

# Thirst For

Welcome to the First Edition of '*Thirst For*'

Why '*Thirst For*'?

Several reasons:

- We aim to make wines that satisfy your *Thirst For* texture, elegance and balance
- We'd like to impart our winemaking experience in such a way that it enhances your *Thirst For* knowledge
- Our plan is a quarterly newsletter so this is the *first of four*
- We'll also publish snippets in the *first four* days of each month to let you know what we're up to
- We want you to be the *first* to hear when we release our new wines, *for* we haven't been good at this to date.

A quick update of the major events in the last 2 years....

We took over our new vineyard, Hill Country Estate on the slopes of Te Mata Peak, just weeks before vintage 2013 and it has been all go since. From buying small (1 tonne) parcels of grapes as and when we needed, we now have 35 – 40 tonnes of grapes coming at us every year from our vineyard. In 2013, the bulk of the grapes were processed at another winery under Tony's watchful eye. As you know 2013 was a unique vintage and a fantastic one to start with. The vineyard has a quirky mix of grapes - Chardonnay, Viognier, Syrah and two Italian varieties, Barbera and Montepulciano. We'll tell you more about this unique vineyard later in the year. (We also continue to produce Tannat which is grown a stone's throw from our main terraces.)

So that we could process all our grapes on site, we extended our winery at the end of 2013, effectively doubling the footprint. Not wanting to cut things too fine, we had the power and refrigeration plant at the winery extension connected the night before the first grapes came in!

2014 was an even bigger vintage than 2013 which saw us process 40T of grapes. The additional volume provided a few logistical challenges, but we managed to get everything in and processed without any major hiccups. With our 500L press, we had some very long days and nights. Just a few weeks ago, we took delivery of a 2700L press which will make life a lot easier.

While all this was happening in the last 2 years, we were also progressing the building and set up of our small café. We finally opened the day after Boxing Day 2014 and have spent the last 8 weeks, with help from our niece, Beth, learning how to run it, but also enjoying the results of all the hard work.

And now we're about to start the 2015 vintage.....But we're no longer doing it all ourselves. We now have a very experienced group of friends & former work colleagues working with us, albeit part time. Murray, our vineyard manager, is going into his second vintage with us. Brian and George started with us last year and have helped with completing the extension and café courtyard as well as helping with all the winery work. Sandra has just started in the café, but will also help in the winery/cellar door and will work on some compliance documentation over vintage with Mick, who doesn't actually work for us ....yet....but helps out whenever he can (for wine).

So we have been busy and apologise for not notifying those of you who left your details with us about our new releases over the last few years. I think many of you realised just how thinly stretched we were with such major projects underway and just the two of us doing the bulk of the work.

We also apologise for the website not being up-to-date – thank you for letting us know and please be assured we are working on it. And thank you to those who let us know about the update notification a few weeks ago that wasn't really an update – let's just say we are learning a lot about our website and the odd mistake will be made ☺ but it is a work in progress and will be updated as time permits.

Below is the list of wines we currently have for sale at the cellar door. We have also just finished bottling the Reserve Syrah 2013 which will be on sale in a month or so.

And we have just finished bottling the 2014 whites to empty the tanks and barrels for this year's wine. We are looking forward to this year's vintage, with new wine styles planned. And a month or two after vintage, we plan to disgorge our first Blanc de Blancs methode from 2013 – we can't wait for this and will tell you more about this closer to the time

Please do visit de la terre when you get a chance – come and relax with a glass of wine and a platter in the courtyard. Gracie, our winery puppy, will give you such a friendly welcome. She has been mentioned twice on TripAdvisor in the last few weeks!

The winery and café are now open Thursday to Sunday, 10am to 5pm, or other times by appointment. We will still close in July and August, which will allow us to work on the other smaller projects that we have had to put on hold.

<i>Wine</i>	<i>Bottle Price</i>
de la terre Sauvignon Blanc 2009	\$18.00
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de la terre Viognier 2012	\$18.00
de la terre Reserve Viognier 2013	\$34.00
de la terre evb Chardonnay 2009	\$18.00
de la terre Reserve Chardonnay 2013	\$34.00
de la terre Chardonnay Barrique Ferment 2006	\$24.00
de la terre Rosé 2014	\$18.00
de la terre Merlot/Cabernet Sauvignon 2006	\$24.00
de la terre Barbera 2013	\$28.00
de la terre Syrah 2009	\$30.00
de la terre Montepulciano 2013	\$34.00
de la terre Tannat 2012	\$38.00
de la terre Noble Viognier 2013	\$30.00