

Friends of Indigo

Our group of "Friends" continues to grow steadily. Friends sign up to receive a 6 pack of wine 4 times per year.

Friends of Indigo receive:

- Free pair of the acclaimed Riedel tasting glasses valued at \$50
- Special Friends wine prices
- A Gift Certificate for one bottle of wine with each 6 pack you buy, redeemable in lots of 6 bottles
- Free freight for orders of 6 bottles or more
- Free entry to an Indigo Taste Experience valued at \$20 per person
- Personal Invitations to our "Friends" Dinners, Events and Vineyard activities
- Membership of the Yacht Club
- Private vineyard tours (bookings essential)

Indigo Yacht Club

Yes, the Indigo Vineyard is a long way from the nearest bay. But we thought, "Why let a lack of water get in the way of fun?" The idea of a Dry Land Regatta (inspired by the Alice Springs Todd River Regatta) appealed to us as great way to hold a fun charity event to support our local community. So we have linked our wine club to the concept

Joining is simple... annual membership fees are the purchase of one dozen bottles of Indigo Wine. Of course, you can purchase additional wines with your member discount at any time! Your only obligation is 12 bottles.

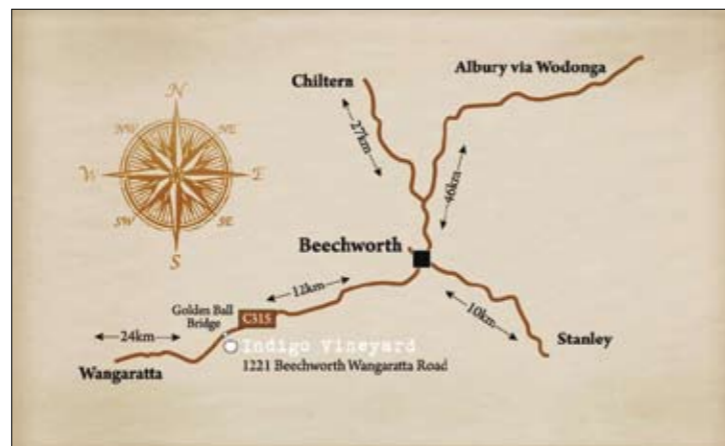
- 10% discount on all wines purchased through cellar door.
- You will receive a newsletter from us each quarter which will feature our seasonal 6 pack.
- Invitation to participate in the Indigo Dry Land Regatta to be held at the Vineyard each year. This will be an event to support charities.
- Members of the Indigo Yacht Club enjoy great benefits and wine specials throughout the year
- Priority bookings on all Indigo events (held monthly)
- Private vineyard tours (bookings essential)

Where to Find Indigo

Indigo continues to be available in more places. With our limited production we will never be in the supermarket owned chain stores. However, we encourage you to support the wide range of restaurants and specialist fine wine outlets who stock our products.

Our congratulations go to Vacluse Cellars on winning the 2009 Wine

Store of the Year award. You can find the listing on the website.



News from Indigo Wines

Autumn 2010

The Indigo Ultimate Taste Experience a new Beechworth "Must Do"

The opening of the Indigo Wine Company Cellar Door introduced a new "Must Do" to Beechworth... The Ultimate Taste Experience.

"If you're looking for an outrageously fun way to get some wine education under your belt, try the 'Ultimate Taste Experience' at the Indigo Wine Company, just out of Beechworth. Suited for groups between two and eight people, this is a 'wine flight' that uses the internationally recognised Jean Lenoir 'Le Nez Du Vin' tasting kit, designed to improve your understanding of wine bouquet. This is one of the most thoroughly enjoyable cellar door experiences around, and at the end of the session you also get to take home a boxed Riedel wine glass - in itself, a ridiculously good deal that entirely justifies the \$20 fee." - Jacqui Durrant (essentials magazine summer 2008/2009)

If you don't have an hour for the full Taste Experience drop in to sample our wines while you are visiting Beechworth.

Our rustic cellar door is a warm and friendly place to relax for a while. Sit under the trees, taste some wine and cheese (with complimentary tea

or coffee for the driver). The Cellar Door is only 8 minutes from town at the Golden Ball Bridge.

We are open Wednesday to Sunday from 11am to 4pm.

Please call us if you would like to visit outside our regular hours or if you have a group of more than 8!



Inside this issue:

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Locals join the Cellar Door team

We welcome Luke Crossman and Bob Head to the Indigo team. Luke is a native of Wangaratta and has moved back to the North East from Melbourne. Bob is a Tarrawingee local with a passion for good food and wine.

Luke and Bob both joined Indigo this summer to work in the Cellar Door and sales to restaurants.

Luke has taken on responsibility for trade marketing to Melbourne restaurants while Bob is looking after our Regional trade customers.

Luke & Bob will also be the faces of Indigo at the cellar door and the "go-to-guys" for our Wine club, Friends and Shareholders.



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“Another cracking wine. The Bordeaux blend is a deep coloured wine with youthful purple tints”



Our Wines

Each year we choose small parcels of the best varieties for the year to make into wine. Once the wine has fermented it is assessed to determine how long it should mature in barrel or tank before bottling. This varies for each wine, for example, Shiraz matures for almost 2 years while the Pinot Grigio spends only months. Once bottled, each wine is released at the beginning of its best drinking. This means our reds are usually released after 2 to 3 years and our whites at 1 to 2 years.

In 2009 we released 2008 Chardonnay Roussanne, Pinot Gris and Pinot Grigio. We have just released our 2006 Cabernet Merlot Petit Verdot, 2006 Pinot Noir and 2009 Pinot Grigio. Later in 2010 we will release our 2008 Chardonnay, Shiraz, Cabernet Sangiovese and Nebbiolo and 2009 Chardonnay.

NEW RELEASES

2006 Cabernet Merlot Petit Verdot

Another cracking wine. The “Bordeaux blend” of Cabernet, Merlot and Petit Verdot is a deep coloured wine with youthful purple tints. Lifted cedar and berry fruit notes, almost cassis-like, are evident from the Cabernet Sauvignon. The Petit Verdot adds extra body to the wine with great tobacco characters from the Merlot. This wine is released with bottle age to show you its potential.

2006 Pinot Noir

The Pinot Noir is handpicked and matured in French oak barriques. The winemaking follows a natural, patient approach with minimum intervention to maximise the pinot characters. A softer but robust red with great colour, cherry, chocolate and aromatic fruit provide delicious flavour and complexity on the nose.

2009 Pinot Grigio

A straightforward, delicious white wine for everyday drinking. The 2008 Grigio was our most popular choice at cellar door and sold out in months. The Pinot Gris grapes were treated in the no nonsense Italian style to create an earthy wine which goes so well with food.



Our New Website www.indigovineyard.com.au

Our new website www.indigovineyard.com.au is up and running. I think the site captures the look and feel of Indigo. There is an on line order form which can be filled out and submitted to Luke and Bob at the cellar door who will contact you for payment details. We would like to thank Lukas Adams, Stuart Cumming and the team at Cumming Agency and Studio who have developed the graphics and the design for the site. The Cumming Agency has also been responsible for our brochure. If you are looking for a top flight team, they are good people to deal with. Check out the site and let us know your feedback.

Events @ Indigo

In 2008 we converted the quirky old butcher shop adjacent to the house to be our cellar door. This is now the home of the “Ultimate Taste Experience”; a totally interactive tasting of our wines incorporating a guided tour of the vineyard.



Our first event was the Indigo Spring Lunch in November 2009. This was held at the Indigo cellar door where we feasted on barbequed lamb fillets, lovely pates and salads from King River Cafe. Homemade cakes matched with Indigo wines, topped off with a “smidge” of Rutherglen liquor musket, completed the meal. The happy faces in the photo tell the story. We also hosted two smaller events at the Vineyard for local women. The words from Marg Puller sum them up beautifully.

We also held 2 events in Sydney. The first event was at Chez Pascal restaurant at Sans Souci. A happy band thoroughly enjoyed Philippe Lebreux Country French cuisine matched with Indigo wines.

In December, we held a tasting & dinner for friends and shareholders at L'Incontro Restaurant North Sydney. Another great success.

Make sure you are on our email list so you can hear about upcoming events. If you are in the local area we would love to have you join us for a country lunch or dinner. We can cater for groups of up to 20 people in air-conditioned comfort

You are invited to hold your work or social group function at the vineyard. Enjoy the Ultimate Taste Experience and a casual meal.

You can book our events my email, post or phone 03 5727 0233.

What’s on in the Vineyard

Our Vineyard Manager, Casey White and his team work throughout the year nurturing our vines to produce wonderful wines. Mid year we began to fear for our water supply for 2010. For the first time ever we started the pumps on bore water to ensure we had an adequate supply. By the end of July the rains began, the creek was flowing and we are able to use our winter fill licence to pump water to our dams. In late autumn we suffered frosts which affected only some parts of the vineyard. The impact was to make some varieties patchy but thankfully we did not lose any.

This season budburst for all varieties was in September with the Pinot, Chardonnay and Nebbiolo the first. Veraison, when the grape

berries change colour and transition from berry growth to berry ripening, started at Christmas with the Pinot and proceeded to the Sangiovese in mid to late January. Despite some very hot weather in January we did get respite from the heat and some drizzles of rain to cool things down. This, combined with sufficient water let us avoid stress in the vines and kept the quality high.

We hand pick nearly all our grapes and had a tribe of French backpackers to assist this year. We picked our first Chardonnay on 4 February and everything but the Nebbiolo and Cabernet by 16 March. This is a very early vintage but the fruit is looking splendid. Yields for most varieties were around 2.5 tonnes per acre with 1.3 tonne per acre for Sangiovese and Roussanne.

Coming Events

- 15 / 16 May Harvest Celebration Beechworth
- The Indigo Seasonal Table Taste Experience for “Foodies”
Join us for a private lunch by our local chefs. Bring a group or come alone and make new friends. You can chat to the Chef and ask questions about how to prepare the dishes, using seasonal and regional produce, why the wines match. Price includes recipes, lunch, wine and the opportunity to meet the chef.
- 12 June Lunch at Gigi’s Beechworth \$65
- 3 July Lunch at Ox and Hound Beechworth \$60
- 24 July Lunch at The Plough Inn Tarrawingee \$60

“Luke, Jess and Casey, thank you for a wonderful Tasting Experience, such a professional approach, tasty food, very well balanced wines and so reasonably costed”
- Cheers Marg Pullen



A happy band at the Indigo Spring Lunch

Indigo at Wine Shows

In 2009 Indigo entered its first ever wine show, The Cool Climate Wine Show at Bathurst NSW. Our 2006 chardonnay was awarded a Bronze medal and the 2008 Chardonnay Roussanne narrowly

missed out on a Bronze by half a point. Because of our low production of individual wines, shows do not form part of our regular plans. However, we will enter individual wines in selected shows.

