

September 21

cradle *of* hills

springtime/twentytwelve

- ~ HELLO SPRINGTIME!
- ~ **NEW** RELEASES!
- ~ EVENT: International Grenache Day,

Springtime: cradle of hills vineyard, Shiraz block.





~HELLO SPRINGTIME!

With springtime warming the earth, inspiring us to leave the fireside for friendship and good food in the sun, we are pleased to release some

great new wines, for you.

New pink buds cover the vines and in the next few weeks we'll see tiny flowers emerge. It's a beautiful time in the vineyard. The floor is a carpet of yellow soursob, native groundcovers and legumes, kangaroos hop the rows to bushland on the east block, while resident native falcons arc and swoop overhead... A new season, full of possibilities...

~ NEW RELEASES, or, "baby, you had me at 'shiraz' " ~



cradle of hills McLaren Vale is pleased to announce TWO new wines available soon :

2010 SHIRAZ MOURVEDRE: Aged 30 months in seasoned French and American Oak, the 2010 Shiraz Mourvedre offers complex chocolate-texture in the mid-palate with dense, earthy overtones. The 2010 Shiraz came from our A Grade Shiraz block (where our Scarce Earth Shiraz is sourced), while the Mourvedre is from the excellent Balnaves block, which neighbours our patch. The 2009 SM* was gorgeous...just wait until you try the 2010!

\$25 (10% Discount per dozen)

(* 2009 SM is still available in cradle 100 Member packs for November '12. Membership is free, see our website for details)

Introducing a lighter styled red to enjoy this summer....

2012 COEUR DE L'ETE (or, 'Heart of Summer'/Cinsault

Grenache): In the summer of 1802, French explorer Louis de Freycinet collected seashells and butterflies en route to the beautiful coast of South Australia. In 2012, this spirit of discovery inspires Coeur de L'Ete (Heart of Summer), a wine celebrating summer, here, where the vines meet the sea. Cinsault (pron. 'sanso'), is delicately perfumed, offering textured vibrancy to the musky spice of Grenache. We love this light, summery blend and think you will, too.

"I have pursued a dry, elegantly floral wine to showcase the marriage of Cinsault and Grenache flavours. Enjoy!" ~Paul.

13% Alc/Vol. 396 bottles made. Serve Chilled. \$19 (10% Discount per dozen)
Order on-line at www.cradle-of-hills.com.au or call 0438 564 281

~ EVENT: International Grenache Day #TweetUp Friday, Sept 21



Join us in celebrating our 2010 Grenache Mourvedre Shiraz

'Route du Bonheur'
- (or, 'Road to Happiness')



Dear cradlerockers, Next week, we

celebrate all things
Grenache, as part of the
International Grenache Day
celebrations!

Join us at the Vale Inn
Taphouse 5-7pm, next Fri
Sept 21, OR join an
International
Tweet-up at:
#grenacheday

If you love Grenache, give us a tweet!
#grenacheday
@cradleofhills

"Baked earth and cherry ripe. Lovely spice. Grenache juiciness yet with drying tannin. For my tastes it has a pitch perfect balance between richness and restraint." - **Impressive. Red to Brown Wine Review July 2012**

"it stood out for its composure, stylistic confidence and ferrous, savoury appeal. A concentrated but not confected bouquet of raspberry, blueberry and violets with a sour cherry and iron dimension adding further complexity on the palate. Integrated acids work with softly textured tannin to give form to the silky texture." -

Outstanding value. Very Good – Excellent. Jeremy Pringle WWEI Aug/12

AWARDS: SILVER MEDAL RASQ 2012/SILVER MEDAL Small Vignerons Awards 2012

AVAILABILITY OF 2010 GMS: <30 cases remaining. See www.cradle-of-hills.com.au or call 0438 564 281



Again, a big thanks to all our friends, old and new. We really value your feedback, especially the odd rave review!

~Our winery nestled in these ancient hills, continues to shine in 2012~ Cheers, Paul and Tracy

Call 0438 564 281 to order direct, or go to www.cradle-of-hills.com.au for more details.

Freshly picked 2012 Shiraz, cradle of hills western block/ Feb, 2012/Photo: T. Smith.



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