



# Galli Estate Winery newsletter

## 2011 Spring Newsletter

### Recent Awards

#### Perth Royal Show

This year's Perth Royal Wine Show had more than 2200 entries from 371 vineyards across Australia. Galli achieved:

- TROPHY - Best White Table Wine (S019)
- TROPHY - Best Chardonnay - 2009 Vintage
- Gold - DRY WHITE, Chardonnay, 2009 Vintage

#### Ballarat Wine Show

- Baird & MacGregor Trophy  
Best Regional White Wine
- Craigs Royal Hotel Trophy  
Best Regional Chardonnay 2009

### New Release

Galli Estate's 2<sup>nd</sup> Label "Camelback" provides affordable premium Victorian wines. Grown in our Sunbury and Heathcote vineyards the soil and conditions suit our varietals and our winemaking philosophy continues to ensure gentle handling exhibiting the wines distinctive flavours of our terroir. Camelback range currently boasts five beautiful wines.



#### Nebbiolo Rose'2011 (Heathcote) \$20.00

A unique copper/onion skin colour, displaying wild herbs & bay leaves. Slightly sweet, with lovely length and body, enjoy chilled

#### Sauvignon Blanc 2011 (Sunbury) \$18.00

Pale straw colour with a touch of green, this wine has lively passionfruit, melon, and lime with a touch of fresh herbs on the nose. These characters follow through on the palate with a gooseberry and lemon. The palate is soft and persistent with a clean finish

#### Chardonnay 2009 (Sunbury) \$18.00

Pale lemon/gold in colour, this wine has aromas of melon, citrus, and white peach. These characters continue on the palate with peach/nectarine and lemon fruit, with a touch of mealy nuttiness. A lively, crisp, yet generous wine, perfect for casual dining

#### Sangiovese 2009 (Heathcote) \$20.00

A savoury food friendly wine full of juicy sour cherry fruit. This wine is full of lifted dark cherry and spice on the nose. It is a supple, silky wine that is dense, savoury, and very refined

#### Shiraz 2009 (Heathcote) \$20.00

Deep purple red in colour, this wine exudes a heady ripeness. The nose is aromatic with spicy blackberry coulis and violets. The palate is rich with blackberry, vanilla and spice, with savoury dried herb and fennel seed not on the finish. This wine has a touch of Viognier to lift the nose and add complexity and richness to the palate.

### Words from The Winemaker

Winter, as always is a time to prepare for bottling and putting the new reds to bed in barrels.

There's some exciting new wines stemming from the 2011 vintage. Last month we bottled our first Nebbiolo Rose, which has a unique copper colour displaying wild herbs and bay leaves with a touch of sweetness to excite those on a warm summer's day. We've also bottled our 2011 *Galli Estate* Pinot Grigio and a new 2011 *Camelback* Sav Blanc, ready to take off in the spring for those fillies wanting to whet their appetites during the spring carnival.

Winter is an important time for the 2010 reds, they've been maturing for over 12 months in french oak barrels and are now sitting soundly in bottle maturing for a few years before release. The 2010 Heathcote Block Two Shiraz will be

certainly worth waiting for, likewise with the Sangiovese with release estimated 2013/2014.

Post harvest, the 2011 reds are now starting to emerge as barrel maturation is shaping these wines into some elegant and restrained styles. It's still early days for these wines but the Tempranillo, Nebbiolo and Shiraz will express the best of the 2011 vintage, showing great depth and richness. My job now is to wait with held breath and watch with excitement as the wines progress and mature, so to give you a little piece of our soil and story to enjoy with friends.

Ben Ranken

## Words from our 2 Vineyards

Our last newsletter commented we were back to some normality (weather wise), it couldn't have been any further from the truth as it was one of our coldest summers resulting in us having to pick 4-5 weeks later than usual. We had, as did most other vineyards, a very busy season keeping disease break outs to a bare minimum & making sure fungicides and foliage management were kept up.

Although the season was challenging Chardonnay and Pinot Grigio were outstanding &

Shiraz picked in mid-April shows superb qualities. Rainfall was modest, with no disease found in the reds and any affected fruit was consequently removed.

We are still committed to ongoing landscaping and for those who have recently visited you would notice the first stage has been completed and the second stage, our "insectarium", will be finished by November. It comprises of plants that will attract native insects thus introducing natural predators to the vineyard, feeding on moths and caterpillars that are detrimental to the vines.

Vineyard Managers:

Sunbury: John Armstrong

Heathcote: Stuart Wareham

## Wine Maker for a Day

Book now to secure your place for this intimate experience in March 2012 where you will interact with the Owner, Winemaker, Vineyard Manager, & the Galli Team.

Your activities for the day will be:

- ❖ Wine Tour
- ❖ Wine Blending
- ❖ Luncheon
- ❖ Grape Sampling/tasting

At day's end you will be presented with your individually blended personalised labelled bottle of wine to take home, making it easy for you to recount your winemaking skills with your loved ones.

Cost \$130.00 pp - Contact Amy asap as places are limited.



## Bud to Bottle

For the wine lover who has everything details coming in next newsletter!

## Tasting Night

On Wednesday 16<sup>th</sup> November Galli Estate will host a wine tasting night where we will introduce our latest releases. This will include our museum stock, reserves and to make the evening complete we will be offering tasting platters to compliment our choice of wine. Hosted from 5.30 to 7.30pm there will also be an opportunity to speak with our winemaker.

Cost: \$10 members or \$15 non members

Space is limited so please contact Amy at our office.

## Business Card Bowl

Congratulations Michael Catlow from Boyden Global Executive Search- this month's lucky winner

## Wine Humour

Woman sitting at home on the verandah with her husband and she says, "I love you."  
He asks, "Is that you or the wine talking?"  
She replies, "It's me.....talking to the wine."

## Keep in touch



Please visit our facebook page, where you will find information on upcoming events, specials and latest releases.

Ben our Winemaker is now on twitter, you can follow him @ben\_ranken.

## Upcoming Events

- ❖ **8<sup>th</sup> & 9<sup>th</sup> October**  
Heathcote Wine Festival
- ❖ **26<sup>th</sup> October**  
Tasting night
- ❖ **13<sup>th</sup> November**  
Olive Festival @Tabcorp Park  
from 9.30 to 5pm
- ❖ **27<sup>th</sup> November**  
The Age Harvest Festival Werribee  
Park from 9.30 to 5pm
- ❖ **5<sup>th</sup> February 2012**  
Harvest N' Graze Festival Caulfield  
Racecourse from 10 to 6pm