

# LOWE

# LOWE FAMILY WINE CO

summer 2009/10

## Wines that practically make themselves, land that is self-sustaining...

Heavens, where to start – so much happening, all of it good and all so fast. Starting with vintage, 2009 was truly the most fabulous, producing some of the best reds we have seen in a long time. Fantastic colours, fantastic tannin structure, you-beaut acid levels – in short, enough to get any red blooded winemaker salivating. So all we really had to do was ferment them and put them in the best wood we could find. Lots of fun with wild yeast ferments and this year the reserve Shiraz is purely wild yeast (Block 5) with the most amazing texture – and it's still only half way through its barrel aging. There is no doubt that all our hard work in the vineyard addressing soil health and balance via composting has paid off with the vines accessing a diverse nutrient pool, vine health and balance getting close to ideal and ...and ...and ...those flavours that result – bliss! Writing now, it's dry and getting drier but our vines are powering on vigorously with absolutely no water. Comparative soil tests show that we have lifted our organic matter by 1.7% in the last three years so that everytime it rains we hold an extra 270,000 litres of water per Ha in the soil...not bad, eh?

### Free to be Me

The newest sensation from the 2009 vintage was the Preservative-free Merlot. Much time and energy was spent and copious phone calls made to the boffins at the Wine Research Institute, as this wine is technically very hard to make and must fly from fermenting almost straight into the bottle. But what a fun wine it is! Vibrant colour, inky, plummy fruit and delicious tannins. Soft, rich, simple and not pretending to be a fine wine, it simply is preservative-free.

### Down on the Farm

After vintage it was back to the farm and the newest development – Tinja Organics. We have a major commitment to the habitat restoration in this beautiful patch of land and one of the important factors is to tailor our farming to allow us to restore the ecology. Running small numbers of shorthorn cross cows and dorper sheep and the benefits of mixed grazing have

helped restore all our ground cover. Our long term aim of fencing off both banks of the Cudgegong has finally been achieved and the cattle are being kept away from this delicate area. With the help of the Green Corps crew and Conservation Volunteers of Australia, we are planting river gums and casuarinas. Already the river banks have started to regenerate and the reed beds that gave "Tinja" its name are thick and vigorous and giving lots of cover for wild life.

This year we ran farm walks in September which were a lot of fun – the pigs emerging from the dam on cue to have a muddy chat with all. So its something we will continue and hopefully include other parts of the ecosystem (such as the river) as well. Much more detail on our website but **we can be found at the Pyrmont markets on the first Saturday of the month** with the most fabulous organically reared grass fed beef and plenty of stories!

### Plum Cake, Duck and Dancing on Tables...

#### LAST CHANCE TO ZIN

A reminder the 2006 Zin will be sold out in 2 months, so get in now – a fabulous wine and the last until 2011 (release of the 2009). Plum cake, dusty tannins all spice and aromatics; it's just the most perfect celebratory wine.

#### 2008 TINJA PINOT NOIR

It just gets more and more fun to make this pinot as we have some new uber clones coming on line from the vineyards in Orange. So, more cherry and berry but still with that earthy beetroot undertone and sappy tannin framework. Pork belly or duck for Christmas – go no further.

#### 2009 PRESERVATIVE FREE MERLOT

The most fun wine; straight up and direct with vibrant colour and fruit. Its the perfect moussaka, lasagne, barbeque wine. And no headaches from preservatives – just from that second bottle and dancing on the table.

[www.lowewine.com.au](http://www.lowewine.com.au)



## 2009 TINJA RIESLING

Really no other white is necessary once the temperature sneaks up to 30. Limes, limes, lime blossom; a fine taut line of natural acidity balanced by just a little residual sugar. Fetch me that hammock and a book. Still, it's a serious wine this Riesling, awarded a bronze at the International Riesling challenge it will reward cellaring for 5-10 years if you are the self disciplined type.

## 2008 TINJA BOTRYTIS SEMILLON

Again a great favourite, managing to balance delicacy and lushness with orange peel, mandarin aromatics and some cedary oak complexity. Lovely now, will also cellar well for 3 - 4 years.



# Order Form

WINE	PRICE/BOTTLE	NO. BOTTLES	\$TOTAL
2009 Tinja Riesling	\$23		
2008 Tinja Botrytis Semillon	\$20		
2008 Tinja Pinot Noir	\$25		
2009 Lowe Preservative-free Organic Merlot	\$20		
2006 Lowe Zinfandel (max 6 bottles per order)	\$45		
	<b>SUB TOTAL</b>		
<b>12 bottle and 6 bottle packs available 10% discount for 12 bottle orders</b>			
<b>If ordering online use this code for your discount: A0L7CRV2TZ68</b>			
<b>Freight: \$7.50 per case to Sydney</b> (please note we subsidise all freight costs to keep you in good wine!!)			
<b>Regional NSW, ACT, Qld, Vic \$15. SA, WA, NT \$20 per case</b>			
<b>FREE FREIGHT for orders of 3 cases or more</b>	<b>Freight</b>		
	<b>TOTAL</b>		

First Name \_\_\_\_\_ Surname \_\_\_\_\_

Address \_\_\_\_\_

State \_\_\_\_\_ Postcode \_\_\_\_\_

Tel \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_ Date of Birth\* \_\_\_\_\_

Delivery Address (if different to above) \_\_\_\_\_

Special Delivery instructions (e.g. leave on verandah) \_\_\_\_\_

Please debit my credit card

Bankcard  Mastercard  Visa  Amex  Diners

Card No. \_\_\_\_\_ Expiry \_\_\_\_ / \_\_\_\_

I authorise Lowe Family Wines to debit my credit card account to the amount of: \_\_\_\_\_

Cardholder's Name \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

**FAX form to: 02 6372 0811**

**POST form to: Lowe Family Wine Co, 327 Tinja Lane, Mudgee, N.S.W. 2850**

**ONLINE orders: www.lowewine.com.au**

**EMAIL us: sales@lowewine.com.au**

**\*LIQUOR ACT 1982: IT IS AN OFFENCE TO SELL OR SUPPLY TO OR TO OBTAIN LIQUOR ON BEHALF OF A PERSON UNDER THE AGE OF 18 YEARS**  
Lowe Family Wine Company respects your privacy. Any personal information you provide to us will not be released, sold, or rented to any entities or individuals outside of Lowe Family Wine Company. Licence holders: Jane Wilson (Vigneron), David Lowe (Retail)

Licence no: Off Licence (Vigneron) **2400 0537** Off Licence (Wholesale) **2400 6010** Printed on 100% recycled Australian-made paper by Print Storm, Gulgong.