



# JOHN GEHRIG WINES

FROM THE KING TO THE GROWLER

Volume 1, Issue 1

December 2012-Christmas Issue

## Vineyard & Winery News



With 2012 drawing to a rapid end, it's been a busy year in the lives of John Gehrig Wines. With pruning long gone, vines have been rapidly growing a leafy canopy to provide us with some grapes later on in the season. At this time of year, it looks all champagne and canapés from an outsiders position, but we're busily protecting the vines from disease and bugs, so the vines and fruit can be as healthy as possible come harvest time in March or so. Spraying chemicals is unfortunately one of the necessary evils- but by doing some viticultural techniques such as canopy thinning and orientation, the levels of chemical help can be reduced rapidly. According to the variety, a good happy little vineyard helper would thin out or green prune. basically removing the non fruiting canes and removing excessive vigour/shoots to provide a nice even, uncluttered environment for the grapes to grow in. This

allows airflow around the fruit to dry out after rain, good flowering and natural gentle sunlight to aid in the fruit tastes. Once the canopy is ok vigor wise, it's canopy positioning. basically using wires to hold up the canes and directs them to grow in a certain position. usually upright (or VSP as we call it. Vertical Shoot Positioning)- this greatly helps in airflow and fruit flavours. The next time you're drinking a fine Riesling or Chenin blanc, you can be glad about the hot hours in the summer that us vineyard workers put in to work with the vines into producing some fine fruit to work with. If you ever hear the comment. the wine is made in the vineyard. that is incredibly correct.

The winery has been busily bottling new season King River White and Red, 2010 Cab Merlot, 2010 Elizabeth Block, 2010 John Ox Lagrien and 2010 Fossil Hill Shiraz. so yes it's back available again folks. The 2010 vintage in reds were a more complex and refined year. the mid to late 2000s where all drought and hot years. big juicy and alcohol driven wines. the 2010s from other regions show the same trend, lighter in volume, but good complexity and showing variety characteristics rather than overripe jammy notes.

### Dates for the 2013 Diary

- **THE MONTHS OF JAN & FEB ARE THE "SUMMER OF RIESLING"- SO GO ON ENJOY !**
- **TASTE OF RUTHERGLEN**  
9-10 & 16-17 MARCH 2013
- **MOTHERS DAY LUNCH**  
THE SUNDAY ON THE CALENDAR WERE WE SPOIL OUR MUMS
- **SWEET LIFE-HIGH COUNTRY HARVEST**  
17-26 MAY, ENJOY CHOCCHIE CAKE & MUSCAT WITH US
- **WINERY WALKABOUT**  
OUR FAVOURITE QUEENS BAY LONG WEEKEND IN JUNE

### Inside this issue:

WINE AWARDS	2
FAMILY	2
WINE NEWS	2
WRAP UP AND FYI	3
CURRENT CELLAR DOOR PRICE LIST	4

## Christmas Wine Deals ( Cleanskins per Dozen Only)

King River White \$70 Usually \$90

Oxley Rose (Sweet Moscato style) \$70 Usually \$90

2010 Riesling \$70 Usually \$90

King River Red (Cab/Merlot/Pinot Noir Blend) \$110 Usually \$130

**First price is pick up from cellar door only if freighted add \$10, this special available till 31.12.2012- if planning a visit to either of our 2 cellar door be sure to mention the newsletter. Call Oxley Cellar Door 03) 57273395 or email today to organize wine order!**

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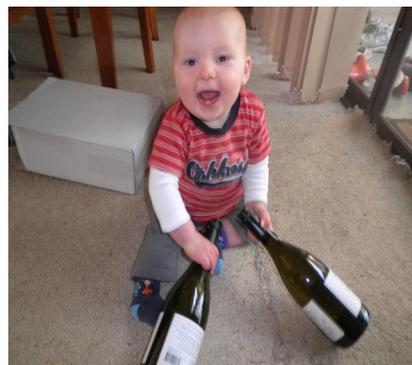
**Bronze 2011 RMWS  
& CIRC  
Don't forget 93  
Points  
James Halliday and  
Gold at Small Wine-  
makers!**

### Wine Show Results

2012 wine show season has been kind to us again- Riesling has been going great- Canberra International Riesling challenge thought the 2011 Riesling was going along well (high bronze) . so did the 2012 Melbourne Wine show (high bronze); in both case the 2011 was up against some the best in the country- many %name+Riesling producers didn't get awards and were along way behind. We're just happy to produce the style we think should be made and to receive a little recognition for it isn't too bad at all ..

### Family

Conrad who's just one now, has been going ahead in leaps and bounds- walking now and tearing around at a rapid rate. Grace has now finally someone to chase. Both parents have had to do a little search throughout the sheds to locate the wayward kids . Hair grows back after you pull it out apparently .



**“Hair grows  
back after you  
pull it out  
apparently**

### Wine News



**Great for all that Aussie  
summer entertaining!**

On the sparkling red front we have a new tirage (bottling) of Cremant de Gamay and Sparkling Merlot both available again- much to the relief of a few retail customers- one winebar proprietor had their last surviving bottle of Cremant de Gamay available on their winelist for \$10000 . Not our doing, but the particular proprietor ordered 4 dozen as

soon as it came out- reported sold a majority in the first week too . Both reds are a nice drop- probably some of the best we've done over the years- so stock up for the festive season vinophiles!

**And if you missed it from the first page . Its back Fossil Hill Shiraz. 2010 Fossil Hill shiraz – Its shows all our favourite characters from dark berries, liquorice, chocolate + spice!**



5 Successive Generations-You Would Think We Know Something About Wine!

## JOHN GEHRIG WINES



**Jazz 2012 John Luke Shelley and High Speed Steel**

### Jazz 2012

Well as usual we had a great time as part of the Wangaratta Jazz festival and finished it off with our Monday event listening and dancing to John Luke Shelley and High Speed Steel. Note if you ever see this name its worth a dance Great Blues music! The weather was kind to us- it snowed -You say what snow in November yes the cotton wool trees! But hey our wine & blues lovers enjoyed a great day! Make sure you book for next year

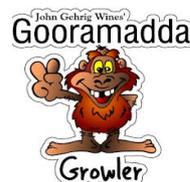
#### King Valley



80 Gehrigs Lane,  
Oxley, Victoria 3678  
Ph: (03) 5727 3395  
Fax: (03) 5727 3699

Open 7 days a week 10-5

#### Rutherglen



1326 Gooramadda Road,  
Rutherglen, Victoria 3685  
Ph: (02) 6026 8228  
Fax: (02) 6026 8229

Open Fri, Sat & Sun + Public Hols 10-5

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Email : [enquiries@johngehrigwines.com.au](mailto:enquiries@johngehrigwines.com.au)

And don't forget we are on the web at [www.johngehrigwines.com.au](http://www.johngehrigwines.com.au) { to find out the latest on what's happening at JGW

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Note: We would prefer to email our newsletter to save a forest of vines but if you prefer a hard copy that's ok, please advise us at anytime

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