



goodwyn

BRUT CUVÉE NV

Pale gold in colour with a bouquet of fresh green apples. Lifted yeast and fruit characters are complimented by crisp acidity on a raft of bubbles.

VINTAGE	2007	
VARIETY	Semillon 75% Sauvignon Blanc 25%	
REGION	Riverina	
WINEMAKERS	Rod Hooper, Danny Toaldo, Sean Hampel	
TECHNICAL	Alcohol 13.0%	pH 3.11
SPECIFICATIONS	Total Acid 7.35g/L	Residual Sugar 6.2g/L

VINIFICATION

To maintain fruit freshness harvest took place in the cool of the night. The grapes were immediately crushed and must chilled. The juice was drained, with only the premium free run juice being used. The resulting juice cold settled, then racked for fermentation using an aromatic yeast. Fermentation was carried out between 10-15°C for 15 days. Bottled early to retain freshness.

VINTAGE REPORT

The 2007 vintage was one of the earliest on record due to the drought conditions, resulting in well below average yields. Warm January temperatures and lack of adequate soil moisture earlier in the season together with a cold spring, led to low yields in the vineyards but outstanding fruit quality being delivered to the winery.

FOOD RECOMMENDATION

Perfect with seafood and Thai or Chinese cuisine

CELLARING

Best served young when the fresh fruit characters are at their most lively





TWO THUMBS

CABERNET MERLOT

Deep red with vibrant purple hues. A rich bouquet of plum and blackcurrant with an earthy oak hint. Full flavoured with ripe plum and berry fruit characters providing a round palate feel. Fruit and oak tannins also contribute to a well balanced wine with good structure and persistent finish.



VINTAGE	2006
VARIETY	Cabernet Sauvignon and Merlot
REGION	South Eastern Australia
WINEMAKERS	Rod Hooper, Danny Toaldo, Sean Hampel
TECHNICAL	Alcohol 14.0% pH 3.37
SPECIFICATIONS	Total Acid 7.61g/L Residual Sugar 7.0g/L

VINIFICATION

The fruit was machine harvested in mid March to ensure the fruit retained its integrity and structure. Fermentation progressed for approximately 6 days between 20 - 25°C. The wine was stabilized at 4°C then racked and coarsely filtered, then aged on French Oak for 10 months. The wine was filtered again and prepared for bottling.

VINTAGE REPORT

A mild, wet Winter and mid Spring storms, ensured good fruit set. Unusually warm weather late December ensured crops levels remained manageable. Vintage began approximately two weeks later than the previous year, with aromatic and light bodied white varieties commencing on the 9 February and the first medium bodied reds harvested on the 22 February. Weather conditions through harvest remained warm and dry allowing harvest to continue through to the middle of May with little pressure.

FOOD RECOMMENDATION

A classic roast lamb

CELLARING

The ripe fruit characters of this wine are delicious and will be best drinking over the next 2 years





TWO THUMBS

CHARDONNAY

A classic Chardonnay style with complex aromas and flavours of ripe peach and toasty vanillin oak influence. The palate is soft and well-weighted giving a long silky mouthfeel to the wine before finishing with crisp clean acidity.



VINTAGE	2007
REGION	Riverina
WINEMAKERS	Rod Hooper, Danny Toaldo, Sean Hampel
TECHNICAL SPECIFICATIONS	Alcohol 13.00% pH 3.32 Total Acid 6.75g/L Residual Sugar 5.0g/L

VINIFICATION

To maintain fruit freshness harvest took place in the cool of the night. The grapes were immediately crushed and must chilled. The juice was drained, with only the premium free run juice being used. The resulting juice cold settled, then racked for fermentation using an aromatic yeast. Fermentation was carried out between 10-15°C for 15 days. Bottled early to retain freshness.

VINTAGE REPORT

The 2007 vintage was one of the earliest on record due to the drought conditions, resulting in well below average yields. Warm January temperatures and lack of adequate soil moisture earlier in the season together with a cold spring led to low yields in the vineyards but outstanding fruit quality being delivered to the winery.

FOOD RECOMMENDATION

Suited to fuller flavoured dishes of marinated or roasted chicken

CELLARING

Drink now or until 2009





TWO THUMBS

SAUVIGNON BLANC

Lifted passionfruit and gooseberry aromas with a soft stylish palate structure displaying ripe passionfruit and tropical flavours, with excellent fruit weight and length and a clean acid finish.



VINTAGE	2008
REGION	Riverina 79% Adelaide Hills 21%
WINEMAKERS	Rod Hooper, Danny Toaldo, Sean Hampel
TECHNICAL	Alc: 11.0 % PH: 3.22
SPECIFICATIONS	Total Acid: 6.88 g/l Residual Sugar: 4.6 g/l Oak Treatment: None

VINIFICATION

Machine harvested at night in early February 2008, the fruit was immediately destemmed and crushed. Free run juice was drained to tank to be cold settled for 48 hours. The clear juice was racked and transferred to a fermentation tank, which was inoculated with a yeast designed to retain and enhance fruit flavours. Cold fermentation occurred over two weeks. The resultant wine was fined and cold stabilized at -2°C. Once again the wine was racked and filtered before blending. Bottling occurred early to capture the youthful essence.

VINTAGE REPORT

Despite the extreme changes in weather conditions, the fruit quality obtained from vintage 2008 has been very good. Early in the season there was much trepidation about the rain fall with above average rainfall late January, and all the rainfall for February at the beginning of the month. Some of the earlier ripening white varieties, such as Sauvignon Blanc and Semillon, were harvested early to ensure the fruit was in its best condition.

The Beelgara winemaking team is delighted with the quality of the 2008 vintage whites: Overall, the flavour profiles developed faster than that of the baumè levels allowing the winemakers to craft wines with fresher varietal characteristics and lower alcohols: The Sauvignon Blanc displaying characteristics more typical of cooler climates.

FOOD RECOMMENDATION

Grilled Tuna with lemon and anchovy butter or
Vietnamese Prawn salad.

CELLARING

Best served young when the fresh fruit characters are at their most lively.





TWO THUMBS

SHIRAZ

Deep crimson with vibrant red hues. Generous ripe plum, berry fruit. This fruit driven shiraz is full flavoured with plenty of sweet plum, and blackberry fruit upfront. Soft oak fills out the palate offering a hint of spiciness.



VINTAGE	2006	
VARIETY	Old Vine Shiraz	
REGION	Riverina	
WINEMAKERS	Rod Hooper, Danny Toaldo, Sean Hampel	
TECHNICAL	Alcohol 14.0%	pH 3.36
SPECIFICATIONS	Total Acid 6.44g/L	Residual Sugar 6.0g/L

VINIFICATION

Sourced from vines over 30 years old. The fruit was machine harvested. This was to ensure the fruit retained its integrity and structure. The fruit was then crushed and destemmed into open concrete fermentation vessels with heading down boards. This juice was fermented for seven days with daily pump overs taking place. The wine was then matured in American hogshead oak barrels for 12 months.

VINTAGE REPORT

The 2006 Vintage produced some outstanding Shiraz fruit, ripeness was unusually high with good pH and TA due to milder conditions prior to harvest. Tannin ripeness did not occur until quite high in baume (sugar accumulation was more rapid than physiological ripeness). Shiraz from this vintage is characteristically ripe in fruit expression, with sweet fruit mid palate weight and soft ripe tannins on the finish, some wines are quite alcoholic from this vintage.

FOOD RECOMMENDATION

Rare roast beef

CELLARING

Drink now and until 2011

