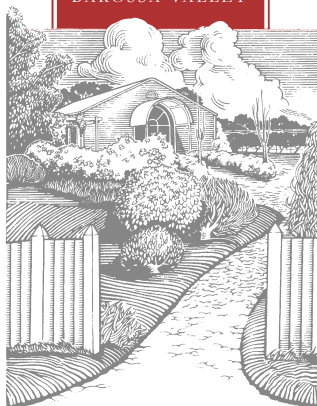


# NEWSLETTER



EST. 1928

Dear Subscriber,

I've been writing newsletters for close to thirty years, yet this edition would easily have to have been the hardest. My father Noel passed away on June 1st and I think I've had the worst case of writers block since. He had a good innings - 92 years at his passing - but having been active all his life, it was difficult to experience his decline since entering a nursing home in late January this year, on account of increasing dementia. Mercifully it was quick towards the end - probably a blessing -but still, the dreaded phone call on that Monday afternoon certainly changed the week's agenda.

We organised the funeral the next day - it's comforting to have a funeral director as a friend - and on Thursday morning, I was flying to Melbourne for the 'Good Food and Wine Show' (where Mr Ramsey uttered those outrageous comments during a television interview). The funeral service was conducted on June 11th, on a brilliant sunny day, with the wake at our Draycott cellar-door. The old Shiraz growing nearby provided the vine-cuttings which we placed on the casket at the end of the ceremony - Dad loved pruning (anything) - so we felt it a fitting tribute to farewell a vigneron.

A few days later, Bronnie and I were flying to New Zealand to spend a week in Wellington and Christchurch, to catch up with our daughter Melanie who was involved in the organising of the Christchurch Arts Festival. What a great country... although next time I think we'll fly rather than take a mid-winter ferry ride between the two islands.

On return from NZ, it was time to re-pack and head to the Sydney 'Good Food & Wine Show'; so June turned out to be a big, long blur. One constant however was the fun and games experienced at each airport check-in, with the metal detector going off (6 times in 4 weeks), due to my brand spanking new titanium hip.

My pen has finally reunited with paper, to announce some **New Releases**. The **2008 Draycott Shiraz** is a stylish yet powerful red, vintaged from quality fruit picked well before the late vintage heat-wave. The **2007 G3 Shiraz-Mourvedre-Grenache**, representing the sole premium red to be released from the '07 vintage, is settling down beautifully in bottle and recently received a great review from Jeremy Oliver, a critic not easily impressed. With Noel's

passing, and as a tribute to his 60+ years as a qualified winemaker, we offer 4 aged **Wilsford Fortifieds**, the labels of which won a Gold Medal for our printer. (The wines are pretty good too!)

After a torturous 2009 vintage, it's lovely to experience a normal winter with good, steady soaking rains and although uncomfortable underfoot while pruning, it augers well for the 2009/10 growing season. More detail will be provided about the 2009 vintage in the next newsletter.

It would be an understatement to say that some weird things are happening in the marketplace of the wine world at the moment, characterised by a lot of finger-pointing and general negativity. The writing was on the wall a number of years ago, with a world-wide flurry of vine planting coupled with a belief that viticulture/winemaking was a certain pot-of-gold. Having been in this wonderful industry all my life, and witnessing first hand its cyclic nature, we're determined to stay on our quality course and make sure we have plenty of leather left in our 'winemaking belt'. I'm convinced that quality producers, who are market-aware, will see through the current quagmire and continue to bottle wine of a quality that is worthy of cellaring and brings us all joy when opened with quality food and wine-loving friends.

May good wine continue to fill your glass

Kind regards  
Rick Burge

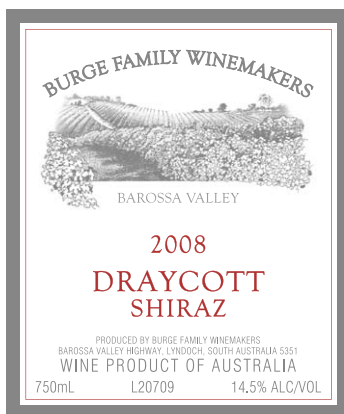
*Rick Burge*



Microbiology lab, Roseworthy College 1937 (combined Year 1 and 2 oenology students, Noel Burge, second from left)

# NEW RELEASES

## 2008 DRAYCOTT SHIRAZ

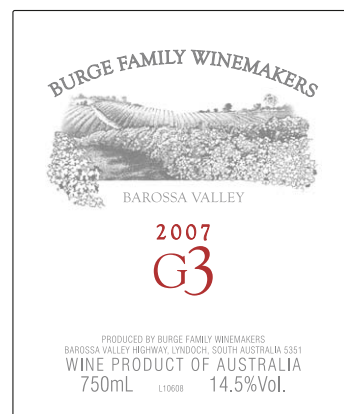


*In between the difficult 2007 and 2009 vintages, we were blessed with the modest yet quality 2008 vintage. The earlier ripening nature of the southern Barossa region worked to our advantage in '08 in that over 90% of our crop was harvested before the severe heatwave experienced late in vintage. (In 2009, we weren't so lucky. The heatwave struck early, when veraison was starting and a lot of our varieties suffered varying degrees of burning, the worst being the Semillon, where not a bunch was picked. The later-ripening northern Barossa was much less affected because of greener fruit with harder skins). In 2008 we did away with commercial, cultured yeasts and relied only upon naturally occurring 'wild' yeasts. While ferments took longer to get started, the extended cold-soak resulted in an increased colour and flavour extraction at lower temperatures, together with well integrated, fine-grained tannins. This wine is noticeably tighter and firmer than previous, but with an attractive and more refined flavour profile, and consequently will benefit greatly from cellaring. We confidently predict a top wine will result.*

## 2007 G3 SHIRAZ-MOURVEDRE-GRENACHE

*As a result of the extremely dry winter and spring of 2006, we harvested a total of only 24 tonnes in 2007, down from a normal 80-85 tonnes. This wine is basically a blend of all the fruit that would normally go into our Draycott, Olive Hill and Garnacha labels, so instead of 3 premium reds, this is it! Although very dry throughout the growing season, we enjoyed favourable day-time temperatures, thereby avoiding the double-whammy that can result in jammy, rubbery and generally dull wines. We've watched this wine settle and develop over the 12 months since its bottling and are delighted to recently read a review by Jeremy Oliver, a critic who is not easily impressed, where he highlights the vibrant fruit and balanced structure of this wine. We probably can't add to his positive review, which states:*

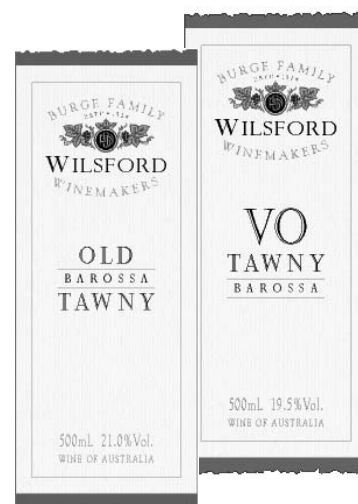
*"A beautifully balanced and composed blend of great character, depth and expression that speaks eloquently of its regional origins. Dark, meaty aromas of brambly black and red cherries and plums backed by spicy, earthy undertones and nuances of licorice, while its deeply flavoured and generously weighted palate of ripe, juicy, dark and briary fruit is underpinned by a firm chassis of fine, bony tannin. It finishes with lingering spicy dark fruit, licorice and a refreshingly bright acidity." **94 points.***  
*NB: This red is starting to throw a substantial crust so resting upright, prior to decanting, is recommended.*



## WILSFORD FORTIFIEDS



*A quartet of desert wines that have for many years quietly matured to become mellow, luscious after-dinner treats. The **Old Sweet White** is predominantly Muscadelle (Tokay) with a little Pedro Ximinez and aged for many years in quarter-casks. The **Old Muscat**, vintaged from estate-grown Muscat Frontignan, likewise has seen many years in oak, and shows the unique, lusciousness of this distinct grape. The **Old Tawny** and **VO Tawny** have Grenache as their base, together with a little Shiraz, and aged initially in hogheads (300L) and later moved to 2000L casks. All four wines have been matured and freshened in a modified solera system of fractional blending. ( Bottle prices as marked, special dozen price represents a 20% saving.)*



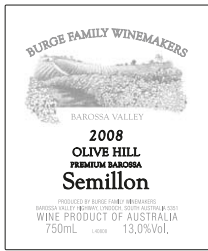
### JOIN OUR MAILING LIST

Email us with your postal address, to receive our regular Newsletters, outlining the new wine releases, special offers and wine / music events.

Email for our current Price/List Order Form    Email: [draycott@bidgefamily.com.au](mailto:draycott@bidgefamily.com.au)

# PREVIOUS RELEASES

## 2008 OLIVE HILL SEMILLON



The 2008 vintage was one of two parts, due to a rather savage 16 day heatwave; we were fortunate to have picked 90% of our crop before the heat. Harvested at optimum flavour and in perfect condition, the Semillon juice, after cold-settling, started fermentation conventionally in tank. Towards the end of ferment, we drew off 20% into new Allier (French) oak barriques where fermentation was completed. (The two portions were blended together prior to bottling.)  
A dry white of great style and complexity, and well worthy of up to 10 years cellaring.

## 2008 SHIRAZ ROSÉ

Our first Rosé, vintaged from quality Shiraz grapes growing in the Draycott block. A conventional, temperature-controlled ferment to near-dryness, followed by early bottling to retain freshness, has resulted in a delicious Rosé showing vibrant varietal fruit and a crisp, refreshing finish. Silver medal, Barossa Wine Show, 2008



## 2006 CLOCHERLE SHIRAZ-GRENACHE

A blend of Shiraz from the Draycott block and dry-grown Grenache, together with a very small portion of Mourvedre, from Olive Hill. Maturation for six months only, in 3-7 years old French oak barriques, preceded bottling in June '08; previous to oak, the wine was matured, in bulk, in stainless steel tanks.

The resulting wine shows rich yet soft fruit, a long, flavoursome palate and a nicely firm, but polished tannin finish. Rich, yet balanced and with another 1-3 years bottle-age, a great everyday-drinking, 'house red' will evolve.



## 2006 GARNACHA DRY GROWN GRENACHE

The old, dry-grown Grenache vines that are responsible for the backbone of this wine certainly enjoyed the three above-average quality years '04, '05 and '06. Good winter rains, ideal ripening weather together with a little early summer rain has resulted in Grenache of great colour, flavour and rustic varietal spice so typical of low-yielding, mature Grenache vines.

Prior to bottling in December '07, the wine spent approx. 12 months maturing in aged, French oak barriques; where it developed further complexity yet negligible oak influence.

Cellar 2-4 years, for increased flavour complexity.

Consistently reviewed nationally and internationally, as a top example of the variety



## 2006 OLIVE HILL SHIRAZ-GRENACHE-MOURVEDRE



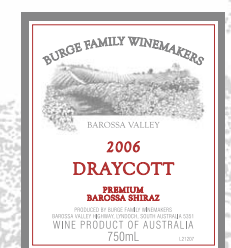
The reds from the Olive Hill block continue to exhibit refined, stylish fruit characters and respond well to medium-term cellaring, although they're certainly impressive and very drinkable in their youth. Vintaged from Shiraz 68%, Grenache 18% and Mourvedre 14% - the latter two dry-grown - and matured exclusively in French oak barriques prior to bottling in December '07. A worthy successor to the highly acclaimed '05 vintage.



"Always one of the better S.G.M. blends from the Barossa Valley"  
**92 points, James Halliday 2008**

## 2006 DRAYCOTT SHIRAZ

"Rick Burge makes some of my very favourite Barossa shiraz. At its best, the Draycott is deep, dark and spicy, with a confident measure of winemaking-induced complexity, but not enough to distract you from its deep, pure expression of concentrated flavour. Considerably more interesting than most of its kind, it's not hampered by the deliberately induced overcooked, hang time and dead grape aspect so common within the region these days, although it never lacks for ripeness. The 2006 vintage is a wonderful example." **95 pts., Jeremy Oliver.**



# Roseworthy Agricultural College

South



Australia

## Diploma in Oenology

This is to Certify that  
Noel Burge  
attended at the Roseworthy Agricultural  
College from 1936 to 1938 and has qualified  
for the Roseworthy Diploma in Oenology  
with Second Class Honours.

*Alan K. Callaghan*  
Principal.

*Arthur J. Perkins*  
Chairman, Governing Council.

*A. P. Blesing*  
Minister of Agriculture.

Diploma No. 2.

Date. March 4<sup>th</sup> 1938.

C. WALL, GOVERNMENT PHOTO-LITHOGRAPHER, ADELAIDE.

### **NOEL BURGE**

R. D. Oen (Hons.) 1938

Noel was the eldest son of Percival Burge, the founder, in 1928, of the family wine firm now known as Burge Family Winemakers. In 1936 he commenced wine studies in the first intake of four oenology students at Roseworthy Agricultural College with the assistance of a £100 p.a. scholarship provided by the S.A. Winemakers Association. He graduated, with honours, in 1938, winning the 'Karl Weidenhofer Prize' for his project "Heat as an aid to maturation", relating of course to the dessert (fortified) styles which were the dominant wines of that era. For 12 years Noel was part of the winemaking team at the Berri Co-op winery, before returning home in 1950 to take over winemaking on the retirement of his father Percival. He himself retired in 1996, having been involved in some 58 vintages as one of Australia's first, qualified winemakers.