



THE SWOOP

GARTELMANN WINES NEWSLETTER – NOVEMBER 2016 EDITION



ANOTHER GREAT REVIEW !

2014 Gartelmann Wilhelm Shiraz

"95 Points. Medium weight but firm and insistent. There's no question over the quality of this. It's all cherry-plum, earth and spice but the way it manages the respective loads of sweetness and savouriness feels so assured you'd describe it as compelling."

James Halliday, Halliday 2017

BACK IN STOCK @ THE CELLAR DOOR

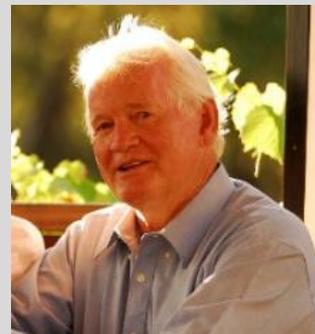
OUR 500ml MUSCAT IS IN STOCK AT THE CELLAR DOOR!

RRP \$50 per bottle or \$37.50 for members
Packaged in its own special gift box.



The Jorg Report

The 2016 harvest was nail biting stuff with 40% of the annual rainfall falling just eight days before harvest.



However, I am pleased to report that apart from the 2016 Chardonnay, all our 2016 white wines are safely in the bottle and the quality is superb.

The medals and sales are indeed the "proof in the pudding".

My pick of our red wines has to be the 2015 Diedrich Shiraz. With soft tannins and wonderful berry fruit flavours it brings a tear to the eye! It recently won the trophy for Best Shiraz in open vintage and also Best Red Wine of Show at the 2016 Orange Wine Show. Look out for it when it is released around September 2017.

PS – THE MAGPIE WILL BE BACK ON OUR LABEL!

I finally lost the battle with much dismay, much gritting of teeth and even some stomping of the feet, I admit defeat. The overwhelming response has been to bring back the magpie and that is exactly what we are going to do. Look out for the new 2016 Chardonnay which will have the Magpie on the front label where it will forever remain.

Wishing all our loyal members, friends and wine lovers a safe and happy holiday period. Looking forward to a bright 2017!

Jorg Gartelmann

\$50 GIFT VOUCHERS

Having trouble buying for fussy friends and relatives? Why not give a gift voucher. Vouchers for \$50 are available online www.gartelmann.com.au or from the cellar door. For more information contact sales@gartelmann.com.au



EXCITING NEWS FOR MEMBERS!

We will be launching our new wine club management system, website and point of sales system shortly.

Some new and exciting features of this system will enable members to make changes to their details, future orders and place orders anytime securely online.

We will contact members when the system is ready to go.

Jan and her chooks!

I have always loved chooks. My dad had chooks but I didn't think much about them then. But now, I have to admit, I have become very fond of them. As we have the space for animals my friends keep giving me animals. They also know I am a 'soft touch' so when a friend needed a good home for some chooks, I took them.

One was a rooster. Now Jorg does not like roosters. They make too much noise but my rooster is amazing. He looks after his brood beautifully, rounding them up when any danger threatens, finding food for them and giving them first choice of it to name just a few of his good traits. One night when I had, I thought, safely tucked them up in bed, I heard the rooster making such a raucous that I went out to investigate. Good old rooster was letting me know that 'foxeey loxeey' was a bit too close for comfort so I was able to save the day. Good ol' rooster. I have tactfully pointed out all these good habits to Jorg but he still doesn't like roosters.

Anyway, rooster is very productive because I recently thought I had lost two hens but was thrilled when they turned up with 19 chickens! Rooster, now that is quite enough. We have enough chooks.

Jan



NEED A GREAT GIFT IDEA?

The 'Flavours of NSW' book is on special for **ONLY \$70 INCLUDING FREIGHT. (RRP \$80)**

A great coffee table book. Hardcover with over 500 pages of recipes and stories from some of NSW best restaurants and wineries including Gartelmann Wines. To order please phone or email us at the cellar door.



CHOCOLATE BALLS

What you will need:

250 g packet plain sweet biscuits
400 g can skim sweetened condensed milk
1 cup (90g) desiccated coconut
PLUS 1/4 cup (20g) extra desiccated coconut for rolling
1/2 cup (50g) cocoa

Add a special adult ingredient of 20ml of Jorg's VP Method:

1. Place biscuits between 2 clean tea towels and lightly crush with a rolling pin into small pieces. Place in a bowl with condensed milk, coconut and sifted cocoa. Combine well. Refrigerate for 10 mins, until slightly set.
2. Roll tablespoons of mixture into balls. Roll in coconut. Place on a lined baking tray and chill for 30 mins, until set.



STAFF PROFILE: LU LU GARTELMANN

Lu Lu spends her days at Jan's side and wondering around the cellar door seeking love and attention from unsuspecting visitors.

Here are some fun facts about Lu Lu:

Favourite food: birdies a la mode.

Bad habits: chasing birds and other wild life in the dam.

Ambition: to feature in a Gartelmann Wines newsletter.

Dislikes: the lawn mower and storms



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