

August 2009



A huge welcome to all our new mail list members. It's exciting for us to see so many people who are keen to join our crusade to give the 'mainstream' a wide birth and drink, perhaps lesser known, but certainly far more interesting, quality, boutique wines!

Speaking of excitement, we can't wait for you to taste our two new wine releases. Finally our 2009 Rosé and 2009 Verdelho are bottled.

### **stomp 2009 Verdelho**

This third vintage release is the best we've made yet! Just to prove we are not biased, it has already been awarded a Bronze Medal at the Cowra 2009 Wine Show.

Typical of all our Verdelho, it's extremely fresh with loads of primary fruit character. It's easy to enjoy on its own or will match most foods, particularly something spicy. \$160/case

### **stomp 2009 Rosé**

Without a doubt, this is the best Rosé we've ever released. Ok, the only one we've ever released. But it is good... The first bottle we cracked open I had to responsibly stop drinking after glass number three. I did tell my husband (and winemaker) I could easily finish the bottle, but I thought I should show some restraint! He was chuffed, because I am, by far, his harshest critic.

Like the Verdelho, our Rosé will match most foods. Serve chilled, it has a beautiful palate of sweet juicy strawberries interlaced with floral violet characters. \$148/case

### **'08 Vintage Clearance**

Although we are extremely excited about our '09 Verdelho release... we still have some '08 left. So, it's time for you to take advantage of our run out special. Just write the special mail list price on our order form. \$140/case

### **Food and Wine Aficionado**

For all Sydney's foodies come and visit us at the Castle Hill Food and Wine Aficionado at Castle Hill Showground. This event promises to be a sensational 3 day culinary experience showcasing Australia's gourmet food and wine producers. Come and experience the best gourmet produce Australia has to offer. See <http://www.foodwineaficionado.com/>

#### Details:

Fri 28 - Sun 30 August  
9am - 6pm daily  
Castle Hill Showground  
Doran Drive, off Carrington Rd, Castle Hill, 2148  
Entry Free / Parking \$10-

We will be showcasing our stomp range as well as Bishop Grove Sparkling, Mount Wareng and Telegerry Estate Wines. Make sure you come and say hi and we'll make sure we look after you

## James Halliday Review

Has anyone seen the newly released James Halliday Australian Wine Companion 2010 Edition? Our new brand has been included and our 2007 Chardonnay and Shiraz both receive 4 out of 5 glasses - "Recommended. Wines of above average quality, fault free and with clear varietal expression". So, check your cellar we'd hate you to miss out on these great wines.

## Sulphur in Wine

At risk of opening Pandora's Box I thought some demystification on the role of sulphur dioxide in wine could be a good thing. For those who are really interested check this great article on the web – <http://www.intowine.com/sulfur-wine-demystified?page=0%2C0>

So often I am asked if our wines contain sulphur dioxide. Yes, they do. However, its addition is carefully monitored and kept as low as possible.

For those who are told that a particular brand of wine contains no sulphur it is important to note that sulphur is always present in wine in varying amounts. Sulphur is a natural by-product in the fermentation process. In fact, it is even present in bread.

Although naturally present from the fermentation process most winemakers carefully use sulphur dioxide during the winemaking process because it acts as a preservative to protect juice and wine from oxidation and the influence of bacteria. Without sulphur the grape juice would turn to vinegar.

In Australia, our current Food Regulations state that you must label wine with, Preservative 220 added, if Sulphur Dioxide is used throughout the winemaking process. Although you will see this on the bottle it is generally not in high enough concentrations to aggravate most people. However, there are still many people who suffer uncomfortable symptoms when exposed to sulphur and it can certainly aggravate asthmatics - sulphur harasses the mucous membranes of the respiratory system. Some extremely sensitive palates may also suffer heartburn if the wine contains unbound sulphur.

If you are particularly sensitive to sulphur your body will probably quickly tell you if you are drinking a wine which contains extremely high levels. However, one dead give away is the 'nose'. Before you taste your wine give your glass a good swirl and then stick your nose right into the glass. Although many people have difficulty putting their finger on the description of the smell (similar to a recently struck match), it is largely sensed as an irritation to the nasal passage membranes. Should you smell 'struck match' or sense irritation I suggest you put your glass down and move on to something better.

Now I've opened Pandora's Box I'm going to run and hide...

Don't forget our Verdelho end of vintage sale...

and remember, life is for living.... so

live it... love it... stomp!

Cheers!

*Meredith McManus*



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