

## 'Thirst For' April Snippets 2015

We are now more than half-way through vintage and to date, the fruit we have received at the winery has been great. We're not saying it has all gone to plan – cyclone Pam exacerbated a problem in the chardonnay so we needed to pick more fruit early which has resulted in us making more methode traditionnelle base this year. Some of us are quite happy about the thought of having more bubbles to drink!

The new press is working well – the additional capacity has made vintage so much easier for the winery and in the vineyard, where a block can be picked all in one day rather than spreading it over



2 – 3 days as we had to last year.

Tomorrow we pick the reserve chardonnay and after that there is only the dessert wines to go for the whites. Next week we will start on the reds.

In the café, we have been testing some new recipes and making a few changes to the menu to keep it fresh and interesting.

The other day we tried roasting coffee beans – they turned out pretty well for a first try.



The café and cellar door are open Saturday, Sunday and Monday this weekend, 10am to 5pm. We will be open 1pm to 5pm on ANZAC Day, and will open Monday 27<sup>th</sup> April 10am to 5pm.

Do come and see us, tastings are free, and Tony will gladly show you any of this year's ferments and explain where they are in the process.