



# CRUSH

## March 2011

### WHAT A WILD YEAR

Well here we are on the verge of vintage again, our 8th in McLaren Vale, even scarier is the fact that as I write this, it is the first day of autumn and the harvesters really only started rolling this week, with the first reds still a good 2 to 4 weeks away.

In comparison to last year when the first reds were crushed on the 6th of March! Like the rest of the country we have been experiencing some unseasonal weather this year, especially the last 2 months, generally much cooler and considerable rain.

However, not as much as some parts of the country, but our thoughts were always with our friends and colleagues in Queensland and Victoria, we hope there is some sense of normality returning.

Seeing as the weather seems to have dominated the news scene recently I thought I might give you a little insight to how the weather impacts on the growing season, in turn the fruit.

It really all starts the season before, weather conditions at flowering have considerable impact on the number of flower buds for the following year, so the good conditions in spring 2009 ensure that this year started off with good flower numbers and hence crop levels. This was further supported by the good winter rains, which have been missing the past few years and ensured the soils were replenished and a good supply for the vines.

During spring 2010 the rain was consistent and mild, a double edged sword, leading to healthy canopies and flowering, but in turn vigorous growth has its drawbacks, particularly with rain as it does lead to disease pressure, and some of the white varieties have suffered, reducing yield and potentially wine quality.

However the mild to warm weather has also given us slow, but steady ripening which is great for flavour development in the fruit which is exactly what we are after and getting us very excited about the vintage ahead. We are now just keeping our fingers crossed that we have a couple of weeks of warm weather to fully ripen the reds and let the fun begin. We look forward to updating you in a couple of months with the full vintage wrap up.

*Cheers,  
Andrew & Lisa*

### STOCK TAKE CLEARANCE

When our recent 2009 wines went into storage after bottling for their 12 month hibernation prior to release, it prompted us to review our releases for this year and assess our stock levels.

With vintage now upon us and with it looking like another cracker vintage it seems a good idea to make some room and offer up some interesting bargains from the vault so to speak. So we have tested a few of the older vintages that were in our home cellar the past week and all still looking good, so we have put a couple of mixed cases together for you to enjoy over the winter months.



The standout for me is still the 2005 Shiraz Cabernet, although a decant for a couple of hours is thoroughly recommended and still believe it will sit in the cellar for at least another 5 years for those of you who enjoy matured wines. The 2006 Pinot is definitely ready to drink now and is holding up really well considering the 100% brand new oak treatment it received, and finally brings us to the 2006 Cabernet which is quickly disappearing and still drinking superbly and great for winter drinking.

So please take this opportunity to snap up our first releases which we know you will enjoy and for an extra incentive buy 2 or more cases and we will pay for the delivery. So take advantage of this offer now and stock up the cellar for winter.

We hope you enjoy the wines and look forward to catching up with you after vintage to let you know about the next wave of WayWood Wines and how vintage 2011 shaped up.

**Something Old -  
Something New**

**Pinot Pack!**  
6 x 10 Pinot Grigio  
6 x 06 Pinot Noir

**\$150/case**

### NEW STOCKISTS

Skye Cellars  
Adelaide

East End Cellars  
Adelaide

Victory Hotel  
Sellicks Beach

Edinburgh Cellars  
Adelaide

**Sea 'n' Vines  
Festival**

**Join us at  
Sea and Vines  
this year!**

**June long weekend  
more details to follow**

### Crush Mixed Pack

3 x 10 Pinot Grigio  
3 x 07 Tempranillo  
3 x 06 Cabernet  
3 x 05 Shiraz Cabernet

**\$150/case**