



JOHN GEHRIG WINES

FROM THE KING TO THE GROWLER

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November 2013-Christmas Issue

Vineyard & Winery News



The above picture unfortunately is not a Ross attempt at a skylight installation. Visitors to the Rutherglen cellar door may recognize the old shed—mother nature had a huff & puff & blew a lot of tin away!!! October 2013 we had a fierce storm come through, hail and high winds. Ross was busy sitting on a tractor bonnet—the wind was so strong it was trying to rip it off! With that fixed he looked over to the cellar door = sheets of tin started peeling off.....not a great look & just one more thing to fix. The poor old vines in Gooramadda near the cellar door copped a hiding— however due to topography of the site “hill” blocks didn't get so much damage.. Vineyard wise this year –its already been challenging storm and just week prior a huge history making frost that burnt about 30 acres at Rutherglen and Oxley was totally frosted out... Not a good start to the season. Ross calls vines domesticated black berries ie they are a weed-thus they'll grow back

twice as strong ..! Winery wise at this time of year it has been quiet a few wine show samples and bottling of fortified and pinots. Actually the pinots are a good thing to crow about, we bottled Pinot Noir 2012, Pinot Meunier 2012 & a RG Pinot Noir 2012... Our first RG Pinot Noir .2012 was a fantastic year for Pinots- standard 2012 is great and the RG is a step up in a big way very proud of this & would have loved to show Elizabeth, she loved a good pinot & wasn't afraid to compliment or be a critic! In the fortified camp, we've been busy there too- the flagon golden goose (apera), muscat and Dazed duck (port) are now packaged in 500ml glass as well, so a great gift idea for some who don't want to commit to a large flagon. Another newie is the Fox liqueur port- it's a liqueur ruby/tawny port- basically a few of our best port barrels that we've been sitting on years. In hot vintage years, the grapes ripen real well- the best years we sometimes make a liqueur (very sweet)- it's all about ripe luscious flavours and good balance. The Fox name relates to John G's football nickname years ago- I'd been saving these barrels for a tribute to JG; but the timing was never right to blend up and package. Next time you're in the cellar door or see us at a tasting, ask about the Fox and see if we have it open. Great lip licking liquid!

Christmas Wine Deals (per 6 pack) - \$15 saving

C/S King River White (Aromatic Dry Fruity White_ Sav Blanc & Ries) \$50

C/S Oxley Rose (Sweet Moscato style) \$50

C/S King River Red (Cab/Merlot/Pinot Noir Blend) \$70

Chrissy 6 Pack—Spark Merlot, Riesling 2012, Merlot 2008, Pinot Noir 2012, 500ml Ruby Port Dazed Duck & 500ml Muscat = \$150 Pick up or \$165 freight included. **Saving of \$30**

C/S 6pk price includes freight to Melbourne , if freighted any other state please add \$10. If want a 12 pack more than happy to organize. But if you can pick up at cellar door you will save \$10 off purchase price. Wine deals available till 31.12.2013 so why not call the cellar door on (03) 5727 3395 to organize today.

Dates for the 2014 Diary

- **TASTE OF RUTHERGLEN**
MARCH 8-9 & 15-16 COME TRY OUR SOUTH OF FRANCE FISH & CHIPS
- **MELB FOOD WINE FESTIVAL IN WODONGA**
SAT 15TH MARCH COME SAY HI AT THE OLD RAILWAY STATION
- **MOTHERS DAY LUNCH**
2ND SUNDAY IN MAY
- **HIGH COUNTRY HARVEST—**
COME SAY HI AT THE BEECH-WORTH HARVEST MARKET WKD 16-17TH MAY
- **WINERY WALKBOUT**
OUR FAVOURITE QUEENS B'DAY LONG WEEKEND IN JUNE

Inside this issue:

FAMILY	2
WINE NEWS	2
EVENTS	2
WRAP UP AND FYI	3

JOHN GEHRIG WINES

“Mum I wont win they will give it to a big person!”

Family

Time is getting away from us as being parents, but I'm sure it will only get busier. Grace turned 4 as you can see a real princess in pink! You will no doubt see that in the cellar door when you visit. Conrad turned 2 and is a real vineyard winery boy –loves all machinery that moves, keys now have to be removed as he can start the 3 ton forklift and get into the large John Deere tractor . In September Grace entered the photo to the left—her view of the vineyard in the annual Oxley art show. At the announcement of the winner the judge said the winner was of machinery then Grace said "mum it wont be me they'll give it to a big person" Gee they keep us on our toes & make us smile—so proud



Wine News

On the fortified wine front we have now extended the bulk fortified range into 500ml .The Grand Tawny and Classic Muscat have very nice new bottles so watch out for these– all great for gifts. Why not create your own gift pack. The Liqueur Muscat grabbed a Bronze @ 2013 Royal Melbourne Wine Show. Last but not least in honor of our dear John we have release a 375ml Liqueur Fox (sweet fortified red port) John was sly like a fox on the sporting field and he always knew when liqueur tasting was on stating this one is to good for the bottle...All your favorites are available we have the 2011 Durif, 2010 Elizabeth's Block and 2012 Pinot Meunier



We all loved the 2011 Riesling but don't be to sad it will return we are just keeping it safe for you! The 2012 is now available its full of citrus zest and a great acid balance. Great for all that summer entertaining and is getting great response on the media front- James Halliday 94 points, Bronze @ 2013 Cool Climate & Dookie Wine Show

Next Event—Taste of Rutherglen 2014



This year The Milawa Kitchen will be cooking South of France style fish & chips (fried white bait & fries) with our verjuice aioli for dipping! You cant have fish & chips without out 2012 Riesling YUMMY . Florence will be back hosting French cheese and John Gehrig Wine matching experience so if missed out last year or enjoyed it so much and would like to take part please ensure you book! (draft preview flyer attached)





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

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Wrap up– Winery Walkabout 2013



With another winery walkabout over it is time to reflect on the stories and costumes we saw! A big thank you to The Milawa Kitchen for cooking a very tasty egg and bacon roll a great way to kick start a winery walkabout breaky then onto lunch serving Morrison street butcher of Wodonga flavoursome sausages in Milawa bread with all the trimmings YUM. Now is the time to get your thinking caps on for your colourful costumes for 2014. Make sure John Gehrig Wines is on your stop.



Wrap up –Wangaratta Jazz Festival 2013



Well seeming we had such a great 2012 Jazz festival with John Luke Shelley and High Speed Steel we got them back for 2013. This year the weather gods played nice no snow from the cotton wool trees! Everyone had a great time dancing on the lawn, enjoying the food from Peter Cellars 47 and John Gehrig Wines were flowing. If you love music and our wine—keep this in mind for Nov 2014 Maybe you should book a spot on the lawn!



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