

ON SHOW AT THE SHOW

Gusto Winter 2008

Sheer Drop Wines were awarded three medals at the prestigious 2007 Royal Melbourne Wine Show: GOLD to the Sheer Drop N/V Sparkling Shiraz, SILVER to the 2004 Sheer Drop Shiraz, BRONZE to the 2004 Sheer Drop Merlot.

Garth Doolan and Jo Clifford from Sheer Drop Wines were 'strongly advised' to attend the awards' presentation dinner in Melbourne. "We got the call on Tuesday and were dining in the Sofitel Grand Ballroom on Thursday", said Garth. "To have our wine named in such illustrious company was fantastic".

While Jo and Garth were "very pleased with the medal result" the evening did hold a small moment of disappointment for Sheer Drop Wines. The Sheer Drop N/V Sparkling Shiraz was nominated for two Royal Melbourne Wine Show trophies: the Kilchurn Wines Trophy for Best Sparkling Red and the Premier's Gold Trophy which is awarded to the best Victorian wine in show. In the Best Sparkling Red category the trophy was awarded to Rumball wines. "We were so close. Just ½ a point away!"

The four Victorian wines nominated for the Premier's Gold Trophy – which this year celebrates its 10th year – included St Hubert's Pinot Noir 2006; Mclvor Estate Shiraz 2005; Blue Pyrenees Mistress Shiraz Viognier 2004; and the Sheer Drop NV Sparkling Shiraz. The Mclvor Estate Shiraz from Heathcote was awarded the coveted prize which was presented by Premier John Brumby.

Says Garth, "Yes, I was disappointed. But it was very short-lived. We were in the company of great friends, with great wine from all regions of Australia. To be nominated for the Premier's Trophy was an award in itself!"



New Releases

New wine releases include the 2007 Sheer Drop Riesling. This elegant Riesling exhibits aromas of lime and pineapple, a tropical palate with hints of lemon sorbet and a zesty acid finish.

The 2008 Sheer Drop Pinot Noir will be released in December. Winemaker Garth Doolan has crafted a pleasing style of Pinot Noir exhibiting true varietal and rosehip characters to be enjoyed slightly chilled during the warmer summer months, the new Taste of Summer.

Great coverage of the winery in the Autumn edition of the Bendigo Magazine. Winemaker Garth Doolan samples his 2007 Sheer Drop Cabernet Sauvignon. A contender for this year's Jimmy Watson medal?



UPCOMING EVENTS

Bendigo Heritage Uncorked

Saturday 11th and Sunday 12th October 2008

Tickets available from The Capital Theatre www.thecapital.com.au

Harvest Picnic Werribee Park

Sunday 30th November 2008

Tickets on sale from October 2008 at selected Australia Post outlets or from The Harvest Picnic Foundation. www.harvestpicnic.com.au

Tickets may also be purchased on the day.

Harvest Picnic Hanging Rock

Sunday 22nd February 2009

Tickets on sale from December 2008 at selected Australia Post outlets or from The Harvest Picnic Foundation. www.harvestpicnic.com.au

Tickets may also be purchased on the day.

Royal Melbourne Wine Show

Awards Dinner

Friday 14th November 2008

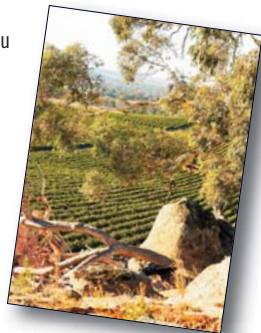
www.wineshow.com.au

Royal Hobart International Wine Show

Awards

Wednesday 19th November 2008

www.hobartshowground.com.au/wineshow



VINTAGE REPORT

GROWING CONDITIONS:

The vineyard exhibited reasonable soil moisture at the start of the growing season. Water storage was low and the water allocation from Coliban Water was only 35% of our annual water licence entitlement.

However water trading between licensees was allowed and we were successful in purchasing additional water licenses throughout the growing season to supplement our dams and our allocation from Coliban Water.

Summer water consumption was high due to prolonged dry, hot conditions. Damage pressure from birds was also higher due to the drought and the lack of alternative food sources.

Disease pressure during spring was low – which is typical of cool-climate conditions – and only elemental sprays were used.

Canopy growth was good and, as in previous vintages, no summer pruning was required.

HARVEST:

A heat wave over Easter brought the fruit on much earlier than expected and it was a race to harvest fruit at optimum baume and acidity levels and to avoid over-ripe characters. The Cabernet – generally harvested much later – was harvested with the Chardonnay and Shiraz.

Our two Gregoire harvesters operated day and night with drivers on 12-hour shift rotations. It was a great effort from our team of operators (Trevor, Craig, Chris & Rory) and tractor drivers (Lindsay, Clem, Samuel, Aaron & Dennis) led by our indefatigable Harvest Manager Bruce McLennan.

Grape yields were average to good with excellent results for grape quality, flavour and colour. Colour was recorded at over two grams anthozoans per litre of grape juice. This places Sheer Drop plantings at among some of the highest recorded levels of colour in Australia. Colour is perhaps the most important of grape characteristics; a critical component of table, juice and wine grapes.



Sheer Drop
W I N E S

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