

## Summit Club

*An unexpected bonus for early subscribers!*

Summit Club is a new innovation from Tertini Wines, designed to provide special privileges and discounts to our best supporters.

Congratulations to all those inaugural Summit Club members who joined us in Spring 2010. Within a few weeks of us including the Riesling 2008 in the standard Summit Club Pack it won Gold Medals at four different wine shows, highlighted by:



**Gold at the NSW Wine Awards** where it was also recognised with inclusion in the prestigious “Top 40 Wines”.

**Gold at the International Riesling Challenge** in Canberra where it was also honoured with inclusion in the “Top 10” – a wonderful achievement in competition with 500 wines from the world’s best Riesling producers.



The wine also won **Gold medals at the Australian Cool Climate Wine Show** and the **Australian Small Winemakers Show**. The Riesling 2008 is now available to new Summit Club members in our Elite Pack as well as at the Cellar Door and our website.

All “Friends of Tertini” are welcome to register for the Summit Club and take advantage of future offers and exciting deals. Simply drop us a line and we will activate your free membership.

Who knows which pre-release wine might be the next multi-medal winner taking pride of place in your cellar?

## How do I join Summit Club?

Just call (02) 4878 5213 or email

[admin@tertiniwines.com.au](mailto:admin@tertiniwines.com.au) and we’ll collect the information we need to activate your Summit Club membership.



## New Releases



### Pinot Grigio 2010

The 2010 vintage started normally with average budburst dates in all varieties. Moderate growth was experienced early in the season with very dry conditions and above-average temperatures. The dry, hot weather at flowering (late November) and fruit set followed by unusually wet weather from January to march caused problems for some

varieties in the region but the Pinot Grigio in the “Greenville” vineyard fared well. The Pinot Grigio was picked at 13.0 Baume on the 19th March. The fruit showed an intense richness of flavour that was enhanced by fermenting one third of the juice in large 2nd & 3rd year French oak puncheons (500 litres) before re-blending it with the tank fermented wine and leaving it on lees until bottling in August.

This is a beautifully balanced wine with golden hues and rich aromas of ripe fruit. Complex flavours of pear, white nectarine, lees contact and fresh hints of citrus linger on the palate. The acidity is fresh with good textural richness on the palate arising from partial fermentation in large French oak puncheons.

### Pinot Noir 2007

The 2007 vintage was dominated by a severe frost event on 28th October 2006 followed by further frosts over the next 2 weeks. At our “Yaraandoo” vineyard, only the Pinot Noir vines were spared enough to proceed to harvest. Good quality fruit was harvested

(at lower than usual yields) on 4th and 5th April at 13 Baume. The harvest included fruit that would have been set aside for our Reserve range if yields had been a little higher. The wine was matured in a combination of new and old French oak. This wine is crimson, ruby red in colour with an earthy, savoury aroma and enjoyable strawberry, black cherry palate of good length.

The 2007 Pinot Noir recently won a **Silver Medal at the Hong Kong International Wine Challenge** and is developing more complex richness than we expect from our “easy-drinking” range.



## Currently in Stock

- Riesling 2005
- Riesling “1855” 2006
- Riesling 2008
- Arneis Reserve 2009
- Arneis Reserve – Barrel Fermented 2009
- Pinot Grigio 2010
- Rose 2009
- Pinot Noir 2007
- Pinot Noir Reserve 2006
- Cabernet Sauvignon/ Merlot 2008
- Cabernet Sauvignon 2006



## Showcasing Our Wines



We were delighted that our wines were chosen to be the only wines served at the opening of The International Cricket Hall of Fame at the Bradman Oval in Bowral on 21st November 2010. Over 200 invited guests from all over the cricket world attended the opening and were treated to the Tertini Riesling 05, Pinot Grigio 09, Pinot Noir 07 and the Cabernet Merlot 08 during the celebrations.



Another grand addition to the beautiful Southern Highlands is the newly opened Gibraltar Hotel and Spa. Tertini Wines was the only winery invited to present their wines at a local produce tasting hosted at this spectacular venue for the Kokoda Foundation, a not-for-profit think tank for the research and fostering of innovative thinking on Australia's future security challenges. Our wines were extremely popular among the honoured dignitaries, many of whom returned to their overseas roles with a bottle or two of Tertini wine.



The first Concours D'Elegance Australia saw the exhibit of more than 200 historic luxury vehicles and motorcycles at the magnificent St Patrick's Estate in Manly. A picture-perfect day with Tertini wines the only Southern Highlands winery present to satisfy the discerning palates of the visiting motoring enthusiasts.



## More International Recognition

The Hong Kong International Wine Challenge is an important competition on the international wine circuit. Not only does it give producers the opportunity to see their wines judged among some of the top wines in the world, but also to showcase their wines in the vast emerging Chinese market. Tertini wines made a strong impression at the latest Challenge with a Silver Medal awarded to the Pinot Noir

2007. This "easy drinking, everyday style" of Pinot Noir has taken us all by surprise.

While remaining very approachable, it has also developed a strong and complex palate for this varietal with hints of rhubarb and sweet red apples on the finish. Delicious with a summer plate of antipasto, smoked meats, cheeses and duck.



## Tertini Wines are Proud Sponsors of:

- Southern Highlands International Piano Competition
- Berrima Horse Trials
- Three-Ring Circus Mountain Bike Event
- Highland Fling Mountain Bike Event
- Eventing Equestriad
- And numerous local charity events

## Cellar Door



At the Tertini Cellar Door friends and family gather to enjoy our fine wines, local cheese platters, jams, olive oils and now gelato! Summer is the time to visit the air-conditioned venue and keep the kids happy with a delicious gelato while you taste the award winning wines.

The Tertini Riesling 2005 continues to be the biggest seller from our Cellar Door. Earning itself Gold at the Sydney Royal Wine Show and the Tri Nations Wine Challenge in 2010, this remarkable wine converts the most sceptical of our anti-Riesling visitors.

Huon Hooke, chief selector for the 2010 Good Food Guide, said, "the Riesling 05 with 11.0% alcohol is tremendously exotic-tasting and fine and is maturing gracefully".

## Wine Education Courses



Vintuition will once again host wine education courses at the Tertini Cellar Door this year.

Due to demand, the next round of courses give you a choice of one day or four nightly sessions.

### May 17 2011

A one-day intensive Intermediate Course for hospitality and trade. The course will cover topics that will allow those in the wine industry or restaurant and hotel trade to speak with authority on the different grape types, regionality and styles as well as improve tasting skills, learn how to write tasting notes and explore the world of food and wine matching.

Thanks to the generosity of Tertini Wines, the cost is only \$100.00 for those currently employed in the hospitality or wine trade in the Southern Highlands region.

### May 23, May 30, June 6, June 13 6:30pm - 9pm

A four-week wine education and appreciation course.

This course will appeal to all those interested in food and wine and those who are keen to develop their palates and knowledge. Whether you are new to the world of wine, or have been an avid wine fan all your life, there is something for everyone in this course.

Topics covered will include, how wine is made, Sparkling Wine and Champagne, Fortified wines, Australian wines and their European counterparts, developing tasting skills, writing a good tasting note or wine list, wine jargon and faults. The cost for this comprehensive Intermediate Course is \$295.00. Tertini Wines will extend the local hospitality subsidy to **Summit Club members** so that they only pay **\$100**.

Attendees will be given the opportunity to write a short test at the end of either course. Successful candidates will receive a graduation certificate from Vintuition.

Please book your attendance by calling the Cellar Door on **4878 5213**. Numbers are limited so book early to avoid disappointment.