



ORGANICALLY GROWN
BOTOBOLAR

Botobolar Bugle

Mudgee New South Wales Australia Issue Number 97 November 2011



Just like the good old days..?

Seasonal Update

ANOTHER SPRING AT BOTOBOLAR, and things are moving very slowly this year. The vineyard is about two and a half weeks behind normal. But when I look back at the last 18 years here the norm has been anything but normal. By comparison, at the end of October in 1998, the shoots on the vines were twice as long (18 inches) as they are today. All this really means is that all the phases of growth for the vines will be delayed for a few weeks. Flowering will occur later, following along with fruit set and veraison also delayed. Harvest may begin in March instead of February, but we have plenty of time.

I've heard the odd long-time Mudgee resident remark that "...it was always like that mate, freezing cold all winter, well into October."

Because of the abnormal weather we have had over the last 13 years, it will be nice to see a slower transition from winter to spring then to summer. Many years in the past ten have gone from winter to summer skipping spring altogether. I think that late autumn and winter this last year was colder than usual. I have heard the odd long time Mudgee resident remark "it was always like that mate, freezing cold all winter, well into October."

From the beginning of May this year right through until late October the daily high temperature was rarely above 14 degrees but the low also rarely below zero. During a "normal" winter we could expect cold frosty mornings of 5 or 6 below zero with whopping frosts but by morning tea the temperature would have climbed to a comfortable 15 or 16 degrees. Not this year. I think the reason for this narrower temperature band is that during Calendar year 2010 we had a phenomenal amount of rain. We averaged almost four inches per month and the subsoil moisture profile was finally chockers.

In the last eighteen years we have experienced three major droughts: 1994-95, 2002-03 and 2006-07. The combination of these droughts dried out the subsoil moisture to a point not experienced in over 40 years. What this all means is that it took an exceptionally high rainfall year to get the soil moisture back to pre-1994 levels.

In 1994 we picked 109 tonnes of grapes and have never come close to that since. At the same time the soils in Mudgee were drying out, budburst was happening earlier in September, with flowering and fruit set and ultimately the harvest, coming weeks earlier. During most of the vintages between 2001 and 2010, starting harvest in early February became common, but not "normal." Calendar year 2011 started out with very little rain for the first 7 months, but the moisture profile stayed pretty well close to full.

Verdant, nay verily fluorescent. Like a country lad who has never seen the sea, Emmett has been transfixed by the quantity and quality of the vegetation to the extent of capturing every shade of green in his focal length.





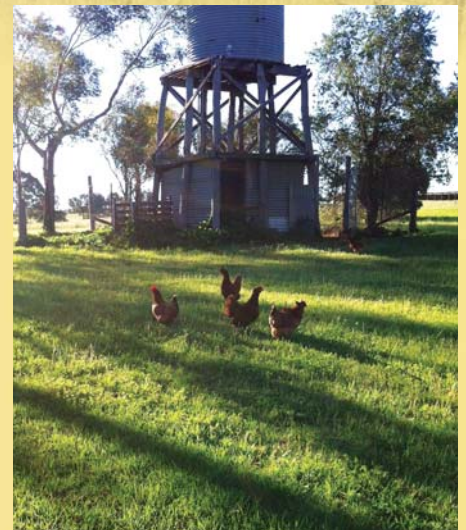
This, I believe, is one of the reasons that we had such cool weather over the winter and why the things that grow around here appear, through the eyes of someone only in the area 20 years or so, to be behind schedule.

Because of the high water profile, the soil is cooler by about 3 degrees, and that temperature variance is what is slowing down the vine growth. This schedule of growth was normal in vineyards in the 60's 70's and 80's. Maybe we are returning to "the good old days." I remember Bob and Wendy Roberts from Huntington Estate saying, "We always had good years, never any bad vintages." As I said, we've got plenty of time, but to understand the relationship between water, temperature and soil moisture we need to measure the outcome, and that is where we get down to brass tacks or more to the point wine grapes.



Will this turn out to be the year to beat 1994? I know I say this almost every other year, but this really does look like the year of the decade. Of which decade I am not sure, but if you look at the small melange of pictures (taken by young Emmett born here 18 years ago) you will see the promise of the vineyard this year. I am hoping for the best as usual. I have held off planting the corn this year until the soil heats up. Corn likes heat to grow, and it has been too cool here for the seeds to germinate. The corn will go in where the garlic is currently. The artichokes and asparagus have held out long but the big story around here is heard on the grapevine.

*Cheers,
KK*



Kool and the gang celebrate good times, as do the sheep at the top of the page, more than happy to be living their days in lush organic abundance (that's what they told us anyway).

Emmett (left) was only 3 months old when we took over the vineyard...18 years on, here he is in the Pinot, training vines. We told him it wasn't anything like triathlon training, and the vines wouldn't be doing PBs or splits, so we sincerely hope it sank in.

Important Notice to Customers

Please be advised Botobolar Vineyard Cellar Door will be closed from 23 December 2011 through to 3 January 2012.

The shop will be closed 25 - 26 December 2011.

To ensure timely dispatch of your orders for Christmas, please ensure that we receive your order no later than Friday December 16.

Red Wines

Only one new red release this Bugle, the 2009 KK's Choice Shiraz, and a proper introduction to The Princess.

2009 KK's Choice Shiraz

New Release

Sourced from "Our Selection" Organic Vineyard, Mudgee

Colour Brick red

Nose Cedar with spice and rich toffee

Palate A delicious wine with a silky mouth feel, soft rounded tannins and overtones of cherry and cinnamon. As with all KK's Choice Shiraz releases this wine was matured in American Oak Barriques for two years. A very approachable style, this wine is suitable for drinking while young, but will also benefit from medium term cellaring. Enjoy this summer with BBQ pork ribs!

Analysis Alcohol: 13.5

Sulphur Dioxide: 94 ppm

2010 'The Princess' Sparkling Merlot (not organic)

Colour Pinky Rose Red

Nose Cranberries with allspice and dried roses

Palate Soft and rounded, zippy and fun. Great mouth feel with good sweet/acid balance. Cranberries shine through with hints of ginger and nutmeg. Long lingering finish! Enjoy this holiday season, chilled with friends and family. Great for entertaining, we love it with an antipasto platter!

Analysis Alcohol: 13%



2007 KK's Choice Shiraz

Limit one case per order

Sourced from Rosnay Bio-dynamic Vineyard, Canowindra

Colour Deep plum with red rose hues

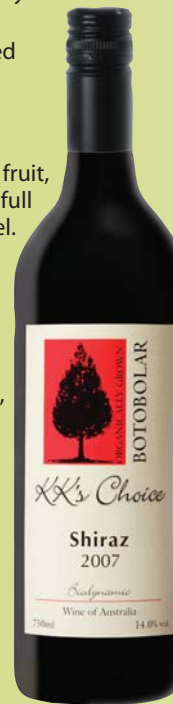
Nose Cedar, tobacco, and blueberries

Palate Luscious rich berry fruit, smooth rounded tannins, full flavoured great mouth feel. Quite simply we just love this rich fruit driven wine, as it is drinking well now or can be cellared medium term.

Decanting recommended, enjoy with grilled lamb loin chops.

Analysis Alcohol: 14.0%

Sulphur Dioxide: 80ppm



2009 Merlot (not organic)

On Special - see price list

Sourced from Two Furlongs and Cooyal Grove dryland vineyards, Mudgee

Colour Rose Red

Nose Warm spicy

Palate Soft berry flavours, smooth mouth feel with lingering finish. Drinking well now, or can be cellared medium term. Enjoy with a summer BBQ!

Analysis Alcohol: 13.5%

Sulphur Dioxide: 60ppm

2006/2007 The King

Sourced from Broombee and Rosnay Organic Vineyards

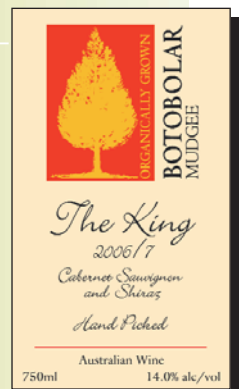
Colour Dark red/purple

Nose Dried rose petals and spice

Palate Sweet berry fruit with hints of anise and cinnamon, full rounded mouth feel with soft tannins and a lasting finish. Suitable for drinking now or medium term cellaring. Enjoy with a rare barbecued steak.

Analysis Alcohol: 14.0%

Sulphur Dioxide: 118ppm



2011 Preservative Free Shiraz

Sourced from Botobolar and Mt Frome Bio-dynamic Vineyards

Colour Iridescent purple red

Nose Cinnamon and clover perfume, with rose petals and berries

Palate A spicy refreshing wine, with soft tannins, a good acid balance and great berry flavours. Like the 2010 it is styled in the manner of a Rhone Valley Shiraz! A blend of 7% Botobolar Marsanne gives the wine a lifted fruit character. It can be enjoyed chilled, and we encourage you to drink this wine with your favourite savoury meal.

"Botobolar produces some of the best no added preservative wines in the country..."

Max Allen *The Future Makers: Australian Wines for the 21st Century*

"A rich and spicy Shiraz considered to be the PF benchmark"

Dan Murphy's Wine Panel
Wine Buyers Guide Winter 2011

Analysis Alcohol: 13%

Sulphur dioxide: 0ppm

Rain Goddess Red NV

New bottling of an old favourite

Colour Deep Brick Red

Nose Spicy cedar and cinnamon

Palate Rich fruit flavours including ripe berries and prunes with spice overtones. Soft rounded tannins with a long subtle finish make it very gluggable now.

For divine pleasures enjoy with your next family meal. No need to cellar, enjoy in moderation!

Analysis Alcohol: 14%

Sulphur dioxide: 105 ppm

White Wines

Great crisp and flavourful whites for summer celebrations!

2011 The Fool Riesling Blend

Sourced from Botobolar Vineyard

Colour Pale gold

Nose Peaches in syrup, with pear, lime and floral overtones.

Palate Predominantly Riesling fruit rounded out with some Chardonnay and Gewürztraminer. This Fool has a soft lengthening palate, hints of flinty mineral character with a crisp citrus finish. Enjoy with your favourite alfresco meal.

Analysis Alcohol: 11.5%

Sulphur dioxide: 120ppm



2009 Semillon

On Special - see price list

Sourced from Elliot Rocke Vineyard, Mudgee

Colour Pale Gold with green hues

Nose Herbaceous and lightly floral & lemony

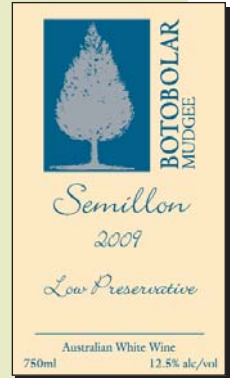
Palate Elegant and crisp, lemon flavours dominate with hints of pineapple.

A delicious wine low in sulphur, but crafted from conventionally farmed grapes. It will benefit from cellaring to further develop the flavours, as recommended by KK.

A great match with grilled salmon.

Analysis Alcohol 12.5%

Sulphur dioxide: 63ppm



Rain Goddess Dry White Wine 2011

100% Crouchen

Sourced from Botobolar Vineyard

Colour Champagne gold

Nose Dried fruit with dried hay overtones

Palate Austere, with long savoury flavoured finish. It is an elegant wine, fresh and crisp but also gutsy and buttery. The Goddess is a perfect addition to any seafood meal.

Analysis Alcohol: 11.5%

Sulphur dioxide: 115ppm



2010 Chardonnay

Sourced from Mt Frome Bio-dynamic Vineyard, Mudgee

Colour deep gold

Nose Ripe pears with a touch of mint

Palate creamy with ripe fruit flavours, lovely soft mouth feel with luscious lingering finish. Enjoy with traditional roasted free range chicken.

Analysis Alcohol: 13.4%

Sulphur dioxide: 100ppm



Finding Botobolar Wine

Sydney/Canberra: The Fine Wine Specialist 1300 130 181 sales@tfws.com.au

Queensland/Victoria: ring winery 02 6373 3840

www.botobolar.com/stockists.php

Keep the Bugle Coming

We continually update our mailing list so please let us know if you have moved, don't want the Bugle anymore, or would prefer to receive the Bugle as an e-newsletter.





Food for thought

Grazing with The Fool

Deciding what recipe to include for the Spring/Summer Bugle was easy this year. In September, at the bi-annual Go Grazing event, we served a delicious duck salad matched with The Fool Riesling Blend. Surprisingly easy to make, the duck salad is therefore an ideal choice for this Bugle. The recipe was produced by Mudgee's latest new catering team 'Mudgee Made'. They were able to source organic Muscovy Ducks locally and use oranges from their gardens. This can be varied to serve as a canapé during the festive season.

Trina and KK helped The Fool find a tasty match at Go Grazing this year



ASIAN DUCK SALAD Serves 4 as a main

- 1 Free Range duck
- 1 orange quartered
- Salt
- Orange rind
- Chinese 5 spice
- Star anise
- Olive oil



Add quartered orange to boiling water, place duck in a receptacle above it (I used a colander), cover and steam duck for 2.5 hours. Steaming first in this manner allows the fat to come out of the duck. However save this dripping and water mixture as it will make an excellent soup base.

When cooked through, the duck will begin to fall away from the bone. Set oven to 200°C.

Remove duck from steamer, pat dry and fill cavity with rind of orange rind & star anise, and rub Chinese 5 spice powder on skin along with some salt. Drizzle with olive oil.

Roast in oven until skin has crisped up (about 1/2 hour), baste with roasting juices periodically, and while duck is roasting prepare the salad.

SALAD

finely slice or shred

- 1/4 quarter red cabbage
- 2 carrots
- 1 red capsicum
- 1 red onion
- 1 bunch mint

Toss together with a bunch of fresh bean sprouts

When duck is cool enough to handle, shred all meat and toss with the salad. Then toss through dressing.

DRESSING

- 1cm piece of ginger grated
- 4 tblsp of vegetable oil
- 2 tblsp white vinegar
- 1 tsp sesame oil
- Juice of two limes
- 1/2 tsp castor sugar
- Salt & pepper

WONTON WRAPPERS

To serve this as a canapé like we did at Go Grazing, place a single wonton wrapper in each space in a patty cake tray, brush with some oil and bake at 160°C.

Each wrapper will form into a little boat that holds the salad, fill each boat, serve and enjoy.



Just ducking out for some salad...



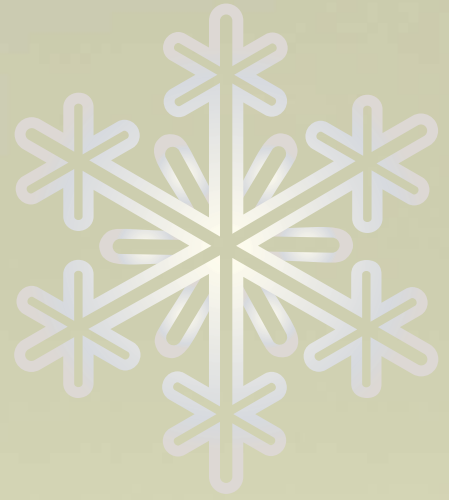
Botobolar Wine & Things Organic

**Celebrate the Festive Season @ 95 Market St, Mudgee
Botobolar Wine & Things Organic Christmas Party
Sunday 27 November 4:00pm -7:00pm**

Our Mudgee Township cellar door continues to grow. The variety of items available for sale changes constantly as we develop into an emporium of local produce and craft. Everything from sustainable baby wear, locally crafted felting and beautiful handbags, to organic Wagyu is now available at our in town location. Foodstuffs also include local chutneys and relishes by Angela's Edibles, balsamic vinegars from Mudgee Food Company, Watershed cheeses, Botobolar Olive Oil & Olives, these are just a few of our favourites. Organic items include Rosnay Olive Paste, OZganics sauces and L'Abruzzese pastas, organic chocolates, and the ever delicious Wagyu from Gundooee, in Dunedoo.

Hampers & Gift baskets can be tailor made for the Festive Season, or any occasion. Email Trina trina@botobolar.com with details of what you would like, including wine. All gift hampers are packed into a bamboo platter or flat bowl that can be re-used.

SO ON SUNDAY NOVEMBER 27 do your Christmas shopping at WATO, sip some wine, sample local produce and get in the festive spirit! Great gift ideas as we spread the Christmas Cheer, see you there 4:00pm-7:00pm. We never had our grand opening so now is the time to treat yourself to something special. "Mudgee Made" catering will be here with their famous macarons in Christmas flavours! Yum!



MUDGEE'S UPCOMING EVENTS

Farmers Markets

The 3rd Saturday of every month and all long weekends! Mark your calendar to be in Mudgee on a market weekend. They are held in the grounds of St Mary's Catholic Church, at the corners of Market & Church Streets from 8:30am-12:30pm. Taste regional produce at its best. Try award-winning coffee, listen to live music as you browse amongst the stalls. Chat to the numerous specialist food producers before making your purchases. Taste award winning macarons by Mudgee Made!

Mudfest International Short Film Festival

SATURDAY MARCH 17

Annual Mudfest short film festival, Bunnamagoo Winery. Cinema under the stars, enjoy the best in short films with great Mudgee ambiance. www.bunnamagoo wines.com.au

Pyrmont Food and Wine Festival

SUNDAY MAY 20

Mark your calendars now for when Mudgee takes to the inner west at the 2nd annual Wine & Food Festival. Sample the latest release and old favourites from Botobolar, enjoy our regional cuisine, and wander through the art exhibitions. More information closer to the day. www.botobolar.com

For general information on the weekly happenings in Mudgee go to www.visitmudgeeregion.com.au. Also if you own an iphone, you can now download the **Mudgee Region App**, a first in regional NSW, the Mudgee Regional Tourism has created an app so there are answers at your finger tips, and it is free of course!



Follow us on facebook.

www.facebook.com/botobolarwine





How green was my organic vineyard?



BOTOBOLAR

Budgee Budgee

MUDGEE

Botobolar Vineyards is open for cellar door sales
Thursday thru Saturday 10am - 4pm
Other times by appointment with KK
Closed 23 Dec 2011 - 3 Jan 2012

From Sydney, Mudgee is a pleasant four hour drive, either via the expressway through the Blue Mountains, or via the Bells Line of Road through Lithgow. Located in fertile farm country amongst the foothills of the Great Dividing Range, the Mudgee area is rich in history and a haven for artists, craftsmen and lovers of fine food and wine. The vineyard is a scenic 10 minute drive from Mudgee CBD.



Organic Certifications: Botobolar wines are made in accordance with organic growing and winemaking principles.

The Botobolar Bugle – Issue 97, November 2011 Produced by: Print Storm, Gulgong

Photography: Kevin, Trina and Emmett Karstrom Written by: Kevin and Trina Karstrom

The Botobolar Bugle is printed on Tudor RP 110gsm, 100% recycled, Australian made paper manufactured under ISO 14001 Environmental Accreditation.

Summer shop hours @ 95 Market St
 10am - 5pm Monday, Tuesday, Wednesday, Friday
 10am - 6pm Thursday • 10am - 4pm Saturday • 10am - 2pm Sunday
 Closed Christmas and Boxing Day

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