

Website

Hopefully as you read this, our web site, which was going to be back up in November, absolutely finished and functioning in January, then completely up and running in March, will actually be up and working in August.

Check it out: www.brookeden.com.au and if you'd rather receive newsletters electronically, leave us your email address and we'll save a few more trees.

Not a member of our VINTAGE CLUB yet?

Want to take advantage of these wine specials? Just send an email to members@brookeden.com.au saying you want to join, or send the below order form back in the postage-paid envelope enclosed, or you can phone us and we'll do the rest!

WINE SPECIAL

Buy any straight or mixed case before August 31st 2007 and we'll take **15% OFF the price or ship it for FREE**. Your choice!

Or join the VINTAGE CLUB and save even more!

Chilli's corner

Thank goodness Summer is over. It's not just all meeting, greeting and leading to the cellar door. Oh no. There's tyres to be marked and territory defined. And the load on one small Jack Russell, during a busy summer and drought is, well, positively draining.

The drought has also brought the wallabies and possums out of the forest in vast numbers to feed on the grass and garden around the house. I like a good chase, but the scent trails are more confusing than the perfume counter at DJ's. So I feign disinterest, rather than look a right burke by haring off in the wrong direction. The new dam has also brought more swans, a couple of mallard ducks and some egrets, plus a run through the bottom vineyard can now usually guarantee a squawkin bunch of parrots or quail taking flight.

Roll on winter, so I can resume the vital task of guarding the rug in front of the fireplace.



I would like to join the BROOK EDEN VINTAGE CLUB

NAME : _____

ADDRESS : _____

SUBURB : _____ STATE : _____ POSTCODE : _____

PHONE : _____ MOBILE : _____

EMAIL : _____

Please charge my annual 6 bottle tasting pack of current release Brook Eden wine (normal price \$146, members price \$110) plus freight to :

CHEQUE (enclosed) MC VISA

CARD NO.

EXPIRY DATE / SIGNATURE _____

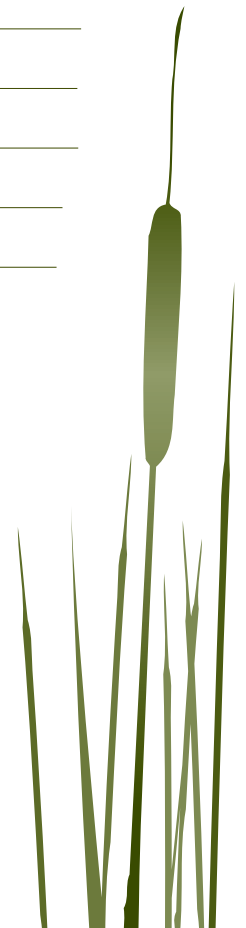
ANY SPECIAL DELIVERY INSTRUCTIONS : _____

Send this back to us in the enclosed self-addressed envelope, or phone, fax or email the details to us and we'll get your first tasting pack sent out to you, together with your membership number.

FREIGHT PER CASE :

Tasmania : \$6 Sydney, Gosford, Wollongong, Newcastle : \$20 NSW Country : \$33 ACT : \$21 Melbourne : \$14 VIC Country : \$17 Brisbane & Gold Coast : \$24 QLD Country : \$28 Adelaide : \$20 SA Country : \$22 Perth : \$28 WA Country : \$33 NT : \$38

All prices include insurance. Remote locations may attract surcharge.



brook eden

PIPERS BROOK : TASMANIA

NEWSLETTER : WINTER 2007

Sue & Chilli pruning the vines

Our new green newsletter

The long term goal of Brook Eden is to be environmentally sustainable through all its activities. Starting with this issue, all our newsletters (yes we'll always produce a paper version) will be printed on 100% recycled paper, using only biodegradable inks.

We don't know how to do the calculation, but we're hoping our tree-planting program will go some way towards offsetting some of our greenhouse gas emissions as well. We tried asking our cattle to stop farting. No go. So it looks like we'll be tree-planting for a while.

Show success

Our 2005 Pinot won Trophy for **Best Pinot Noir** and Trophy for **Best Red Wine of Show** at the 2007 Tasmanian Wine Show. It also won Gold at the National Cool Climate show and Gold at the International Cool Climate show. Bringing the tally to 2 trophies and 31 medals for our wines in two years.

Owing to the huge demand, we've had to restrict orders of the 2005 Pinot to a maximum of 2 bottles per customer and even at that rate, it won't last long. If you want a bottle of something rather special, include one of these in your next mixed case order.



Legendary Tasmanian artist and sculptor Tom Samek working on the prototype Tasmanian Wine show Trophy, which he designed and carved from a block of Huon Pine. You can see his finished result next time you visit the cellar door.

Sparkling Name

The competition (announced in the last newsletter) to name our Sparkling has prompted some terrific responses, but we don't think we're there yet. We've had about 30 "Bubbling Brook's", numerous "Sparkling Brook's", a rather neat "Vente" and a clever "Tasmagne". Every entry received goes in the draw to win a bottle of the 2005 Pinot and if we use a suggested name, that entry wins its owner the first case released of Brook Eden's Sparkling. However, we've decided to extend the competition for one more newsletter. We want to crack this. We want something short, succinct, esoteric, a bit unexpected. All entries go in the draw (including those received so far) and the winner will definitely be announced next newsletter.

STOP PRESS!

Last Cabernet from Brook Eden

Before we pulled the old Cabernet Sauvignon vines out in 2005, we made one last vintage. We cropped the vines low (a miserly 3.2t/Ha), hand picked, then nurtured this tiny parcel of fruit through ferment before pressing it off by hand with the old wooden basket press into one single French Barrique, where it has mellowed for 24 months.

It's been racked a couple of times, then gravity bottled, to produce just 24 cases of possibly the best Cabernet to ever come off Brook Eden.

We intend to give it a year in the bottle (it's delightful to drink right now) then offer it first to Vintage Club members who have possibly enjoyed previous (if infrequent) vintages of Cabernet from Brook Eden.

If you're keen to have a few bottles of this, the very last Cabernet to ever come off Brook Eden, then let us know and we'll put your name on the list. With just 300 bottles all up, it won't last long. We'll announce it's release (assuming it's not all spoken for beforehand) in a future newsletter.



Soil scientist Bill Chilvers up to his neck in the soils of the new vineyard blocks.



Pete, wearing his hat (not) as Brook Eden's resident fencer, constructing the wetland fencing.

Starting the new vineyard blocks

We've started preliminary work on the expansion to the vineyard. The photo above shows soil scientist Bill Chilvers down one of the many soil pits we dug, examining the soil profile and generating valuable data to help us fine-tune which varieties we plant in which locations; the block layouts, based on similarities within the soil profiles; and any pre-planting preparations we must do.

We're also taking advantage of the record dry spell to commence work on rebuilding our dam, to give us sufficient water storage to establish the new blocks and provide frost protection across the entire vineyard. This dam (an amalgamation of a couple of old existing ones) will also have significant benefits for our wetland and its flora and fauna, by creating some islands and helping us combat some noxious weed infestation (see wetland story)

The Wetland Project

After fencing the cattle out, next stage is tackling a whole mess of weeds, mainly Blackberry, Cabungy and Glyceria. The Glyceria is nasty stuff and was probably introduced 30-odd years ago as stock fodder, but now chokes the stream. We don't want to herbicide it, because of the risk of water contamination, so we have to remove it mechanically. But it will re-shoot from any trace left in the soil. Our solution is to remove it mechanically, then flood part of the affected area. It won't grow up through water and will be restricted to the edges, where we can access it and slowly control the re-growth.

The flooding will create some islands and give a safe haven for nests of aquatic birds and hopefully attract a greater diversity of aquatic species. All the noise and activity doesn't seem to have upset the locals yet, we've more swans and ducks than normal and at least one resident platypus seems unconcerned by the racket of an excavator working just on the other side of its pond, in fact I watched one, using a freshly dug temporary drainage trench, to access a marshy area where it merrily snuffled for things to eat for the next half hour, before trundling back to its pond.

As you read this, the renovations to the dam are finished and the drought has partially broken, re-filling the wetland and the dams.

Tasting Packs

All Vintage Club members should have received their 2007 tasting packs by now. These wines will develop wonderfully over the next few years and wine club members, as usual, get first look at them. The 2006 Pinot Noir and Chardonnay will not be released or available at the cellar door 'till at least September. But club members have first look at these wines and can order at any time.

The 2006 Riesling is still very young and a little closed, but will develop wonderfully with more time in the bottle.

The 2005 Pinot is nearly all gone. We had hoped to have enough to put a bottle in everyone's taste pack, but there's not that much left. So, to give Pinot fans a chance at getting the last of this brilliant Tassie Pinot, we've reduced the order limit further: from 6 to 2 bottles maximum, per order. Everyone has tried this wine when young, in the 2006 tasting packs, or at the cellar door before it had some bottle age and before it began picking up trophies. So if you'd like the last of it, get your orders in quick!

We've included an extra bottle of the 2006 Chardonnay: one to taste now and one to put down and taste in a year's time. Taste the included 2005 Chardonnay to get an idea where this can go!

Any Vintage club member who hasn't yet received their tasting pack for 2007 please contact the vineyard. A few members have changed address or credit card details and we've been unable to contact them from their membership details. We have tried! But if you'd still like your tasting pack sent, please give us a call or email.



Repairing the dam wall

Where can you get it?

We don't have a distributor on the mainland yet, but if you check our web site, there's a list of stockists. The list is slowly growing and we'll try to update it regularly.

New places this month are: in SYDNEY: **Five Ways Cellars** in Paddington, ask for the affable Ian or Todd; **Cremorne Cellars**; and **Ultimo Cellars**; in MELBOURNE: **CloudWine**, ask for Chris or Jacinta; **Graham St Liquor**, ask for Mark or Martin; and in ADELAIDE: **the Victory Hotel**; and **Village Cellars**; or if the boss is paying for you to fly first class internationally with Qantas, you may be served the 2005 Pinot.

Own your own row

With our new dam in place (and hopefully some rain now to fill it) we can get this project back on track. We're hoping to plant the first hectare this spring and will have a contract ready to send out to everyone who has registered a wish to own a row or two.

For anyone new to our newsletter and unaware of this project, we are expanding the vineyard by 3 hectares to meet increased demand for our wine and give us access to some more diverse material, enabling us to build even more complexity into our wine and offer a slightly expanded range of styles and varieties.

We're offering our supporters the chance to own a row or two of the new vineyard and receive a return on their investment (once the vines are fully bearing) in excess of 30%, including a case of wine each year made from the variety planted in that row.

If this interests you, email us and we'll send you some information on the project. In a few years, you could be drinking wine from vines you own and making a significant financial return on that investment.

Ramblings around the spittoon

An occasional series of essential drivel to help you survive the wine trail.

THIS MONTH : **DECODING WINESPEAK**

LEGS : No not the great set of pins all the way up to there on the new female winemaker. This refers to the pattern of "runs" down the inside of the glass that form after you've swirled the wine about. They're caused by the difference in surface tension between water and alcohol and are indicative of the alcohol content of the liquid. Compare the "legs" on a VSOP Cognac and a light white wine and you'll see what I mean. The more alcoholic the liquid, the more well-defined the "legs".

CLOSED : What the average B&B is when you rock up after doing eleventeen wineries on a hot day. It also refers to the aroma and flavour of a young wine which hasn't been in the bottle long enough to develop its true character.

BLIND TASTING : No, not your state of health after the eleventeenth winery of the day. Rather, a way of assessing a wine, devoid of the influence created by knowing its label, name or region. Wine shows are judged this way and at its simplest consists of little more than wacking some foil or a brown paper bag over the bottle to hide its labels, before you offer it to a group to taste.

TERROIR : A 4 year-old whose been dragged through one supermarket/cellar-door too many and just want to go home? Close, but no cigar. Terroir: [noun. pron: ter_wär] is French, referring to the complete natural environment in which a particular wine is produced, including factors such as the soil, topography, and climate. The same grape variety, grown in the same regional location, but on different soils, or with a different topographical aspect can yield a wine with totally different characteristics to its near neighbour, simply because the grapes are expressing the flavours of their specific environment.