

Gipsie Jack

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Merry
Christmas



In the doghouse

SUMMER 2007 EDITION

It's hard to believe that Gipsie Jack is in its third vintage. What started off as a bit of fun and a plan to buy quality Langhorne Creek fruit from some mates has ballooned into 12 000 dozen bottles of wine. There are no signs that things are going to slow down. It has been a very busy year for all of us, new customers, new distributors, new exports and new varieties.

Some of the highlights have included,

- The 2007 Marlborough Sauvignon Blanc won it's first Gold Medal in Perth prior to release. It has made quite a name for itself.
- A Silver & Bronze medal at the New Zealand Bragato Awards for '07 Sauvignon Blanc
- Silver for the 07 Sauvignon Blanc at Canberra and Bronze for the 06 Shiraz. Bronze for the 2005 Malbec at the Australian Alternative Varieties Wine Show 2007.
- In October we embarked on a fundraiser with Camp Quality. We had a wine blending competition, the winner had 100 dozen bottles of wine blended to their specs and bottled. A bottle shop chain purchased all of the wine for \$10 000 which we donated to Camp Quality. An amazing feeling when Camp Quality explained to us how much \$10 000 will help so many families in the hardest time of their

lives.

- Ben finally bought a house so no longer had to sleep on the office floor.



- John Glaetzer spoke with John Howard about the possibility of him working for Gipsie Jack.
- We moved office, we are now on top of a bank and slowly digging our way through to the vault.
- True to our name we have lived like Gypsy's in 2007 working from three different offices. That won't be the case in 2008. We have purchased a building that we will finally be able to call home. Check out the next newsletter for all of the info.
- Gipsie the Jack Russell survived a Brown Snake bite.

As the year comes to an end things are just getting busier.

We would like to wish you and your family a very safe & Merry Christmas

NEW RELEASES



Christmas gift suggestions

Christmas gift suggestions:
To your enemy, forgiveness.
To an opponent, tolerance.
To a friend, your heart.
To a customer, service.
To all, charity.
To every child, a good example.
To yourself, respect.

- By Oren Arnold



Christmas Office Hours

We will not be available on Christmas, Boxing or New Years Day.
Apart from that it's business as usual.
Check out and order from our website any time.

www.gipsiejack.com.au

ON THE GROUND - VINEYARD REPORT - BILL POTTS

Australia

The beginning of the 07/08 season was viewed with some optimism, after what was thought to be a very difficult 06/07 season. Back then we thought that we would be lucky enough to have 60% of our water allocation. We had just encountered a very dry winter.

Unfortunately the drought returned, very little rainfall has occurred in our region or in the Murray Darling catchment, our water source. As a result we only have 16% of our water allocation available.

We were lucky enough to have some rain through the period of time when the vines were flowering and the fruit for the 2008 wines was setting. Vines are relatively hardy and with the hand that nature has dealt them the last two seasons they look surprisingly healthy. Watering the vineyard is a very technical operation. All of our vineyard is mapped with soil moisture logging devices that measure the ground moisture constantly. All of the information is available on the computer at any time. There is no chance of us watering anything that doesn't need it. Over the last couple of years we have replaced original dripper irrigation with subsurface models. This removes all evaporation of irrigation water and targets the water directly at the vines roots so we are not over watering.

We expect to harvest a crop of average quantity but exceptional quality!

The over supply of red wine encountered over the last few years has also dried up. Order your red wines now to ensure you don't miss out.

New Zealand

The 2007 vintage in New Zealand is being touted as one of the best in the last 10 years in regards to the quality level of the Sauvignon Blanc.

A close to ideal start to season with a warm September put things about a week ahead of schedule as far as ripening goes and it stayed that like that all the way through until harvest. Also importantly, the weather through February was very good which goes a long way to providing good fruit come harvest time.

With all the nice weather around good vine balance was achieved, with a lack of pest and disease pressure that allowed us to hang the fruit out on the vine until an optimum time to pick was achieved.

As for vintage 2008 things are looking good at this fairly early stage. We have had a little bit of frost early on that may reduce yields slightly (some reports it could be down by 5-10% but still a little early to tell). Hopefully mother nature will smile upon us once again through out the growing season (especially through February) and we will pick some grapes full of flavour for you to enjoy as happened last year.



IN THE BARREL - BEN POTTS & JOHN GLAETZER

2007 Vintage Langhorne Creek

The vintage in Langhorne Creek was fairly short sharp and shiny to say the least. Crops were down significantly due to drought conditions throughout the growing season.

Langhorne Creek had a strong vintage quality wise and is known for its consistent performance from vintage to vintage. As a result of the stress that the vines endured we found that Shiraz performed slightly better than the Bordeaux varietals (Cabernet, Malbec and Petit Verdot). Shiraz seems to respond a bit more favourably to the warm dry conditions than do some of the other varieties.

The 2007 reds are all now through malolactic fermentation, have been racked and will sit patiently for a while before we come back to blend them next year.

Looking forward to the 2008 vintage, vines are looking great at the moment, and we're keen to see the fruit we get to work with over the coming vintage.

**2007 Vintage Marlborough New Zealand**

The 2007 vintage in Marlborough was a cracker as you may or may not have heard. Great weather through the growing season allowed us to pick when things were at their best flavour wise, (as is not always the case). The fruit when it came in showed terrific balance in regards to sugar and acid levels. Basically it was just a case of trying not to stuff it up. Yields on the established Sauvignon Blanc vines were about average due to great vine balance. With the Gipsie Jack Sauvignon Blanc we picked the vineyard in three separate parcels to get three different flavour profiles in the wine with the first pick at about 21 Brix (sugar level), and the subsequent two a little later with the final parcel picked at around 24 Brix. In the fruit picked earlier we are after the gooseberry flavours etc, with the fruit harvested later giving lifted tropical aromas. The three component wines were then blended before the wine was finished off before bottling in July. Upon release our Gipsie Jack 2007 Sauvignon Blanc received a Gold Medal in its first Wine Show.

So far the word on this season (at this early stage) is that it is looking good, hopefully mother nature will stay kind and we will once again have some great fruit to work with in 2008.

WHAT'S COOKING?



Instead of Christmas day recipes we thought it would be fun to come up with some boxing day recipes. Who doesn't have left over turkey or ham at some time on Boxing day.

We put the Gipsie foodies to the test to see if they could come up with two recipes for left over turkey and ham.

They had to be easy and quick to prepare by tired and possibly hung over kitchen divas.

Turkey Cold-rolls

Ingredients

1 Pkt rice paper sheets	400g left over Turkey shredded
1 pkt snow peas	1 carrot
Small bunch of coriander	Small packet of rice stick noodles
1 red capsicum	2 cups bean sprouts
2 Tblspn Kecap manis or soy sauce	2 Tblspn Sweet Thai Chilli Sauce

Method:

Julienne all vegetables into thin matchstick size pieces.

Follow instruction on the rice noodle packet to cook. Rinse well in cold water to prevent them from sticking together. Mix the two sauces together in a cup.

Follow instructions on the rice paper packet to soften in hot water. Lay the hot rice papers on a clean tea towel. Lay a small amount of turkey, vegetables, rice noodles, coriander and a drizzle of sauce in the centre of the papers.

Bring the bottom of the roll up over the filling, then bring each side in to overlap, making a spring roll shaped package.



Try these with a Gipsie Rosé

Boxing Day Frittata

Ingredients:

1 tablespoon olive oil
3 cloves of garlic, minced
6 spring onions, green tops finely sliced
100g baby spinach
2 cups cooked chopped leftover turkey
1 heaped cup roast leftover veggies cut into 2cm chunks
6 eggs
2 tablespoons corn flour
½ cup cream
½ cup grated Jarlsberg or Swiss cheese
salt & pepper to taste

Method:

Heat oil in a pan. Sauté garlic and shallots until softened.

Add turkey or ham and roast veggies and stir gently until warmed through. Transfer mixture to a lightly greased 2.5L baking dish and spread evenly into bottom of dish. Add baby spinach and grated cheese.

Whisk eggs in a large bowl and gradually add corn flour. Add cream and salt and pepper to taste. Pour egg mixture over turkey and vegetable mixture in baking dish. Bake in a pre-heated oven at 180°C for 30-40 minutes, or until the frittata is set.

Open a bottle of Gipsie Jack Sauvignon Blanc, sit back and relax!

