

Yarrh! Yarrh! Yarrh!

The Monthly Newsletter from Yarrh Wines
August 2009

FATHER'S DAY AT YARRH – 'TAPAS AND TIPPLE'

Our next planned Tapas and Tipple at Yarrh falls on Father's Day, Sunday 6th September. Why not drive Dad out and enjoy lunch, entertainment and fantastic food and wine matching.

This style of food allows you to choose how much you want to eat and is a great way to taste our wines in the manner they were meant – with food.

The Cellar Door is open for tastings every weekend and we continue to have available antipasto platters, cheese, coffee and cake.

BOOKINGS RECOMMENDED
Phone 02 6227 1474

YARRH WINES IN THE NSW TOP 100 LIST

The James Halliday NSW Top 100 list, published on Sunday 23rd August, included Yarrh Wines 2006 Cabernet Sauvignon. We are very pleased to be included in this prestigious list which includes wines from all NSW Wine Regions. There were 14 Canberra Wines in the Top 100 and considering that Canberra Wines produce less than 1% of the total crush in NSW, the result is fantastic. The 2006 Cabernet

Neil is just back from the Simpson Desert where he had a great experience driving through sand dunes. He shares his experience with us later on. Meanwhile, Fiona was left behind in the winery continuing to top barrels and sorting the labels for new releases.

After receiving so many great reviews for the 2006 Shiraz, we are looking forward to releasing the recently bottled 2008 Shiraz which is fuller bodied than the 2006 with more intense flavours. Definitely one to keep an eye out for. We will also be releasing the 2009 Sauvignon blanc in time for the Moving Feast on the October long weekend.

The next three months are full of Festivals and events. You will need to book for these as we are very busy over this period. Our first Tapas and Tipple was a great day in the cellar, warmed by heaters and entertained by Ian Stehnik and Queen Juanita.

We look forward to seeing you soon.

Fiona and Neil

Sauvignon is a full bodied wine with ripe plum, blackberry and dusty characters on the nose. This continues onto the palate with layers of juicy fruit flavours and firm tannins giving the palate length and persistence.

Cellar carefully for up to 6 years. So why not pick up some for your Cellar next time you visit Yarrh.

INTRODUCING LOCAL ARTISTS

Continuing on our theme of exhibitions by local artists, Ruth Dodd from Murrumbateman will be displaying her range of paintings during October.

Ruth Dodd studied Interior Design at the National Art School East Sydney and practiced as an interior designer with the New South Public Works Department.

She moved to Canberra in 1968 and spent 32 years with the Division of National Mapping (now Geoscience Australia) designing and producing topographic, geographic and aeronautical mapping as well as atlases and was awarded the Public Service Medal in 2003 for services to Australian Mapping.

Greening Yarrh

Now that Neil is back, pruning continues as does clearing the winter grasses from under the vines. Keeping the grass short provides passive frost protection as it allows the cold air to drain away laying the groundwork for a good crop. Neil is continuing making mulch using the canes from the vines as a component.

Take a look at our new website.
You can now place your orders online
at www.yarrhwines.com.au

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Her father took her to art classes from as young as the age of six and she maintained an interest in art techniques by undertaking various drawing and painting courses during her years with the Public Service.

Ruth takes her inspiration for her work from and around the surrounding areas of the Murrumbateman area where she lives using the ever changing landscape as a wonderful pallet of colours from which to work.

We are very pleased to have Ruth exhibiting at Yarrh. Our label is an image of an Australian scribbly gum which is native to the area and Ruth's work reflects the natural environment that we work so hard to protect.

FESTIVALS AND EVENTS

As we mentioned above, the next few months are extremely busy. We are involved in a district wide dinner and two festivals as well as our monthly Tapas and Tipple. Put these dates in your diary – or better yet, make a booking now to guarantee your table!

Sunday 6th September, 2009 – Father's Day at Yarrh – Tapas and Tipple.

Saturday 26 September, 2009 – Dinner at Old Parliament House. With catering provided by Janet Jeffs, this dinner will feature the wines included in the NSW Top 100 list. At a cost of only \$120 per person this promises to be a fantastic dinner. Don't miss out!

Saturday 3rd and Sunday 4th October – Murrumbateman Moving Feast.

This annual event increases in popularity each year. There are 13 wineries in the Murrumbateman area participating in this Festival where you can indulge your taste buds by enjoying small portions of food and wine matching at a number of wineries. At Yarrh we will be serving Buffalo Mozzarella, Prosciutto and Fava bean ciabatta served with 2009 Sauvignon Blanc. Entertainment is available. Make sure you book, this is always a busy weekend!

Sunday November 1st, 2009 – Tapas and Tipple. Food and Wine matching and music.

Saturday 7th and Sunday 8th November, 2009 – Wine, Roses and all that Jazz. Great music, food and wine and the opportunity to taste a range of varieties of Rosé. Join Fiona as she takes you through Rosé's from around the world. Times to be announced. Put this one in the diary!

DRIVING ACROSS THE SIMPSON DESSERT

Escaping the cold (and the pruning) for a couple of weeks, my brother Paul and I set off for an adventure across the Simpson Desert in early August. While its not an uncommon trek for 4-wheel drivers these days, its still a journey requiring care and planning, and at least two vehicles. We chose a "tagalong" tour with Peter Kneen – the "4WDGuy" (www.4wdtrips.com.au). Peter provides planning, advice, guidance, inter-vehicle communications, a nerve soothing satellite phone and great company around a camp fire!

While the journey to and from the Desert re-opened my eyes to just how much of this country is flat and semi-arid (but quite green at the moment), the Desert itself was no doubt the highlight of the trip. 500 kms sounds easy (right?) but the 1100 sand dunes you cross on the way slows you down to about 100-150 kms a day. Very flat tyres and slow but steady progress is the way to go, and never lose your momentum. The driving challenge is part of the enjoyment but even more so is the sense of isolation, the feeling of being a very small dot in a sea of dunes, and the incredible, ever-changing colours and textures. Even in winter temperatures were over 30 degrees, so it's hard to imagine what it must be like in the middle of summer (the Desert is now closed from December to March).

Unfortunately a small mechanical problem (blown airbag in rear suspension – can't think what caused that!) kept us on our toes for the last part of the crossing, but we managed to hobble into Coober Pedy where the legendary (to us anyhow) Dave of Dusty's Mechanical Repairs had us back up to the Oodnadatta Track the next day. Back through the Flinders and we were home. I now have the official "I Crossed the Desert" sticker on the back of my Land Rover, as does my brother on the back of his Corolla up in Sydney! Oh well, back to the pruning...