

Dear

The New Year has well and truly started and we are now watching and waiting as the fruit ripens and the days grow steadily shorter, always a testing time for Vignerons and winemakers as they wait for Mother Nature to do her work. The Vineyard looks fantastic as a result of 35 mls of rain in early February (and an awful lot of hard work from the two vineyard workers), the crop is perfectly balanced and there are no signs of disease anywhere. The Vineyard is silent as the birds are happy in the Marri blossom that is spread from Perth to Albany. We always dream that one year we will not have to net the vineyard to keep the silvereyes at bay. So far it has been a dream and not a reality, but perhaps 2017.....????



NEW WINES

At last we are releasing two of our beautiful reds from the exceptional 2015 vintage. And why not start with the best.....our Magpie Hill Shiraz and Cabernet Sauvignon.

2015 MAGPIE HILL CAB. SAV.

Rich, bold, fruit driven and with a beautiful balance of oak and tannin. Our 2014 was rated 97 by James Halliday and this one is right up there. I marvel at the softness of this big wine that has a fantastic future ahead of it. Unfortunately I will have to live to well over 100 to see its full development....I will drink mine early.

2015 MAGPIE HILL SHIRAZ.

As our vineyard ages the Shiraz has shown a slow, but continuing development of fruit character and herbs and spice. We believe that finally the Shiraz has reached the high standard set by the Cab. Sav. Rich and with beautiful fruit intensity it displays all the nice things about cool climate Shiraz. Robert Diletti our Winemaker has achieved beautiful balance with the wine which means it is an amazing wine to drink now, but will continue to develop for a long time.

We still have stock of the 2014 Single Vineyard Shiraz (gold medal at 2016 WA Wine Show and 94 Halliday) and 2014 Single Vineyard Cab Sav (95 Halliday)

RIESLING

There is still a little of the 2016 Invitation Riesling available and also the Sparkling Riesling 2014, but stocks of all the others are exhausted.

We have been selling some Riesling fruit for some years and have made the decision that in 2017 we will use every bunch of fruit we produce

for our own label. In addition we have a small new Riesling Block that will produce its first crop this year (and a lot more next year). This will mean we can dramatically increase our Production and hopefully keep you supplied with super Riesling for 12 months of the year.

ROSÉ

We plan to also increase our Rosé bottling this year. The dry, pale style we are making is perfect for Aussie summers and we need to have more for Restaurants that have discovered it. Hopefully our Queensland agents will also stock it this year. Apologies to the people who we could not supply, but Australians have finally discovered the joy of Rosé and like the French, are drinking lots of it.

OLD RIESLING.

We recently looked at a vertical tasting of Magpie Hill Riesling and have released 50 cases of the 2011 vintage as the one that is drinking best as an "AGED RIESLING" It has aged faster than the others and is drinking beautifully. For all those lovers of old Riesling who don't cellar wines here is a great opportunity to try something special. (It scored 97 points from James Halliday as a new wine)

WHAT' ON AT DUKE'S

APRIL 20: Wine dinner ...WA Club Perth for their members. Fully booked.

JULY ?.....Tasting in Perth for reds and new Rieslings; time and place in next Newsletter.

JULY 21: Tasting at Old Bridge cellars N. Fremantle. 4 - 7pm

JULY 27: Tasting at Freo Doctor. 4 - 7pm

AUGUST 27: Tasting/dinner at Lamonts of Cottesloe.

SEPT. 23: Degustation Dinner at the Albany Club. Book with Freddie at Duke's. If you have accommodation problems give us a call. See invitation enclosed.

Open **EVERY** day (except Xmas & Good Friday) Cellar open 10.00 to 4.30

2017 VINTAGE.

Apart from a lot greater volume of fruit, we plan to produce:

2 Our first blended red with "**SIMON'S PICK**".....Simon Jeffs our intrepid Viticulturist is selecting the very best small portions of Cab Sav and Shiraz to produce what we hope is a fantastic example of the traditional

Australian blend of these two great varieties. Release date is March 2019.



2 **The 2016 INVITATION SHIRAZ** is being made by Andrew Hoadley from La Violetta Wines. Release date March 2018

2 **The 2017 INVITATION CAB. SAV.** is being made by Luke Eckersley from Plantagenet Wines.

2 All our **2017 RIESLINGS** will be made without any "pressings" which means even cleaner more pure Rieslings this year.

THE FREEZER MAN

Because we're in the country and tradesmen are quite rare,
we tend to group our jobs for the sparky when he's there

On his most recent visit three jobs were listed down
So he started out to get them done before going back to town

The jobs were done quite quickly and to end the working day
The changes were all ticked off, then he was on his way
And when you know the job is done and lights switch off and on
You just assume it's working when the clever sparky's gone

Located where the sparky worked were things seldom used or spare
And so our visits to the shed were always very rare
It was 8 days afterwards, we'd forgotten the electric job
We went into the shed to find a bit or bob



At first it seemed a rat was dead but the smell intensified

It seemed much worse than that, a snake perhaps had died
As we got closer to the vile and putrid stench
We found that the source of it was near the storage bench



Now farmers all for many years have frozen their bulk meat
You need to store a lot of lamb, it takes a while to eat.
So tucked in the corner of our rarely used old shed
Was the freezer that we discovered was quite dead

With chops galore and several legs and fish and fishing bait
A combination rare to find in such a sorry state
So the corresponding scent was spread for half a mile
And the reaction of the humans would make a vulture smile.

With face masks and rubber gloves and holding back our gags
The contents were unloaded and stuffed in plastic bags
A hole was dug two metres deep to hold the dreadful brew
And soon the whole disastrous mix into the hole we threw.

A week of disinfecting and airing in the sun
And then we plugged the freezer in and it began to run
It seems the sparky in his haste to do the job with speed
Had accidentally NOT reconnected the vital freezer lead



This should end the story but poets can't resist
When closing off a rhyme or two to add a final twist
The local foxes dug right down to excavate that night
And ate with great gusto their gourmet fox delight.

Duke



* What an article! We've enclosed a copy of John Jens' article first published in the Western Suburbs Weekly and now hitting the national wine press. WOW WOW WOW!

The Porongurup and Stirling range areas continue to amaze people with their natural beauty Why not plan a holiday in this fantastic area. All info on accommodation etc can be found at porongurup.com.

CHEERS HURD Simon Jueddie
And Duke.

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