


“Scion Vineyard is a tiny producer, innovative and passionate - taste our individual wines and experience a fresh approach to Rutherglen table and fortified wines.”

Newsletter Autumn 2010

Scion Vineyard & Winery
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scion
RUTHERGLEN



Algie the Beagle on duty during a harvest day during this season.

Scionista Selection

Worth waiting for! Read this, print it off, show friends and family, and order either by email, online or telephone Jan on 0417 053 649. Freight is additional.

Winter warmer.

Scionistas special price \$130, save \$33 (20%).

Durif 2006. Gold and 4 silver medals. Smooth and elegant, superb food matching wine.

Durif 2008. (Pre release) Silver and two bronzes when in barrel. Young but soft tannins, brilliant colour.

Rose 2009. Muscat based Rose, great bouquet but clean, crisp and dry as a bone.

Viognier 2008. Excellent food matching white wine with fine clean palate, enhanced by some maturity.

Sweet Durif 2008. Gold medal plus People's Choice award. A wine with the Wow factor


Single Vintage Muscat 2009. Brand new release, a drier aperitif style – unique! Drink like a sherry

Vineyard

A mixed bag in the vineyard this year with a dry lead-up to vintage and then the heavens opened not once but twice. We harvested half of the grapes before the rain and the vines absorbed the first soaking but, with a second deluge during what is traditionally a long hot dry ripening period, we were exposed to botrytis (bunch rot) and only careful handpicking saved us. Fine quality but limited quantity resulted in small supplies of premium fruit for winemaking.

Winery

Rowly has taken on all winemaking now with help from his “phone a friend” consultant winemaker. The outcome is some exciting creative wines – think Durif & Viognier and a dry Rose from Muscat grapes.



Handpicking Durif toward the end of the season. Carefully sifting through rain affected fruit was the key to quality this year.

Cellar Door

Relax - more places to sit and relax as we are now offering all wines by the glass as you sit in the new lounge gallery. A contemporary collection around the walls with eclectic selection of seating. Warm in winter and cool in summer, you have the choice of sitting inside or outside under the umbrella on the green grass which has thrived over summer. More Scionistas are calling to arrange a special tasting date and we particularly enjoy the opportunity to devote the cellar door to your group. Ring Jan on 0417 053 649 if you would like to have your own tasting time.

Fine fortified wines need elegant dedicated glasses and the new Spiegelau tasting glasses are the final touch to add to our Riedel collection of glassware. The bouquet really is enhanced by these glasses, look forward to some branded limited release Scion glasses before long.

We wanted the glasses to showcase the Rose Muscat – looks like a rose, smells like a rose, is – a Rose Muscat. A delicate drop of pure Turkish Delight, this is Jan's dream – to make a French style dessert wine with restrained alcohol fortification (15%) yet distinctively Rutherglen, being sourced from Muscat a Petit Grain Rouge (not Blanc). The first vintage released in December 2009 is nearly sold out but the 2010 vintage will succeed it soon.

Events

March - Young Bunch @ Red Hummingbird, Melbourne

As all media reports suggest, Young Bunch is "Bustin' myths with a kiss" (Jeni Port, Epicure 6/4/10). This newly formed group of young winemakers and wine business owners have set out to dispel the myth that you need a degree in oenology and a 900 bottle cellar to qualify to 'properly' enjoy wine. Rowly dreamed up this exciting new concept after being fed-up with much of the snobbery that goes on in the wine industry. "It's a simple case of wanting to talk about wine in a way that we enjoy, and is relevant to our generation of drinkers" says Rowly. "You don't have to be a rocket scientist when you pick up a glass, just liking wine and having a good time is enough!"

The group came together for their first event under the guise of the Melbourne Food & Wine Festival. The seven Young Bunch poured a collection of unique wines at an inner city cocktail bar (The Red Hummingbird) with a rooftop deck. The overwhelming success of the event has led to the planning of a second 'wine party' that promises to be equally as fun, creative and casual. To ripen with the Young Bunch visit their blogsite to view all the media hype and subscribe to hear about the next event. <http://youngbunch.wordpress.com>



The Young Bunch event @ Red Hummingbird in Melbourne saw over 200 young casual winos partying to the beats of DJ Emillionzzz as they were introduced to some of Victoria's tidiest drops.

May - Source Dining dinner, Albury

Our Scionistas' dinner at sourcedining in Albury surpassed all expectations and here's a glimpse of the menu for those who couldn't make it: try a canapé of clam, nasturtium and shallot confit with a dry pale pink Rose 2009 followed by the 2008 Viognier perfectly paired with an entrée of Milawa Free Range Pheasant, mustard icecream, chestnut and bay. Chef Jodie Jones chose two red meats to accompany two Durifs – both medal winners 2004 and 2006. The '04 surprised us with its bright ruby colour, firm tannins and smooth intensity. It is available in limited stock, and if you have any in your own cellar, don't rush – it's travelling so well it will be even better in another decade. Rich braised Ox cheek, seared Angus Fillet, beetroot and polenta were followed by a cheese course of Strathdon Highland Blue, pinenut crumble, mulled quince and radicchio – all with the Sweet Durif 2008 which loves cheese as its match as well as it does chocolate. The new Rose Muscat as a dessert wine starred with a stunning dessert plate of slow poached rhubarb, rhubarb wafers and almond frangipane. Simply great food!

June 30th, Wednesday - Full Moon Dinner with Bright Young Things, Melbourne. Rowly teams up with an exciting young food & wine team, pouring some fine Rutherglen wine matched to winter dishes. For bookings call BYT: 03 9670 9099 or email events@brightyoungthings.net.au

July 4th, Sunday - Scionista lunch at Gill's Diner, Melbourne. A provincial French theme sets the scene for what is looking like a pretty good way to spend a Sunday.

July 7th & 8th - Federation Square Showcase Series, Melbourne. North East Victoria Showcase Series: a great way to see many wines from our region in the one spot.

July 29th, Thursday - Dinner at Flint, Canberra. As always, we look forward to visiting our Canberian Scionistas for a night of fine wine and delicious food.

August 5th, Thursday - Dinner at Magpie's Nest, Wagga Wagga. "When are you visiting Wagga" many Scionistas ask. Well, August 5th is the answer!

If you are interested in any of these events, email janice@scionvineyard.com and we will hold seats for you. Full details will come very soon.

Tiny Wineries Discovery Map

Being overlooked on visitor maps led to an exciting and positive outcome – the impetus for four of Rutherglen's smallest wineries to offer a new map which you can view and download on www.rutherglenwinemap.com.au. You can see all of us within a day or even an afternoon if you hurry and you'll find limited release wines made by people who love their tiny plots and enjoy meeting you.