

2006 WINEMAKERS UPDATE

To date we have been working hard on perfecting the 2005 McLaren Vale Grenache and 2006 Rose, both of which are finally in bottle.

The 05 Grenache is looking to be a vibrant younger brother to the 2004, with great structure and depth. It may even have a little more staying power than the 04, but time will tell. We are aiming to release the 05 in a few months time, but would like to give it a little time to age in bottle first.

The 2006 Rose is finally in bottle and I think it has the potential of PharLap, quick out of the gates, but stays well over a distance. Somehow it seems to have come through bottling with little or no shock (most wines need a month or so to recover after bottling) and is drinking well, which is lucky as we have now completely sold out of the 2005 Rose.

The 2006 Reds in barrel are looking sensational. They have all finished malo fermentation and we are really excited about them. The Langhorne Creek Cabernet Sauvignon is going to require some time in barrel to tame its huge structure with early characters of juicy blackberry and dusty tannins, the McLaren Vale Grenache is showing a lot of potential with lovely chocolate and cherries on the nose and the one barrel of premium McLaren Vale Shiraz is laced with pepper and lashings of sticky black fruit.

There is also a very limited amount of 2006 Fortified Vintage Shiraz which is enjoying some time in oak and we hope to make available sometime in 2007.

Simon Young

Zingara

w i n e s

Welcome to the Zingara Wines Winter Newsletter. As this goes to print we are frantically organising a vintage trip to the Loire Valley in France, so our apologies for running a little late.

AWARD

For those of you that haven't yet heard, we have won a BRONZE MEDAL for our 2004 Grenache at the 2006 Winewise Small Vignerons Awards. Competing for the first time, and with our first ever wine, we managed to hold our own against much larger long-established wineries and are feeling rather pleased with ourselves.

NEW BUSINESS PARTNERS

We are very excited to announce that Zingara Wines are now available by the glass at the Seaford Hotel, and Market 190 in McLaren Vale will be featuring our 2004 Grenache as their September wine of the month. So if you are in the area, drop in and enjoy a glass or three.

2006 ROSE LAUNCH

The 2006 Zingara Grenache Rosé offers a lifted nose of rosepetal and strawberry with a slightly savoury edge, plus generous mouthfuls of fresh cherries and turkish delight with a crisp clean finish. Our 2006 Rose is now officially on the market, and to help you try it we are continuing mixed cases for \$150 until November 6, with free Adelaide metro delivery.



SUNDAY MAIL FOOD + COOKING SHOW

A big thanks to all those that visited us at the Sunday Mail Food and Cooking Show in July. It was a great opportunity for us to showcase the wines and make new friends. We had some fabulous feedback on the wines and the branding and thoroughly enjoyed the three days. Congratulations to our competition winners Trevor



of Hahndorf, who has already finished the dozen wines he won (a man after our own hearts), and Margie Luttrell, who hosted a great wine and cheese

tasting for us at Cabra Dominican College.

WEBSITE

www.zingarawines.com.au is now officially up and running. Check it out for Zingara info and secure online ordering. Huge thanks go to Andy Ide from Primo Website Design for all of his expertise.

FRANCE

Now back to the Loire Valley...Simon has been offered a vintage position with Domaine de Gagnebert, a 6th generation family owned winery in the Loire Valley. We will be heading off, family in tow, to experience the rural french lifestyle for a couple of months. Thanks to the wonders of modern technology it will be business as usual whilst we are away, so any orders from 11 September until 13 November made by phone, email or via our website will be happily accommodated. Keep an eye on the website for updates and pictures as we try not to mangle the language too much, and hopefully make lots of new friends.

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