

Spring is here in the Swan Valley

Hi Friend of Harris Organic, This news letter has a long list of spring events and news. I hope you enjoy it, regards Duncan Harris



Swan Valley Wine show results

I am super pleased to tell you the results of this years Swan Valley Wine show. A wine show where all producers of the Swan can enter, not just organic wine producers. From the wines I entered, I received two silver medals and 4 bronze medals, that is brilliant.

The wines were:

Bronze Medals

2015 Shiraz

Vintage Shiraz 2016 vintage port

Liqueur Pedro Ximenez

2106 Chenin Blanc

Silver Medals

2017 Verdelho

2009 Liqueur Shiraz

The score for these wines meant that I just missed out on the trophy for best small producer under 35 tonnes of grapes crushed. I was told I was the runner up for the second year running. Not a bad effort after all these years. :)

As I process only 10 tonnes of grapes, I can proudly say I am the best small producer under 15 tonnes.

Here is an article written about my Swan Valley Wine show results

Champagne Afternoon - Sparkling Disgorgement

Saturday 15th September 2018

Join Duncan at his Swan Valley cellar door to celebrate the end of pruning with tastings of his red and white sparkling wines. Nibbles will be served along with the wines as Duncan Harris shows you how he makes traditional sparkling wines.

The cost for two people is \$220 includes nibbles, a glass of vintage sparkling and tastings of Harris's organic range, plus six bottles of vintage sparkling to take home.

When: Saturday 15 September 4-6pm. Bookings are essential.

<https://www.harrisorganicwine.com.au/shop/events.html>



Come to the sparkling afternoon and learn how real sparkling is made in the traditional method.

Join Harris Organic Wine Club and save – Choose a case of 6 bottles and get 15% off the rrp.

Wine club cases are all certified organic wines grown and made here. Each mixed case will contain a selection of your choice.:

Various white wines, dry reds, sparkling, fortified and dessert wines. Including our latest award winning vintage ports.

For more information: Organic Wine Club

Silver Medals

The 2017 verdelho

The liqueur shiraz 2009

My newly released Classic Liqueur Muscat has won a silver medal at last years Swan Valley Wine show. Ask for it at the cellar door.



Springtime Food & Organic Wine Long Lunch

Spring Events at Harris Organic Wines as part of Entwined – Winemakers weekend

179 Memorial Ave, Baskerville

Springtime Food & Organic Wine Long Lunch

7 October – 12 noon

This spring we will be hosting a long table Spring lunch at Harris Organic Winery.

In the underground cellar with the winemaker, we are hosting a Spring long table lunch. Be our guests and enjoy a delicious three course feast with winemaker Duncan, including a barrel tasting, and lots of organic wines to match the foods. The cost of the degustation is \$69 per person which includes a 15% discount on all the wine you take home.

The degustation includes the opportunity to join Duncan's wine club and get some amazing specials. Bottles of organic wine are available for sale on the day to take home.

Ph: (08) 9296 0216 for more information. Book now.

What's Happening in the Vineyard

Pruning, pruning and more pruning. After dressing the vines we will commence with turning over the soil in the vineyard and also strip digging.

The vineyard must be in readiness by mid September when all the vines begin to do their wonderful thing and SHOOT and GROW like mad.

We will in the meantime be in the vineyard daily to continue cleaning up, replacing posts, grafting and replanting young vines. Budburst, therefore vintage has begun – now is the best time for rain thanks Hughie, so send it down...

Order on-line at our organic wine store or see us at the cellar door.



Why we do what we do !

I believe that your children should have clean air and fertile soil so their children can live. I believe in care of animals and in providing education to our children. I believe in art and science in providing a better future for us and your children. My purpose is to care for the soil we grow our grapes on, and make great wines. I believe with minimal inputs, great wine can be made. Remember "organic wine is good for you and the environment".