white pepper. Vanilla oak flavours with rich cherry and dark chocolate overtones in velvet-like tannins and seamless acid.

Our 40 year-old dry-grown Shiraz vines produce exceptional wine. They are part of the region's heritage. Perfect with all red meats, game and tasty, hard cheeses. Serve around 18°C Alcohol:13.8% Cellaring: 2028

RRP \$65

INNER CIRCLE PRICE: \$45



TEMPRANILLO RESERVE 2012

1284 bottles produced

Vanilla and cherry aromas with a savoury profile. Strawberry and raspberry notes showcase fruits of the forest flavours. The delicious tannin structure is balanced with complex silky textures.

A lively red variety from Spain's Rioja region, Tempranillo is delicious with tapas, cured ham, herbed meat and chorizo.

Serve around 18°C Alcohol:13.6% Cellaring: 2024

RRP \$38

INNER CIRCLE PRICE: \$28



GRACIANO RESERVE 2012

1460 bottles produced

Elegant spice notes with aromas of raspberry and plum. Intense mulberry, blackberry and vanilla flavours deliver a powerful finish backed with superfine grainy tannins.

From the Rioja region of Spain, Graciano thrives in our small vineyard at 850m on the Granite Belt. Perfect with all red meat dishes, especially venison and lamb. Serve around 18°C Alcohol: 14.2% Cellaring: 2024

RRP \$55

INNER CIRCLE PRICE: \$38



Six metres of curved bar in the cellar door



Still a work in progress

The new cellar door is now at lock-up stage. Johnnie Torrisi, our young master builder has only a few more items to finish before handing over the job to our hard-working tiler, painter, woodworker etc etc - Brad - to complete.

One job that Brad isn't doing alone is the stonework around the outside of the cellar door and winery shed. We are lucky to have a master rock wall builder living nearby. Ray Palmer is here at present with his offsider and, along with Brad, they are building a stone wall around bottom half of the buildings.

These stone 'ramparts' will anchor the building (according to the architects) into the site. And how lucky we are in having a next-door neighbour with 200 ha of paddocks littered with just the right sort of rocks - and who is happy for us to collect as many as we need free of charge! Thanks Trevor and Debbie Wren.

This is a special type of granite that breaks off as 'dimensional rock'. Nice and flat on one side to make placement easy. As it is the local pink-brown granite it will also help blend the building into the landscape.

Holding up the bar

We had been arguing (discussing) for some time what material to use on the top of the six metres of curved bar in the cellar door. A decision had to be made. I was holding up progress. But I couldn't decide.

Granite would look great but is hard on glasses and so expensive. The only real option was timber, but I was determined not to settle for a laminated look. The thought of little strips of timber all glued together just didn't make me smile. I wanted a solid slab of some gorgeous timber. But where to find six metres of it these days? The big old trees have long gone.

Once again the region provided. About 50km north of here is a little village called Killarney which has a family-run sawmill. The owner is a young man with a

passion for timber. He cut, dried and milled the lovely blackbutt for the cladding of the cellar door. I suggested we pay him a visit

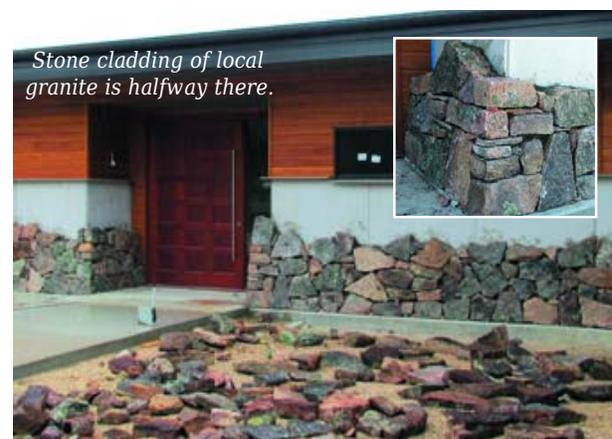
(If you have never been to Killarney, do go. The lovely Queen Mary Falls in the Border Ranges are close by. At the Falls a tiny kiosk serves delicious lunches. You can descend the mountain past the Falls and return to the Cunningham Highway via Boonah, thus avoiding Cunningham's Gap).

Luke was busy getting ready for a much-needed holiday, but dropped everything to talk to me about my desire for a huge timber slab as a bar top.

"Wait a minute," he said. "I might have just the thing, it's been sitting in the shed for a couple of years waiting to be used for something special."

A few minutes later he whizzed out of the shed on his forklift with two massive ironbark slabs, each 3.5 metres long and about 70mm thick, cut from the same tree. I fell in love immediately.

Now 'my' slabs are in the process of being faced on both sides and Brad and John Torrisi are going to shape and piece the two together. So, now I am happy and so is Brad because I am no longer holding up the works!



Stone cladding of local granite is halfway there.



The wine lover's Christmas

We've chosen a small range of gorgeous wine accessories that come all the way from Spain and Scandinavia to present to you as gift ideas.

Many of you already have a famous Vin Bouquet wine aerator from Spain. Now you can offer one to your friends. Brad also loves his Vin Bouquet infrared wine thermometer. Serving your wines at the right temperature is really important if you want to enjoy them at their finest.

Our Danish-designed and made Nuance range is superbly finished in stainless steel. It's special.

As a special Christmas 2014 offer, all Vine Life readers, whether they have joined our Inner Circle or not, may purchase these items at Inner Circle prices.

This offer is valid until November 30.

ORDER BY EMAIL
savinalane@bigpond.com

Top right:
Vin Bouquet wine aerator from Spain.
Saves 30 minutes in a decanter.
RRP \$19.95
Inner Circle \$15

Below: **Nuance from Denmark.**
Digital wine thermometer.
RRP \$59.95
Inner Circle \$49



RRP \$19.95 Inner Circle \$15

Plus freight on all items unless accompanying wine purchase

Right:
Nuance wine screw opener from Denmark.
Practical and beautiful
Stainless steel finish.



RRP \$36.95 Inner Circle \$30

Below: **Vin Bouquet Infrared wine thermometer designed and made in Spain.**

RRP \$58.95 Inner Circle \$48



above:
Brad's pick

He's just bought one of these beautiful Danish s/steel oil or vinegar pourers from **Nuance**
RRP \$34.95
Inner Circle \$28



First fuzz - the babies awake

Like all good parents, we've been watching our two-year-old baby vines for the first signs of bud burst.

First the petit manseng awoke, pushing their little woolly buds towards the sunlight. These buds were quickly followed by two tiny leaves.

Baby montepulciano was next. These are tough little babies and will need strict parenting if they are to produce their best fruit. They are a variety that tends to produce too much fruit, diluting the delectable flavours. So we will have to keep them under strict control this season by snipping off about half their tiny bunches. We hope to harvest just a small quantity for trialling next vintage.

Of course, the fiano, which is just next door to the babies soon joined them and the first green fuzz of new life can now be seen throughout the vineyard. It is always a beautiful, if worrying sight. Worrying because Jack Frost has not departed. We will start monitoring the frost report every day now in case Brad needs to get out of bed at midnight and go start the Tow & Blow. And then we keep our fingers crossed that it works.



Bud burst in the graciano

If anyone would like to visit us towards the end of the year there will be some lovely jobs in the vineyard - leaf plucking, shoot trimming, putting up the grow wires - all the fun stuff, and for those who like sewing, I have 20 nets to join together! And that's *really* fun.

Give a good bottle of cheer

Savina Lane wines in beautiful presentation boxes. For your friends, your work colleagues, your clients or customers. Most of all, for yourself!
All presentation bottles accompanied by a Savina Lane Christmas gift card with space for your own message

LIMITED STOCK!

Gorgeous velour-lined faux leather wine carrier.

\$10 with any purchase of Graciano or Old Vine Shiraz or \$20 by itself until sold out

Plus freight



LIMITED STOCK!

Brass finished top opening timber presentation box

Free with any purchase of Graciano or Old Vine Shiraz or \$7 with any other Savina Lane wine until sold out

Plus freight



YES

I would like to be a member



Please send my two deliveries per year of six Inner Circle wines to:

Name: _____

Address: _____

Postcode: _____ Mobile: _____

email: _____

I wish to receive: MIXED 6 ONLY REDS 6 MY CHOICE

NOVEMBER

APRIL

Mixed 6 -\$188 Only Reds 6 - \$199 Your choice TBA

I PREFER TO PAY BY:

Mastercard Visa Direct Deposit

Card Number

Expiry Date

Cardholder's Name *Please print:*

Signature _____

ORDER FORM

I would like to order some wine now in addition to my two Inner Circle deliveries NOVEMBER and APRIL

	BOTTLES	RRP	INNER CIRCLE PRICE
2012 Wild Yeast Viognier	<input type="checkbox"/>	\$35	\$25
2013 Wild Yeast Viognier	<input type="checkbox"/>	\$35	\$25
2013 Fiano Classico	<input type="checkbox"/>	\$35	\$25
2012 Reserve Tempranillo	<input type="checkbox"/>	\$38	\$28
2012 Reserve Graciano	<input type="checkbox"/>	\$55	\$38
2012 Reserve Millenium Shiraz	<input type="checkbox"/>	\$42	\$30
2012 Reserve Old Vine Shiraz	<input type="checkbox"/>	\$65	\$45

**Delivery \$10 to Sunshine Coast, Brisbane, Gold Coast - Australia Post rates elsewhere.*

Sub-Total \$
Freight* \$ 10
Total \$

Please scan and email or post to us, address details opposite

HEARTFELT THANKS

Thank you from the heart to all those who volunteered to be stewards at the Good Food & Wine Show in Brisbane October 17-19 next.

Due to a change in plans, the masterclasses won't be held, but do still come along and see us. We'll be offering a tasting of all our just-released red wines as well as the whites you have come to enjoy so much.

We've been busy with wine industry events. Attended a superb ports and muscats Masterclass by David Morris of Morris Wines Rutherglen in Brisbane recently.

Also tasted some fabulous vintage French Champagne at another Masterclass run by Moet Hennessy at Ballandean. No stinting on quality there. Tried Krug Vintage 2000 (\$480 a bottle) and the Dom Perignon 2003 (\$545). as well as Moet & Chandon Grand Vintage Blanc 2006, Veuve Cliquot Vintage Brut 2004 and the Veuve Cliquot La Grande Dame 2004 at \$278 a bottle. (We bought one of those to celebrate the opening of the cellar door next year). There has to be some upside to all this hard work.

S A V I N A Lane

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