



Wow, how time flies when you are having fun! We have had a sensational couple of months, from uncovering industry secrets in Champagne to receiving the highest rating Pinot in Australia (thank you, Mr Halliday), hosting an awesome music festival and preparing for the upcoming Effervescence Tasmania 2017. It all barely leaves us time to acknowledge and celebrate our anniversary: This month marks 10 years for us at Delamere! Luckily, we have some very exciting news about our sparkling range to coincide with this important occasion



Since taking over as custodians of Delamere in 2007, we have remained focused on allowing this beautiful site to speak for itself through the wines we make. However, the last decade has seen us dedicate an increasing amount of time to exploring and creating sparkling wines. Given the growing recognition we receive for the quality of our still wines, this direction may require some explanation. There is no doubt that we put our heart and soul into our still wines, and always will, but sparkling wine represents a particular challenge that we are very drawn to.

Traditional Method (bottle fermented) sparkling wine is a very technical wine style to make. There are so many elements that affect the quality of the final wine: The preparation of the base wines, the method used to prepare the culture for secondary fermentation, the temperature and time of fermentation, the aging time on the yeast sediment. And these are just a few of the variables to consider. Underpinning all of this, in our view, is the quality of the fruit. And this is where our inspiration really lies. Even in the most challenging of seasons, we would crack a bottle of the sparkling wine from that vintage and be blown away by the quality. Each year we found ourselves asking, "Hmm. Just how good could these wines be?"



Sparkling wine now represents 70% of our production. We look round us and observe that we have become unique in the Tasmanian landscape, being the only winery predominantly focused on sparkling wine, whose wines are 100% estate grown and produced – a sparkling Grower/Producer in the true sense of the term.



We decided it was time to create a much more premium look that reflected the time and attention to detail that goes into our sparkling range, as well as the uniqueness that comes with single site wines. It was important for us to create something that would communicate that we are not trying to imitate Champagne (or any other region for that matter) – we are focused on producing a range of outstanding wines that best represent our own distinctive Delamere Vineyard site. Here's how the concept came together.



The colour palate of green, white, black and gold, strengthens the link with the still wines, and reflects the way our Delamere property looks - the lush green Pipers River pastures, the white of our driveway, the black of the vine trunks and deciduous trees, and the golden sunshine of the crisp clear days. Inspiration for the bespoke pattern on the label comes from the beautiful spotted plumage of the guinea fowl. The bird has always featured subtly in the Delamere emblem, reflecting our use of these birds in the vineyard as a natural form of pest control. The delicate frond work adds a gracefulness and romanticism to the very modern pattern, and also ties it in with the Delamere Vine/Guinea Fowl emblem. The textures and embossing on the label and hood reflex the handcrafted nature of our wine, and the art of making these small scale, single-site sparkling wines.

We think the new attire for our sparkling range is a fitting way to mark our 10 years with Delamere. Thank you for your support and contribution to making the last decade such a fulfilling experience. We are delighted to invite you to charge your glass and celebrate with us. Cheers!



Winemakers Selection (Default Pack)

For the November Winemakers Selection, we are releasing both the new 2012 Blanc de Blancs and 2014 Cuvée (both absolutely stunning vintages) and the newly clothed NV Cuvée and NV Rosé. This November selection also includes the highly sought after 2017 Rosé (most likely to sell out soon). We also have the very last of the 2016 Naissante Pinot Noir and the latest 2016 Delamere Pinot Noir, as well as of a few other drops sure to keep the warmer months refreshing.



<u>Wine</u>	<u>Bottles</u>	<u>RRP</u>	<u>Wine Club Price</u>	<u>Total</u>
<u>NV Delamere Cuvée</u>	<u>1</u>	<u>\$35</u>	<u>\$28</u>	<u>\$28</u>
<u>NV Delamere Rosé</u>	<u>1</u>	<u>\$35</u>	<u>\$28</u>	<u>\$28</u>
<u>2014 Delamere Cuvée</u>	<u>1</u>	<u>\$50</u>	<u>\$40</u>	<u>\$40</u>
<u>2012 Delamere Blanc de Blanc</u>	<u>1</u>	<u>\$65</u>	<u>\$52</u>	<u>\$52</u>
<u>2017 Delamere Rosé</u>	<u>1</u>	<u>\$25</u>	<u>\$20</u>	<u>\$20</u>
<u>2015 Naissante Fumé Blanc</u>	<u>2</u>	<u>\$27</u>	<u>\$21.60</u>	<u>\$43.20</u>
<u>2014 Naissante Riesling</u>	<u>2</u>	<u>\$27</u>	<u>\$21.60</u>	<u>\$43.20</u>
<u>2016 Delamere Chardonnay</u>	<u>1</u>	<u>\$50</u>	<u>\$40</u>	<u>\$40</u>
<u>2016 Naissante Pinot Noir</u>	<u>1</u>	<u>\$27</u>	<u>\$21.60</u>	<u>\$21.60</u>
<u>2016 Delamere Pinot Noir</u>	<u>1</u>	<u>\$50</u>	<u>\$40</u>	<u>\$40</u>
<u>Total</u>	<u>12</u>	<u>\$445</u>		<u>\$356</u>

***** Remember, if you would like to customize your dozen please notify us before the deadline
Wednesday the 08.11.17**

Collectors Selection



In celebration of 10 years at Delamere we pulled out some special wines at the recent Delamere Team Annual General Meeting (aka Dinner and drinks at our place!). We were so delighted by how well they are cellaring that we simply had to share some with you. This Collectors Selection contains a lovely trio of Chardonnays from 08, 12 and 16, and Pinot Noir from 09,16, and the now famous 14. In case you missed it, [James Halliday recently awarded the 2014 98 points](#). This wine is sold out, however we are making this release available to you, our Wine Club Members, from our museum stock. We are sure you will treasure these wines as much as we treasure your support.

<u>Wine</u>	<u>Wine Club Price</u>
<u>2008 Delamere Chardonnay</u>	<u>\$90</u>
<u>2012 Delamere Chardonnay</u>	<u>\$70</u>
<u>2016 Delamere Chardonnay</u>	<u>\$40</u>
<u>2009 Delamere Pinot Noir</u>	<u>\$85</u>
<u>2014 Delamere Pinot Noir</u>	<u>\$60</u>
<u>2016 Delamere Pinot Noir</u>	<u>\$40</u>
<u>Total</u>	<u>\$385</u>

***** Remember, if you would like The Collectors Selection please notify us before the deadline Wednesday the 08.11.17**

As always you can customise your selection, however with the Museum Wines we are restricted to one bottle per person at this stage (if you are desperate for a couple more let me know and I will do my best to sneak a couple aside.)

Make sure you have your Collectors or Custom Selection to us before the 8th of November or we will process and ship the Winemakers Selection.

Your Preference and Delivery Dates



If you would like to receive the Collectors Pack, or if you would just like to order a customised dozen, simply e-mail, phone or fax through your preference by **Wednesday the 8th of November**. If we don't receive notification from you of changes to your Wine Club Pack you will receive the Delamere Winemakers Selection.

The cost of the Delamere Wine Club selection **will be charged to your credit card on Thursday the 9th November** and the wines will be dispatched that week.

Please contact us immediately if you have any queries, and especially if your contact details or address have changed during the year. We'd also like to take this opportunity to thank you for your support. We hope you enjoy the wines.

Cheers,

Shane Holloway, Fran Austin and all the team at Delamere



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