



Newsletter No. 4 2010

It may be winter in Tasmania but its all smiles at Observatory Hill. Vigneron, Glenn Richardson, continues to pursue his goal of attaining 'perfect balance' in the vineyard: "We have been aiming to create a natural balance between the land, the vines and the processes and this year it's really all come together." Glenn also puts this year's fantastic grapes down to his vineyard practices such as having grass cover under the vines. As well as retaining moisture this practice removes the need to use insecticide sprays on the vines. 'This makes a huge difference, changing the micro-climate around the vines. We are developing the vineyard to run as sustainably as possible," says Glenn.

Observatory Hill News

PJ and Michelle from *Winepunters* have recently published an article on Observatory Hill. To read their Observatory Hill wine reviews and their very funny take on Chris and Glenn go to <http://www.winepunters.com/observhill.html>

If you find yourself in Melbourne, Brisbane or Noosa this winter Observatory Hill is now available at the following fine restaurants and cellars:

- **Gill's Diner** 360 Little Collins St Melbourne VIC 3000 (03) 9670 7214 – *Winner of The Age Good Food Guide for Best Short Wine List 2010*
- **Il Centro** Eagle St Pier, Eagle St, Brisbane, QLD 4000 (07) 32216090
- **1889 Enoteca** 10-12 Logan Rd, Woolloongabba, QLD 4102 (07) 3392 4315
- **XO Cellars** Cnr Duke and Bryan St, Sunshine Beach, QLD 4567 (07) 5455 4470

Observatory Hill wines have great success at the International Cool Climate Wine Show 2010

Riesling 2008 - Silver Medal Cabernet Sauvignon Merlot 2008 - Silver Medal Chardonnay 2008 - Bronze Medal Pinot Noir 2009 – Bronze Medal – 11 Pinots were awarded medals in this class - only 3 of them were Tasmanian wines.

Our Recommended Winter Wine

Cabernet Sauvignon/Merlot 2006 – multiple medal winner
 Attractive bay leaf and herbal aromas with blackcurrant, blueberry flavours and hints of chocolate, the furry tannins drying up the finish.
Graham Phillips (Sunday Tasmanian 14.2.'10)

This wine is drinking superbly. It has been carefully aged to now display a beautiful combination of ripe plum and berry fruit flavours with soft tannins all rounded out by the chocolaty, velvet merlot. Match with a hearty Beef Bourguignon or a traditional lamb roast.

Mailing List Customers Only – Winter Special:
Purchase 12 Cab/Merlot '06 and receive 1 free bottle Riesling '08.

For more info on Observatory Hill go to www.observatoryhill.com.au



To order:
 e: info@observatoryhill.com.au
 m: 0407876863
 remember delivery is free