



Autumn Edition:

Welcome to our first Web based newsletter. You will have noticed this months feature photo above is not that of Sunbury Region, rather that of our Heathcote Vineyard, known as Camelback which overlooks the Camel Ranges.

This is to be the first of many regular newsletters that we intend to publish via our web page, at the very least quarterly.

A note from the Owner: Pamela Galli

Over the past 6 months there has been a number of changes at Galli to help better equip the organisation in meeting its strategic goals. These have now been put in place and hopefully will assist Galli Estate Winery and its clients to enjoy a new and exciting experience going forward.

During the coming months you can expect to see new Galli features such as;

- Ratings & Reviews web page
- Online Purchasing web Page
- Members Web Page
- Meet the winemaker
- Tours & Tastings

For those of you that are members, or considering joining, we are undergoing a new “members web page” that will offer discounts on a variety of wines on a regular basis together with other benefits. Our recent members limited offer, can be taken advantage of by joining asap via the website application or via contacting this office. This is exciting for both Galli and it’s members and we encourage you to also join.

Each newsletter will provide a brief commentary from the Proprietor, Vineyard Manger & Winemaker.

More recently you may have noticed the winery area encountered a heavy storm however this was largely contained to the office area which is now undergoing refurbishment.

Fruit gate sales for home winemakers was another new initiative which has also been embraced locally.

The Winemaker

Doesn't time fly when you're having fun...?

We're on the back of vintage and it only seems like yesterday the year had just begun. Metaphorically, I suppose the year has only just begun for the 2010 wines. All the fruit has been picked, and only a few wines have yet to be pressed.

Our harvest began on February 10th, with the 1st pick of Tempranillo. The Heathcote reds then really started to be picked at the end of February, along with the Sunbury whites. Luckily our Heathcote vineyard avoided all that hail and major rains, unfortunately the same can't be said for the Sunbury vineyard. On the first weekend of March a hail storm struck, our saving grace was that our fruit had already been picked. If it was a week or two earlier then we wouldn't have had a harvest at all. How fortunate we were!!!!

This year's grapes are of wonderful quality and the resulting wines we're genuinely excited about. I look forward to showing them to you soon. Cheers, Ben Ranken

The Vineyard Managers (Sunbury & Heathcote)

As indicated earlier a little rain doesn't hurt anyone, except for the odd vine but all in all a great harvest & season. From a vineyard point of view it is clearly the busiest time of year which captures;

- Regularly checking baume (sugar) levels and helping the winemaker in determining the best time to pick
- Harvesting by hand and machine
- Filling fruit orders in a timely manner
- Logistics of transport which can be a nightmare
- Working late into the nights

Recent Events

Hanging Rock Harvest

Recently we attended to the Hanging Rock Harvest which was a great event and a great day. Once again sales of Vivace and our TGM were in high demand and there was some fun with some "blind tastings" during the day

Photos via Photos & Events web page <http://www.galliestate.com.au/photos-and-events>

Winemaker for a Day

As part of the Melbourne Food & Wine Festival we once again facilitated "Winemaker for a day". Again, heavily over subscribed but a great day.

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Did you know:

- We grow the following grapes;

Sunbury

- Shiraz
- Cabernet Sauvignon
- Merlot
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Pinot Noir
- Fiano (new)

Heathcote

- Shiraz
- Cabernet Sauvignon
- Sangiovese
- Chardonnay
- Grenache
- Nebbiolo
- Merlot
- Tempranillo
- Viognier
- Petit Verdot

- Fruit at Sunbury uses recycled water whilst Heathcote is via the Colbinabbin pipeline, ultimately via Lake Eildon
- We use as much organic fertilizers as possible
- Galli harvests approx 1200 tonnes across 2 localities during a 9 week window
- We process all our own fruit and produce all our own wine
- We export wine to 7 countries
- We sell wine across 6 states
- Our fruit sales are extensively from within Victoria and NSW
- We are rated a 5 star winery from James Halliday

Upcoming Events

- 20th April:- Westernport Hotel, San Remo Vic – Wine Dinner
- 13th May:-Twilight Tastings at Galli Winery – Members invitation
- 19th May:- 81 Food & Wine, Berwick Vic – Wine Dinner
- 8th June:- Premium Regional Wines Trade Show, Otto Restaurant, Woolloomooloo, Sydney