



2009 Vineyard Report

Vintage 2009 struck up on us amid a flurry of daily berry testing and all the usual stress that vintage can throw at you! All wine producers yearn for perfect growing & ripening conditions for their fruit and for our 2009 vintage, Bacchus has been attentive and the early promises of some fabulous wines has become reality! 3 seasons of proactive **Eco Sustainable Viticultural Practices** along with ongoing canopy and fruit management have augmented the fruit intensity and improved the balance and health of all our vines.



Hey, what Revs you up?

The Veteran Motorcycle Rally will be stopping off at Jingalla for vintiles and refreshments on **Thursday, October 29th 2009** and you are invited to mosey along to have a peak at these much loved pieces of motoring history in the dapper grounds of Jingalla.

AND... the National Heritage Motoring day is on **Sunday 16th May 2010** and a convoy of vintage bikes, cars and tractors will be visiting Jingalla to show off their pride and joys!!!. Get yourself down to Jingalla for a chat with the proud owners of these unique relics and then pop into the cellar to taste some great wines with the unique relics of Jingalla.



ART IN THE PARK © 2010 Porongurup National Park

Open Easter Saturday 3rd April (closes **noon** Sunday 11th April), is a totally unique, must see outdoor exhibition of sculptural pieces held in the fantastic forest gallery of the Porongurup National Park!

A modest entry fee allows you the freedom to amble through the exhibition space & to vote for your favourite exhibit.

Roam the ancient forest, stimulate your senses, journey with the artists through a world of creative imagination. Bring a picnic, bring a friend, climb a mountain, experience the peace & beauty of Porongurup!

Enquires: Gayle: artinthepark@westnet.com.au

Art In The Park® is a fundraising venture towards the conservation and on going management of community owned Twin Creeks Conservation Reserve.

Our Current Selection

WHITES:

Jubilee Bubbles:

Not too dry with refreshing citrus fruit characters. Creamy & toasty!

2007 MOONDANCE: GWERTZTRAMINER

Pure finesse & elegance, fragrant with delicate tropical & floral aromatics! Crisp & dry with lingering passionflower & tantalising lime.

2008 Sauvignon Blanc Verdelho:

Fragrant with a lively, opulent palate of tropical & citrus fruits and a fresh, flinty edge. Unashamedly unique!

2008 Riesling Vignerons Select: "Stunningly understated"

Exquisite florals with an abundance of fresh, crisp creamy lime & lemon 4-1/2 stars & Top of Category WINESTATE Magazine 2008 New Release Tasting

2007 Twilight Harvest: Lush, fragrant & deliciously balanced! Enjoy an abundance of enticing fruit in our medium sweet Riesling.

REDS:

2008 CabRouge: Cherries n berries n cheeky hints of natural sweetness! Full of seductive red berry flavours. Serve Chilled.

2008 Cabernet Sauvignon: Our new kid on the block, with silky firm tannins and a riot of lively berry flavours. 4 stars Winesstate 2009

2008 SHIMMER:

Shiraz & Merlot: Shimmering with complexity & harmony this unique, seductive blend has a multilayered palate of dark fruit, toffee, oak and a long lingering charry anise finish.

FORTIFIEDS:

Pawny Tort:

Our own special blend of aged Shiraz ports. Mellow with a perfect balance of fruit and smooth spirit characters.

25th Silver Jubilee Liqueur Muscat:

Our outstanding blend to celebrate our 25th Vintage. Hand crafted in the Solera tradition this delectable delight is packed with nuts & raisins... mmmmm.... so smooth and sumptuous!

JINGALLA'S JUMBO JEROBOAMS:

3 Litres Pawny Tort \$99

3 Litres 2008 Cabernet Sauvignon \$120

3 Litres 2008 SHIMMER \$135

Our 2008 bubbles will be sure to tickle you pink
Dripping with elegance & style, "Grace" will make her
debut later this year.....

Proudly presenting our newly released 2008 Cabernet Sauvignon



Colour: Deep ripe mulberry
Bouquet: Floral aromas with hints of violets & fresh mint.
Palate: Full of silky, firm tannins & lingering wild berry flavours, the beautifully balanced, dry palate is enhanced by subtle savoury tannins & fine oak integration. Micro-Oxygenation has ensured this wine retains the fresh lively fruit flavours and colours of the Cabernet berries.

Impress



your guests
& taste success

With this cheeky little vineyard
craft recipe from the

gorgeous gals @Jingalla



Herbed beef with balsamic glaze

1.3kg beef eye fillet

1/3 cup olive oil

2 tablespoons brandy or beef stock

1/4 cup caster sugar

1 cup chopped parsley

1/4 cup chopped oregano leaves

2 tablespoons chopped thyme leaves

1/4 cup balsamic vinegar

Preheat oven 180°. Cut fillet of beef in half crossways to make 2 fillets. Season with salt & pepper. Heat 2 tablespoons oil in heavy based frying pan over med heat. Sear beef until browned. Transfer to roasting pan.

Combine parsley, oregano & thyme in a bowl. Press herbs on top of each fillet. Combine remaining oil and brandy (stock) & pour over fillets. Cover pan tightly with foil. Roast for 30-35 minutes until cooked. Remove from oven & set aside for 30 minutes.

Pour meat juices into a frying pan. Add vinegar & sugar & bring to boil. Reduce heat to simmer for 10-15 minutes or until sauce thickens. Thickly slice beef. Drizzle with balsamic glaze & serve. (serves approx 8)

Enjoy with Jingalla's brand new 2008 Cabernet Sauvignon.....mmm....