



W I L L O W C R E E K  
V I N E Y A R D

# Summer

at Willow Creek Vineyard

December 2009

Visit our website [www.willow-creek.com.au](http://www.willow-creek.com.au)

## Welcome to our Summer newsletter...

We are more excited than ever to welcome you to the vineyard over the holiday period.

We are happy to report that Stage 1 of our Cellar Door/Salix Bistro renovation will be finished in time for Christmas - so come and enjoy our fabulous new deck. Or join us on Tuesday 26th January for our **3rd Annual Australia Day BBQ**. From 12 noon there will be live music, wine and a gourmet BBQ by Salix Restaurant.

We look forward to seeing you during the festive season.

*Emily Makiv - General Manager*



## Spring Report from our winemaker...

I am writing the summer report largely in absentia, as baby Dougal arrived in mid October and has been keeping me rather busy! I am still at the winery quite a bit - topping up barrels and checking quality at the moment, tasting the '09 wines in barrel and doing some analysis to prepare the chardonnay and pinot noir for bottling in late February.

### Our New Releases

The Willow Creek Vineyard 2008 Tulum Chardonnay and Pinot Noir and the 2009 Tulum Rosé are our new releases for Summer. The 2008 vintage was very warm and dry, and the wines show a real generosity and rich fruit weight, making them very approachable and great for drinking now.

The 2008 Tulum Chardonnay has some exotic guava flavours in addition to the strong citrus characters typical of the Willow Creek Vineyard, and these rich, soft flavours are balanced by the crisp natural acidity and the subtle French oak influence from the barrel fermentation and maturation.

The 2008 Tulum Pinot Noir is dominated by aromas and flavours of sour cherry, with some complex dried herb and earthy characters, and with a generous mid-palate weight and fine tannins which will ensure medium term cellaring potential despite the current approachability of the wine.

The 2009 Tulum Rosé was made from the 115 clone of pinot noir from the western slope of the vineyard. It develops distinctive berry flavours at relatively low sugar (and therefore alcohol) levels, making it ideal for rosé production. The grapes were macerated for 24 hours on skins prior to pressing to maximise the colour without too much tannin extraction, and the resulting wine has a pale crimson hue, a dry fine palate with fresh strawberry and cream flavours. Served chilled it is the perfect accompaniment to the Christmas ham.

Cheers,

*Geraldine*

Geraldine McFaul - Winemaker

## Congratulations

to our winemaker Geraldine and her family Arthur, Patrick, Calum and Ella on the arrival of Dougal McFaul O'Bryan in October.





# W I L L O W C R E E K

## V I N E Y A R D



### Vineyard Report from our viticulturist...

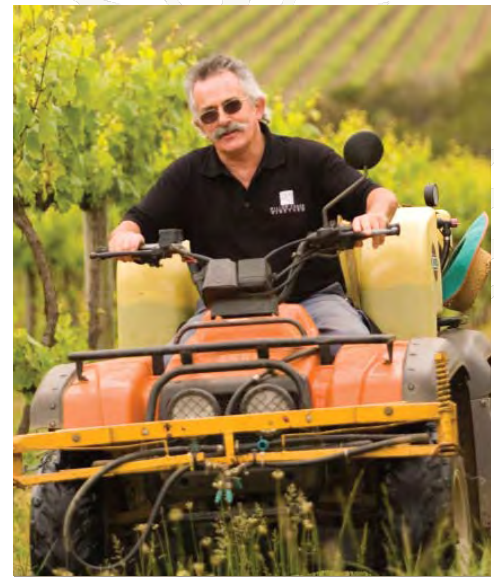
We're trying to keep up with the sunshine at the moment as we've had a few hot days in a row, which can knock the vines around a little bit. Luckily though, the vines have been treated to a wet winter so the soil is still nice and damp, giving the roots a barrier against the heat.

They're in that precious flowering phase right now where the young fruit is starting to form its character - a bit like a toddler, really! So we're busily making sure they have everything they need to go on and produce great fruit. This essentially means very frequent watering and adequate sun protection. We have a healthy water supply so we can prevent the ground drying out and stressing the vines. Also, given the vines are planted on an east-west orientation (as opposed to north-south, like the majority of the region's vineyards) they have an instant barrier to the sun, as it doesn't hit them side-on during the hottest part of the day.

We also have to protect the vines against the weeds so I've been making full use of our new "toy", the undervine weeder and mulcher, to do this. I'm starting to master the machine and can already see the investment beginning to pay off. It's precision -weeding is amazing and has allowed us to stop using herbicides, which ensures good soil health and overall fruit quality.

If the weather continues to perform as it has been - giving us a little bit of sunshine and a splash of rain - Willow Creek Vineyard will be sitting pretty for a good 2010 vintage. And if it doesn't, well, we've got plenty of tricks up our sleeve . . .

*Robbie O'Leary - Viticulturist*



### With Bernard's help...

#### Bernard's Duck Liver Patê - our most frequently requested recipe

640gms of cleaned duck livers  
380gms fat bacon  
8 whole free range eggs  
½ tsp nutmeg, freshly grated  
½ tsp all spice  
½ tsp five spice  
500mls cream  
200mls cognac or brandy  
4 tsp salt, 1 tsp pepper

Blitz bacon until well pureed.  
Add duck livers, eggs, spices, salt and pepper.  
Blitz again, pass through fine strainer,  
cool and refrigerate.  
Add cream and Cognac, cook on 175 until firm.  
Serve with homemade pear chutney on croute.

#### Salix gift vouchers are a great Christmas present.

Beautifully presented gift certificates, for any denomination, with 12 months validity. Simply phone or e-mail the recipient's details and we will arrange the postage.

Visit [www.willow-creek.com.au](http://www.willow-creek.com.au) for more information.



### What's On...

#### Australia Day BBQ

Join us on Tuesday 26th January for our 3rd Annual Australia Day BBQ.

From 12 noon enjoy live music by award-winning Melbourne singer/songwriter Jessica Paige and her brother Josh Romig, while you enjoy a gourmet BBQ by Salix Restaurant and Willow Creek wines by the glass. There will be plenty of fun for the kids, so bring your picnic rug and a hat and we'll do the rest!

Visit [www.willow-creek.com.au](http://www.willow-creek.com.au) for more information.



#### Opening hours

##### Cellar Door

10am - 5pm daily (Phone. 03 5989 7448)

##### Salix Bistro

12noon - 5pm daily (Phone. 03 5989 7640)

##### Salix Restaurant

12noon - 3pm daily; from 6pm Friday and Saturday (Phone. 03 5989 7640)

#### Contact details

##### Willow Creek Vineyard

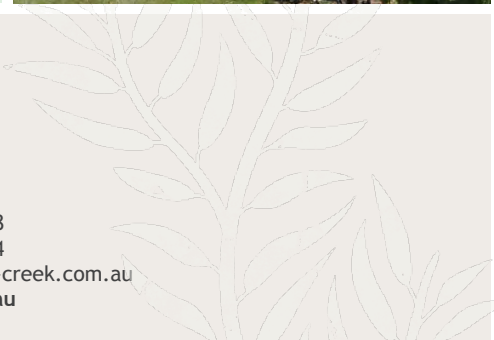
166 Balnarring Road,  
Merricks North 3926  
Victoria, Australia  
(Melways Ref. 162 H9)

Phone +613 5989 7448

Fax +613 5989 7584

Email [admin@willow-creek.com.au](mailto:admin@willow-creek.com.au)

[www.willow-creek.com.au](http://www.willow-creek.com.au)





# WILLOW CREEK

## V I N E Y A R D

### New Releases & Special Summer Offers



#### 2008 TULUM CHARDONNAY

##### Tasting Notes

**Colour:** Pale straw, with some green hues.  
**Bouquet:** Vibrant citrus and exotic fruit aromas, with hints of toasty French oak and slight struck-match complexity.  
**Palate:** The palate reflects the bouquet with hints of guava and persistent Meyer lemon flavours, balanced by hints of almond meal and a creamy texture from the lees ageing. Crisp natural acidity maintains the freshness and length of the wine and should reward cellaring.

**Bottle Price: \$40 Case Price: \$432**



#### 2008 TULUM PINOT NOIR

##### Tasting Notes

**Colour:** Medium garnet hue.  
**Bouquet:** Quite perfumed, floral and dried herb notes complement the dominant sour cherry aroma, with evident French oak.  
**Palate:** Quite rich cherry fruit upfront on the palate, with more complex herb and earthy flavours and French oak flavours building on the length of the palate. The wine has a silky texture and some very fine-grained tannins from skins and oak on the finish.

**Bottle Price: \$40 Case Price: \$432**



#### 2009 TULUM ROSÉ

##### Tasting Notes

**Colour:** Pale crimson hue, with very slight onion-skin.  
**Bouquet:** Strawberry and cream aromas, with some dried mint and sage savoury notes.  
**Palate:** The palate is dry and tangy, with herbal savoury flavour dominating upfront. There is substantial berry fruit weight on the back palate with very slight tannic grip balancing the strawberry and almost toffee apple richness on the finish.

**Bottle Price: \$25 Case Price: \$270**

### 2009 Summer Selection of 12

We have put together a selection of our favourite wines for you to enjoy during the warmer months - at **15% OFF**. This selection includes some wines that are not available at your local retailer - they are only available through our Cellar Door.

- 2 bottles 2005 Tulum Brut
- 2 bottles 2009 Tulum Sauvignon Blanc
- 2 bottles 2009 Tulum Pinot Gris
- 2 bottles 2008 Tulum Chardonnay
- 2 bottles 2009 Tulum Rosé
- 2 bottles 2008 Tulum Pinot Noir

**TOTAL PRICE FOR YOU \$365**  
**NORMAL PRICE \$430**

### Originals Gift Box

The perfect Christmas gift for any lover of Mornington Peninsula wines - beautifully presented in a custom-made gift box. These wines are exceptional in every way and will not disappoint.

- 1 bottle 2007 Cistercia Chardonnay
- 1 bottle 2006 Benedictus Pinot Noir
- 1 bottle 2006 Eremetes Syrah
- 1 bottle 2006 Aquitania Cabernet Sauvignon

**TOTAL PRICE FOR YOU \$200**



