

Sanguine
ESTATE
HEATHCOTE

Sanguine Estate's Grapevine

Volume 8, Sanguine Edition

February 2013

Inside this issue:

New Releases	1
Music Festival	2
Meet our Festival Director	2
Diary Dates	2
Found us on Facebook?	3
From the Winemaker	3
Blast from the past	4
Our journey east	4
Our details	4

Happy 2013 ...

Hello and welcome to another Sanguine year!

We hope you and your family enjoyed a wonderful Christmas and New Year break. From the number of orders we sent out in December it would appear that many of you celebrated Christmas lunch with a bottle of Sanguine wine which was great to see.

No sooner did we wrap up 2012 we were already bursting to begin 2013 – the start of the year is always busy for us at the winery; bottling began last week and we are also working hard to deliver a very exciting long weekend of entertainment for our Sanguine Estate Music Festival. In this issue you will discover our latest release wines, and hear Mark's thoughts on last year's vintage. We also chat with Sanguine Estate Music Festival Director Chris Howlett about the upcoming festival and have some more very exciting news to share with you!

As we open a bottle of our latest Rosé, we hope that you too remember to take a breath and enjoy these glorious summer days.

Cheers,

Tony, Lyn, Mark & Melissa Hunter and Jodi and Brett Marsh



Fond memories of the 2012 Music Festival

New Releases

2012 Rosé

Capturing vibrant fresh aromas of strawberry and apple candy and bursts of cherry and plum flavours, this summer treat is just waiting for antipasti of white anchovies, bruschetta, prosciutto and melon, with bread and fresh Parmesan.

Btl: \$14.95 ½ Doz: \$85.22 1 Doz: \$161.46

2011 Tempranillo

Elegant cherry flavours come scented with a gentleman's pantry potpourri of tobacco, roasted coffee and spice, all wrapped around soft tannins— just waiting for tasty sausage, trout and trotters to sneak out of the smokehouse and into the horseradish sauce.

Btl: \$29.95 ½ Doz: \$170.72 1 Doz: \$323.46



**OUR CELLAR DOOR IS NOW OPEN
EVERY WEEKEND 10AM—5PM**

For more information email: events@sanguinewines.com.au or call Jodi 0409 140 507

Sanguine Estate Music Festival

Friday 8th to Sunday 10th MARCH 2013

With less than 3 weeks to go until our 2013 Sanguine Estate Music Festival, time is ticking to book your spot for this fantastic weekend in the country. Limited passes are still available...

We are again lucky enough to be joined by Australia's leading Artists who will perform glorious chamber music in the beautiful surrounds of our Barrel Room. Food partner Monsieur Pierre will spoil you with exquisite menus throughout the festival and there will be a variety of wine based activities to entertain and educate those so inclined.

With 90% of last year's guests returning we encourage you to reserve your tickets quickly to avoid disappointment.

Prices start from **\$120** for a Festival day pass (3 day passes from \$548)

Dates: Friday 8th March—Sunday 10th March, 2013
Venue: Sanguine Estate—77 Shurans Lane, Heathcote
Visit: <http://sanguinewines.com.au/music-festival-2>
Email: sanguineestatemusicfestival@gmail.com
Phone: Chris on 0408 339 145

Book Now:

Estate Weekend Pass \$548pp

Includes 5 concerts, Sanguine Estate wine, Friday supper, Saturday gourmet lunchbox and Gala Dinner and Sunday lunch.

Reserve Weekend Pass \$731pp

All of the above plus a Food and Wine matching masterclass for Saturday lunch with winemaker Mark Hunter, Reserve wine on the Saturday, Invitation to the "Musical Taster" in Melbourne leading up to the festival and reserved seating for all concerts.

Iconic Weekend Pass \$3500 per couple (SOLD OUT)

All of the above plus 3 nights accommodation in a luxury B&B, chauffeur transfers to and from accommodation during festival and a private tour of the region with Sanguine Estate winemaker Mark Hunter.

Friday Night Pass \$140pp

Includes welcome concert, Sanguine Estate wine, and Friday supper.

Saturday Day pass \$320pp

Includes 3 concerts, Sanguine Estate wine, Saturday gourmet lunchbox and Gala Dinner.

Sunday Day Pass \$120pp

Includes Farewell concert, Sanguine Estate wine, Gourmet BBQ lunch.



A chat with our Festival Director, Chris Howlett

Chris, are there any performances that you're particularly looking forward to at this year's festival (besides your own of course)?

I am very much looking forward to all the music but particularly the Mendelssohn Symphony arranged by himself for 2 pianists, violin and cello should be spectacular.

For those who attended last year, tell us about some new performers or activities we can look forward to.

It is great to see the winning team back in 2013 so that audience can continue to build on their friendships with the artists. Howard and I have added one of the most internationally performed composers of our time, and amazing Viola player, Brett Dean into the mix which has opened up a fantastic world of sextets and double viola music which I am sure the audience will love.

How do you select the music for each festival?

We try to find a mix of well-loved masterworks performed by our unique line-up of musicians, together with amazing works that are rarely heard – discovery for all of us!

"Inside the Music" is a particular favourite of the festival, explain what happens during this hour?

Howard gives us a real insight into the composer's mind, and the performer's choices: this puts the audience truly inside the recreative process and heightens their listening experience. Time travel with a cup of coffee!

How is this festival different to other festivals?

The strictly limited number of guests ensures real personal interaction between the musicians, winemakers, chefs and the audience; we're a family. Reciprocal discovery, appreciation and enjoyment are what defines the Sanguine festival experience.

To Unsubscribe please send an email to jodi@sanguinewines.com.au with the word unsubscribe and your full name as the subject heading

2013 Diary Dates

Our 2013 calendar is filling up quickly, here are some diary dates for the first half of the year...

Sanguine Estate Music Festival

Friday 8th March—Sunday 10th March

Check out all the details on the previous page

Heathcote Shiraz Masterclass

Saturday 4th May - Domaine Asmara Vineyard, 4 Gibb Road Toolleen

Do you like your Shiraz? This is an excellent opportunity to explore some of Heathcote's top drops alongside the winemakers themselves, including Sanguine of course. This structured masterclass will be followed by regionally inspired food, showcasing a hearty bounty of local produce. Special pricing for wines will be available to guests on the day.

Call Domaine on (03) 5433 6133 to book and for further details.

Heathcote on Show

Saturday 8th to Monday 10th June (Queens Birthday long weekend)

Over 30 local businesses across the region will open their doors to celebrate the wonderful range of artisan winegrowers, chefs, brewers, musicians and artists flourishing in and around Heathcote. Sanguine Estate is once again very excited to be a part of this fantastic weekend and we'll be offering tastings and winery tours while our friends Monsieur Pierre cook up a feast to be enjoyed with our suite of wines.

We will also be conducting Plumm Glassware Masterclasses over the weekend. If you haven't participated in one before you will be astonished at the difference glassware can make to your wine tasting experience.

Visit www.heathcoteonshow.com.au for further details.

More exciting events to be announced throughout the year...



Sanguine Estate is a James Halliday 5 Star rated Winery

Have you found us on Facebook?

If you haven't found us yet you're missing out on lots of great discussion about our wines including up-to-the-minute news on reviews and awards as well as some great action shots from around the winery.

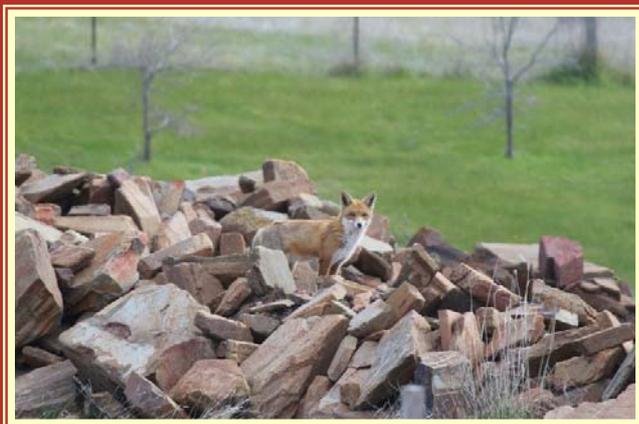
From time to time we also share our surprise encounters with some very cheeky visitors who keep life interesting around here, just like our cleverly concealed friend on the rock pile. Did you spot him?



So what are you waiting for?

'Like' us today and join the fun!

www.facebook.com/SanguineEstateWines



From the Winemaker

With the difficult and challenging 2011 vintage behind us, we ventured into the 2012 vintage fully prepared for the worse. Lucky for us the La Niña weather pattern weakened and we saw good winter and spring rain turn into dry and abnormally windy conditions throughout late December and January. Healthy vine growth, thanks to previous year's rain produced good grape yields.

What seemed to be a near perfect vintage was nearly ruined by a freakish rain event producing 180 mm of rain over 3 days in late February and early March. Lucky for us this had little effect on the quality of the fruit; we believe the very thick skins of healthy grapes fought off a potential botrytis infection.

A perfect March and April set our best quality and biggest quantity in years.



Winemaker Mark Hunter

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A precious piece of Sanguine's history is revealed...

Recently we were honoured to meet a very special member of the D'Orsa family...

Last December we were contacted by a gentleman who was very interested in visiting the winery and in particular wanted to meet Tony. Upon arrival he introduced himself as non other than one of Pietro D'Orsa's descendants and he had brought with him some amazing family stories and heirlooms. Here he is with Tony in our barrel room.

Since that first meeting, we've spent some more time with Peter and his family; listening to Peter's and Tony's mothers reliving distant memories and sharing tales of our ancestors.

One of Peter's prized pieces is an antique original percussion rifle date stamped '1814'. Originally owned by Pietro's father Giacomo D'Orsa, it has been handed down through 5 generations to Peter; Giacomo's great, great grandson. We are now on a mission to uncover the war this rifle was used in.



Peter & Tony in our barrel room



Peter's antique rifle (bottom) with bayonet attachment



Up close with this amazing piece of history

So as we continue to piece together our fascinating history, we look forward to sharing it all with you. Who knows what we'll discover next??

Sights set on the East

Happy Chinese New Year!

As China welcomes in the Year of the Snake, we're pleased to announce that they're also welcoming Sanguine Wines!

We've just begun exporting to China and look forward to sharing a little piece of Sanguine with our new friends.



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