

## Dear Wine Lover,

welcome to our february newsletter.

just as the region is starting to quieten down from the heavy pace of the festive season, there is a new wave of excitement in the winery as the first grapes arrive, prompting the start of VINTAGE 09.

in this newsletter we have some great **summer specials**. these are available by using the order form attached or just mention this newsletter when you visit our cellar door in february.

our cellar door staff are looking forward to catching up with those of you who are heading down our way. **we have some fantastic new surf photography on display in cellar door so why not pop in, taste our wine and have a look while you're in the region.**

### specials...

- purchase a case of our **flying fish rosé** for only **\$150 (\$12.50 a bottle)**
- purchase a case of **cuttlefish red or white for only \$100** (cases can be mixed)
- 20% off all cases of **white wine** (cases can be mixed)

**\*\* free freight (Australia) on all case buys - cuttlefish, flying fish, sparkling and reserve wines**

**\*\* all specials available until February 28, 2009**

### 2009 vineyard and winery report - damon eastaugh - wine maker...

vintage is drawing closer as the early ripening varieties undergo veraison which is the French way of saying that the grape berries are changing colour from green to light green or even pale gold for white varieties and from green to red for the red varieties. this signals the start of the ripening process and the accumulation of sugar and the softening of acids in the grapes.

samples of grapes have been flowing into the winery so that Pia in the lab can run analysis on the juice and help the winemakers decide when to call the picking date. pia tests for Baume, which is a measure of the sugar build up, pH and TA (titratable acidity) which relate to the acid levels. typically baume increases and TA decreases as the grapes ripen and winemakers attempt to get both of these measures in balance at the point of picking. however nothing beats visiting the vineyard and tasting the berries to see if the all important flavours have developed.

over the next few weeks stuart (our viticulturalist) and I will be visiting vineyards and madly tasting grapes looking for optimal flavour and ripe tannins in reds. it looks as though vintage maybe two or so weeks later than last year because of the relatively mild start to summer with plenty of overcast days and early cooling seabreezes. however things could change quickly if a hot spell develops.

our vineyard looks healthy and green with grapes receiving good exposure to sunlight. we seem to have escaped any significant damage from the looper caterpillar that found their way into vineyards this year and we are expecting excellent quality and good flavour accumulation. you can look forward to some great wines from the 2009 vintage!

### cuttlefish pricing reduced... end of vintage sale

the cuttlefish range in cellar door has been reduced from an already low \$120 per case to only \$100 per case! this is exceptional value for Margaret River wines so get in quick to take advantage, especially with the current free freight offer.

### surf review - damon eastaugh...

although summer is supposedly the time of little swells and strong onshore winds surfers have been spoilt with a January of light winds and consistent swells. late January saw some solid swells above the 3 metre mark that had the big wave surfers scratching around in their sheds looking for their big guns and even tow surfers had a chance to ride off shore bombies. this looks promising for a great surf season in 2009.

*attached for your convenience is our current mail order form. this can be faxed or phoned through directly on 08 9755 6600 (phone) or 08 9755 6788 (fax). if you have any additional enquiries, please don't hesitate to contact us.*

until next time!..

cheers,  
the flying fish cellar door team.



**flying fish cove**  
passionately margaret river

Our team,  
like flying fish,  
start the day  
with a leap from the  
**ocean...**



flying fish cove pty ltd  
po box 692  
dunsborough, wa 6281

cellar door open 11am-5pm  
caves road wilyabrup  
(between matheson &  
metricup roads)

phone: (08) 9755 6600  
fax: (08) 9755 6788  
cellardoor@flyingfishcove.com  
www.flyingfishcove.com



variety	bottle price	bottle price with 15% case discount	bottle price with 20% case discount	qty
2006 pinot/chardonnay fizz (6 pack)	\$29	\$24.65	n/a	
2007 cuttlefish classic white (case only)	-	\$100 CASE	n/a	
2008 sauvignon blanc semillon	\$22	\$18.70	\$17.60	
2007 chardonnay	\$22	\$18.70	\$17.60	
2007 chenin blanc	\$22	\$18.70	\$17.60	
2007 upstream reserve chardonnay	\$29	\$24.65	\$23.20	
2007 rosè (newsletter case special)	\$22	\$18.70 \$150 CASE	n/a	
2006 cuttlefish classic red (case only)	-	\$100 CASE	n/a	
2007 'the italian job'	\$22	\$18.70	n/a	
2007 cabernet merlot	\$22	\$18.70	n/a	
2007 shiraz	\$22	\$18.70	n/a	
2007 wildberry estate cabernet sauvignon	\$29	\$24.65	n/a	
2007 wildberry estate shiraz	\$29	\$24.65	n/a	
2001 prize catch cabernet sauvignon	\$50	\$42.50	n/a	
tawny port	\$22	\$18.70	n/a	
<b>FREE FREIGHT IN AUSTRALIA</b>			<b>TOTAL PRICE</b>	

**NEWSLETTER SPECIALS AVAILABLE UNTIL FEBRUARY 28, 2009**

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