

**BURGE FAMILY
WINEMAKERS**
BAROSSA VALLEY



EST. 1928

NEWSLETTER

Dear Subscriber

The 'short, sharp and shiny' 2016 vintage is now well behind us and we're currently enjoying a gloriously wet winter. Although very cold and wet underfoot (read; awful pruning weather!) it's lovely to experience above-average winter rainfall - up 100mm on 2015 - that is no doubt replenishing sub-soil moisture so important in dry-grown (and only lightly irrigated) vineyards such as ours. We've experienced some very dry years in the last decade and our reliance on mains water has resulted in some staggering water bills!

Vintage 2016 was quite remarkable for a number of reasons. It was the earliest start ever, having never picked in January before and although at the very end of January, it still seemed strange picking the Semillon at a time, decades

previously, that I would have been holidaying with family at a favourite spot of Yorke Peninsula. It has been said that harvest commencement in Australia has crept forward at the rate of one week per decade - this has certainly been true in our case. It was also the earliest finish ever, having pressed off the last red on March 23rd, a few days before Easter. It seemed that vintage finished before it really got into full swing!

The upside of V16 is that we've made some special wines, a sentiment shared by many Barossa colleagues. If you kept your wits about you in the chaotically, 'concertinaed' vintage, and picked at the right time, there was some special fruit to be harvested and, correspondingly, equally special wine resulting. Mercifully heat wasn't an issue this vintage so overall fruit quality, and composition, was excellent.

This newsletter announces the release of 4 new and quite divergent red styles, and a release from our Maturation Reserve stocks.

The **2014 Clochemerle G.S.M.** continues the long tradition of this label for great value, everyday drinking and an ability to fill out nicely with a few years in bottle. A new blend, garnering some tremendous reviews, in **2013 The Hipster**, a Grenache-Monastrell-Tempranillo trio showing rich, stylish fruit and great balance. Be quick to grab some **2014 Garnacha**; from vines planted in the 1920's, yields have dropped off markedly so although quality is consistent, quantity is variable. Also from low-cropping vines is the **2013 Draycott Shiraz**, for many years our flagship red produced from exceptional fruit and matured exclusively in top quality French oak and very age-worthy. And finally from our Maturation Reserve stocks comes the **2012 Olive Hill Semillon**, from an exceptional vintage and just starting to hit its straps!

As always, there's a **NEW RELEASES DOZEN** with attractive savings, together with **3 single vineyard dozens** comprising older vintages of OLIVE HILL SEMILLON, DRAYCOTT SHIRAZ and OLIVE HILL S.G.M., likewise at attractive savings and a great opportunity to re-stock some older, favourite vintages.

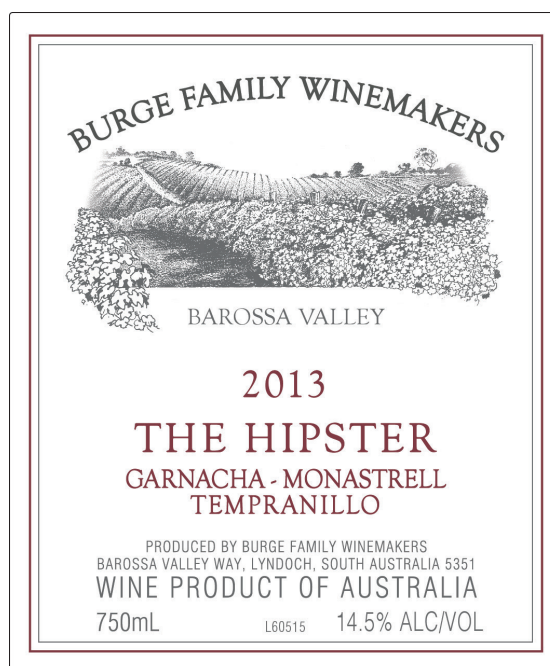
Five exciting new wines, together with some special back-vintages in the mixed dozens - we trust you'll find something to suit both palate and budget in our latest offerings.

May quality wine continue to fill your glass.

Best wishes

Rick Burge

NEW RELEASE



"It is a soft and savoury wine, described by those with which I shared it as "Bloody delicious". You can't really ask much more for \$25 a bottle."

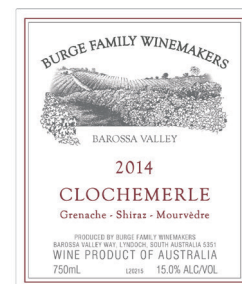
Winsor Dobbin, April 2016

NEW RELEASES

2014 CLOCHEMERLE G.S.M

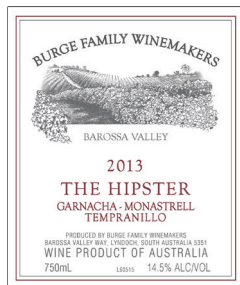
\$18 bottle/\$198 doz.

The perfect 'house-red' style, to be enjoyed whenever a quality glass of red is required, be it mid-week with your favourite pasta dish or around the barbeque with weekend friends or simply when a 'second bottle' is needed. Vintaged from Grenache (67%) from Olive Hill, Shiraz (20%) from the Draycott block and Mourvedre (13%) also from Olive Hill, this classic Barossa blend combines the 'cherry-like' freshness of Grenache with the rich fruit and colour of Shiraz, and 'spice' and tannin from Mourvedre. Purity of fruit, freshness of style and a rich, soft yet long-flavoured palate are highlights of this wine.



2013 THE HIPSTER GARNACHA-MONASTRELL-TEMPRANILLO

\$25 bottle/\$275 doz.



A new blend from us yet these Iberian varieties have, in various combinations, been known to accompany each other for many years in Spain. This blend comprises Garnacha (42%) and Monastrell (31%), both from Olive Hill, and Tempranillo (27%) from the Draycott block and prior to bottling, a minority portion was aged in seasoned oak barriques. Exhibiting a soft, rich palate with savoury overtones, and balancing this long-fruited palate are fine-grained, dusty tannins, giving a subtle grip to the finish that would ideally suit rich meat dishes (especially those cooked-on-the-bone) and spicy tapas-style grazing plates. Cellaring; 3-5 years.

2014 GARNACHA DRY GROWN GRENACHE

\$28 bottle/\$308 doz.

Vintaged from dry-grown, old-vine Grenache growing in the lower reaches of Olive Hill, in clay loams containing various levels of crushed quartz. Contains 6% Mourvedre from vines growing nearby, and, prior to bottling, spent 15 months in seasoned French oak barriques. Limited!

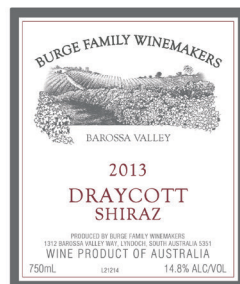
Campbell Mattinson probably sums up the wine best in his review in **WINEFRONT**, April 2016.

"... this is a wine of detail and finesse, even elegance. By detail – an overused/abused word – I simply mean that the flavours seem penned in fine ink. There's an intricacy to the wine. It's all red berries, spice, earth and florals and it has lilt and length. There's plenty of chew to the tannin too. In the end it's an easy wine to applaud."



2013 DRAYCOTT SHIRAZ

\$35 bottle/\$385 doz.

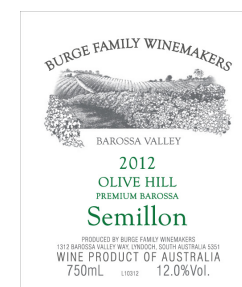


From a dry year, with corresponding lower-than-normal yields, the Shiraz growing in the Draycott block has again produced quite outstanding fruit. Hand-picked at optimum ripeness, the fruit was crushed into fermenters where a 'cold soak' of some 45 odd hours preceded the commencement of fermentation with natural ('wild') yeasts. A partial barrel ferment in new, tight-grained Allier (Fr.) oak barriques was followed by a period of 16 months in a combination of new (45%) and 1 and 2 year-old barriques. A stylish yet complex red, at the moment rather tight and closed, reminding me very much of the 2000 Draycott in its youth – now drinking superbly. A long-living Draycott but in limited quantity.

2012 OLIVE HILL SEMILLON Maturation Reserve

\$28 bottle/\$308 doz.

From the exceptional 2012 vintage this wine is cruising! Whilst developing some lovely perfumed, floral notes and some honey-ing on the palate, the wine still displays freshness and an overall crispness of style. Certainly enjoy a bottle or two this winter – with a nice scallop and/or baked fish dish – but don't hesitate to put some aside for further cellaring. (The 2008 vintage is drinking superbly at present and still 2-3 years off peak.) Bottled early, without any oak influence (or skin contact as suggested by one scribe!) the Semillon from Olive Hill are picked at normal ripeness and hence always shows great varietal fruit and strong green hues when young, something I look for in quality Semillons. Highly recommended



NEW RELEASES DOZEN

Please Note: Offer closes 12/8/16

3 BOTTLES EACH;
2014 CLOCHEMERLE
2013 THE HIPSTER

2 BOTTLES EACH OF;
2014 GARNACHA
2013 DRAYCOTT Shiraz
2012 OLIVE HILL Semillon Maturation Reserve

\$265.00
Save \$46

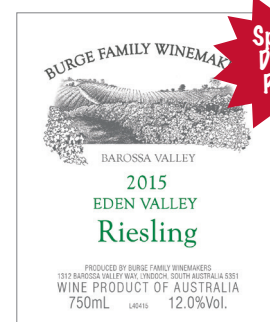
PREVIOUS RELEASES

2015 EDEN VALLEY RIESLING

\$26 bottle/\$260 doz.

"Rick Burge has broadened his 'estate grown' philosophy with this riesling, sourced from Wayne Ahrens' High Eden vineyard. All the lime zest and lemon juice tension of High Eden is preserved amidst the ripe concentration and power inherent to the 2015 season. The result contrasts spicy fruit presence with focused acid line and excellent persistence."

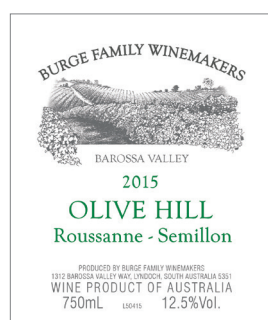
Tyson Stelzer, BAROSSA LIVING, Winter 2016



**Special
Dozen
Price**

2015 OLIVE HILL ROUSSANNE-SEMILLON

\$28 bottle/\$168/6 bottle



A unique blend of roughly equal parts Roussanne and Semillon, both growing in our Olive Hill block. A severe frost in Oct 2014 decimated the Semillon, and a greatly reduced second crop ripened in conjunction with the Roussanne growing nearby, so the two varieties were co-fermented and bottled early without oak. It's fresh and long-flavoured, showing the typical savoury texture of Roussanne and the citrus-like acidity of Semillon.

2014 THE SPANNER TEMPRANILLO-GRENACHE

\$20 bottle/\$200 doz.

A tried-and-true Spanish blend, of 60% Tempranillo from the Draycott block and 40% Grenache from Olive Hill, matured in tank and bottled early to retain fruit and freshness.

The savoury Tempranillo combines beautifully with the 'cherry-like' Grenache, giving rise to a vibrant red with an attractive 'crunchy' freshness, and the perfect stablemate to the Clochemerle blend.

"Drinkability writ large. Extra points for deliciousness."

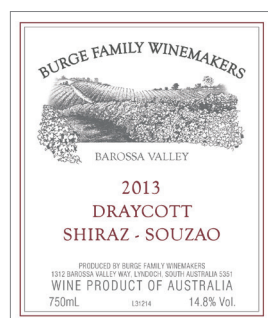
Campbell Mattinson, WINEFRONT, October 2015



**Special
Dozen
Price**

2013 DRAYCOTT SHIRAZ-SOUZAO

\$25 bottle/\$275 doz.



Last vintaged in 2005, bottles of which are showing no signs of wear or tear, this blend incorporates the ever-reliable Barossa Shiraz (78%) with a minor Portuguese variety SouzaO, which at full maturity retains great acidity and correspondingly, a most favourable pH. SouzaO would be considered a high anthocyanin variety and this is amply exhibited in both the colour and overall tannins, so when blended with richly fruited Shiraz you combine the best of both worlds.

The 2005 vintage is drinking beautifully and we believe this wine too has many years ahead of it. Enjoy with gelatinous beef dishes such as cheek and/or any meat cooked on the bone.

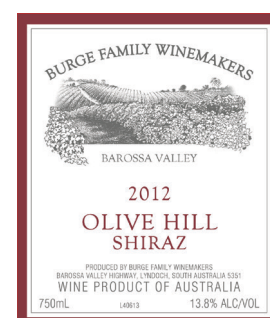
2012 OLIVE HILL SHIRAZ

\$28 bottle/\$308 doz.

Birds devastated our late-ripening Grenache and Mourvedre crops in 2012 so this higher-than-normal Shiraz blend contains only 9% Grenache and no Mourvedre. Aged in Allier (Fr.) barriques, 30% new, this wine shows rich, stylish fruit which is balanced nicely by fine-grained tannins, and a classy red will result with another 3-8 years cellaring. A great wine from an exceptional year.

".....plush blackberry fruit, quality oak entirely integrated on the medium bodied palate, the tannins ripe and soft. The best for many years."

James Halliday, WINE COMPANION

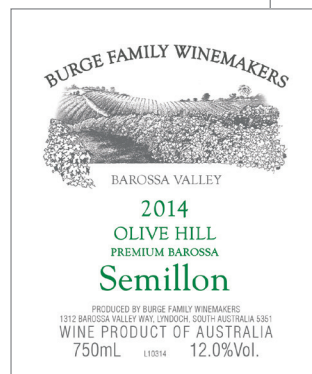
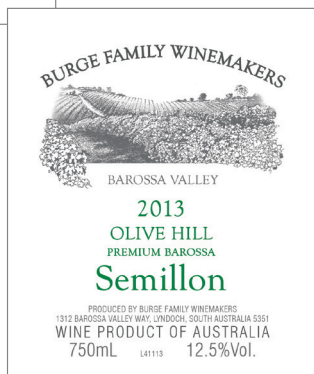
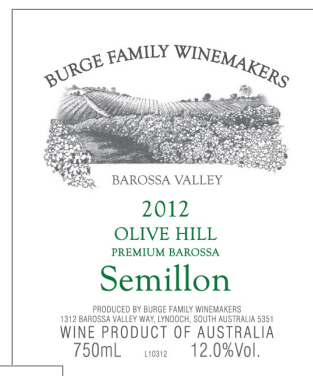
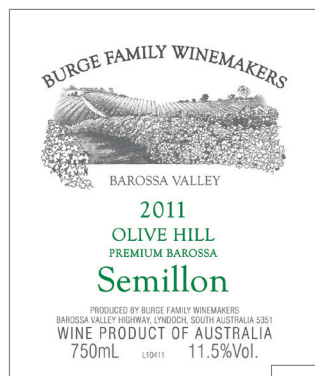


SEMILLON DOZEN

*Three bottles each of 4 recent vintages.
All capable of further careful maturation,
especially the 2013 vintage (from a low
yielding vintage, with some oak influence)
and the crisp 2011 vintage.*

\$276.00

Per Dozen (Ave. \$23/bottle)

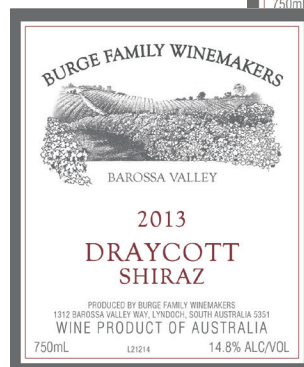
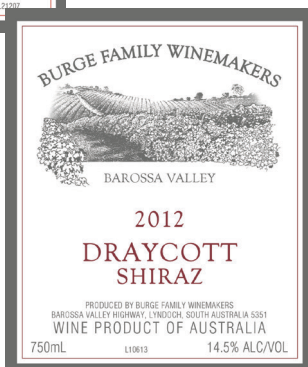
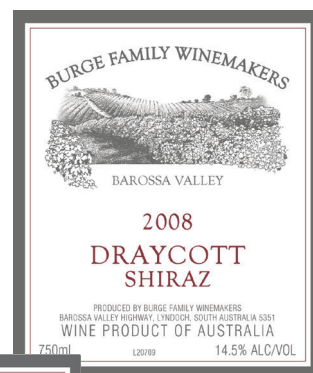
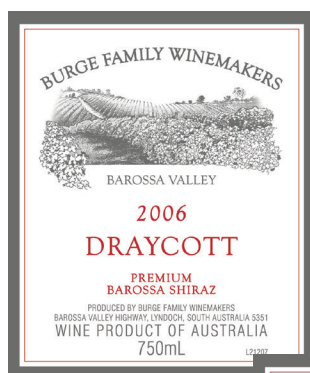


DRAYCOTT DOZEN

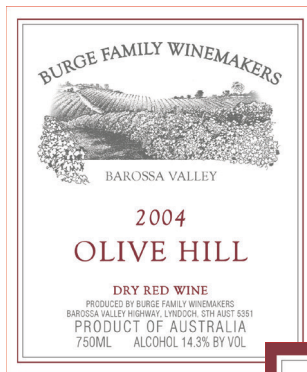
*Three bottles each of 4 outstanding
vintages, comprising 2006, 2008, 2012 and
2013. The '06 and '08 are ready to drink -
don't forget to stand, decant carefully and
breathe for 1-2 hours - while the 2012 and
2013 are capable of another 6-10 years.*

\$336.00

Per Dozen (Ave. \$28/bottle)



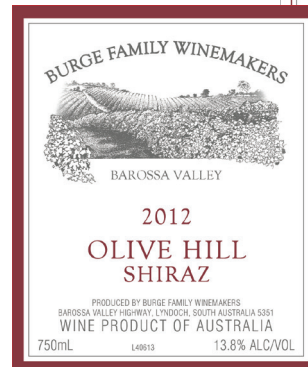
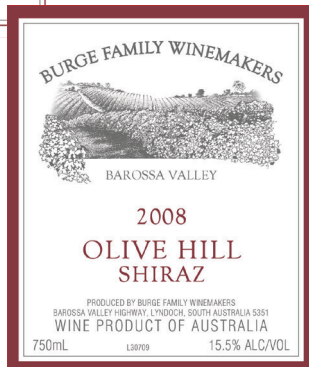
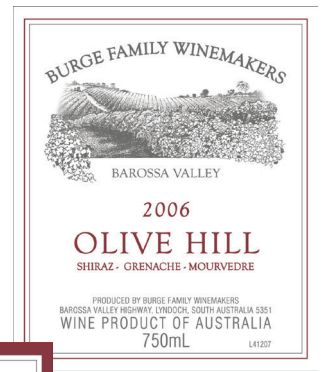
OLIVE HILL DOZEN



Three bottles each of 2004, 2006, 2008 and 2012. Cellar the 2012 further while you enjoy the older vintages, after standing, decanting and 1-2 hours breathing.

\$276.00

Per Dozen (Ave. \$23/bottle)



AVAILABILITY OF OUR WINES

We are often asked about the availability of our wines, especially by those who have visited our cellars, enjoyed the wines and wish to purchase more.

*Due to the limited nature of production the wines from our vineyard estate are generally only available from our Cellar Door Sales facility, either by email phone or fax order, or of course by personally visiting our cellars. We feel that by marketing direct we can pass on many benefits to the consumer, especially cost savings, while at the same time promoting our wines in a personal yet efficient manner. So if you can't visit the vineyard on a regular basis, may we suggest using our door-to-door freight facility. Your wine order is processed promptly and despatched via Australia Post to your home, workplace (even a neighbouring friend) or to a post office address - **an attended delivery address is essential** as our carrier (and indeed ourselves) cannot be responsible for wine left unattended.*

Wine purchased from our Newsletter can be held at our cellars, if you prefer to collect at a later date - simply nominate this on the enclosed order form.

TO ORDER WINE

e-mail: draycott@bugefamily.com.au
Please include delivery address, credit card number and expiry date.

Or

TELEPHONE: (08) 8524 4644, using your credit card, (Visa or Mastercard).

FAX: (08) 8524 4444

Complete the order form and fax to the above number.

Or

POST: Complete and detach the order form and post to Reply Paid 330, Lyndoch S.A. 5351.

CELLAR DOOR OPEN

Monday, Friday, Saturday 10am-5pm and Sundays of Festival and Public Holiday weekends.

PRICE LIST - ORDER FORM

Winter 2016	Qty	\$/Bot	\$/Doz	Total
2015 Eden Valley Riesling (6 bot.min)	26.00	260.00
2015 Olive Hill Roussanne-Semillon (6 bot.max)	28.00	168/six
* 2012 Olive Hill Semillon Mat. Res.	28.00	308.00
* 2014 Clochemerle GSM	18.00	198.00
2014 The Spanner Tempranillo-Grenache	20.00	200.00
2013 Draycott Shiraz-Souzao	25.00	275.00
* 2013 The Hipster Garnacha-Mosastrell-Tempranillo	25.00	275.00
* 2014 Garnacha Dry Grown Grenache	28.00	308.00
* 2013 Draycott Shiraz	35.00	385.00
2012 Olive Hill Shiraz	28.00	308.00
* NEW RELEASES DOZEN	-	265.00
SEMILLON DOZEN	-	276.00
DRAYCOTT SHIRAZ DOZEN	-	336.00
OLIVE HILL REDS DOZEN	-	276.00

Sub Total

*New Release

Freight charges
(See Below)

**Wine is despatched in multiples of
6 or 12 bottles, via Australia Post.**

Total

Name:

☐ Collecting

☐ Please Deliver

Delivery Address:

Postcode: Tel: ()

Fax: ()

e-mail:@.....

Please find enclosed cheque/credit card details

Visa/Mastercard

Card Number: / / /

Expiry Date : /

Signature:

FREIGHT CHARGES (Includes Insurance)

	6 Bot.Ctn.	12 Bot.Ctn.
Adelaide	7.00	7.00
S.A. Country	11.00	13.00
Melbourne	9.00	13.00
Vic. Country	14.00	20.00
Sydney	10.00	15.00
N ^o Castle/ Wol'gong/ Gosford	12.00	16.00
N.S.W. Country	15.00	20.00
Canberra	12.00	16.00
Brisbane	13.00	18.00
Gold/Sunshine Coasts	14.00	20.00
Qld. Country	18.00	25.00
Tasmania	19.00	29.00
Perth	14.00	22.00
W.A. Country	20.00	32.00
Darwin/Alice/NT	22.00	34.00

POST TO: BOX 330 LYNDOK, S.A. 5351 (Free Post Envelope)

TEL: (08) 8524 4644 OR FAX: (08) 8524 4444

EMAIL: draycott@burgefamil.com.au