

June, 2008

2008 Vintage Report

This year's vintage in the Grampians region came on in a big rush due to the extreme temperatures and prolonged dry spell experienced across the southern states, catching many vingerons by surprise. There have been reports of elevated baume readings as high as 22 in South Australia. (Should be a great year for ports and sticky sweets!) Here at Montara there was no rain recorded for 6 weeks prior to the commencement of vintage and during the later 3 weeks the temperatures soared—constant monitoring of soil moisture, vine health and fruit quality kept winemaker, Leigh Clarnette, and viticulturist, Josh Neild, on constant alert during this unusual weather event.

In keeping with the 'handcrafted' tradition at Montara, several blocks of vines were hand picked including chardonnay, sauvignon blanc and pinot noir ensuring the berries were harvested at their peak and this should be reflected when the juice is finally in the bottle.

Vineyard Expansion

The year 2007 was a busy one with earthworks, irrigation, and trellising for the vineyard expansion commencing during the winter months. The planting of 5.5 hectares or 12,000 new vines got under way in January and was finally completed in February. It is exciting to see acres of white guards around these young vines—cabernet sauvignon has been planted in the block below the shiraz in front of the cellar door, a reintroduction of this variety to Montara! Further plantings of riesling completes the current vineyard expansion.

Winemaker's Laboratory and Office Extension

Added to the frantic activity of vintage builders arrived to commence work on extending Leigh's existing office cum laboratory. It has taken a couple of months to complete and Leigh, thinking he's been working for long enough in a part demolished lab and office, decided to hurry things along by picking up a paint brush. Anyway he's now moved in and with new furniture and equipment installed the paint job is well concealed. Thankfully Leigh is a better winemaker than he is painter!

Dining Out?

Montara labels are appearing in more and more restaurants and eateries in and around Melbourne—presenting a great opportunity to try a variety/vintage that may have so far eluded you.

Shiraz News

The 2007 vintage of Montara's 2 blocks has seen a combination of 3 fermentations. These wines have enabled Leigh to tweak the quality substantially; a top tier wine could be produced far above current quality. A 'reserve' wine of immense proportions, of velvet seduction is promised! Rounded black fruits and sweet mouth-feel of ripe mulberries and subtle oak are also promised. We will keep you informed about the progress of these wines which are currently maturing in oak barriques.

Sparkling News

For Leigh, the pressure or lure of again making a sparkling wine is now a reality! After careful searching, a parcel of chardonnay and pinot sparkling bases were located by Leigh, so as to indulge his passion, prior to vintage. Finally a sparkling for Montara and a real possibility for arrival in 2009. The current assessment - it has the potential to lift the competition to new heights!

Leigh has promised to keep us posted on this one.

Our Lack of Storage Space Equals a Super Deal for Lovers of Shiraz or Chardonnay

Due to the expansion of the winery last year and increased wine production facilities here at Montara we now find we are getting a bit tight on storage space for bottled wines and would like to free up some precious space prior to the 2008 bottling sessions.

To help achieve this we are offering an incredible special on **2004 Shiraz and 2005 Chardonnay**.

You can purchase these wines at half their already discounted price with the purchase of a dozen of any variety 05, 06 and 07 vintages. These are great wines created by wine-maker Mike McRae and represent amazing value.

Get your orders in before June 30 to obtain free shipping within Victoria and discounted shipping elsewhere. See over for product details and enclosed order form to complete your purchase.

New 2007 Releases

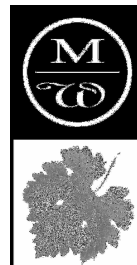
Montara Rose 2007 Montara has not produced a Rose previously. This one has made a grand entry and is very popular at the cellar door. Created from the free run juice of our famous Pinot Noir and Shiraz fruit making it an ideal accompaniment when the occasion calls for a lighter style of wine.

Sauvignon Blanc 2007 Released in September, as always, this popular variety is selling fast. Our stock of this variety always runs out before the next vintage is ready for release.

In wine there is wisdom

In beer there is freedom

In water there is bacteria



MONTARA

Winery

BUY A DOZEN*—GET A DOZEN 2004 Shiraz at \$8.00 per bottle OR 2004 Chardonnay at \$7.00 per bottle

*Purchase one dozen of any of the wines listed below.

Sauvignon Blanc 2007

Always popular—Limited supplies remaining. A refreshing wine with a vibrant infusion of passionfruit layered over gooseberry and citrus fruits. Easy to enjoy as an aperitif or with entrees such as smoked salmon, avocado and lightly fried seafood parcels.

\$204.00 doz. Members *less 10%*

Riesling 2006

Bursting with zesty vitality the flavours of this Riesling linger on the palate. Very refreshing with seafood, Asian style foods and foods spiced with ginger, lime or lemon. Like the 2002 vintage this one should cellar well for up to 10 years

\$204.00 doz. Members *less 10%*

Chardonnay 2005

Lemon citrus, peach and pear aromas and flavours- bound to delight those who enjoy a mildly oaked, flavour packed Chardonnay

\$204.00 doz. Members *less 10%*

NEW RELEASE Rose 2007

An elegant summer wine—fermented from free run juice of Pinot Noir and Shiraz this blend displays refreshing summer fruit flavours of cherry, strawberry and plum with a touch of spice. A crisp lingering acidic finish makes this one an ideal accompaniment for seafood and Asian style dishes.

\$204.00 doz. Members *less 10%*

NEW RELEASE Pinot Noir 2006

Continuing the Montara tradition of great Pinot Noirs—this stylish 2006 vintage has cherry and plum aromas with savoury, gamey flavours. A versatile wine well suited to game, lamb, pork and poultry, Mediterranean and Italian foods. Try with Peking Duck!

\$264.00 doz. Members *less 10%*

Merlot 2006

Cherry and plum aromas with fruitcake and savoury flavours. Pleasant drinking now, will reward for several years to come.

\$264.00 doz. Members *less 10%*

Shiraz 2005

Classic Grampians—an elegant full bodied Shiraz, drinking extremely well now but could be cellared for up to 8-10 years

\$264.00 doz. Members *less 10%*

Shiraz Port 2005

Always a favorite, a dinner party treat and it makes a great gift for that special someone

\$20.00 - 375ml bottle

All orders of dozen lots received before June 30, 2008 will be shipped via Australia Post free of charge within Victoria. NSW, ACT, SA, TAS add just \$10.00 per doz. WA, NT and QLD add \$20.00 per dozen.

**CELLAR DOOR
OPEN**

**Friday, Saturday,
Sunday**

11.00 am to 4.00 pm.

Other times by appointment

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