

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

Press Release – June 2011
For immediate distribution

BROKENWOOD NEW RELEASES

Please find enclosed details on four of our new releases.

2009 Brokenwood Graveyard Vineyard Shiraz (Hunter Valley) <i>Available nationally and cellar door (Now)</i>	RRP \$150 per bottle
2009 Brokenwood Mistress Block Vineyard Shiraz (Hunter Valley) <i>Available cellar door only (Now)</i>	RRP \$65 per bottle
2007 Brokenwood Wade Block 2 Vineyard Shiraz <i>Available nationally(Now)</i>	RRP \$45 per bottle
2010 Brokenwood Indigo Vineyard Chardonnay <i>Available nationally and cellar door (Now)</i>	RRP \$30 per bottle

2011 Vintage Wrap Up

The expression 'when the going gets tough the tough get going' has never been more appropriate than for the 2011 vintage. For once the Hunter Valley didn't cause too many problems. Brokenwood's fruit sourcing includes from Orange, Cowra, Beechworth, King Valley, McLaren Vale and all had copious amounts of rain and low heat days. However our growers and vineyard guys did an extraordinary job of getting us quality fruit. For instance the Indigo Vineyard at Beechworth ended up 30% shy of normal with great Pinot Gris through to Cabernet Sauvignon and Derek Wade's McLaren Vale vines not only produced the same as normal but super quality as well.

The Hunter Valley winemakers have held their annual new season Semillon tasting and then backed this up with a media preview following the Hunter Valley Legends Awards night. Some Hunter Valley whites will be a bit light in the mid palate but most have perfect structure with the full spectrum of fruit characters from talc/snow pea to vanillin and citrus. The reds of 2011 match those of the previous two vintages – medium bodied and supple.

In this release is a very special wine - it is the 25th release of the Graveyard Vineyard Shiraz. The first release was in 1983 and there was no wine made in 1992 or 2008. This is, as every Graveyard should be, rich in earthy sweet shiraz flavours but fine in tannin and alcohol. This is accompanied by another Single Vineyard Hunter the 2009 Mistress Block, plus the 2007 Wade block 2 (a Gold Medal winner at Adelaide Wine Show in 2010) and our latest Indigo Vineyard Chardonnay.

So all Single Vineyard wines, all showing typicity of their terroir and all perfect winter tipples.



Iain Riggs
Chief Winemaker

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2009 Brokenwood Graveyard Vineyard Shiraz

EXCEPTIONAL STATUS - Langton's Classification of Australian Wine V

Variety: Shiraz
Region: Hunter Valley - NSW
Vine Age: 41 Years

Winemakers Comments:

Mid-January in the Hunter Valley always brings with it a slight nervousness in the wine industry. Having been battered in both previous years – drought in 2007 and pouring rain in 2008, it is no wonder. Black cats are certainly not wanted and ladders given a wide berth.

Vintage 2009? The rain that plagued the 08 vintage finally eased up at the end of April and then no rain days in May. The middle three winter months normally dry for us saw another 250mm (10 inches) and then odd rain days through to the year end. Fruit set was not as complete but resulted in long loose bunches especially in the shiraz but the 2008 year ended at 957mm, well above average.

A good result. All the whites were off and the wait on the reds was interrupted by 90mm of rain in the last 6 days of January. There was another 30mm on the 4th February and then fine weather to get the sugars up. Just to make certain all fruit went across the sorting table.

Vinification:

Four-day cold soak, five-day ferment with hand plunging two times per day in small two-tonne fermenters, then run off to oak. The wine underwent malolactic fermentation in barrels – 80% French and 20% American, with about 80% new.

Tasting Notes:

A welcome return of our flagship Graveyard Shiraz after a one year absence and in quality terms a Graveyard Shiraz that fulfils every high standard we set.

Excellent mid to deep colour with bright purple tints on the rim. The result of a cooler year but Hunter reds are never really black in colour. Strong lifted fruit aromas of red cherry and sweet earthy. As a young wine the oak (nearly all French) is up front with briar-like bramble characters and vanillin sweetness. This will settle into the wine with some bottle age. The Hunter savouriness continues on the palate. Lively red fruit characters supported by fine grained tannins from both the fruit and oak. A long finish and seamless structure giving what the late Len Evans called 'line and length'. Easily sits alongside the great fine structured Graveyard's of the past three decades.

Food:

Ossobuco & oven roasted goat.

Technical Data:

Alcohol 13.5%
pH 3.40
Acidity 6.6g/L
Residual Sugar nil
Availability: 750ml
RRP: A\$150.00

Our wines are now sealed with screw cap to guarantee quality and consistency.

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2009 Brokenwood Mistress Block Vineyard Shiraz

Variety: Shiraz
Region: Hunter Valley - NSW

Winemakers Comments:

A special release as is our 20th vintage of fruit from the Mistress Block.

Mid January in the Hunter Valley always brings with it a slight nervousness in the wine industry. Having been battered in both previous years – drought in 2007 and pouring rain in 2008, it is no wonder. Black cats are certainly not wanted and ladders given a wide berth.

Vintage 2009? The rain that plagued the 08 vintage finally eased up at the end of April and then no rain days in May. The middle three winter months normally dry for us saw another 250mm (10 inches) and then odd rain days through to the year end. Fruit set was not as complete but resulted in long loose bunches especially in the Shiraz. A good result.

The Southern Oscillation Index remained in positive territory since August 07, a part from a negative blip in June 08. Medium term forecasts showed no abnormal rain events but the 2008 year ended at 957mm, well above average.

Vinification:

Processing started with 3-4 day cold soaking and then a 4-5 day ferment at 26-28oC. The vineyard is on dark loam soil and gives a more chocolate character to those in red soil. This also influences the oak regime with this wine matured in 50/50 French and American.

Tasting Notes:

Excellent deep, dense red with purple tints. Very attractive aromas of dark chocolate, earth and dark cherry. Some oak vanillin contribution. A medium to full bodied palate although the 'highish' alcohol does interfere with the palate flavours and structure. Briar/char and 'pepper' Shiraz characters along with the ripe berry fruits. Wood and fruit tannins give a balanced finish and gives length. A very good example of a young Hunter Valley red that can be consumed now right through to long term bottle age, as it will reward over time.

Food:

Osso bucco, steak, lamb and cheese.

Technical Data:

Alcohol	14.5%
pH	3.41
Acidity	7.34g/L
Residual Sugar	nil
Availability:	750ml
RRP:	A\$65.00

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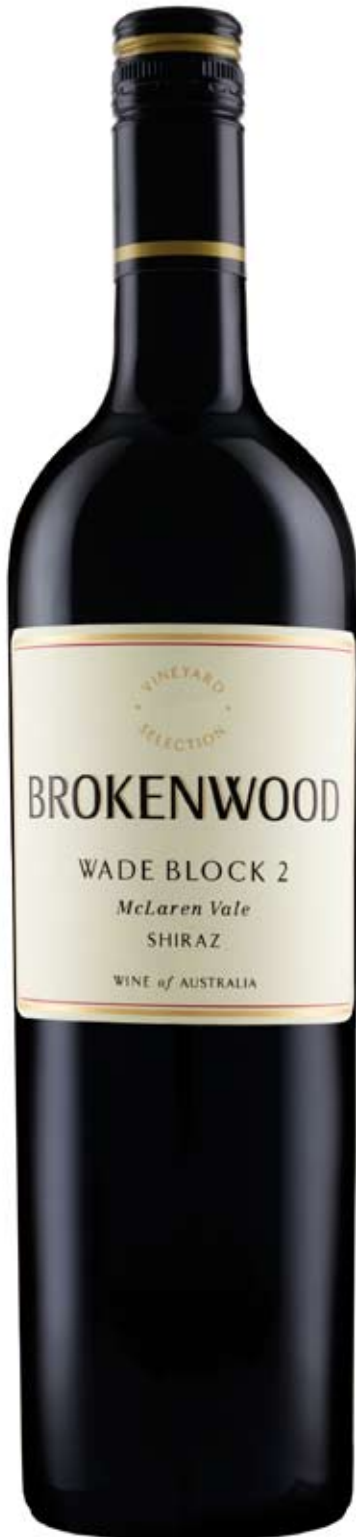
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2007 Brokenwood Wade Block 2 Vineyard Shiraz

Variety: Shiraz (old clone)
Region: McLaren Vale - SA

Winemakers Comments:

The sixth bottling of the Wade Block 2 from McLaren Flat. Grown in deep sand, this is an amazing vineyard in that it is approximately ten years old, but planted with cuttings sourced from a very old local vineyard and own roots. Again, very distinctive and complex, and more than qualifies for the 'Single Vineyard' label.

Across the length and breadth of Australia, the 2007 vintage was characterised by well below average rainfall. McLaren Vale was no exception and missed the ignominy of major spring frosts and summer bushfires. McLaren Vale grape growers also reaped the benefits of the 'grey' water system put in place many years previously as this enabled enough supplementary irrigation to get the vines through. Harvesting was up to two weeks earlier than 2006. The 2007 production was 35,300 compared to 2006 of 63,000. Generous flavours are the norm for 2007.

Vinification:

Machine harvested, crushed and chilled to tanker in McLaren Vale. Vinomatic fermentation in the Hunter. Not overly rotated, as soft tannins are required. Oak maturation 80% American and 20% French. The latter mostly new and 1 year old.

Tasting Notes:

Deep, purple red and very dense, almost 'brooding'. Savoury briar notes along with the expected lush, McLaren Vale blackberry jube fruit. Almost Barolo like – 'tar and roses'. Integrated vanillin oak edge. Seamless palate combining ripe tannins, dark berry/chocolate Shiraz fruit and perfect oak. Some "Turkish Delight" sweet fruit at the start and long from the alcohol/glycerol. An almost spicy after palate. A classic McLaren Vale Shiraz.

Food:

Beef.

Technical Data:

Alcohol	14.5%
pH	3.34
Acidity	6.76g/L
Residual Sugar	nil
Availability:	750ml
RRP:	A\$45.00

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2010 Brokenwood Indigo Vineyard Chardonnay

Variety: Chardonnay
Region: Beechworth - VIC

Winemakers Comments:

The success our neighbour (at Beechworth) Rick Kinzbrunner at Giaconda has had with Beechworth Chardonnay highlights the quality of this region. Different soils, aspect, clones & age of vines on the Indigo property will lead our Chardonnay in a different direction but with minimum winemaker input, the region still expresses itself.

Vintage 2010 was thankfully trouble free. Coming on the back 3 previous dry year's rainfall during 2009 was 552mm, just down on the average of 615mm. The best lift for the vines came with 125mm in February after a hot January (but thankfully not the previous year's 40C sort of temperatures). Some varieties were down due to a severe frost in the first week of October 2009.

Vinification:

Vintage 2010 was thankfully trouble free. Coming on the back 3 previous dry year's rainfall during 2009 was 552mm, just down on the average of 615mm. The best lift for the vines came with 125mm in February after a hot January (but thankfully not the previous year's 40C sort of temperatures). Some varieties were down due to a severe frost in the first week of October 2009. Processing involved crush, drain and the juice chilled. The racked juice is then transported to the Hunter where part is tank fermented and part fermented in older white wine barrels.

Tasting Notes:

Very appealing colour of pale yellow and green tints. No cultured yeast used and quite upfront fruit of tropical citrus plus background complexity from the wild ferment. A rich palate with a highish alcohol and glycerol. More tropical flavours in the white peach spectrum and bran meal oak. This chardonnay was kept on yeast lees and regularly stirred. Very long finish due to the richness and acid structure.

An impressive Indigo Chardonnay and joins a growing back catalogue from this vineyard. Suitable for current consumption but will gain complexity with further bottle age.

Food:

Seafood to light meats.

Technical Data:

Alcohol	14.0%
pH	3.31
Acidity	6.4g/L
Residual Sugar	1.0g/L
Availability:	750ml
RRP:	A\$30.00

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