

CLEARVIEW
ESTATE



*Wines without
Compromise*



Newsletter March 2010
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**2009
Rocky Waterhole
Shiraz**



**Michelle at Parramatta on
Australia Day**

Welcome to our first Newsletter for 2010. We hope that the festive and new year holidays were enjoyable for you and your loved ones, and that 2010 is as successful as our season has been here in Mudgee so far.

Our Latest Releases

2009 Rocky Waterhole Shiraz

This wine is the product of what has to be one of Mudgee's truly greatest vintages. Perfect ripening conditions of warm days and cool nights have set this Shiraz apart. Deep ruby in colour showing lifted blackberry, anise and toasty oak characters on the nose. The palate is rich in chocolate and blackberry fruit flavours while new French and American oak assign complexity and length.

Serve this wine with a prime Angus steak and drink now or cellar over the next 5-7 years – a showstopper.

Be the first to try our new Shiraz at a special price ... an exclusive offer to our Newsletter customers of only \$200 per dozen including freight (within Australia). Send us an email on sales@clearviewwines.com.au to secure your order.

2010 Whites

The fruit for our Sparkling Chardonnay, Semillon and Chardonnay have been delivered to the winery (after being harvested in January). Winemaking is now underway. The grapes ripened early and had extremely balanced ph to ta ratio with no acid additions being required. These 2010 vintages will be released later this year. 2010 will also see the return of our very popular liqueur chardonnay. This is a unique wine, and is only available at Clearview Estate. We look forward to sharing this wine experience with you.

2010 Reds

As is our motto at Clearview, "Wines without compromise" we elected to only make a Cabernet Sauvignon this vintage, and our first ever sparkling Rose (strongly believing you can never have too many bubbles!). The cabernet was picked 3 weeks earlier than in normal years (if these exist anymore). The bunches had exceptionally small berries with deep purple colour, and intense flavours of ripe berries. The addition of the sparkling Rose will complement our existing sparkling Chardonnay and Shiraz. We look forward to offering these sparkling wines for twilight tasting on our cellar door deck in the spring of 2010.

Clearview Estate Celebrates Australia Day @ Parramatta

Clearview Estate participated in the Australia Day celebrations at Parramatta Park. An extremely hot day in Sydney, the ice bucket became our best friend! Regardless of weather, a very enjoyable day out of the office was had with lots of people taking advantage of that great Aussie icon, the "Public Holiday".



What's Happening in the Vineyard

After a very, very, very, dry year we have now had 16 inch's of rain since 18th December 2009. The rain made vintage very interesting but with sound management practices, a 60% lighter crop and a fair bit of luck we have completed vintage. All varieties were picked and we are very happy with the exceptional quality of the Semillon, Chardonnay and Cabernet Sauvignon. Since the rain, grass growth has been rapid and we are continually mowing to keep this in check. We have purchased an undervine slasher which is working well and eventually will see the elimination of all herbicides on Clearview Estate. The vines are now losing their leaves and pruning will commence second week of May. Pruning will continue through to the last week of August. Trellis repairs will commence straight after pruning along with a composting programming using certified organic compost to improve our overall soil structure and health.

As seems to be the case we (Paul actually) is continuing his quest to grow all things exotic. We will be planting 2.5 hectares of Pomegranates (the Jewels of Babylon), the fruit will be sold for the fresh fruit and juice market both domestically and overseas. The pomegranate will be grown in conjunction with our cherries which will come on line this year. We may even venture into cherry and pomegranate liqueurs which I am sure will be an instant hit with all that try them.

What's Happening at the Cellar Door

Anzac Day Long Weekend – “Go Grazing”

This popular September Wine Celebration event is also being held over the Anzac Day weekend. On Saturday 24th April at the Mudgee Racecourse, this informal food and wine matching evening will involve 13 of Mudgee's Vineyards and Cellar Doors going head to head to perfect the marrying of nose and palate. Each Cellar Door presents their two favourite wines, (red and white), and local Chef's prepare a delicious morsel of finger food for each wine. Cost is \$60.00 per person. For further information, please contact Carol Cook at Miramar Wines on 02 6373 387 or email miramar@hwy.com.au



All About Shiraz – Mudgee's Newest Wine Tasting Experience

Saturday 1st of May 6pm at Roths Wine Bar you will have the unique chance to taste Mudgee's vast range of Shiraz wines, talk with some of our most talented wine makers and discover what makes Mudgee such a great region for Shiraz. Tickets are \$25 each and include not only a great wine experience but great food to match. Tickets can be purchased from Mudgee Visitor Information Centre on 02 6372 1020.

“Vine, Swine & Dine”

Our second annual “Vine, Swine & Dine” night is now locked in ... Saturday 11th September. A perfect way to savour a delicious three course meal prepared by renowned local Chef Rachel McCarthy, with a focus on regional produce. Each course will be perfectly matched to premium wines from three of Mudgee's best cellar doors. So gather your friends, catch the courtesy bus and be taken on a journey to remember!

Ticket price is \$80 per person and includes coach hire. A booking form can be found on the next page, or email us at sales@clearviewwines.com.au for more information.

More Than Wine ...

Don't forget, if you are looking for a locally produced treat for yourself, or someone special, our Cellar Door now boasts a unique range of gourmet produce for sale.



VINE, SWINE & DINE
September 11, 2010



VINE, SWINE & DINE BOOKING FORM

SEPTEMBER 11th 2010



Experience the best of Mudgee at
Moothi Estate, Burrundulla Vineyards & Clearview Estate.
Join us for a unique evening of wine, food and fun as you travel to three of the most
outstanding cellar doors for a meal to remember...

CONTACT DETAILS

Contact Name: _____

Postal Address: _____

Phone: _____

Fax: _____

Email: _____

PAYMENT

Please find enclosed a Cheque for \$ _____
(payable to Clearview Estate)

OR

Please charge my

Mastercard Visa AMEX

□□□□ □□□□ □□□□ □□□□

Expiry Date: ____ | ____

Name on Card: _____

Signature: _____

Number of tickets required @ \$80.00 p.p. incl GST TOTAL \$ _____

**Tickets include bus travel to each vineyard plus pick up & drop off in town centre.
Last drop off at 10pm.
Please nominate your preferred pick up point (further details will be provided prior to the event)**

OUTSIDE THE WINNING POST MOTOR INN 101 Church St @ 4.45pm

OUTSIDE THE LAWSON PARK HOTEL Cnr CHURCH & SHORT St. @ 5pm

Please note we will be accepting cancellations until fourteen days prior to the event. Cancellations made within this time will unfortunately not be refundable.

PLEASE RETURN PAYMENT AND FORM TO

Post: P.O. Box 986 MUDGEE NSW 2850 Fax back to: 02 6372 7577

Email: sales@clearviewwines.com.au

Enquiries: 02 6372 4546

We look forward to seeing you there!