

Seasonally adjusted

volume 4, 2005



CHALK HILL
McLaren Vale



Maslin Beach, South Australia, 'High Tide' Emily Shepherd

VINTAGE 2005

Quite simply... a great year! Cool dry spring, surprisingly mild summer and a long dry autumn. Grapes had good natural acid, flavour came on quickly in the whites, but took a while to get there in the reds. Hence, some of the best reds may have high alcohol because the fruit was left to hang, waiting for the flavour to develop.

The wines are now sitting in barrel, about to be 'racked off' and are developing nicely.

SEA & VINES FESTIVAL 2005

Last year we dropped the chain on the gate and welcomed hundreds of visitors to the top of the hill for the Sea and Vines Festival. All Fired Up Wood Oven Pizza's are starting early this year, with breakfast pizzas and then seafood pizzas throughout the day.

The legendary Mike Festa is on board with his five-piece band, and will keep the music and dance floor rocking, so plan to come and have a drink with us on Sunday 12th or Monday 13th June. Programs are now available from 8323 8999.

NEW RELEASES

Our 2002 Shiraz and Cabernet Sauvignon have hit the shelves and they will be the perfect wines for our faithful Chalk Hill drinkers following the ripper 2001 vintages.

Gracefully guided by our Winemaker, Emmanuelle Requin-Bekkers, both wines are showing remarkable structure now and will benefit further with a few years cellaring.

We are offering a fabulous special to our *Seasonally Adjusted* readers until June 30th, giving a great opportunity for wine buffs to have a private vertical Chalk Hill tasting...

TWO-VINTAGE SPECIAL

Includes 3 bottles each of 2001 Chalk Hill Shiraz, 2001 Cabernet Sauvignon, 2002 Chalk Hill Shiraz and 2002 Cabernet Sauvignon, all for the fantastic price of only \$240 – offering a saving of \$70/dozen. That's freight-free too, by the way!

To take advantage of this special, please fill out the order form enclosed and fax or mail to the Chalk Hill office.





THE PROCRASTINATOR 2004

This wine was born from a long session at the winery tasting bench. It was still churning through malolactic fermentation but its nose was lifted and floral, and every time we blended it with other wines, they smothered the elegance and subtlety of the cabernet franc. The old vines produce fruit that has intensity and doesn't need to be supported by oak, but the 5% shiraz gives it a little backbone.

Thank you for your fantastic support with The Procrastinator 2004 – it has proven to be one of our favourites too! Needless to say The Procrastinator 2005 is only a few months away.

Phillip White – The Advertiser

The Procrastinator 2004 - 92 points

"Stylewise, Chalk Hill's a sort of McLaren Vale Greenock Creek, so it's nuts that this is only a tenner at the Edinburgh. It's cabernet franc, with a squirt of shiraz, like a particularly rich St Emilion Bordeaux without the sophistry of new oak. Mulberry, blackberry, mint, vine leaves and dark chocolate abound, in a supple, rich, syrupy wine of profound character".

Ralph Kyte-Powell

"Chalk Hill proprietor John Harvey procrastinated over what to do with the cabernet franc in this wine. Mixed with a smidge of Shiraz, it's ended up an appealing, raw, grape-juicy wine, smelling of red fruits, spices and licorice strap. It has an earthy, slightly reductive touch to it, finishing soft and easy." \$\$\$ (a wine with a price tag that makes it a steal).



IN THE VINEYARD – BUD FRUITFULNESS

At the beginning of winter each year, before pruning, you can take some cuttings from the vines and have the buds dissected under a microscope to give an indication of the crop they are likely to carry the next year. While the eventual crop depends largely on the weather conditions during flowering (late October – early November), the bud dissections can give a good indication 5 months before the shoots share their secret.

One variation is caused by the internal communication within the vine. In a 'vigorous' spring, high levels of gibberellic acid can cause primary bud necrosis (death) the following year. There are three little buds within a bud and when the primary dies, the secondary shoots and the secondary bud is not normally fruitful. So if you pruned your vines to a two-bud spur, and half of the primary buds on bud number one were necrotic, you could end up with 25% fewer grapes than you expected.

If you know you have necrotic primary buds, you can leave extra buds, though if you end up with too much fruit, you then have to go and pull the fruit off.

GLOSSY BLACK PROJECT – GREENING AUSTRALIA

We have just penned another cheque to Greening Australia for \$4200, which will result in another 2800 trees being planted (mostly by local school children) down at the Fisheries Beach revegetation site. Some of the trees are now 4 metres tall!

Remember, every 6 bottles of Chalk Hill Wine sold results in a tree planted – we like to think of it as a self-imposed ecology tax but for you it is the perfect way to sit back and drink, knowing you are doing your bit for the environment.

IMAGES OF McLAREN VALE

The breathtaking image of Maslin Beach at High Tide featured on the front of our newsletter was captured by local photographer Emily Shepherd during the last few days of summer 2005.

To order a limited-edition, unframed enlargement, or archival photographic print on canvas, please see the Chalk Hill order form enclosed for more details.

CONTACT US

Telephone	+61 8 8556 2121
Facsimile	+61 8 8556 2221
Email	wine@chalkhill.com.au
Web	www.chalkhill.com.au

PO Box 205, McLaren Vale, South Australia 5171, AUSTRALIA