

# Trading update from Koppamurra, Going Forward

## Non-cash Impairment Charge\* Option Rejected.

In a recent statement, the Koppamurra partners said that, as a corollary to recent vineyard divestments and brand rationalisation and a careful analysis of current self-generating and re-generating assets\*, taking into account an ongoing assessment of the prevailing volatile economic and market conditions...

## A whole bunch of new wines will be released

(some of them varieties we have never had before)

Last year's **Rosé** was pretty good – this year we have had a bit more time to narrow down the vineyard choice – to Kangarilla in the McLaren Vale region. This year's is just as good – well, ok, we think it's even better.

**Grenache** – a greatly under-rated grape – and one that can make wonderful distinctive wine – one of them just made by us – more detail when we release it. **For release at the August tasting.**

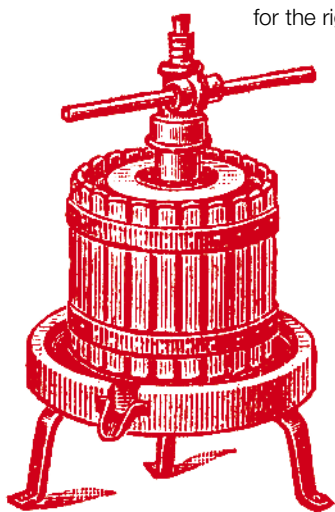
We have been rattling around the Adelaide Hills a bit in our quest for the right source for **Riesling** and **Sauvignon Blanc** and now, by George, we think we've got them – at Woodside for the Riesling, at Gumeracha for the Sauvignon Blanc. You can make the final judgement when you taste, but following our first early taste we're very pleased. **For release at the August tasting.**

**Before Christmas we'll have more new ones for you: Mourvedre** – not much of that around that is unblended – you'll be intrigued.

We don't call the wine a **Joanna Shiraz** unless we are convinced that it is absolutely tip-top. The very fine 2008 vintage has given us our first Joanna Shiraz since 2002 and we'd have to say it's worth the wait.

2008 has also given us a **Barrel Selection Cabernet Sauvignon** – every bit as good as the 2000 B.S. and the 2002 Trophy Winner. **For release before Christmas.**

\*no, we don't know what this means, either.



## and at Fillocks...

My stuck-up conceited and bossy sister the wine-marketing genius has bullied Mum and Dad (and me) into doing a Sunday Lunch at Fillocks or that's what she calls it.

Mum complained about it right from the start, she said why should I make lunch for all those people who'll only buy a couple of bottles just like last time and why do you want to ask the Hogans next door?

Dad said well give us a break we're only selling the grapes to those people at Koppamurra so we might as well sell some wine and anyway we owe the Hogans for last Christmas.

So she made me put on an apron and clear the plates and take around the pain and the frommidge and the plates of what she said was a cassowary but looked liked stew to me. I'll drown her in the dam when I get older.

After it was all over Mum really cracked a mental. What did I tell you, she said, they ate and ate and hardly bought any wine and what about that one in the blue beret and the little red socks? She was just hovering every time I brought the food out. Hovering, hovering, that's what she was doing.

Well give us a break said Dad, at least this lot bought a bit of wine.

*So we'll probably do it again but I'm not going to wear that apron.*

## tastings

done and dusted this year  
except for the big one...

### adelaide

Friday, August 20, 12.30 – 7.30pm  
Ikaros Hall, Unley

Early Start, as you'll remember, to provide a chance for some leisurely afternoon tasting. Sustaining soup available with accompanying bread, dips, cheeses.

Invitation card enclosed for Adelaide and SA customers please bring it, bring friends.

## and of course all those remaining sunday lunches

July 11 | September 5 | September 19  
October 17 | November 7  
November 21 | December 5

Best possible way to take your time to taste all our wines. Lunch and tasting wines are FREE and the lunches are POPULAR and only 30-40 places each lunch. So you need to book.

All wines are available for purchase on the day. Book your lunch places with us for yourself and friends at: 08 8357 9533; fax 08 8271 0726; sales@koppamurra.com



There have been record attendances at the tastings earlier this year (Sydney, March, at the Wharf Restaurant, Melbourne, April, at the Observatory Café); so we must be doing something right.

Not to mention our NEW DEPARTURE – the Sunday lunch in Canberra (June) – instead of the Friday evening tasting in October – at the charming Redbrow Garden, about half an hour out of Canberra. A hundred or so of you there, enjoying yourselves at least as far as we, the hosts, could tell. See the pic. People even came from Sydney.

WE'LL CERTAINLY DO IT AGAIN NEXT YEAR. DON'T MISS.

## reds

### 2007 pinot noir (Geelong)

We underestimated the quality of this one – we believe it is seriously under-priced – so aren't you lucky. Fruity, powerful, certainly not one of those indeterminate Pinots that might just as well be called a 'light red'. A strong Pinot from a region strong in Pinots. Will keep extremely well – we'd say up to ten years. Stocks now running down – so if you want enough to keep ten years you'd better buy more right away.

### 2007 cabernet merlot (Wrattonbully/Mt Benson)

(Cab. Sauvignon 60%, Merlot 40%) 92++ points from Philip White in *The Independent Weekly*, Oct 09. "It's good to see this old brand re-emerge with such confidence...classic blackcurrant and blueberry with the glossy earth vegetals of the Merlot... (For all PW's words see the website.) The classic Cabernet blend – for a long time in past years our flagship wine.

### 2006 cabernet sauvignon (Wrattonbully)

The first Cabernet Sauvignon from our companion vineyard at Joanna. A low yielding crop, careful maturation in French oak barriques. Solid mouthfeel, berry flavours, non-aggressive good balance of tannins.

### 2002 cabernet sauvignon (Wrattonbully)

**GOLD & TROPHY** *Winewise 2006 Small Vignerons Awards* "...superb cabernet...great intensity and complexity on both nose and palate. The tannins are marvellously fine and the oak is perfectly handled. This wine will thrive on extended cellaring and though it's high in alcohol, it's neither hot nor heavy." No point in adding to that, really.

### 2001 cabernet sauvignon (Wrattonbully)

Philip White selected the wine for *The Advertiser* 'Best 100', November 2004. Sister wine to the 2002, and not a bit embarrassed in its company. Eight years old but this one and the 2002 have plenty of years left in them.

### 2005 shiraz (Wrattonbully)

'OUTSTANDING' 'GOLD' from *Winewise – August 2007* 'Another very impressive wine from a past trophy winner, and one of the most consistent entrants of quality reds. This wine is beautifully aromatic, spicy and peppery. The palate is long, fine, elegant and balanced. Amazingly good value for money. Excellent Value.'

## the pink

### 2009 rosé (South Australia)

(Shiraz 60%, Grenache 40%) We guzzled it with great delight all summer and so did many friends. A serious, well balanced, dry wine. Enough fruit flavours to make it interesting without being overpowering. Will stand plenty of chill. A great mood-improver for the end of a long hot summer's day or a hard winter's day. Or whatever.

## whites

### 2009 riesling (Adelaide Hills)

(vineyard at Norton Summit) A year in the bottle and starting to mellow a little, starting to acquire that older, honey colour. A nice flowery Riesling fragrance, apple, citrusy flavours.

### 2008 riesling (Adelaide Hills)

(vineyard at Norton Summit) Now mellowing out as good Rieslings do – moving to a honey colour – softer flavours with an elusive hint of botrytis. LAST CASES

### 2006 riesling (Eden Valley)

One for those with a passion for older Rieslings. The wine has gently matured to a honey colour and a smooth mature flavour. Always worth having to compare with the younger, fresher wine. Goes brilliantly with all cheeses.

A note re older Rieslings – don't chill too much – they tend to get a faint taste of kerosene.

### 2009 sauvignon blanc (Adelaide Hills)

(vineyard at Norton Summit) A year in the bottle and a bit of mellowing-out, but still with that crisp characteristic flavour – a nice mix of the fruity and the flinty. Although we are rather taken by the 2010, that's not to say that this one is not a very fine wine – Adelaide Hills consistently produce Australia's best sauv. blanc.

### 2008 semillon chardonnay (McLaren Vale)

(Semillon 60%, Chardonnay 40%) A lush rich baroque wine with flavours of tropical fruit and citrus and some subtle oak. A really lovely wine and improving all the time with bottle age.

## a winter's dozen

A thoughtful mix of reds, whites and a pink one.

1x 09 Riesling	1x 08 Riesling
1x 08 Sem/Chard	1x 09 Sauv Blanc
1x 09 Rosé	1x 07 Cab Merlot
1x 07 Pinot	1x 06 Shiraz
1x 06 Cabernet	1x 01 Cabernet
2x 04 Shiraz	

### Winter Dozen

1 \$145 save \$50, 2 \$265 save \$125, 3 \$375 save \$210, 3 or more \$125/doz

## specials bargains bargains out they go

### 2006 shiraz (Wrattonbully)

Every bit as good as the trophy winning 2005...but...we still have to move it. **\$150.00/doz** save \$50.00  
*But only until 31 August*

### 2004 chardonnay / semillon (Adelaide Hills)

(Chard 74%, Sem 26%) A very pleasant chardonnay at the lighter end of the spectrum. Improving and developing with bottle age. Unoaked – but quite ok without the carpentry. **\$100.00/doz** save \$30.00

### 2004 shiraz (Eden Valley)

Full of peppery interest. Started life as a tough-ish wine and we are now impressed with the way this one has improved with bottle age. **\$120.00/doz** save \$25.00

# koppamurra wines