

Coming Up

DIARY DATES

OUR CELLAR DOOR AT MAGNOLIA WILL BE OPEN EVERY WEEKEND FROM AUG 1ST AND OPEN FOR FUNCTIONS ALL YEAR ON REQUEST

AUGUST 2018

Sun 12th ~ Mansfield New Releases @ The Magnolia, Mansfield
Sat 15th ~ Mansfield Farmer's Market

SEPTEMBER 2018

Sun 2nd – Spring Lunch @ The Magnolia, Mansfield
Sun 9th ~ Melbourne New Releases @ Mr Price's Food Store, North Melbourne
Sat 22nd ~ Mansfield Farmer's Market

OCTOBER 2018

Sat 13th ~ Jamieson Wine & Cheese Evening, Jamieson
Thur 18th ~ Spring Dinner @ The Metropolitan, Melbourne
Sat 27th ~ Mansfield Farmer's Market

NOVEMBER 2018

Cup Weekend ~ Cellar Door @ The Magnolia
Sun 4th ~ Bush Picnic @ Barwite Vineyards
Sat 24th ~ Mansfield Farmer's Market

DECEMBER 2018

Sat 15th ~ Tolmie Christmas Twilight Market from 4.30pm
Sat 22nd ~ Mansfield Christmas Farmer's Market

Ros Ritchie is proud to be available at over 260 on and off premise retail stockists nationally. We also have a wonderful partnership with Domaine Wine Shippers distribution who manage our wholesale sales. Like us, DWS is an Australian, family-owned wine business and Ros has had a long and happy relationship with the family. Find or become a stockist today! Visit www.rosritchiwines.com for more information...



VISIT US

Magnolia House

190 Mt Buller Rd Mansfield Victoria
OPEN Long Weekends + Public Holidays



Contact Us

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UPDATE YOUR INBOX

Prefer to receive your newsletter via email? Subscribe via our website @ www.rosritchiwines.com ~ and we'll deliver news to your inbox.

We hope you have enjoyed this snapshot of our year so far. We look forward to catching up with you at one of our upcoming events over the next 6 months (Diary Dates).

 WINEMAKER



Ros Ritchie Wines



VINTAGE

Well, vintage has been a sprint this year, beginning with 3 tonnes of contract fruit for Rosé on 26th February, with the last fruit (Nebbiolo) picked from the Timbertop vineyard on 10th April. I have been so excited with the 2018 vintage, since even before we started the pick - it really is one out of the box, a cracker, across all varieties and in whichever local vineyard they've been grown; not only did they come in with beautiful flavours, but also amazing analysis figures of Baume (ripeness), pH and acidity.

The Chardonnay has spent most of its fermentation in new French oak puncheons and barriques, with the Riesling, Pinot Gris and Gewurztraminer (especially beautiful this year) all delicious; low in volume, but high in quality and intensity of flavour. We have also had the first crop of Pinot Gris from the Barwite vineyard this year, making a Pinot Grigio style but with a bit more punch of fruit flavour than the norm!

All the reds, whether Cabernet, Shiraz, Tempranillo, Nebbiolo or Merlot are exceptional again this year – ripe strong characters, great depth of flavour, firm tannins and all have incredibly intense colour (even the Nebbiolo has somewhat of a ruby colour with a hint of the usual brick red). All have just been racked after completion of the Malolactic and put to bed! The 2017 Tempranillo and 2016 Black Range Shiraz have been racked out of oak and these, together with the 2018 whites have been filtered in preparation for bottling.

NEWS & EVENTS

Magnolia House ~ OPEN every weekend from Aug 1st AND for functions all year on request

The major news for this Newsletter is that we have opened our new Cellar Door at Magnolia House for Long Weekends and Public Holidays, and also for functions and wine events! We had some very successful and fun days over the Australia Day, Labour Day and Easter weekends, when many people came to enjoy the very relaxed and elegant space of this historic house. Outside, the Magnolia tree and deck is lovely in warmer weather and the three European fireplaces keep the beautiful rooms cozy and warm in the cooler months. The house/cellar door is open for functions, birthdays, weddings and other celebrations, whether it be cocktails or sit-down occasions; functions can be tailored to any requirements by a selection of the excellent and proficient caterers of Mansfield and our own wine and beverage packages.

Wine & Cheese Fest

In mid-March (and mid-vintage!) Johnny manned the stall at this event in the Meat Market in North Melbourne, helped by our dear friend Kate, where our wines met and won over many new friends; the Rosé was an especial hit on the day.

Delage Vintage Car Club

A lovely group of Vintage car lovers with their stunning cars (of various breeds) were wined and dined (delicious food by The Produce Store) at the Magnolia, followed by a winery tour, before elegantly roaring off for their next day's adventure across the north-east's countryside.

Vintage Celebrations

The annual Day on High with our region's wineries putting on a great show with their wares from the previous vintage and earlier, was another beautiful day – just about the last day of April with the trees clothed in autumnal splendour! Although not on the Anzac Day Long weekend, there were more people enjoying the atmosphere, music, food and wine than usual, indicating that the event is building on its reputation year to year.

Easter Sunday Lunch

A sellout event on April 1st, with Megan Knapp's delicious shared plates at the first of our events at the Magnolia – 60 people greatly enjoyed the repast matched with a selection of our wines being poured.

Autumn Mother's Day Lunch

An elegant and stylish lunch at the Magnolia was great fun, with a relaxed crowd of 50 happy people celebrating autumn (on a glorious, sunny day with reds and golds in the trees outside) and Mother's Day of course!



Wine Spotlight Nebbiolo

Food Matches supplied by the High Country Food Co. ~ www.highcountryfoodco.com.au



In this very early vintage of 2015, the Nebbiolo still came in the last of all the grapes and was hand-picked in early April from 20 year old vines at the Timbertop vineyard.

Typically light brick red in colour, floral aromas of tea-rose, along with sour cherry and plums, dried raisin and spice are overlaid with the savoury notes of tobacco leaf and leather.

Matured in new to five year old French oak for 12 months, the fine but pronounced grape tannins and a good acidity frame the fruit and add to the structure of the wine.

Production 300 cases
Alc 13.5% pH3.5 TA 6.6g/l

FOOD MATCHES

Hand made Tagliatelle
Robiola Rocchetta, a creamy cheese
from northern Italy
Shaved white or black truffles

Brasato al Barolo
Beef braised in wine
24 Hour Nebbiolo marinade with
juniper, clove, bay leaf, rosemary

Chocolate & Cherry Cobbler
70% cacao chocolate
Nebbiolo soaked cherries
slivered almonds



We have had many responses and new memberships of the RRW Wine Club! Limited by our production, the Club will be open to the first 80 members only. Complete and detach this form or visit our website to sign up today to enjoy great savings and VIP offers!...

Club Membership

- No Joining Fee
- Enjoy two (2) shipments per year, selected by Ros, in autumn (April) and spring (October)
- Choose either a Winemakers White Dozen, Red Dozen or Mixed Dozen per shipment
- White Doz capped at \$245 / Red Doz capped at \$290 / Mixed Doz capped at \$275 (15% discount off cellar door prices)
- All deliveries include free shipping (additional costs for NT & WA)
- Membership is for a minimum of two shipments with automatic renewal.
- Membership may be cancelled after the first two shipments, in writing.

VIP Benefits

- Free shipping: on additional case orders
- 15% discount on all wine re-orders within 30 days of each Club release
- Priority access to museum vintages and limited releases, and when available, large format bottles
- VIP winery tours (by appointment) and complimentary tastings at member's only days
- Exclusive discounts and offers including invitations to Ros Ritchie wine club events and member's only functions plus notifications of special pricing and deals

Selection WHITE DOZ \$245.00 cap RED DOZ \$290.00 cap MIXED DOZ \$275.00 cap

DID YOU KNOW?

Nebbiolo is an Italian red wine grape variety predominantly associated with its native Piedmont region (especially Alba) in north-west Italy, where it makes the wines of Barolo, Barbaresco, Roero, Gattinara and Ghemme.

Said to be the oldest of the Piedmontese varieties, in as early as 1512 the grape "Nebiolum" was cited in records in La Morra, the heart of the Barolo region.

Nebbiolo is thought to derive its name from the word "nebbia", Italian for "fog" (a late ripening variety, harvest takes place late in the vintage, when fogs very often rise out of the valleys to encircle the hills where many of the vineyards are located).

Nebbiolo produces lightly-coloured, non-fruity red wines which can be acidic and highly tannic in youth with scents of tar and roses. As they age, the wines take on a characteristic brick-orange hue at the rim of the glass and mature to reveal combinations of other aromas and flavours such as violets, tar, wild herbs, cherries, truffles, tobacco and prunes.

Nebbiolo wines can require years of ageing to balance the tannins with its other characters and flavours.



Enjoy 3 ways to order Ros Ritchie Wines

1. Purchase on-line - visit www.rosritchiwines.com
2. Order direct: Download a PDF order form from our website and return by scanned email, or post.
3. Enquire by phone or email.

PLUS Pickup from our Cellar Door now available!

Member Details ~ 3 ways to join:

1. Complete the online membership form at www.rosritchiwines.com
2. Complete this form, scan & return to us at rosritchie@bigpond.com
3. Complete this form and post to PO Box 210, Mansfield VIC 3724

Surname: _____
 Given Name: _____
 Delivery Address: _____

 City: _____ State: _____ Postcode: _____
 Email Address: _____
 Phone (optional): _____
 Delivery Instructions: _____

Payment

Credit Card Type (please circle) Visa OR MasterCard
 Credit Card No: _____
 Expiry Date: __ / ____ Verification No: _____
 Cardholders Name: _____
 Signature: _____

Please read and sign this declaration:

I authorise Ros Ritchie Wines to enrol me as a member of the Wine Club and debit my credit card with all appropriate costs upon despatch of my wine. I certify that I am over 18 years of age. I understand that by signing this form I am joining the Ros Ritchie Wine Club for a minimum of two shipments and it is an ongoing subscription. I will notify Ros Ritchie Wines in writing should I wish to cancel my subscription or if my contact and /or delivery details change.

I can see full terms & conditions at:
www.rosritchiwines.com

Signature: _____
 Date: _____

Thank you and welcome to the RRW CLUB!

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