

MISTLETOE WINERY



"Quality without compromise"

771 Hermitage Road, Pokolbin 2320



OPEN 10AM UNTIL 6PM DAILY

MISTLETOE is a small family owned and run winery that was established by the current owners in 1989. Now in its 26th year, Mistletoe's "no-compromise" approach to producing small quantities of "true to origin" premium quality wine has seen it rewarded with many, many hundreds of awards and accolades.

Recent accolades / awards include:

- Trophy – Best Semillon – *Winewise Small Vignerons Awards 2014*
- Trophy – Reserve Semillon 2013 – *Hunter Valley Boutique Winemakers Show 2014*
- Winestate 5 Star rating – 2013 Hunter Shiraz
- Champion White Wine of Show – *NSW Small Winemakers Show 2013*
- Blue/Gold Top 100 Award – *Sydney International Wine Competition 2013*
- One of the Top 10 Australian Rosés – *James Halliday Australian Wine Companion 2014*
- NSW Wine of the Year 2011

With over 20 different wines, including Sparkling, Whites, Reds, Rosés, Fortified and Dessert styles on tasting, Mistletoe has one of the most comprehensive ranges of wines to be seen in the Hunter.

- All wines are made in our onsite winery
- Working vineyard at the winery
- Winery tastings available for larger groups – bookings essential!
- Mistletoe Wines are only available for purchase from the Winery Cellar Door
- Knowledgeable and friendly staff to make you welcome.

Mistletoe is also home to Wine School Australia.

Here's your chance to learn all about wine in a relaxed, informal, and informative session, held in the Mistletoe Winery. For full details and bookings go to www.wineschoolaustralia.com.au

When visiting Mistletoe be sure to take time to visit **POKOLBIN GALLERY** and **MISTLETOE SCULPTURE GARDEN** also in the grounds of the Cellar Door.



The
big

THE PIONEERING SPIRIT IS ALIVE
AND WELL IN THE HUNTER VALLEY,
WITH A HANDFUL OF NICHE
GROWERS PRODUCING
SOME OUTSTANDING
ORGANIC WINES.

WORDS DANIEL HONAN
PHOTOS BRETT STEVENS

The Hunter Valley is not only the oldest winegrowing region in Australia; it's also one of the hardest places in the world to grow and make wine.

When James Busby made the trek up from Sydney back in 1824 and planted the first vines at Kirkton, there's a strong chance he didn't know much about the challenges future pioneers would face in making a good drop of wine in this region. The climate of the Hunter Valley is mostly sub-tropical, which means hot days and warm nights, where grapes ripen faster than in many other wine regions. When the Barossa starts sending out their pickers for harvest, Hunter Valley winemakers are already at the pub – for them vintage is done and dusted for another year. >

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Wine.



PREVIOUS PAGE: ROSS MCDONALD FROM MACQUARIEDALE ORGANIC WINES. ABOVE AND BELOW: ROSS TENDS TO HIS VINES AND EMPLOYS BIODYNAMIC PRACTICES DESIGNED TO IMPROVE THE SOIL AS IT IS FARMED; ROSS WORKING IN HIS VINEYARD; POURING A GLASS OF MACQUARIEDALE RED.



CLOCKWISE FROM LEFT: THE VINES AT ASCELLA PURE WINES, NEAR BROKE. ABOVE: KRINKLEWOOD BIODYNAMIC WINES. BELOW: AS WELL AS TENDING TO THE VINES, ROD AND PETER WINDRIM OF KRINKLEWOOD WINES ALSO RAISE PIGS, SHEEP AND COWS ON THE VINEYARD TO MAKE SURE THEY ARE ENCOURAGING AS MUCH BIODIVERSITY AS POSSIBLE.



Getting the Hunter Valley wine region to where it is today required initiative and innovation. Pioneers such as Drayton's, Tyrrell's and Tulloch forged ahead, despite the challenges, and as a result of their dogged determination, produced wines that are unique to the Hunter Valley and are now celebrated by wine lovers across the world.

This pioneering spirit continues today with a handful of wine producers, including Tamburlaine, Macquariedale, Krinklewood and Ascella, opting to take on the challenge of producing premium organic wines. They are all certified by the Australian Certified Organic (ACO) program, and while still small in scale, organics is turning out to be one of the fastest growing sectors in the Australian wine industry.

"Organics is still a small part of the market," says Geoff Brown from Ascella Pure Wines at Milbrodale out near Broke. "It's growing, but it's still quite small compared to the rest of the Hunter Valley."

Organic winegrowing means vigneron's can't use any synthetic chemicals in their vineyard to help fend off pests and disease – which is a bit of a challenge when you're trying to grow grapes and make wine in a sub-tropical climate. Fungal diseases such as powdery and downy mildew can get into a bunch of grapes and wreak havoc on a vineyard's crop level, which affects yields and therefore the amount of wine the vigneron can make each vintage. Organic growers need

"I think about it more like we're offering our services to nature. We've got 400 permanent staff working here, every day, and only three of them are human."

to summon up a little bit of that old Hunter Valley spirit and work with nature to combat any disease and pestilence that gets thrown at them.

"We harness and employ nature's eco-system," explains Peter Windrim from Krinklewood Biodynamic Vineyard in Broke. "I think about it more like we're offering our services to nature. We've got 400 permanent staff working here, every day, and only three of them are human."

As well as growing grapes, Krinklewood raises pigs, sheep and cows on the property. Ascella also raises sheep, while Macquariedale raises cows. Encouraging biodiversity is one of the principal conventions of organics, and winegrowers who practise this method of viticulture spend a lot of time developing protocols that help to combat harmful pests and disease by utilising tools that nature has provided.

"The trick with organic growing is to make sure the vineyard has as much biodiversity as possible," says Barbara Brown from Ascella. "So, we have sheep which graze in the vineyard in winter, and they eat the weeds and the grass under the vines, so we don't need to use any herbicides."

"Vineyards are a monoculture, and that leaves them susceptible to attack from pests, such as light brown apple moths," explains Ross McDonald from Macquariedale Organic Wines, in Rothbury. "So, we want to encourage other organisms like spiders, lizards and ladybirds into the vineyard, because they attack and eat unwanted bugs, like the apple moths."

Because these organic winegrowers don't use any synthetic chemicals to grow their grapes, relying instead on natural methods, such as proactive canopy and crop management, their yields during harvest can be lower than normal. "The viticultural practices [by organic growers] of reducing their canopy and crop levels mean they sometimes produce less wine, but in doing so, they can achieve better ripening results, which can make for really great-tasting wines," says Greg Silkman, managing director of First Creek, who also makes two organic wines, Bianco Puro and Rosso Puro. Bianco Puro (pure white) is a blend of Verdelho and Semillon, whereas Rosso Puro (pure red) is a Chambourcin, Shiraz and Merlot blend.



Wine.

CLOCKWISE FROM TOP: SHEEP MAKE GREAT WEEDERS; GREG SILKMAN OF FIRST CREEK; ASCELLA'S COMPLIMENTARY CHEESE PLATTER WITH WINE TASTING.




Despite lower yields, Krinklewood, Macquariedale and Ascella are still able to offer a significant range of wines. Krinklewood is probably best known for its cool(er) climate Chardonnay and unique blend of Semillon, Chardonnay and Verdelho, known as Spider Run Reserve White. Ascella produces a refreshing still and sparkling Rosé, as well as its own Shiraz and Merlot single varieties. Macquariedale has a site perfect for Merlot, and also grows Shiraz, Semillon and Chardonnay and, in 2012, made a Pinot Noir from estate-grown fruit, which was arguably one of their best wines ever.

“For us, we believe organic fruit means we can make great-tasting, beautiful wines that are equal to any non-organic wine,” says Barbara at Ascella. “And we’ve proved that, whenever we’ve won medals or trophies at wine shows where the judges don’t know we’re organic.”

“Our wines are alive,” adds Ross from Macquariedale. “We use wild-yeast ferments to complement the flavour intensity of the grapes to make wines that are true to the Hunter Valley. Organic viticulture helps us make wines with unique aroma and flavour profiles, and represent our place in the Valley.”

“There is an unknown quality that a lot of our customers comment on,” says Peter from Krinklewood. “They always say there’s something different about our wines... in a good way!”

Just like the pioneering families that colour the Hunter Valley’s rich past, and made winegrowing a thriving industry throughout Australia, the organic winegrowers working in the Hunter Valley today are forging ahead and writing the next chapter of this beautiful region’s story with delicious wines that, one day, might also be celebrated by wine lovers all around the world. 



CELLAR DOOR
RESTAURANT
VINEYARD
LUXURIOUS
SELF-CONTAINED
COTTAGES

“Our Passion, Your Reward”

KOPIASTE! COME, EAT, ENJOY!

We use the freshest seasonal produce from our onsite kitchen garden to create our signature Cypriot Meze, a 4 course feast inspired from Mediterranean and Middle Eastern cuisine. Enjoy all day dining and slowly graze through the dishes whilst enjoying the picturesque vineyard views. If you have neither the time nor appetite, select tasty morsels of seasonal seafood, meat, and vegetarian dishes from our new Mezedhes menu.

STAY

Sleep in luxurious self contained cottages (1 & 2 bedroom) containing a full kitchen, spa bath, a/c, log fire, jacuzzi, sauna. Facilities include an infinity edge pool, rebound ace tennis court, row boats, cellar door, and restaurant.

WINES

RidgeView is a family owned, boutique producer of handcrafted trophy winning wines. Sample from Riedel glasses our flagship “Generations” Semillon and Shiraz as well as our eclectic range of 100% Hunter Valley wines.

Tasting notes. BY DANIEL HONAN

KRINKLEWOOD 2013 CHARDONNAY

Hailing from a slightly cooler climate than the rest of the Hunter Valley, this wine from the Broke Fordwich region is golden straw in colour, scented with crunchy peach and nectarine stone fruits. Firm yet soft textures (like the cool side of a pillow) support ripe tropical fruits wrapped around a fig and hazelnut core. **\$28**



MACQUARIEDALE 2014 MACBLUSH ROSÉ

Blended from free-run Merlot and Shiraz juice with a little time on skins (to extract some colour and flavour), this wine has summertime splashed all over it. Pale candy pink, sweet strawberry and red fruit perfumes float over a juicy, dynamic and totally toothsome example of a Hunter Valley Rosé. **\$24**



FIRST CREEK 2014 BIANCO PURO

This wine is a tropical getaway in a glass! The Verdelho bursts out from behind melon, pineapple and quick banana flashes, while classic Hunter Semillon races up alongside to prevent such sweetness from taking over. Round textures are followed by thirst-slaking acids that linger a while, providing pleasant refreshment. **\$25**



CELLAR DOOR
10AM-5PM WED-SUN
RESTAURANT
BREAKFAST FRI-SUN
LUNCH & DINNER (ALL DAY DINING) THUR-SUN

273 SWEETWATER ROAD POKOLBIN

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