



**MADE ON
BRUNY
ISLAND**



BRUNY ISLAND

PREMIUM WINES

NEWSLETTER JULY 2011

FROM THE OWNERS:

We welcome you to our first little Newsletter and hope you enjoy being kept informed of what is happening at our vineyard/winery.

What a weird and wonderful season we had last. Weird because the vines and fruit had everything thrown at them, frost, wind, hail storms, no summer and big rains at the wrong time.

Wonderful, because just at the right time when fruit ripening looked very patchy along came a beautiful dry sunny spell for two to three weeks to finish them off nicely. Sugar levels and pH were spot on for the Pinot Noir, so picking was called for Saturday 7th May.

We were absolutely blessed with the amount of volunteers, around 40 in total assisted us in harvesting our Pinot Noir. With a few celebratory drinks afterwards, it was a great day/evening. Two weeks after we picked our Chardonnay, which to our surprise came in beautifully with good sugar levels and Ph.

We would like to sincerely thank our wonderful volunteers for their efforts.

This season has been such a long drawn out one. One we are glad to put behind us. This year has definitely produced "extreme cool climate wine", which has given us low yields for the season, but of course it is these years that produce the best quality. So keep your ears to the ground for the release on this vintage, and get in quick.

With all our fruit now in the shed and fermentation complete we can sit (not much sitting around here) and wait patiently for the wine to be ready for bottling between Oct and Feb. In the meantime we will be pruning the vines for our next season.

Cheers Bernice & Richard Woolley

2010 VINTAGE RELEASE

We are extremely proud to release our 2010 vintage. The fruit was immaculate, with no disease or damage and was ripened slowly on Australia's most southern vineyard. Our Pinot Noir is delicate in style, rich in colour, with lovely plummy fruit and pepper flavours, \$30/bottle. Our Unwooded Chardonnay (similar to a Sauvignon Blanc in style) is a crisp, lively, uncomplicated wine with lovely tropical fruit flavours, \$25/bottle, winning 2 Silver Medals already. Our Chardonnay, 4 months in French Oak, has tropical fruit flavours with vanilla and nutty overtones, \$30/bottle, also winning 3 bronze medals. The Sauvignon Blanc has an intense floral bouquet, backed with flavours of passionfruit, gooseberry and a hint of lychee, \$25/bottle.

Order now before it's all sold out!

FREE POSTAGE AUSTRALIA WIDE

That's right, we have a special on at present, where we will post 6 or more bottles anywhere in Australia for free. You can have any mix of our wines. See our Web Page brunyislandwine.com for full tasting notes and prices.

2009 VINTAGE SOLD OUT

It is sad when the last of our vintage leaves our shores, but to good homes I am sure. Besides a small amount of our 2009 Pinot Noir still in stock our 2009 vintage has all but gone! Thank you to all our clientele who purchased this vintage, we hope you enjoy/enjoyed our wine!

WEB PAGE NOW UP AND RUNNING

We are pleased to announce that our Web Page is finally up and running. Visit brunyislandwine.com for a full list of our tasting notes etc.,

ACCOMMODATION NOW AVAILABLE

Our Accommodation Web address is brunyislandvillas.com

THIRTEEN MEDALS LATER!!!

Yes, we have been on a bit of a winning streak over the last year. Our medal tally sitting nicely at 13, with 10 of them in the last 12 months. This included our 2008 Reserve Pinot Noir, 2009 Pinot Noir, 2010 Unwooded Chardonnay, 2010 Chardonnay. Eight bronzes and two silvers were awarded. Cheers!!

THANK YOU TO OUR STOCKISTS

We would like to thank the Bruny Hotel, Hothouse Cafe, Bruny Island Cheese Co., Bruny Island Berry Farm, Bruny Island Charters and Bruny Island Smokehouse for their assistance in selling our Produce.

SOME FACTS ABOUT BRUNY ISLAND PREMIUM WINES:

- The first block of vines are now in their 14th year
- Our 2011 vintage is our 9th
- We have approximately 6000 vines, 3000 Pinot Noir and 3000 Chardonnay
- We are Australia's most southern vineyard
- We offer self contained accommodation, brunyislandvillas.com
- Our wines are grown, made and bottled by hand on our Estate, Bruny Island.
- Cellar Door open for tastings most days 11-4pm
- Our Web Page is now up and running brunyislandwine.com

CONTACT DETAILS:

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