

# SPRING VALE

FREYCINET COAST, TASMANIA  
*A family passion.*

September 2009

Greetings from Spring Vale,

Water, water everywhere. After the driest five-year stretch that anybody can remember, the heavens finally opened at Spring Vale. This winter will be remembered for being wet and mild, with almost fourteen inches of rain descending upon us since June. The whole of Tasmania has received a good drenching, and farmers everywhere are looking forward to a good growing season. We are hopeful that the very wet soil may also alleviate the risk of Spring frost to some degree. It has truly been the winter that we wanted, which followed on nicely from a vintage which produced some of the most perfect fruit we have seen at Spring Vale.

Most Tasmanian vignerons are keen to put 2009 behind them, with the majority of the vineyards in Tassie suffering from low yields due to poor fruit set. For one reason or another, Spring Vale escaped that fate – perhaps it was thanks to nutrition and irrigation management; perhaps it was due to local geography; or maybe it was just luck. Whatever the reason, we are very thankful to have recorded a fantastic vintage with great quality and average yields. A cool finish to the season meant that flavours had plenty of time to develop, while sugars were gradually accumulated and acidity slowly dropped.

The 2009 wines have great intensity and varietal character. Lively natural acidity, together with intense flavours and fruit sweetness, has produced wines with inherent finesse and balance. On a recent “new release” sales trip to the eastern capital cities, all of the new wines were greeted with great enthusiasm, and these wines are among those we take pleasure in offering to you with this letter. (Don’t miss out on next year’s new release tastings – make sure we have your email address.)

As well as the 2009 wines, we are also pleased to offer you a new vintage of the “Salute” sparkling (2007), a new vintage of Reserve Chardonnay (2008) and the long-awaited release of the 2007 Spring Vale Pinot Noir. Please see the tasting notes on the following page for more information on all of the wines. Also, be sure to take advantage of our **free freight** offer (on 12-packs only), which we will be running until the end of October.

We look forward to hearing from you soon.

Kind Regards,

The Spring Vale Family

(Lyn & Rod, Kel & Tim, Kris & Dave.)

# SPRING VALE

FREYCINET COAST, TASMANIA  
*A family passion.*

## Tasting Notes

**2007 “Salute” Sparkling.** 90% Chardonnay; 10% Pinot Noir. 22 months on lees, prior to disgorging in June 2009. It exhibits classic bottle-fermented characteristics of dough and vanilla, coupled with a zesty citrus fruit spectrum. A dry finish completes a very approachable aperitif-style of sparkling. **\$25.20 delivered.\***

**2009 Gewürztraminer.** Delicate aromas of rosewater and red delicious apples, and a luscious palate. Great fruit weight, a fine acid backbone and a long finish – all of which creates a very stylish, versatile food-friendly wine. Recently in Sydney, two restaurateurs independently put it in the top three in the country. **\$25.20 delivered.\***

**2009 Pinot Gris.** This vintage of the Spring Vale Pinot Gris displays all the characteristics which have made it so highly sought after – a core of intense banana and pear aromas, coupled with a full, textured palate. A classy dry white with very impressive length of flavour. Sure to sell out in very quick time. **\$25.20 delivered.\***

**2009 Sauvignon Blanc.** Passionfruit and high-impact melon aromas, supported by a surprisingly textured palate owing to whole-bunch pressing, followed by 60% barrel fermentation. This wine may re-define how you think about Sauvignon Blanc. An absolute bargain. **\$21.60 delivered.\***

**2009 Chardonnay.** 10% barrel fermented. Pungent tropical pineapple and melon aromas, a silky palate and a lingering finish. This is lightly oaked Chard with style and panache that will appeal to a wide audience. **\$19.80 delivered.\***

**2008 Reserve Chardonnay.** No time or expense is spared in crafting this special wine. Deluxe Chardonnay, with all the bells and whistles. Powerful peach aromas with restrained oak on the nose. An elegant, furry palate, with a savoury finish. If this doesn't rekindle your interest in barrel-fermented, barrel-aged Chardonnay, nothing will. **\$27.00 delivered.\***

**2008 “Melrose” Pinot Noir.** Now with the 12 months in bottle that it deserved, our entry-level Pinot is shining. Aromas of strawberry jam and raspberry with a background of oak and earth, and a plump juiciness followed by a soft finish. No nonsense, everyday Pinot at a price everyone will appreciate. Perfect BBQ or pizza wine. **\$19.80 delivered.\***

**2007 Pinot Noir.** Eagerly anticipated, this latest vintage of our flagship wine is true to its heritage. Big, bold fruit laid over a full, fleshy palate. Rich, sweet fruit marries well with background oak. Intense Pinot from a ridiculously low-yielding, concentrated vintage. As big as Pinot can be without losing its finesse. **\$36.00 delivered.\***

**2005 Cellar Release Pinot Noir.** When the 2005 Spring Vale Pinot Noir started hitting its straps about twelve months after being bottled, we realised that we just **had** to keep some for later on. Now it's showing some bottle age, but is still only a puppy. Terrific stuff, which left many attendees at the recent new release tastings wanting more. (We obliged!) **\$72.00 delivered.\***

**2008 “Louisa” Sticky Gewürztraminer.** The best of both worlds – a full, generous palate and zingy, cleansing acidity to finish. Not cloying at all – a dessert wine you can actually drink! Drink with camembert and fruit paste. **\$16.20 delivered.\***

\*when part of a mixed or straight dozen.

