

# brook eden

PIPERS BROOK : TASMANIA

Newsletter 5 Autumn 2006

Issue No. 5 Autumn 2006

## Harvest special

Medal winning  
**Pinot Noir**  
**\$190** a case  
save over **35%**

details..... page 1

## Vintage Club

- Accommodation
- Dining
- Unlimited golf

Newsletter specials for Vintage Club members. Play golf at Barnbogle, stay at the Cornwall, or dine at the very new *Luck's*. see details page 2

## Own your own row

Profit from the wine you drink and receive a case of wine each year made from your very own vineyard row.

see details.....page 1 and 3

## Show success

Following their earlier success, the '05 Riesling and '04 Pinot have picked up two more silver medals.

*Silver Medal at the International Cool Climate show*

# Harvest special

Only until May 31

As an end-of-harvest special and for a limited time, buy a case of the brilliant, multi-medal winning

**2004 Pinot**  
for only **\$190**

This elegant, Pinot with spicy cherry and plum characters is benefiting from its year of bottle age, becoming richer and more complex. Delightful drinking now and will continue to improve over the next 3-4 years.

*And for club members, we'll deliver it free, anywhere in Australia.*

## To order:

Just fill out the enclosed order form and send it back via the reply paid envelope, or fax it to us on 03 6395 6211



Our own "Heath-Robinson" contraption spreading nets across the Pinot Noir

## Vintage Club

- Annual 6-bottle tasting pack for \$103
- Special members' prices on all wine.
- Exclusive preview of new releases .
- Exclusive, members-only specials on dining and accommodation.

## To join:

Just send an email to : [members@brookeden.com.au](mailto:members@brookeden.com.au) with JOIN in the subject line, or phone us on 03 6395 6244 and we'll do the rest.

# Own your own row

And profit from the wine you drink.

To satisfy the increasing demand for Brook Eden wine, we've decided to expand the vineyard by a further 3 Hectares, onto what we believe will be the best viticulture land on Brook Eden. In line with our philosophy of giving something back to our supporters, we've decided to offer everyone the opportunity of owning their own "row" of vines. Ownership would consist of : (continued on page 3)

# THE BENEFITS OF MEMBERSHIP

Annual 6-bottle tasting pack for only \$103.

Members-only prices on all wine.

Exclusive offers on dining and accommodation.

*So whether you live in Tassie, or just visiting for a short break, take advantage of these special offers during Autumn*

**Stay & Play** at  
**BARNBOUGLE DUNES**  
 Luxury accommodation, breakfast,  
 plus *unlimited golf*, all for only  
**\$120 a day** (per person twin share)

**Play one of the great courses of the world during your Tasmanian visit.**

Luxury accommodation, breakfast and unlimited golf for \$120 (per person/per day, twin share) exclusive to Brook Eden Vintage Club members when they stay in one of Barnbougles stylish apartments, which overlook the course, on the shores of Bass Strait.

Barnbougles Dunes is rated in the **top 50 golf courses of the world** (another of Tassies well kept secrets) and if you're coming from overseas, or interstate, a round here would normally cost you \$80 per 18 holes.

Exclusive to Vintage Club members and only until the end of June 2006. Just mention your Vintage Club membership number when you book. For reservations ph: 03 6356 0094

## Accommodation

Coming to Tassie for a short break and looking for a great place to stay in Launceston? Small roll of drums, a couple of fifes and a real live cannon please, 'cause.....

Back by popular demand, Brook Eden's special accommodation package at the **Cornwall Boutique Hotel**.

The Cornwall Boutique Hotel is offering Brook Eden wine club members a one bedroom Deluxe Suite at the special rate of \$160 per night, including two continental breakfasts in Market Square restaurant, or upgrade to a spa suite for an extra \$30. To book, call 03 6333 7555 or email [desk@cornwallhotel.com.au](mailto:desk@cornwallhotel.com.au) and quote the Brook Eden special. This offer available until August 31 2006.

## Dining:

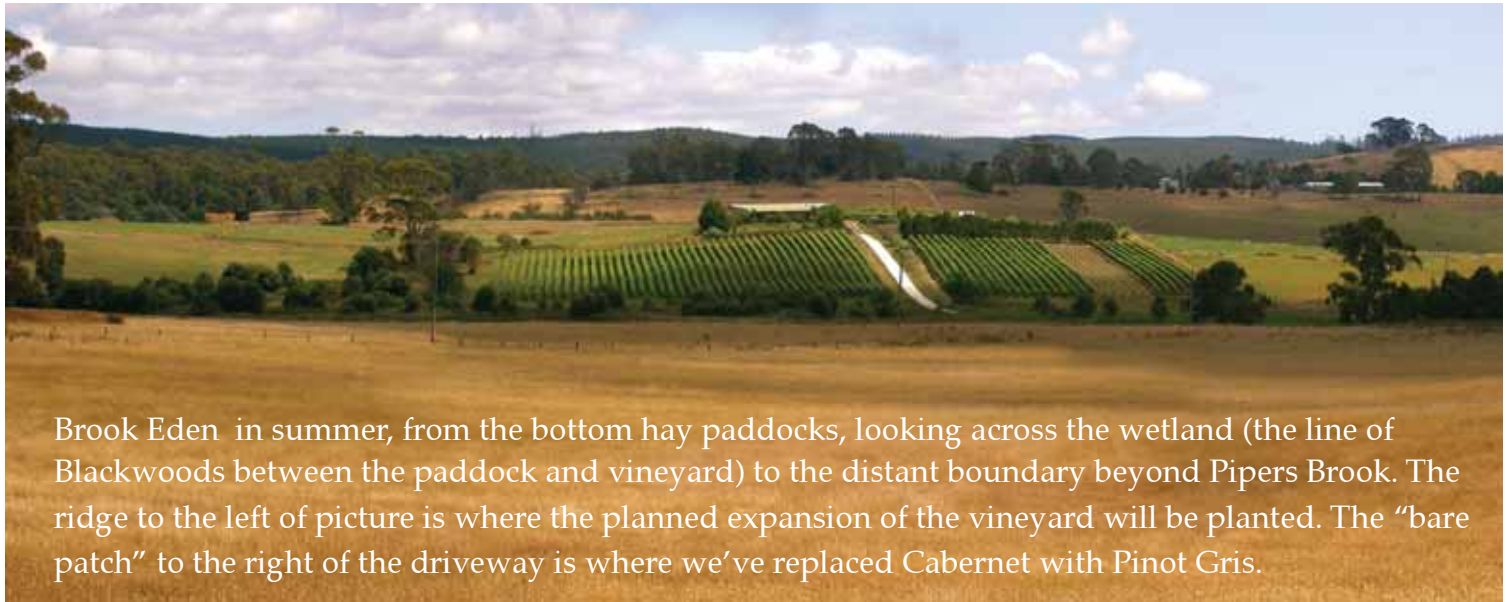
### *Elegant dining in Launceston*

Something a little different, with one of the best wine lists in Tasmania, **Luck's** is very special. Just present your Brook Eden Vintage Club membership card when paying your bill to receive 10% off the entire bill. Offer ends 30 June 2006.

To make a reservation phone 03 6334 8596

Not a Brook Eden Vintage Club member yet, but these offers takes your fancy? Just call Peter or Sue on (03) 6395 6244, or email: [members@brookeden.com.au](mailto:members@brookeden.com.au) and we'll sort the messy details for you. [we need a card number to bill your annual 6 bottle tasting pack to, plus a delivery address]

**Brook Eden Vineyard**  
**167 Adams Road**  
**Lebrina TAS 7254**  
**ph: 03 6395 6244 fax: 03 6395 6211**  
**e: [mail@brookeden.com.au](mailto:mail@brookeden.com.au)**



Brook Eden in summer, from the bottom hay paddocks, looking across the wetland (the line of Blackwoods between the paddock and vineyard) to the distant boundary beyond Pipers Brook. The ridge to the left of picture is where the planned expansion of the vineyard will be planted. The “bare patch” to the right of the driveway is where we’ve replaced Cabernet with Pinot Gris.

## Own your own row (continued from page 1)

- A row of new vineyard, 100 metres long, will cost \$1500.00
- Fruit yield will be restricted to 7-8 tonne per Hectare for maximum fruit quality
- Brook Eden will buy the fruit from the row at \$2200 per tonne.
- A 100 metre row can be expected to produce about 200Kg of fruit each vintage, once the vines are established.
- At \$2200/Tonne and 8 tonne/Ha, a row would return \$440 gross P/a
- Brook Eden would charge a management fee of \$250 per row per year to grow, manage and harvest the fruit.
- All fruit will be made into Brook Eden wine.
- Owners of rows would also receive a case of wine free of charge (made from grapes harvested from their row/s) each year [a retail value of \$300]
- A metal plate, permanently affixed to each row endpost, will identify each owner’s row/s.
- **The net return to owners of each row, once vines reach full bearing, would be (including the case of wine, but excluding tax) \$490 or 30% return per annum on their \$1500 investment.**
- Brook Eden will buy back any rows at purchase price plus 10% at any time after maturity (year 5)

Subject to normal vineyard/winery operations (for safety/OH&S requirements) owners are welcome to tour the vineyard and watch the progress of their vines and taste the wine as it is made.

If you’re planning a trip to Tassie around harvest time, you may like to join us and pick your own fruit as well. You can then truly say you’ve had a hand in the making of some of the wine in your cellar.



Removing the last net before picking the Pinot from the brilliant '05 vintage

At this stage we are looking for expressions of interest, from anyone keen to own their own row/s, so if you’re interested, or just want more information, send us an email to: [mail@brookeden.com.au](mailto:mail@brookeden.com.au)

**Interested in owning your own vineyard row/s?**

Send an email to: [mail@brookeden.com.au](mailto:mail@brookeden.com.au) or phone Peter on 030 6395 6244 to register your interest.

## Chilli's corner



A vineyard dog's life is all go. People to greet and lead to the cellar door, ducks to herd off the lawn, favorite bones to hide, rabbits, wallabies and possums to chase, patches of sun to lie in all day and now a Peacock chick to contend with.

It was only a warning bark at the chick, not much more than a growl. And I did have a favorite bone hidden near the lavender, but the Pea-hen still chased me the length of the vineyard. Just as well the cats didn't see, I'd be a laughing stock.

## The wetland Project



We're under way. The wettest Spring on record kept us rather busy in the vineyard, plus anyone visiting had to negotiate the water over our driveway, when the wetland became a floodway. As you read this, we've begun fencing the cattle out of the wetland, as stage one in rehabilitating the entire area.

During the high water levels, sightings of our resident platypus colony became non-existent and we were concerned for their welfare. We've now learnt they stay hidden in their burrows for 4 months or so, beginning in September, to raise their young and now they're back, along with the resident echidna, who we only spot when he wanders across the driveway.

So please be careful when coming up our driveway, there's now a bunch more ducks, native hens, an occasionally echidna and the peacock chick to watch out for.

## Last of the Cabernet...

We're about to bottle the last barrel of Cabernet Sauvignon ever to be produced on Brook Eden. Fittingly, it's probably one of the best to come off these gnarled old vines.

In true Brook Eden fashion, it was hand-picked, crushed into an open fermenter, hand-plunged every 6 hours (get up at 3am, trip

over cat, fall about in dark, plunge cap, check ferment, scribble a few notes, fall back into bed), then pressed and aged in French oak for 12 months.

It has intense depth of colour, with a hint of blue at the edge, soft, rich berry flavours and some well-integrated oak. We'll age it for a year or two, then probably offer it exclusively to members. Unfortunately there won't be enough to include in tasting packs, but for long-standing supporters of Brook Eden who have a fondness for Tasmanian Cabernet, let us know and we'll keep you a few bottles. Keep watching this space, we've some orders for it, even before it's bottled.

## Vintage '06

Is looking terrific. A cool period during flowering, has resulted in smaller bunches and the dry summer and autumn has maintained small berry sizes. Conditions which could produce added intensity of flavour and great colour in the Pinot. After a difficult start, the season is shaping up to be a real cracker.

Now if it will just stay warm and dry and if we can keep Chilli chasing the crows, wallabies, possums and other pesky varmints that keep swiping our grapes, just long enough to let us finish welding up our new netting machine (Heath Robinson would be proud of this one) we should have a trouble-free harvest.

## Tasting Packs

As you read this, Vintage Club members should have received their tasting packs for 2006. We think they're some of the best wines produced by Brook Eden. The '05 Riesling (which just picked up a Silver at the International Cool Climate show) has proven so popular, it's sold out already (we've tried to include a bottle for all members who haven't had a chance to taste it). We've included a bottle of the '04 Pinot, for you to compare with the '05 and see how these wines develop with even a little bottle age. **This pack is an exclusive, sneak preview, for Vintage Club members, because the '05 Chardonnay and '05 Pinot are not even available at the cellar door yet.**

## Join.....

*Not yet a member of the Vintage Club?  
Want to be sent a tasting pack?*

Just email us : [members@brookeden.com.au](mailto:members@brookeden.com.au) with JOIN in the subject line, or phone Peter or Sue on 03 6395 6244 and we'll do the rest.

## Stop Press:

**We've taken the plunge and started our own sparkling! More details in the next newsletter, but we couldn't resist, the fruit was perfect this year, so we set aside a small parcel for Brook Eden's first bottle-fermented sparkling. Now we just need a name for it!**