



breamcreektimes

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Autumn 2009

GREETINGS

Whilst picking finished in mid May, it's just the start of the winemaking process, with our Pinot Noir unlikely to be bottled before the end of the next summer. It's been a long and testing season – a very dry winter followed by an equally dry spring. The East Coast right down into Bream Creek seemed to miss out on every major rain event before Xmas, so irrigation has been a constant task. A cool windy December was most unwelcome during flowering, but when a cooler and cloudier than normal summer followed, we realised nature had actually made some very wise decisions for us! The cooler flowering weather resulted in less pollination with the consequent reduced crop of smaller berries. With their much

higher skin to juice ratio, these small berries result in intense wines with great flavours, and in the Pinots deep colour.

As 2009 turned out to be a cool summer, this lower crop also ensured that we were able to fully ripen the grapes and pick at similar times to most years. I consider this to be a fine example of nature getting the balance right - a larger crop in this cooler year may well have compromised wine quality. As it turned out, grape flavours were sensational with firm acidity. I am expecting to see some stunning, long living sparkling, riesling and pinot noir wines with some exceptional barrel fermented chardonnays.

MORE SHOW SUCCESS

At the 2008 Royal Hobart International Wine Show, our Bream Creek 2008 Sauvignon Blanc won the *Blundstone Australia Trophy* for the "Best Sauvignon Blanc" - against wineries from both Australia and New Zealand! The Bream Creek 2006 Reserve Pinot Noir (which is released with this newsletter) won the top Gold Medal in Class 52 and narrowly missed the Wine Industry Tasmania Trophy in the "taste off". To cap off a very good show for us (one of the largest wine shows in Australia), Bream Creek was awarded the *Bartercard Trophy for the "Most Successful Tasmanian Exhibitor"*.

Earlier this year in the 2009 Tasmanian Wine Show, we were successful in a number of classes, including a Gold Medal for our 2007 Riesling and a Silver Medal for our newly released 2008 Riesling VGR. (more about this new wine later).



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LIMITED RELEASE WINES, AND A NEW STYLE OF RIESLING...

2006 RESERVE PINOT NOIR

Our Gold Medal 2006 Reserve Pinot Noir has so far collected medals in all its shows – including two Golds and a Silver. This wine is in very limited supply – we only made a few barrels in line with our policy of only releasing Reserve wines worthy of the Reserve” label.

This is a powerful Pinot Noir with enormous cellar life. Drinking well now, I intend to cellar my “allocation” for at least 3 years, and shall resist the temptation to sample another bottle until around Xmas. By then our cellar will have warmed a little allowing further development. More savoury than fruit in style, the spicy nose shows white pepper, dried herbs mingled with some cherry and earthy characters. The palate is powerful with great length and lovely fine grained tannins. Very much a food wine and exhibiting the firmness of youth at the moment, I would suggest at least 3 hours breathing. To give an indication of its likely development, the 2005 Reserve Pinot Noir is drinking superbly now, and in my view, the 2006 Reserve is a firmer structured wine.

2008 RIESLING VGR

I’m a great fan of the German style rieslings with a fuller more luscious mid palate -hence our release of the new Bream Creek VGR Riesling. “VGR” stands for Variable Grams Residual – which means we stop the fermentation before all the natural grape sugars are converted to alcohol. (“Variable” because the wine will balance at a different point each season – depending upon the natural acidity and flavours).

With this 2008 wine, we have foregone about 1% of alcohol to leave around 17 grams of natural grape sugar in the wine. This wine is seamless, beautifully balanced, delicate yet quite powerful, and retains a refreshing citrus finish. This is not a dessert style wine and is fabulous with spicy foods – especially Asian styles. I love it with shellfish, Thai fish cakes, Thai Green Curry and Cajun fish. It’s also a great informal entertaining wine with the ability to satisfy across a wide range of food styles and palates.

2001 RIESLING

Quietly hiding in the back of our cellars, I left a part pallet of our 2001 Riesling. Aged cool climate riesling and gewürztraminer can be just sensational. This is especially true of those wines made from grapes in the coolest areas and near the coast, which have enhanced natural acidity allowing the wine to retain a youthful zest at almost any age! This 2001 riesling still has a fresh citrus nose coupled with that delightful balance of luscious cellar developed characters balanced with a crisp finish. A great example of what cool climate wines can achieve – and maybe that we are too often enjoying them too young!

2008 PINOT NOIR JUST RELEASED...

I think vintage 2008 will probably be one of the best of the decade – clean, well ripened fruit with great intensity and firm structure. This is an elegant yet powerful wine with a complex bouquet of spicy cherry and berryfruit. It has a lovely balance of fruit and savoury characters with the structure more like that of the 2005 Reserve. Youthful now I would allow it to breathe and ensure the wine is not served too cold. A definite for longer term cellaring!



I hope you enjoy these wines as much as we have enjoyed the challenges of their production!

Cheers from me and our crew at Bream Creek,

Fred Peacock

PS. Whilst it would be great if everyone could enjoy all the limited release wines, stocks are limited and will have to be allocated on a first come basis.