

## WINTER NEWSLETTER 2010

### Vineyard & Winery News

Pruning is underway and the cold mornings are turning into beautiful winter days. Ben and I are putting the 2010 reds to bed in barrel for the winter and preparing for the bottling of 2009 reds and the long awaited 2010 Pinot Grigio. The rains experienced earlier in the year resulted in a fantastic finish for the vintage of 2010 fruit. We are now eagerly awaiting some substantial winter and spring rain to set us up for 2011. The positive side of these continuing dry years has been the

adaptation of some of the vines to no irrigation – our Shiraz is now dry grown and the Sangiovese is on minimal water allocation.

### Highland Games

The 2<sup>nd</sup> Annual Highland Games are shaping up to be bigger and better than last year. Held every 3<sup>rd</sup> Sunday in August, this year falling on the 15th, we will see an influx of kilts to the vineyard with seven strong men vying for the title of "The Southern Highlander". Highland games wouldn't

be complete without massed pipe bands, this year our feature band is The Victoria Police Pipes & Drums. Tickets are now available on the website. It's a great day out for all the family and we look forward to seeing you here.

### Introducing Beechworth Cider

Recent visitors to Amulet will be aware of our new product; Beechworth Cider. The cider was first commercially released 18 months ago after many

years of trials with different apples and fermentation styles. Beechworth Cider has been favourably received by many, enjoying its fresh, vibrant taste. The fruit is sourced from the nearby apple orchards at Beechworth and Stanley and is now in production all year round with our newly purchased bottling line from America. The cider is available for at cellar door, on line and many local businesses.

## FEATURED WINES

### New Releases—Special Offer

**The 2009 Orange Muscat Secco**  
A flavoursome dry white which has a Viognier-like texture with a hint of orange rind and citrus. This is a dry white that is perfect as an aperitif or with vegetable and fish dishes.

**Pack of 6 \$145 delivered freight free.**

**2008 Shiraz** Made from low cropped vines and hand picked at flavour ripeness. The deep crimson colour matches the scent of cherries and plums. A velvety coating envelopes the palate with rich fruit and spice flavours. The finish is lingering with pure flavours and structured acidity.

**Pack of 6 \$170 delivered freight free.**

These special offer 6 packs are available until 31 July 2010.

### Going, going.....

**2009 Pinot Blanc** Stocks are running out of this cellar door favourite so for those of you who love this wine now is the time to act! A mid straw colour in the glass – the aroma has hints of peach blossom, musk and cashews. The palate has great texture which is creamy enveloping the mouth with more cashew, pear and minerals. This is a full flavoured dry white which is also delicate and endearing .

**Pack of 6 \$180 delivered freight free.**

This is a "first in best dressed" offer so hurry to secure your share.

Order at [www.amuletwines.com.au](http://www.amuletwines.com.au) or phone Sue 03 5727 0420.

## Calendar of Events

### 27 July

**Mt Hotham Tasting:** Join us from 4pm to 6pm at Hotham Central

### 15 August:

**Highland Games at Amulet:** Great family fun day at this annual event.

### 17 August

**Mt Hotham Tasting:** Join us from 4pm to 6pm at Hotham Central

### 4 December:

**Winery Walk:** Guided hike with the team at Hedonistic Hiking through the bushland on the property includes lunch and private tasting.

**For more information on coming events go to the website:**  
[www.amuletwines.com.au](http://www.amuletwines.com.au) or call us on 03 5727 0420.



WINTER PRICE LIST 2010

Wine	Price	Qty	Total
2009 Orange Muscat Secco	\$25		
2009 Pinot Blanc	\$30		
White Bollicine	\$19		
2009 Rosato	\$15		
Fuso	\$19		
2006 Sangiovese	\$21		
2006 Shiraz	\$30		
2008 Shiraz	\$30		
Red Bollicine	\$19		
2004 Le Braconnier	\$48		
Beechworth Cider 24 x 330ml	\$120		
Total			
Less 10% Wine at home discount			
<b>Total Order \$</b>			

**Delivery To:**  
 Name.....  
 Address.....  
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 .....Postcode.....  
 Phone (AH).....  
 (BH).....  
 Email.....  
 Delivery Instructions.....  
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 Method of payment (please tick)  
 Cheque  Visa  M/card  
 Card No. \_\_\_\_\_  
 Expiry Date \_\_ / \_\_  
 Name of Cardholder .....  
 Signature .....

Order online at [www.amuletwines.com.au](http://www.amuletwines.com.au) or fax this form back on 03 5727 0421

WINE AT HOME WINTER SELECTION

Available until 30 July 2010

The Scarecrow Pack	The Duck Pack	The Italian Selection
2009 Rosato	2008 Shiraz	Fuso
White Bollicine	2009 Orange Muscat Secco	2006 Sangiovese
2006 Sangiovese	2006 Shiraz	2009 Rosato
Fuso	2009 Pinot Blanc	White Bollicine
<b>Total inc freight \$74.60*/\$70.90**</b>	<b>Total inc freight \$111.50*/\$105.75**</b>	<b>Total inc freight \$74.60*/\$70.90**</b>
Red Bollicine	2004 Le Braconnier	Red Bollicine
Add a 2nd bottle of the above wines	2002 Shiraz Museum Release	Add a 2nd bottle of the above wines
<b>Total inc freight \$105.20*/\$99.80**</b>	<b>Total inc freight \$193.40*/\$183.10**</b>	<b>Total inc freight \$105.20*/\$99.80**</b>

**NOTE: Prices quoted are for twice yearly and quarterly delivery**  
 \*twice yearly packs 10% discount on wine \*\*quarterly packs 15% discount on wine.

Amulet Vineyard Wine at Home delivers directly to your door. Select and enjoy your preferred wines from the comfort of your home. Wine at Home members enjoy many privileges including preferential access to special small volume releases, with **15% discount** on orders delivered quarterly and **10% discount** on twice yearly deliveries.

No joining fee, a small set freight rate and you can defer or change pack choice at any time. What could be easier?

To join go to [www.amuletwines.com.au](http://www.amuletwines.com.au) select the Wine Club page.