

DIAMOND VALLEY NEWSLETTER

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APRIL 2007



DIAMOND
VALLEY

WELCOME

Welcome to the first newsletter for 2007.

The 2006/2007 growing season was a challenging time for viticulturists across the country and now that the 2007 vintage is over for Diamond Valley we can relax. The exceptionally dry conditions together with November frosts and December hail storms put enormous pressure on the vineyards resulting in reduced yields across all varieties, even in the vineyards that were not damaged by frost. Although yields are down this vintage we have been able to maintain the quality across the Diamond Valley range. See James' comments on "[good news - bad news](#)" for more details.

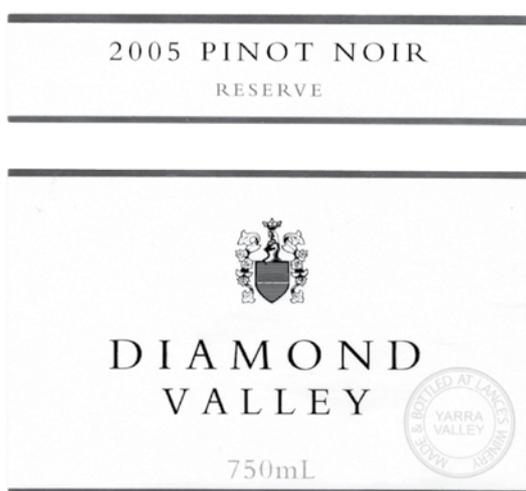
You may have read that some Victorian vineyards were impacted by smoke taint from bush fires this season; fortunately we escaped this calamity.

I am pleased to announce our dual Trophy-winning 2005 Blue Label Chardonnay has been selected by QANTAS for use on international business class flights. If you are travelling with them next month then you can enjoy this wine at altitude. It is still available in this newsletter for consumption closer to the ground!

It is generally around Easter that the new vintage of White Label Pinot Noir is released and hence the 2005 vintage is offered on allocation to full members via this newsletter. [New Releases](#) give details about the wine and how to become a full member. I can personally recommend the 2005 White Label Pinot to all pinot lovers as this is (in my admittedly biased opinion) amongst the best pinots to come out of the Valley.

I hope you enjoy the wines as much as I do.

Cheers, Graeme.



Reviews and great news

[Gourmet Traveller February 2007](#)

[100 TOP NEW RELEASES](#)

[2004 White Label Pinot Noir ★★★★★](#)

Underlying complexity from stemmy, whole-bunch ferments in a Burgundian-tasting pinot. Sweet raspberry, black cherry and subtle mint aromas, some tannin lending a firm spine to the palate. Could be cellared 5+.

[PERFECT TENS](#)

[Gourmet Traveller tasting panellists- Peter Bourne, Andrew Caillard MW, Peter Forrestal, Sophie Otton and Nick Bullies MW also selected the White Label to be one of their top 10 pinots.](#)

Diamond Valley also has wonderful mature vineyards. The 2004 Estate Vineyard pinot noir had great complexity, with plum and savoury characters, such as charred and oak tar, mingling beautifully. The palate's fleshy and soft, with that supple balance we look for in pinot, and plenty of sweet fruit and plum flavour. The length is impressive. This is a great example of Yarra pinot noir. It's absolutely ready to enjoy but will cellar well over five years or so too.

[Wine writer, Paul Ippolito praises two Diamond Valley wines: Diamond Valley Blue Label Chardonnay 2005](#)

James Lance from this high quality boutique Yarra Valley winery makes this. Mid lemon yellow. Citrine with classic peach and melon characters. Quite light and delicate, floral and lightly oaked. Smooth mouth filling fruit ensues resulting in a well rounded easy drinking wine with good length and acidity. Drink to 2020. 89/100

[Diamond Valley White Label Reserve Shiraz 2005](#)

This is cool climate Shiraz at its best. Really good Yarra Valley wine making here resulting in excellent seamless drinking. Stylish, fresh, vibrant as well as elegant in its presentation. It just oozes ripe raspberries, spicy plums, rich blackberry along with hints of pepper and liquorice. Well structured with vanilla oak nuances and accompanied by very good lively fresh acidity, firm fine tannins and lingering length of black fruits. A delight to drink. Try this with grilled rump. Drink 2007-2020 93/100

From the Vineyard “good news – bad news”

Here at Diamond Valley we started picking Chardonnay on the 23rd February, with Pinot Noir starting only 2 days later. This is only 4 days later than the 2006 vintage, our earliest harvest ever.

The good news is that February temperatures avoided major heat spikes allowing steady ripening. These conditions produced excellent fruit flavours with great intensity, and fully ripe tannins in the reds, all at relatively low sugars (and therefore lower alcohols).

The bad news is that through a combination of frost, hail and drought, yields are down across the board. A few of our growers lost their entire crop to frost damage and other vineyards (including Lance's Vineyard) produced only 40% of their average yield.

So expect the Diamond Valley 2007 vintage to result in high quality but low quantity.

Cheers, **James Lance**

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New Releases

BLUE LABEL SAUVIGNON BLANC 2005

Full tasting notes are on the order form.

and

WHITE LABEL PINOT NOIR 2005

This is an exceptional wine, even by White Label standards. It exhibits what pinot writers sometimes call "an iron fist in a velvet glove". It is a powerful wine that still retains everything we love in world class Pinot Noir; mouth-filling suppleness, intense fruit and a long palate that opens out in the back of your throat (the peacock's tail).

The colour is dark and the wine unfiltered; the aromas are a combination of dark cherry fruit and meaty, earthy overtones evident at this early stage. The palate is recognizable as Diamond Valley Pinot Noir with concentrated black cherries, spice and game with the minerality of the soils evident.

This wine is complex; it will evolve in the glass and as always has great cellaring potential of 10 years or more.

Available to full members on allocation. If you are not a full member, please contact Louise

Tasting Day at Wellers

A fantastic opportunity to taste our new and current release wines.

Sunday 29th April, 2007 11am to 5 pm

Wellers of Kangaroo Ground - 150 Eltham-Yarra Glen Road, Kangaroo Ground. Melway 23D1 Ph: 9712 0266

Pinot South, an annual Pinot event that is both enjoyable and educational to be held in most states in August 2007. Dates for each state are yet to be confirmed

Automatic Orders

Diamond Valley will be delivering the following Automatic orders on receipt of this newsletter:

"TWELVE TEMPTERS" MIXED DOZEN

2005 Blue Label Sauvignon Blanc

All automatic orders receive a further 10% discount off the newsletter price. Convenience and a saving!

Please advise Diamond Valley prior to delivery if you do not wish receive this delivery.

"Twelve Tempters"

Mixed Dozen

(Save over **\$40** off newsletter bottle price)

One bottle each of Blue Label

2005 Viognier

2003 Cabernet Merlot

2005 Pinot Noir

2004 Shiraz-Viognier

Two bottles each of Blue Label

2005 Sauvignon Blanc (new)

2005 Chardonnay

One bottle each of White Label

2004 Chardonnay

2005 Shiraz

Two bottles of White Label

2000 Cabernet-Cabernet Franc

\$240



Quote of the month

Here's to the corkscrew – a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly.

W.E.P. French (from the wine list of Commander's Palace in New Orleans)

What about the screwcap?

Contact Details

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Trade Contacts

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