

HARRIS ORGANIC WINE & SPIRITS

August Newsletter

Welcome to the HARRIS Organic Wines - Newsletter

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Wine for Winter

Get 12 bottles of any of our wines and you will receive two bottles free, mixed cases OK. (no other discounts apply) - see us at the cellar door for this special.

Wood-fired Pizza at the Vineyard - August 14th.

In August we have our annual '<u>Pruning for Pizza</u>' event. For this event, we invite guests to come out and help us pull off some canes in our vineyard in return for a hot wood-fired pizza and glass of wine. This event is to be held Saturday, August 14th. Pruner's arrive at 3 pm (with gloves and safety goggles) and the pizza is served at about 6.00 pm. Cost is \$25 pp.

Sparkling September

We make wonderful organic sparkling Shiraz and sparkling Chardonnay here Harris' using the traditional method; disgorgement of bottle-fermented wine. Come out and watch Duncan make a big mess during this process and find out the secret of Traditional Method Blanc de blanc. Taste the base wine and then the after-result and also take home a bottle to enjoy later. The cost per person is \$50 per person including one bottle of Sparkling Chardonnay plus snacks. Second Saturday, September from 3.30 pm

Harris in the Springtime...Thinking about Spring in the Valley?

October is absolutely beautiful in the Swan Valley, but you may also be aware that the old Spring in the Valley festival has folded indefinitely...

This year at Harris' however is offering delectable long lunch of wines and matching foods every October. More about this in the next newsletter!

Organic Wines for Functions, parties and friends

We are happy to supply wine for corporate functions and gifts – we prefer business interests that support environmental sustainability, and we are happy to support any



event that wants to present organic products such as our organic wines. . Please enquire by phone or email at 92960216 – Organic Wine Information Please

Organic Wine Club – Introductory Offer.

Become a member of our very popular wine club to enjoy these benefits: You will get a mixed case from our range of wines – from full-bodied reds and dry white table wines to luscious dessert wines and sparkling wine. Thereafter – receive a case every three months of our selection. (March, June, September and December unless otherwise requested) - of 6 or 12 bottles.

Each case will be different according to the season or the winemakers choice. Become a Harris Organic <u>Wine Club Member</u> here.

What's Happening in the Vineyard

We are, as usual in July; pruning – this year with help from the people of Perth. Looking forward to some more rain too, please!

Brandy Tasting

Ask about tasting our fine brandies when you are at our cellar door next. Harris Organic Wines make the only certified organic brandy in Australia; double distilled over a wood fire, the result is a fine cognac style.

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