

BURRUNDULLA

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Burrundulla Byways

Issue 16

September, 2010

Highlights

- 2006 Cabernet wins trophy at 2010 Mudgee Wine Show
- NEW RELEASE—2010 GX Semillon/Sauvignon Blanc
- 4 more products to be released by year end
- Burrundulla to participate in Sydney Wine & Food showcases during 2010
- Visit www.burrundulla.com.au



**NEW RELEASE!!
2010 GX Semillon
Sauvignon Blanc**

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Hot off the Wine Press!

Burrundulla is pleased to announce that our 2006 Cabernet Sauvignon won the David Robertson Memorial Trophy for the best Cabernet at the 2010 Clear Image Mudgee Wine Show. The result exemplifies years of hard work and dedication from the team at Burrundulla. We also won silvers and topped the respective classes for our 2010 Merlot Rose and 2007 Semillon.

We have just released our 2010 Semillon/Sauvignon Blanc, just in time for the spring. This is the first time

we have made a Sauvignon Blanc blend and it drinks very well. Winemaker Jacob Stein mixed 85% estate grown Semillon with 15% Sauvignon Blanc to create a wine of light colour and beautiful floral fruit characteristics, with a crisp, dry finish – the perfect spring-time wine! This wine is now available at the cellar door and mail order with the usual discounts applying for Heritage club members.

Our upcoming releases include the always keenly anticipated Merlot Rose in

summer 2010, 2007 Semillon, 2008 Shiraz, and 2008 Merlot. We have also recently launched a range of delicious Burrundulla farm grown beef products through Farmer's Pantry (adjacent to our cellar door) – watch this space for news of wider distribution.

Lastly, our Cellar Door and Marketing Manager Sally Morton has announced that she is engaged and is also expecting her first baby - congratulations from all of the team at Burrundulla!

What Lies Ahead

The famous Mudgee Wine Celebration Festival is fast approaching and it's a great time to visit Mudgee. From September 10 until the October long weekend, Mudgee's wineries and great local produce will be showcased, plenty of entertainment planned

Go Grazing to be held on Saturday evening 25th September... Join us for THE culinary event on the Mudgee September Wine celebration calendar. Go Grazing is a food & wine matching evening where Mudgee's finest vineyards & cellar doors go head to head to perfect the marrying of nose & palate.

The Farmer's Pantry Café has a fantastic menu, com-

prising local produce. A great spot to sit and enjoy a 100 mile platter with a glass of our new release 2010 Semillon Sauvignon Blanc. As previously mentioned, various cuts of Burrundulla grass fed beef is also available there.

In partnership with James and Georgie Caspar of Ormiston Free Range Pork, we have introduced informal Sunday morning walking tours of the two farms. Enjoy meeting all the sows and piglets at Ormiston, and then become proficient at pruning, vine training or harvesting at Burrundulla Vineyards. The tour finishes at the Burrundulla cellar door/Farmers Pantry café with wine tasting and a delicious lunch. These

tours will be an enjoyable "hands-on" opportunity for participants to learn all about various seasonal activities at Ormiston and Burrundulla. Only \$25. Bookings to Sally at the cellar door - 6372 9532.

The Mudgee Wine and Food Fair at Manly will be held at the International School of Hospitality on Sunday 17th October from 10 am until 5pm and the friendly team from Burrundulla will be there as always. We look forward to seeing you there!

For further information and a full calendar of events within the Mudgee Region please go to:

www.mudgeewine.com.au

Clydesdales to Throughbreds

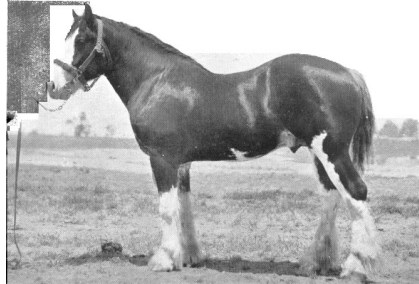
The humble steed has long had a presence in Burrundulla's history. Throughout the 19th century horses were used as the means of transport and farm power and during the 20th century they became a commercial part of Burrundulla's operations.

Based on the stock returns of the Hon G H Cox from the late 1890s through to the early 20th century, the focus switched from saddle horses to draught horses, notably Clydesdales. During this period there can be seen numerous dispersals of saddle horses and purchases of draught horses, presumably coinciding with the time that his son, V D Cox, was taking over the running of the operations.

V D Cox was a noted breeder of Clydesdales up until the 1930s. He took great pride in the Clydesdales he bred and

the family archives comprise of an extensive array of trophies and medals won by these Clydesdales.

The photo below is of one of these prized animals from c. 1925, Burrundulla Lord Lynn.



In the 1930s, as he was taking over the running of the property, G C Cox again switched the equine focus, this time towards the thoroughbred. He had early success with thoroughbreds with

a horse called Portfolio, which became the first thoroughbred to stand at Burrundulla. GC Cox raced horses right up until the 1990s, by which time the next generations were also becoming involved. During the 1960s and 1970s the farm stood the mighty Teranyan, and then in the 1980s and 1990s, as the next generation was taking over, the NZ bred Tai Mahal.

Today Burrundulla does not have a commercial breeding operation, but in 2005 a state of the art irrigated thoroughbred agistment complex was established. Since this time the complex has housed around 200 individual horses, without any injuries aside from the inevitable knocks and grazes. Our most notable house guests have included 3 time Group 1 winner Snipers Bullet and multiple stakes winner Nuclear Sky.

Friends and Family say.....

Daniel Guy, Heritage Customer, Queensland

"I find the Burrundulla Shiraz to be a good value wine that can be enjoyed with most types of food and any type of occasion, be it special or an everyday. I have enjoyed this wine with friends, family and clients and all agree that the wine is of high quality and value."

Vin Cox, Director

"I am very proud of the wines we produce at Burrundulla, there is something in the range for all tastes in wine. While our shiraz is widely recognised as our signature variety, the 2006 Cabernet is drinking extremely well at the moment and seems to be drinking better every time I open another one."

Andrew Cox, Director

"Spring is in the air in Sydney and even a bastion of masculinity like myself can't help switching to the white and pink drinks. Our brand new Semillon Sauvignon Blanc is super crisp and refreshing – a perfect wine for the hotter weather. I also can't wait for some lazy Sunday arvos accompanied by our GX Merlot Rose, the next vintage of which will be bottled and released shortly. This year we might just throw a launch party to celebrate – watch this space."

Sally Morton, Marketing

"The Burrundulla 2006 Merlot has been very popular this winter in Cellar Door. It is medium to full bodied, with

rich varietal plum and blackcurrant flavours. Our Merlot complements The Farmer's Pantry Soup; Lentil & Tomato with Ormiston Free Range Chorizo, served with crusty bread! Yum! Feel like a glass now!

Jeremy Cox, Director

"Over the years we have invested a lot of time and effort in ensuring that our wines are both representative of the variety, and also unique in their own right. I think the variety in which we have been most successful in achieving this has been with our Semillon—the varietal characteristics are as would be expected, however the wines are always fresh and crisp and seem to stay this way for many years. The 2006 version is my favourite."

Viticulture 101

Rain, glorious rain. (by Ted Cox)

After years of below average rainfall, 2010 has been a total contrast. We are surrounded by lush green paddocks and thriving crops of wheat and oats. Sheep have been reintroduced to the vineyard, and are happily and efficiently keeping the grass down.

With plenty of winter rain nearby Oakey Creek is flowing for the first time in years, and there is plenty of subsoil

moisture. This means that the vines will be off to a great start when they emerge from their dormancy in the spring - "budburst", when small shoots appear from the vine buds once average air temperature reaches 10-12°C. Budburst represents the beginning of almost eight months activity for the vineyard staff before harvest.

Speaking of which - as noted elsewhere, we will soon be commencing walking tours of the vineyard, in conjunction with James and Georgie Cas-

par of Ormiston Free Range Pork. These tours will be an enjoyable "hands-on" opportunity for participants to learn all about various seasonal activities at Burrundulla Vineyards. We look forward to welcoming you.

A summary of Winter 2010 rainfall - June was on average at 41mm, July's 90mm was more than double the average of 42mm, and a whopping 109mm during August. September has also started out wet, with 38mm recorded over the first 5 days.