

### **Exciting new wine achieves wide acceptance.**

The recently released 2007 vintage Moscato Giallo has been selected for the wine lists at Stefano's in Mildura recognised as one of Victoria's leading country restaurants in the Age Good Food Guide. Leading Swan Hill eateries Café Allure, Carriages, Java Spice, and Tellers have also selected the wine for their wine lists.

This wine is the first vintage made from this new variety of grape recently introduced to Australia from North-West Italy, together with many other grape varieties with significant potential from Italy, North and South America and Africa, by Chalmers Nurseries of Euston.

Produced from hand harvested grapes it is a light, refreshing, crisp wine that is ideal as an aperitif, with light meals, salads, seafood or desserts.

The Moscato Giallo is an all-occasion wine that may be enjoyed with fruit or eggs at a late breakfast or brunch, at lunch, dinner or while clubbing and dancing.



Green apples and candle wax, (characters typical of the Moscato Giallo (Yellow Muscat) of north-west Italy) are evident on both the nose and the palate. The wine has a fine balance between crisp acid and residual sweetness.

At only 6.5%, this low alcohol light aromatic wine, which has a little spritz on opening, should be served chilled and enjoyed while young and fresh.

The wine is presented in a 375 ml deep punt Sparkling wine bottle (Champagne style) with a stainless steel crown seal.

This wine has been selected by leading wine writer, wine judge and television wine critic, Max Allen, for review in the July 2007 issue of Gourmet Traveller.

The cellar door price for this wine is \$13-00 per bottle and \$143-00 per case.

Mail order clients may purchase the wine at the special price of \$11-50 per bottle or \$126-50 per case. Please refer to this newsletter when ordering.

## **Get in the draw for Dos Rios Wines.**

All new names added to the Dos Rios mailing list in each six month period go into a half yearly draw for a mixed case of wines.

If, as an existing newsletter recipient, you nominate someone else to the list and their name is drawn out to win the case of wine you will receive a half case of mixed wines, so, send the name and address, or email address, of family or friends to have the chance to win for both them and for yourself.

Send details by post to:  
P.O. Box 343, Nyah 3594,  
or email information to:  
bruce@dosrios.com.au

## **New wines for release in 2007.**

In addition to the recently released Moscato Giallo, new wines in process and planned for release later in 2007 include the 2005 Shiraz, a 2006 Tempranillo and a 2005 Sparkling Shiraz.

The soon to be released 2005 Shiraz is the first vintage from the 25 year old vines on the Nyah property. This wine has been made from hand harvested fruit, traditionally hand plunged in open fermenters and aged for eighteen months in seasoned American oak barriques. It has been given some bottle age prior to release.

Deep dark ruby red colour. Plum and spice on the nose with subtle oak influence it has a rich palate with generous soft tannins and fresh acidity on the finish. While it may be enjoyed now it should cellar to 2012

Tempranillo is the predominant grape variety of the classic earthy Spanish red wines that compliment the Spanish Mediterranean/Moorish food styles of the Iberian peninsular so well. This wine should be available in late Winter or early Spring. An update will appear in the next newsletter.

Release of the 2005 Sparkling Shiraz should occur in time for this special celebration wine to be available for Christmas and the New Year. Made from the first vintage of premium Shiraz from the Nyah vineyard this promises to be an exceptional wine.

# Quality of vintage 2007 looks good.

While the drought had a marked effect on the quantity of grapes harvested for the 2007 vintage with tonnage down by approximately 40% on previous years the quality of fruit, however, was very good.

Tasting of tank and barrel samples of the 2007 vintage wines in process indicates that they should at least match, and perhaps exceed, the quality of previous vintages. An indication of this is wide acceptance and good reviews of the Moscato Giallo, the first of the 2007 vintage wines to be released.

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## Get in quick for last of 2004 Shiraz

Stocks of the 2004 Shiraz, which was reviewed by James Halliday in Australian Wine Companion 2007 and rated 91/100, are almost exhausted.

Those wishing to secure some of this wine before it is replaced by the 2005 Shiraz should complete an order, available at - [www.dosrios.com.au](http://www.dosrios.com.au).

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## Pinot Gris reviewed in GOOD LIVING.

The following review by Huon Hooke appeared in the April 17th edition of the Sydney Morning Herald GOOD LIVING supplement.



Huon Hooke is the multi-award winning wine correspondent for the Sydney Morning Herald, Australia's oldest and largest circulation broadsheet, where his weekly column has appeared since 1987. Huon is a Roseworthy wine marketing graduate with a first qualification in journalism, fifteenth year and longest serving judge on the Sydney International's Judging Panel.

This wine is priced at \$16-00 or \$176-00/ case (\$14-67).

## The water situation and drought effect on the 2008 vintage.

While the information coming from the various water authorities and State and Federal Governments is often confused, and sometimes contradictory, the situation appears to be that in Victoria we shall be able to 'carry over' unused water allocated for the 2006/7 irrigation season to the start of the 2007/8 season. There is a limit to the amount to be carried over of 30% of total entitlement.

In addition to this by September it is anticipated that some allocations from the 2007/8 entitlement will be forthcoming. These allocations are likely to commence at a minimal level and be increased progressively throughout the season. This should allow a close to average vintage to be realised.

A possible inhibiting factor is that the stress placed on vines over the past several seasons, particularly the past vintage, will have affected the fertility of the vines. This, however, can be overcome in large part through adjusting pruning to leave more buds per vine than would normally be the case.

Vintage 2008 should, hopefully, be relatively normal.

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## Mail order of Dos Rios Wines.

To order wines for delivery by mail please visit our web site at : [www.dosrios.com.au](http://www.dosrios.com.au) where you may print a .pdf copy of the order form, complete it and fax it to us to have wines sent through Australia Post.

Delivery is subsidised by us and costs only \$10-00 per case for Vic., \$15-00 for S.A. and N.S.W., and \$20-00 for all other states.