



June Newsletter

Welcome to the HARRIS Organic Winery

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### Sparkling Every Weekend in June

Our Sparkling Organic Chardonnay *Madeleine Claire* is available for tasting every weekend in June. Duncan has lately been very busy disgorging bottles of our Traditional Method sparkling wine. Disgorging, by the way, means the neck of the sparkling bottle is chilled and when the crown seal is removed the contents of the neck are ejected under pressure. Prior to disgorgement the bottles are kept inverted on the riddling machine for several weeks – turned often to encourage the sedimentary yeast lees to settle in the neck of the champagne bottle. After disgorgement the bottle is again (quickly) resealed so that the whole lot does not eject as well!

If you are interested in seeing Duncan disgorging your wine - give us a call to make a time – but make sure you wear champagne-proof clothing! Otherwise just let us know how much we should put aside for you - at only \$33 per bottle (or discounted at \$165 per 6 bottle case). The Sparkling Shiraz is \$39 per bottle and \$195 per 6 bottle case.

### New Releases – 2012 Chardonnay and Vintage Shiraz

#### Chardonnay 2012

This dry Chardonnay is the sixth vintage from our Organic Vineyard. It has a light straw colour, with big, rich, complex palate. Another full-bodied beauty with a smoky flint character as well as lots of tropical fruit flavour too. *"This wine is a cracker!"*, Digby Leddin winemaker - Lamonts Winery

#### Vintage ...

### Events for your diary - *It's All About the Vine* Natural Wine Seminar – Last Saturday in June 4-6pm.

This month we are having a wine seminar titled: *It's All About the Vine*. The seminar will be a discussion about the history and production of natural wines. We have a very popular specialty range of natural wines that include preservative free Pedro Ximenez,



and Tokay. The seminar will run on Saturday afternoon. And will include tasting of natural wines as well as a few nice munchies. Cost is \$25 per person.

***Brandy, EDV and Vodka by the Fireside – First Saturday in July 5.30-7pm.***

In July we are having a Midwinter Warmer – ‘Brandy by the Fireside’ evening. Harris Organic Wine make the only certified organic brandy in Australia. Our Brandy is double distilled over a wood fire and the superb result is a fine brandy that resembles fine cognac style. During the afternoon of July from 5.30-7pm. We are having a exploration of brandy making from grape variety through to the several stages of distillation. Cost is \$25 pp.



***Pruner’s Pizza – 3<sup>rd</sup> Saturday in August from 3pm***

In August we have a ‘Pruner’s Pizza’ event. You are invited to come out and help us with the pruning for a couple of hours in return for a hot wood-fired pizza and glass of organic wine. This event is planned for late in the month - Saturday August 25th. Pruner’s arrive at 3pm (with gloves and safety goggles please) and the pizza is served at 6.00pm. The event is free for pruners – all others \$25.

**Harris Organic Winery is now 100% Solar**

**Powered** As of last week, Harris Organic Winery are contributing to the power grid with surplus solar energy. We had 24 solar panels supplied and installed by Solar Matrix!

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Being [liked](#) on facebook helps us with being found by search engines – so next time you are on fb – please search for Harris Organic Wine and ‘like’ us... Thanks!