

Five Geese Newsletter 2009
Five Geese Winery is rated at 5 stars by James Halliday

This is a good time to be writing a newsletter. Why? It has rained and hopefully it will continue, not only through winter but through spring as well. Then, the everyday reality of a very challenging vintage has been put in the perspective of time past and soon we will be pruning with hopes for a good vintage next year. For our valued Five Geese customers we are pleased to offer you some of our back vintages combined with our current releases.

Fortunately, three small parcels of fruit from the *five geese* vineyards this vintage are looking superb. There is a Cabernet as well as the usual Grenache & Shiraz. McLaren Vale is producing some excellent Cabernets which have been winning many trophies, including three Jimmy Watson's. It will be exciting to see how our Cabernet develops.

I am excited to offer you the first release of our 2007 Shiraz. The wine is well balanced, approachable with lots of fruit flavour, so it is enjoyable now but has structure complexity which will reward careful cellaring. This wine is a beautiful crimson colour and the nose is lifted with vanilla and spice. The immediate taste is of chocolate followed by liquorice, plum and black fruits, which are truly lovely. The American oak gives vanilla tastes and there is excellent tannin structure. This is an elegant wine reminiscent of many a *five geese* Shiraz.

If you are looking for a wine that will stand up to spicy dishes .eg Indian Food, slow cooked casseroles and winter comfort food try the Grenache. The full-bodied ripe flavours and low tannins solve the problem of the spices overwhelming the wine. Also available are several earlier award winning Shiraz and Grenache Shiraz vintages along with our 2006 Shiraz cleanskins. As a special we are offering you the opportunity to compare each of the 2001 – 2006 Shiraz vintages in a vertical tasting 6 pack. The 2001 and 2002 vintages are sourced from our very limited museum stocks.

Finally we would like to assure you that in this ever changing environment we are serious about adapting to climate change, both as a wine grape grower and wine producer. We are committed to reducing our carbon footprint through the adoption of best management practices to improve the sustainability of our vineyards and natural resources. We have altered our vine structure to increase the water efficiency, thus conserving our most precious resource. We are also examining our packaging, looking for alternatives that enable us to reduce our use of raw materials and energy. For instance, there are new bottles using light weight glass and cartons that have proven recyclability. With the aid of technology there will be opportunities in the future to further reduce our carbon footprint.

ENJOY OUR WINE