

MJ & AB WAUGH  
VIGNERONS

# Greenock Creek

VINEYARD & CELLARS  
Radford Road Seppeltsfield

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1 September 2000

Dear Friends,

As we mentioned to you in our last newsletter, work had commenced on the construction of our winery at Roennfeldt Road. We are pleased to say that the 2000 Vintage was processed there last summer with great success. Even though tonnages were down, the quality was of its usual high standard. There are still a few minor details to be completed, but these will be attended to in the coming months. It's been very exciting for us, and our task has been made easier with equipment such as a tube-in-tube chiller, a large Hypac hydraulic basket press, along with a smaller Zambelli basket press, a new receival hopper, a Miller crusher, a mono must pump and various other bits and pieces.

Crushing our fruit at home allows us the luxury of picking and processing our individual vineyards at the optimum time, something that can prove difficult at bigger wineries. As our production increases gradually, this new complex will be of enormous value, due to the fact that all aspects of vintage will be under our control.

Cellar door will be reopening on Saturday, 9 September with our usual stable of reds - plus the three new releases that we have been telling you about for quite some time. They are the 1995 Roennfeldt Road Shiraz, 1995 Roennfeldt Cabernet Sauvignon and the 1998 Apricot Block Shiraz. We are extremely pleased with the response we have received from people in the trade who we have shown them to, and we look forward to your comments. After three years in oak and two years in the bottle, the '95s are truly exceptional wines, but unfortunately due to the availability and price they will not be opened for tasting at cellar door.

The third new release is the 1998 Apricot Block Shiraz which we planted on an old apricot orchard that we grubbed out and ripped on the Roennfeldt Road property, with a combination of deep creek loam and hard quartz areas the vineyard blending is quite unique. This fruit has been given the same treatment as our other wines, which includes

27 months in aged oak, and will complement our existing range.

Speaking of first releases, we should mention that we picked the first vintage off our new 14 acre vineyard on the eastern side of the Greenock Creek. The fruit had great colour, soft tannins and will respond enormously with two and a bit years in oak. As well as providing a panoramic vista from our kitchen window, this vineyard promises yet another classic Shiraz.

Once again it has been lovely to accommodate so many of our clientele at Miriam's Cottage during the year. It has become part of the routine for many of you to spend time at the cottage and visit us while you are in the Valley. Miriam's seems to thrive on lovers of good wine, good food and bed and breakfast "buffs". In some rooms the decor has been changed slightly, but not enough to alter the charming ambience of the cottage. As usual, information regarding the availability and tariff can be obtained from the winery telephone and fax, and most B and B guides.

Due to the fact that our younger vineyards have now come into production it was necessary for us to increase the workforce, both in the clerical and viticultural department. We were fortunate to obtain the services of two very capable people, Kerry Ward and Joe Evans. You will get to meet Joe in cellar door periodically if perhaps you haven't already. Joe and Henry, who has been with us for quite a while now, have been of invaluable help not only for our first vintage in the new winery, but working together as a team in the vineyards. As well as these members of our staff, we also appreciate the hard work undertaken by Amanda O'Sullivan, whom many of you have also met, who takes very good care of our wholesale clients in the fair city of Adelaide.

It has been brought to our attention from several freight companies that due to the Olympics in Sydney in September/October normal deliveries could be interrupted. We are suggesting any New South Wales customers place their orders as usual and we will despatch them immediately after the conclusion of the Olympics.

The extensions to our home at Seppeltsfield are nearly finished, leaving only a few cosmetic details to be dealt with and hopefully these will be finalised by Christmas. The excavations for the foundations started in September 1999, and now that we are entering September 2000 our little additions pale into insignificance when you realise that the Empire State building in New York took only thirteen months to complete from go to woe, all 57 floors. Mind you, we think they only had half as many tradesmen as we had on site! The new extensions will be rewarding in several ways, most noticeably the fact that our living quarters will be separate from the telephone, fax, computer, etc, especially in the early hours of the morning.

Once again, due to our small production, demand for the '97s was very high from local, interstate and overseas clients, so much so that we had sold out and closed cellar door after the Easter weekend. This year's allocations have proven to be just as difficult, especially with the increased interest from the overseas market. As usual, cellar door

and mail order clients get first preference, and we hope we can satisfy most demands.

In concluding our newsletter of Spring 2000 we would like to say that Greenock Creek Wines is extremely pleased with its new releases because they are of their usual high standard. You will notice our email address and, hopefully, the web page will be completed in the near future.

Please find included the preliminary tasting notes on our wines by Philip White, wine writer for the Adelaide Advertiser. Also included is the mail order form.

Trusting you have had a happy, healthy start to the new millennium and looking forward to seeing you in the near future.

Yours sincerely,

**MICHAEL & ANNABELLE**

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## *Tasting Notes*

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### ***Greenock Creek Creek Block Shiraz 1998***

The old Creek Block vines have their roots well and truly established in permanently damp, deep alluvium, and it can be no accident that the wine's hallmark swampiness is evident in all vintages. This is a meaty brute, near as dammit to the Creature from the Black Lagoon. It reeks of stewed prune and plum, with the mud and old leather of the creek giving it that hearty Beaucastel-like soul. But this wine shows much more fresh flesh than anything Chateaufort has to offer. While its middle palate is more slender and vigorous than the Seven Acre, this is more challenging, more eccentric wine, with greater swathes of velvety, dry tannin, and a lovely, lingering finish. 92+++; 2005 – 2020

### ***Greenock Creek Seven Acre Shiraz 1998***

Typical of the best of the Seven Acre vineyard, this smooth, luxurious wine displays a complex suite of aromas that range from decayed vegetal greens - which are subtle, but an important part of the whole - to satsuma, prune and mulberry. There's a complex dusting of fine spicy oak, which will subside as the wine's ample fruit grows. The palate is immediately ultra-smooth, slick and opulent. This extreme well of flavour finishes with very fine tannins, never intruding on that soft silky sheen which has become the Seven Acre trademark. 92++; now - 2015.

### ***Greenock Creek Cabernet Sauvignon 1998***

This is a sassy, audacious Cabernet, perhaps more Cabernet-like than the usual Greenock Creek Cabernet, which is usually more Greenock Creek than Cabernet, if you get the drift. Its bouquet is ripe with coffee, cocoa and tobacco aromas over all that blackcurrant liqueur, and leads to a svelte, slender, lithe and sensuous middle palate, which leads to great velvety finish that carries on and on. It's supple, athletic wine which needs some serious cellaring before you trouble it. 88++; 2005 – 2010

### ***Greenock Creek Cornerstone Grenache 1999***

As usual, the Grenache is enormous, but fluffy and soft. It smells of boiled roses and rawhide, chocolate cake and raw minced steak, rare veal liver and morels. It has the usual soft heart, but more balanced acidity in that long tapering tail than is usual. The wine has incredible length and vivacity, but it's still surly and sleepy compared to the character it'll become once it wakes. This wine has really lovely tannins, making it more puckery than before, but better. In fact, it's probably the best Greenock Creek Grenache yet. Give it a little time. 93++; 2002 - 2010

### ***Greenock Creek Apricot Block Shiraz 1998***

This first crop displays the cabernet-like chicory greens which are typical of juvenile vineyards; in fact, it's a bit like the first ever Seven Acre Shiraz. But the tight blackberry and blackcurrant fruit that lies below doesn't take long to get audacious, and that uprising of fruit even seems to take on plum and peach flesh. The palate's long, slippery and slender, with coconutty oak, and fine, firm acidity. 88+; now - 2008

### ***Greenock Creek Roennfeldt Road Shiraz 1995***

Richard Lionheart at kindergarten, or a young Heathcliffe in his first season, it doesn't matter much which image you conjure, because this wine is more scary than either. Raw and infantile, savage and untrained, yet sleek, velvety and intense, this is blacksmithed country wine at its most honest and hearty. In a sense, it's the last gasp of a vineyard that was dying, after years of impossibly hard endurance. And yet it's brash and youthful. It does show signs of a lad ready and willing to plunge into a good finishing school, but there's no guaranteeing the school will accept the plunge or the responsibility. Bright and fresh, intense and rude, with tannin, acid and fruit all a-jangle, the thing sat there in the glass for days, getting better and better with every gulp of oxygen. It will become a very special and beautiful thing with many years in the dungeon. 93+++; 2010 – 2025

### ***Greenock Creek Roennfeldt Road Cabernet Sauvignon 1995***

The 1994 Greenock Creek Cabernet is probably the best drinking at this point in time, and maybe the most opulent yet released. Until this astonishing wonder, which is even more intense, concentrated and polished. It proves that old vine Barossa Cabernet is like no other Cabernet on earth, and that this Cabernet is like no other Barossa Cabernet. The glass oozes rich aromas of chocolate and cocoa, coffee and ripe tobacco. The middle palate's so concentrated and luxuriant that it's almost dessert-like. The palate is slick, intense and impossibly smooth for something with so much weight to carry. There are comforting velvet tannins all the way through to that distant, dry, tantalising finish. This wine will break hearts and regrow them immediately at the table, making them stronger, happier and truer in the wondrous, exhilarating process. 95+++; 2004 - 2020+.

*Note: Plus signs (+++) indicate wines that will earn higher points as they mature.*

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#### **Important**

To maintain your place on our mailing list, please fill out and return the below slip – even if you do not wish to purchase on this occasion. Please also advise of change of address.

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*(Please tear off and return to Greenock Creek Vineyards and Cellars, PO Box 79, Greenock SA 5360)*

Name \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_ Telephone \_\_\_\_\_