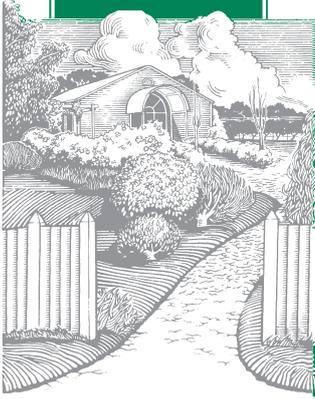


BURGE FAMILY
WINEMAKERS
BAROSSA VALLEY



EST. 1928

NEWSLETTER

Dear Subscriber,

Next year, 2008, will represent 80 years of continuous winemaking by three generations of our family, in the Barossa. My grandfather Percival commenced winemaking as a result of severely depressed grape prices, in turn resulting from the abolishment, in the late 1920s, of a preferential Commonwealth Bounty on Australian wine shipped to the UK. The choice was simple - either sell your grapes at a price near or under cost of production, or learn how to make wine. Percival chose the latter, and on the eve of the great Depression, started a wine company soon to be known as P.N. Burge & Sons, then Wilsford Wines P.L. which later was to trade as Burge Family Winemakers.

History has it that he was an energetic promoter, travelling far and wide through out the state of South Australia and he soon developed a reputation for the quality of his wines, which in those days were exclusively sweet fortified styles. Interestingly an often repeated mantra of his was, "the quality is remembered long after the price is forgotten." It probably wasn't until my adult years, when I started making, but probably more importantly, marketing wine, that these words resonated so clearly. (His other mantra, more general in nature but equally significant was, "there are many people out there who know the price of everything and the value of nothing.")

I was recently thinking about Perc (as he was known) when travelling from Frankfurt to Kassel on a train that occasionally topped 300 kph as it zoomed through the German countryside on a chilly overcast Monday morning. The trains, and roads, he travelled on many years ago promoting his wines were a far cry from Business-class airline seats or the German ICE train that his grandson enjoyed on a recent trip to Germany, Belgium and the Netherlands. Neither would the lunches and dinners, at one and two-star Michelin Guide restaurants, resemble anything like the food he would have experienced on the road. One common thread however, that would help overcome a mutually shared tiredness, would have been the satisfaction of achieving sales in a near-saturated market. To walk into a restaurant in Amsterdam and have the owner say that he liked very much the stylish complexity of the Olive Hill red and that he often recommended it to his clients gives you an indescribable buzz. And even more so when it also happens in Antwerp or Boston, or Calgary, Nashville, Singapore or Tokyo. There's an old saying in our industry that you plant a vineyard for your grandchildren; thank you Perc, I hope you're pleased that wines from your vineyard are enjoyed in many cities worldwide. (And, yes, it was certainly a thrill to watch the Belgium Grand Prix live, from a seat at the famous Eau Rouge turn - it wasn't all work!)

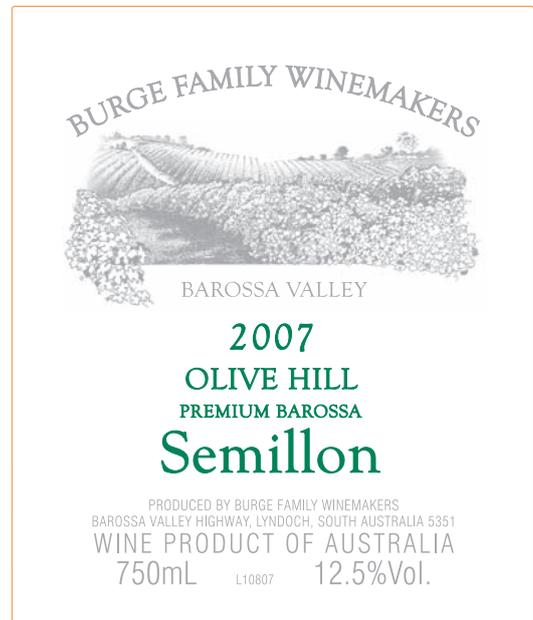
This Newsletter heralds the release of two new wines and the 're-release' of a special wine that has somehow remained under the radar. Initially released in late 2006, the **2005 Shiraz - Souzao** is developing beautifully, and has shown very well in tastings on my recent travels, hence its inclusion in this issue. The **2007 Olive Hill Semillon** represents the smallest (and most expensive!) bottling of O.H. Semillon ever but, unlike the 2003 vintage Semillon (which we sold, as grapes, on the day of harvest) this wine is a cracker. The **2005 D & OH Shiraz - Grenache** is one of the last of the great '05 reds to be released, and well worthy of some cellaring to bring it to its peak. Further tasting notes overleaf, together with details of the **New Releases Dozen** offer.

To highlight the outstanding '05 Olive Hill S.M.G. we've put together a special **Olive Hill Red** mixed dozen (see back page) comprising earlier vintages, now in short supply, together with the current '05 vintage. I trust you enjoy the newly released wines and take the opportunity to replenish stocks of previously released wines which, with some time in bottle, are settling nicely.

Cheers and best wishes,

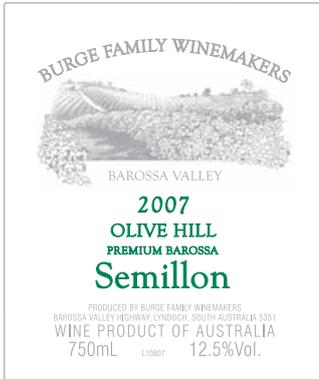
Rick Burge

NEW RELEASE



NEW RELEASES

2007 OLIVE HILL SEMILLON (V.LIMITED)



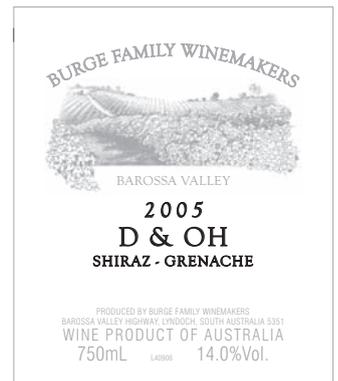
Total volume of the 2007 vintage of our Olive Hill Semillon was 6 bottles short of 130 dozen, so it was not surprising that the labels (front and back) cost \$23 per dozen! (I haven't done any other production costings for the '07 vintage - the numbers wouldn't look nice.) The positive however is that the resulting wine is remarkably good. Although severe drought conditions prevailed during the period leading up to harvest, ripening temperatures were moderate and we were able to get some water to the vines when they needed it, to produce a minute yet high quality crop. (Colleagues in the Barossa have said they have experienced the same with wines from established Riesling vineyards.)

Immediately appealing green-gold colour and bright condition. The aromas are similarly striking; pronounced citrus-like varietal characters with tropical-fruit overtones, not unlike the characters of the 2002 and 2005 Semillons when young. The palate shows restrained Semillon fruit, again with hints of tropical fruits and balanced with a fresh yet balanced acidity. Enjoy a few bottles over the coming summer months and, as winter approaches, cellar the rest for another 3 - 4 years. Drink up any of the 2000 or 2004 vintage - drinking at peak now - or the 2002 vintage, which is drinking beautifully yet holding well.

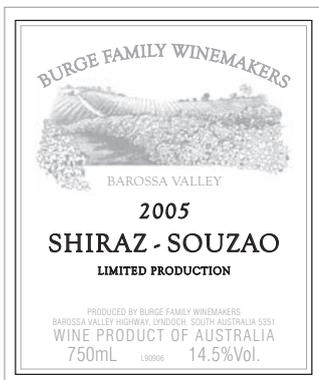
2005 D & OH SHIRAZ GRENACHE

A blend of 80% Shiraz from the Draycott block and 20% dry-grown Grenache from the adjacent Olive Hill block. Oak maturation was minimal, our aim being to highlight the fruit characters of this very complimentary and traditional blend.

With another 3 - 5 years cellaring, we look forward to seeing a stylish, complex red evolve. James Halliday probably sums it up best in his 2008 Wine Companion, when he describes it as, "Medium bodied; the juicy, berry grenache contribution is evident, but the shiraz rules the roost in flavour and structure, though still an easy-drinking style." 89 pts.



2005 SHIRAZ - SOUZAO (V.LIMITED)



We have featured this wine again as we believe it slipped off the vinous radar soon after release, probably due to its small production and, as with all new varieties and blends, extra effort is needed early. Due to my recent travels, I've seen the wine on a number of occasions and been pleasantly surprised with its development, and also people's positive reaction to the blend.

We've used the minor Portugese variety Souzao in this blend for two main reasons. It thrives in warmer climes and, at full maturity, retains surprisingly good levels of tartaric acid, with a correspondingly good PH measurement. This results in great colour and fresh fruit flavours, and when blended with opulent Shiraz, enhances the Shiraz fruit but with certain restraint and a degree of freshness to the fruit profile.

This wine displays quite intense colour, and attractive fruit/spice complexity, and on the palate, rich fruit with well integrated tannins and a long flavoursome and complex finish. Developing nicely.

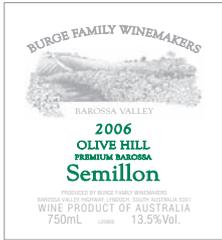
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Email us with your postal address, to receive our regular Newsletters, outlining the new wine releases, special offers and wine/music events.

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PREVIOUS RELEASES

2006 OLIVE HILL SEMILLON



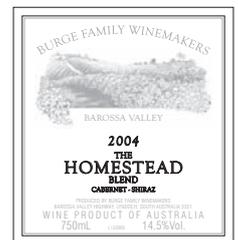
The 2006 vintage continues a run of 3 consecutive, above-average quality vintages, and although quantity was a little down, quality remained high.

The appearance is immediately appealing; pale straw-gold with pronounced green tints and bright/brilliant in condition.

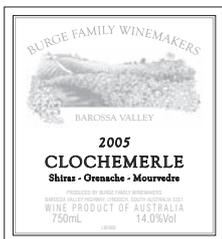
The aroma exhibits the characteristic citrus-like varietal fruit with some floral and beeswax overtones. These all combine with a fresh, balanced acidity to give a refreshing palate structure and crisp finish. A complete wine, with great balance and varietal fruit. Drink a few bottles over the coming months, but make sure some bottles are put aside for further cellaring as we believe this wine will age beautifully. Highly recommended

2004 HOMESTEAD BLEND CABERNET-SHIRAZ

A Stylish, medium-bodied blend of Cabernet Sauvignon (84%) from both the Draycott and Olive Hill blocks, and 16% (Draycott) Shiraz, and aged exclusively in French oak for 14 months prior to bottling. It's a cracker of a wine, with its immediately different nose - all florals and herbaceous Cabernet characters - and tight, or should I say taut, palate with the trademark Cabernet tannin backbone and finish. The 16% Shiraz adds a little fleshy fruit where it's needed, but is very much a minor player where varietal expression is concerned. All it needs is some cellaring time to let those tannins soften and the Cabernet fruit to come to the fore. Highly recommended.



2005 CLOCHEMERLE SHIRAZ GRENACHE MOURVEDRE



2005 represents the second of three excellent crops in succession. Good winter and spring rains in 2004 and near perfect ripening condition leading up to the '05 harvest resulted in the Grenache over-cropping somewhat. Although dry-grown, and hand-pruned back fairly hard, the younger (12-15 y.o) Grenache used in this wine experienced a healthy and very fruitful bud-burst and subsequent fruit set.

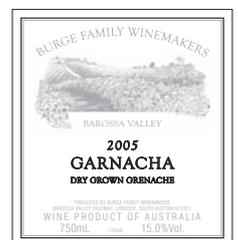
Overcropped Grenache, like Pinot Noir, produces very ordinary wines indeed, so we selectively picked the smaller-berried, darker-coloured bunches for dry red with the rest going into Port wine.

As a result there is a lower percentage of Grenache in the blend and for the first time for many years, the '05 Clochemerle is Shiraz dominant and this is a feature of the '05 blend. Rich, berry fruit and a vibrant flavoursome yet firm palate has resulted in a wine that will surprise many with its cellaring potential. A great sub- \$20 wine.

2005 'GARNACHA' DRY GROWN GRENACHE

The outstanding nature of the '05 vintage is very evident in this wine. Good varietal definition - spice and sweet, berry fruit - combines with a fine tannin backbone resulting in great palate structure. Prior to bottling, the wine underwent 12 months maturation in exclusively (aged) French oak, however the oak influence is negligible; I firmly believe that overt oak clashes with varietal Grenache fruit. Cellar with confidence for 3-5 years. Highly recommended. .

"Pure, structured, fruit-driven grenache. A great example of this label. Adorned with flavours of raspberry, aniseed, dry chocolate and red pebbles, it sits bright and vibrant in the mouth before coating your gums in chalky, expansive tannin. The alcohol is high (15%), but the wine is very good. Again the value is exemplary. Drink: 2007-2014." **92 points** THE WINE FRONT, May 2007.



2005 OLIVE HILL SHIRAZ-MOURVEDRE-GRENACHE



The consistent quality of the Olive Hill Shiraz, together with the complimentary varietal character of the Mourvedre and Grenache - both dry-grown - and the fine-grained tannin from the French oak results in a complex, stylish red of great finesse. We believe this wine to be a good example of the modern, single vineyard Barossa red blend from an outstanding year, that with another 3-5 years cellaring, will develop beautifully. Highly recommended.

"Stand-out wine. Beautifully balanced, beautifully flavoured, long and juicy and satisfying. Full of plums, blackberry, smoke, graphite, chocolate and cedar flavours, it keeps ringing through your memory long after you've swallowed the last of it. A top-notch wine from a top-notch producer. Drink 2007-2014. **94 points** THE WINE FRONT, May 2007.

OLIVE HILL RED SELECTION

We believe the current vintage (2005) of our premium Olive Hill red blend to be our best release yet, and at cellar door the current release is nearly always the vintage being promoted, sold and generally talked about. It's not until you're overseas with a representative of your importer in that particular country, that you get to see older vintages with a regularity that enables you to see the blend 'up close' so to speak. When you see bottles opened of the 2002 vintage or the 2004 vintage, perhaps five or six times in a week, you get a much clearer picture of where it is (in its vinous life) and how its 'travelling'.

I was mightily proud, on my recent trip to Europe, to see the Olive Hill blend presented at various dinners and tastings, with some of the best food I've had the pleasure to put in my mouth, and for it to shine at every occasion. On my return, I checked stocks of older vintages we had put aside and assembled the following special dozen (offered only to mailing subscribers) highlighting this single-vineyard blend.

1 BOTTLE

2000
OLIVE HILL
SHIRAZ - GRENACHE - MOURVEDRE

PRODUCED BY BURGE FAMILY WINEMAKERS
BAROSSA VALLEY HIGHWAY, LYNDOCH, SOUTH AUSTRALIA 5351
WINE MADE IN AUSTRALIA
750mL L10601 14.0%Vol

2005

"Stand-out wine. Beautifully balanced, beautifully flavoured, long and juicy and satisfying."

94 pts. THE WINE FRONT, May 2007.

"One of the best examples going around of this blend, albeit Shiraz (71%) is by far the dominant partner; offers a complex spray of spicy black fruits with wafis of dark chocolates and mocha."

94 pts, James Halliday, 2008 Wine Companion.

2 BOTTLES

2002
OLIVE HILL
SHIRAZ - GRENACHE - MOURVEDRE

PRODUCED BY BURGE FAMILY WINEMAKERS
BAROSSA VALLEY HIGHWAY, LYNDOCH, SOUTH AUSTRALIA 5351
WINE MADE IN AUSTRALIA
750mL L20803 15.0%vol.

2003

"Long and sinewy, its spicy flavours of dark berries and black olives culminate in a lingering savoury finish of firm bony tannins and vibrant fruit. A delightful older style."

91 pts, Jeremy Oliver, June 2005.

2005
OLIVE HILL
SHIRAZ - MOURVEDRE - GRENACHE

PRODUCED BY BURGE FAMILY WINEMAKERS
BAROSSA VALLEY HIGHWAY, LYNDOCH, SOUTH AUSTRALIA 5351
WINE PRODUCT OF AUSTRALIA
750mL L60906 14.5%Vol.

2002

"...Bursting with fruit, its searingly intense palate of concentrated small berry and dark plum flavours finishes long and savoury, with integrated nuances of vanilla oak and fine tannins."

93 pts, Jeremy Oliver, Dec 2003.

2 BOTTLES

2003
OLIVE HILL
SHIRAZ - GRENACHE - MOURVEDRE

PRODUCED BY BURGE FAMILY WINEMAKERS
BAROSSA VALLEY HIGHWAY, LYNDOCH, SOUTH AUSTRALIA 5351
WINE MADE IN AUSTRALIA
750mL L30804 15.0%Vol.

3 BOTTLES

2004
OLIVE HILL
SHIRAZ - GRENACHE - MOURVEDRE

PRODUCED BY BURGE FAMILY WINEMAKERS
BAROSSA VALLEY HIGHWAY, LYNDOCH, SOUTH AUSTRALIA 5351
WINE MADE IN AUSTRALIA
750mL L120905 14.5%Vol.

4 BOTTLES

2004

"...this finely crafted wine has a funky bouquet of red plums, cherries and berries over nuances of forest floor and animal hide. Long and concentrated, its dark, pristine and slightly jammy palate becomes smooth and elegant, finishing with a bright core of fruit framed by velvet tannins."

92 pts. Jeremy Oliver, July 2006.

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Email us with your postal address, to receive our regular Newsletters, outlining the new wine releases, special offers and wine/music events.

EMAIL: draycott@bidgefamily.com.au