

Vintage Update

Vintage has now finished with an early promise of some very good wines. Yields were down compared to the last two years therefore while the wines look good there will be a little less of them. We don't know whether it was the hail in November, the cool period in the early part of December, the bird damage, or the heavy rain in February that was responsible for the lower than usual crop. The vagaries of farming!

Vintage was about three weeks earlier than usual for us at Tooborac. We commenced with the Marsanne and Rousanne in the first week in April. The last varieties to come off were the Italians: Nebbiolo and Sangiovese which are traditionally two to three weeks after Cabernet and Merlot. All the red wines have now finished fermenting and have been taken of gross lees. The Marsanne/Rousanne blend continues to ferment slowly in barrel.

Focus on Marsanne and Rousanne

One of our key wines is the Marsanne / Rousanne blend. The vines were planted in 1997 within weeks of buying the property. We had admired the wines of Tablik and Mitchelton and believed that our Tooborac soil would be good match for the variety. It has grown quite well and continues to thrive in the vineyard.

Marsanne is a minor variety from the northern area in the Rhone Valley in Southern France. Plantings in France have generally been in decline with only a small acreage remaining. Outside France, Australia has had its most significant plantings in the Goulburn Valley at Mitchelton and Tablik where Marsanne has been grown for over 100 years.

In France Marsanne used alone has had the reputation for producing light wines with little varietal character which age very quickly. The addition of a proportion of Rousanne is considered to improve the quality producing a wine of greater complexity with more interesting flavours and textures.

Wines made from Marsanne in Australia appear to have more body and character and age well. We find that the Marsanne ripens earlier than the Rousanne. The later ripening of the Rousanne gives the wine an acid freshness to balance the fruit characters of the Marsanne.

The primary fruit characters of Marsanne are described as lemon, peach and honey but with bottle age these change to honeysuckle fragrances. Rousanne while not as overtly fruity as Marsanne suggests wild flowers or herbal tea. Generally these wines are medium to full bodied.

We pick our Marsanne and Rousanne together and barrel ferment the wine to give it better mouthfeel and structure. It spends approximately 6 months in oak which creates a complex wine that will age well in bottle. Enjoy this wine as a fresh spring or summer sip or with fish (especially shellfish and oysters), cheese, or asparagus.



New Release

The 2004 Marsanne / Rousanne is now being released in conjunction with the Good Food and Wine Show in the middle of June. It is a blend of Marsanne (83%) and Rousanne (17%) and is pale straw in colour. The wine shows lifted melon and typical honeysuckle characters. It is full and round on the palate. A fresh acidity and subtle oak treatment adds depth to the wine creating a lingering finish. It will continue to improve in bottle and will develop classic Marsanne characters with age.

To mark the release of this wine we are offering McIvor Estate customers a special offer of a mixed case of 6 2003 Shiraz and 6 2004 Marsanne / Rousanne with a discount of 10% plus free delivery.

Upcoming Events

Good Food and Wine Show

The Exhibition of Victorian Winemakers, where we have exhibited over the last few years, has merged with the Good Food and Wine Show. We will be exhibiting along with many Victorian wineries and you can find us at stand 41K. The Show will be held on the Friday, Saturday and Sunday the 16th to the 18th of June at the Exhibition buildings. We look forward to seeing you there. We will have our new release 2004 Marsanne / Rousanne on tasting along with our 2003 Shiraz and our 2003 Reserve Merlot.

SPECIAL OFFER: If you bring along this newsletter we will give you a special discount of 15% per case on the 2003 McIvor Estate Shiraz.

In the next few months we are participating in several events at which we hope to catch up with many of our valued customers and friends.

Federation Square

We will be part of the Heathcote Region tasting at Federation Square on July 5th and 6th of July. This is part of the Federation Square's Showcase series and will feature a large number of Heathcote wineries.

You can get more details of the showcase series by visiting the Fed. Square website. www.fedsquare.com.

Wine Australia 2006

Wine Australia is the biennial wine show that features all the best that Australia has to offer in wine. All regions are featured. It is being held in Sydney from the 14th to the 17th July at the Sydney Exhibition and Entertainment Centre. We will be there at stand 555A so please look us up. We anticipate having a number of our 2004 reds available for tasting.

Cellar Door

While we are normally open weekends and public holidays, during Wine show periods our cellar door will be closed; this includes this weekend as we are attending a Brisbane Trade Show.

Ordering Wine

You can order from the range of McIvor Estate wines by visiting our website and downloading an order form and faxing it to 03 5433 5358 or you can email us at info@mcivorestate.com.au

We look forward to seeing you at the Cellar Door or the Wine shows and please mark your diaries for the Heathcote Wine and Food Show on the first weekend in October 2006. Regards,
Gary & Cynthia Harbor.