



Huntington Estate

MEMBER NEWSLETTER SUMMER 2017

HALF PRICE
CHRISTMAS WINE



5 STAR WINERY HALLIDAY 2012 – 2017.



WINNER 121 TROPHIES

50% OFF 3+ CASES
30% OFF 2 CASES
20% OFF 1 CASE

PLUS RECEIVE A \$30 VOUCHER TO REDEEM IN THE AUTUMN 2018 NEWSLETTER*

*On orders received before 5pm 22nd December 2017. Excluding the already discounted Special Offers, Premixed Cases and The Four Seasons Range; although these purchases will be counted to make up a 2+ case order to qualify for the discounts on the normally priced wines



FREE FREIGHT

ON ALL ORDERS RECEIVED BEFORE
5PM ON 22ND DECEMBER 2017.



TIM'S MUSING

I love the annual rhythm of growing grapes and making wine. For us vigneron's it's all about the weather and thus every vintage and every wine is completely different. There is no better illustration than the contrast of this season and the last.

This time last year we were enjoying one of our best winter and springs. It was wet and

this is one of the few times of the season when that's good. Spring is a time when vine growth explodes and a platform is built - new leaf growth and flowering begin the growth of berries that, come summer, will be ripened by the leaf. But this year we have endured a very dry and frosty winter. By Spring the vines had no moisture to feed hungry roots and carbohydrate reserves were depleted by the severe frosts. Luckily we have a good water supply, and boy, have we used it. It's never quite the same as soaking rain but it will suffice until Mother Nature rescues us.

During summer ripening, the climate dictates the complex metabolism of flavours, acids, tannins, even colours, mostly by influencing the amount and type of leaf and reserves with the vine structure. The ambient temperatures are also important for this metabolism and not just during the day. Ripening is a busy and

complex time for the vine so night is a critical period for the vine to catch up with daytime operations, much the same as a supermarket might restock at night in readiness for the demand surge of daytime. Mudgee's cool nights are part of our secret to success.

I love the way that a season starts in winter with pruning and ends a year later when the wine is either in barrel or bottle. In between there is hope, opportunity, hard work and drama. Every one of these vintage journeys is unique and while much of the enjoyment is in the ebb and flow, at the end there is a vinous recording that is quite personal.

cheers!

Tim Stevens,
Owner-Chief Winemaker, Huntington Estate



CHRISTMAS DELIVERY

15th December cut-off date for guaranteed delivery in time for Christmas to urban centres

We rely on TNT to make our deliveries, and our experience is that all courier services are under pressure over the Christmas period resulting in longer lead times for delivery. Please use your judgement if you are in a rural or remote area and want your wine to arrive on time!

RAVISHING REDS

This fantastic mixed pack showcases our finest current, museum and pre-release wines.

6 PACK PRICE

\$215

SAVE \$120!

NB. QUALIFIES AS A CASE FOR THE \$30 VOUCHER

OR BUY A DOZEN

\$350

SAVE \$320!



1x 2015 Tim Stevens Signature Shiraz

95/100 HALLIDAY

95/100 HUON HOOKE

Supple and sensual with big flavours.

1x 2013 Huntington Estate Special Reserve Shiraz

'lovely' **95/100 HALLIDAY**

95/100 HUON HOOKE, GOLD MEDAL

Delicious fruit & sensational structure.

1x 2006 Huntington Estate Shiraz MUSEUM RELEASE

92/100 HALLIDAY

Complex, smooth and long.

1x 2012 Huntington Estate Block 3 Cabernet Sauvignon

98/100, 96/100, 93/100 HALLIDAY

'well-played' **CAMPBELL MATTINSON**

Elegant, varietal and balanced.

1x 2013 Huntington Estate Special Reserve Cabernet Sauvignon

SILVER MEDAL

Rich, ripe and spicy.

1x 2016 Tim Stevens Signature Shiraz PRE-RELEASE

2 THUMBS UP FROM TIM

Voluptuous, bright fruit and lovely structure. Fans of the 2015 will not be disappointed!

ORDERING IS EASY **CALL 1800 995 931**

Huntington Estate Wines 641 Ulan Road, Buckaroo, Mudgee NSW 2850. Office hours are Monday to Friday, 9am to 5pm.

NEW RELEASES

SUMMER NE



NV HUNTINGTON ESTATE MÉTHODE TRADITIONNELLE

Toasty, complex. Straw coloured, this wine is a blend of Estate grown Pinot Noir and Chardonnay that underwent secondary fermentation in bottle using the traditional Champagne method. It was disgorged after 15 months on lees. The wine is complex and delicate with toasty, biscuity, yeasty characters from the lees contact, with elegant floral and citrus notes in support. In mouth, the wine has lively acid, and is dry and complex with lemony and toasted characters and a long, lingering finish in the premium Champagne style. Cellar to 2020.

\$29*

2017 HUNTINGTON ESTATE BARREL FERMENTED CHARDONNAY

Rounded, balanced, fruity. Full-bodied and full-flavoured! Lovely line and length, with great fresh natural acidity. Fruit (white peach and citrus) and oak are well integrated. Recently bottled after spending 8 months in barrel, it will hit it's buttery, smooth and rounded stride in about 6 months, but is drinking beautifully now. Fans of the sold out 2016 will not be disappointed!



\$24*



2017 HUNTINGTON ESTATE CHARDONNAY

93/100 TONY KEYS

'Fresh, clean & vibrant' HUON HOOKE

Fruity, smooth and crisp. A fruity, varietal Chardonnay with harmonious notes of granny smith apple, white peach and citrus supported by a slight flinty edge. Medium-bodied, smooth and well-balanced, with a crisp finish and lingering fruit flavours.

\$22*

* CASE PRICE

2013 HUNTINGTON ESTATE CABERNET SAUVIGNON

BRONZE MEDAL

Savoury, weighty and varietal. Old-world in character (think Super Tuscan!). Full-bodied, with good weight and abundant ripe black fruit on the palate. Tongue-numbing nebbiolo-style tannins drive a solid structure. Dried herbs and tomato bush complement the bramble and blackcurrant. Will continue to soften with age. Drink now to 2023+ with roast lamb.



\$27*

50% OFF 3+ CASES
30% OFF 2 CASES
20% OFF 1 CASE

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TO REDEEM IN THE AUTUMN 2018
NEWSLETTER***

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NEW RELEASES



2013 HUNTINGTON ESTATE SHIRAZ

'The quintessential Mudgee Shiraz' THE GRAPE HUNTER
'Classy' DAN TRAUCKI

Succulent fruit, great structure. Gorgeous. Jammy, succulent black fruit (dark ripe plums and black and blueberries), lovely café au lait creaminess. Perfectly balanced, with all elements in harmony – juicy, ripe fruit and a great full-bodied structure – fine tannins and lovely acid for freshness and length. Everything about this wine is spot-on. Drink now to 2025+ with dry-aged steak.

\$27*

2013 HUNTINGTON ESTATE MERLOT

Vibrant, fruity and silky smooth. Lovely black (cherries / blackcurrants) and red fruit with a bit of spice. Medium-bodied, with silky and super-fine grained tannins, giving wonderful smoothness, length and mouth feel. Balanced acids support the abundant fruit to deliver freshness. Absolutely delicious. Drink now to 2023+ with duck or pork belly.



\$23*

\$175 VOUCHER

Spend \$1500 on Huntington Estate wine from January 1st to December 31st 2017 and you will receive a \$175 voucher to redeem on wine purchases in 2018. **'Wine First' sales not included*

THE CHRISTMAS PARTY PACK

JUST \$89 A CASE! SAVE \$100.



Tis the season to be merry, fa la la la laaaaaa la la la.... Two cracking wines, perfect for any party, at one amazing price.

Just 200 cases are available, so order now if you want to take advantage of this cracking offer! For each case you buy (excluding The Four Seasons range) you are eligible to buy 1 of the Party Packs to a maximum of 2 Party Packs per customer**.

CELLAR DOOR
PRICE \$189

NEWSLETTER PRICE

\$89

SAVE \$100!

9x

2015 The Four Seasons by Huntington Estate Dry White

A lovely fresh, fruity and crisp 50/50 Semillon Chardonnay blend.

3x

2015 Huntington Estate Cabernet Merlot

A deliciously smooth, soft & fruity 60/40 Cabernet Sauvignon Merlot blend.

***No further discounts apply.*

THE MIXED FIFTEEN

ALL OCCASIONS CHRISTMAS MIXED 15

A spectacular wine for every occasion this Christmas.

CELLAR DOOR
PRICE \$428

NEWSLETTER PRICE

\$214

HALF PRICE!



2x 2015 Huntington Estate Special Reserve Semillon
93/100, GOLD MUDGEE WINE SHOW,
SILVER NSW SMALL WINEMAKERS

Oysters and prawns. Zinging acid, flinty.
Bone-dry.

2x 2017 Huntington Estate Semillon
4.5 STARS JOHN LEWIS

Fish & Chips. Delicate & fresh with succulent
acids and elegant lemongrass flavours.

1x 2017 Huntington Estate Chardonnay NEW RELEASE
93/100 TONY KEYS

BBQ whole fish. Fruity, smooth and long.

1x 2017 Huntington Estate Barrel Fermented Chardonnay NEW RELEASE

Roast pork. Full-bodied and full-flavoured.

2x 2013 Huntington Estate Cabernet Sauvignon
NEW RELEASE, BRONZE MEDAL

Spicy lamb on the BBQ.

2x 2013 Huntington Estate Shiraz NEW RELEASE

'Gorgeous. Classy.' DAN TRAUCKI

Baked Ham. Dark fruit, perfectly balanced.

2x 2013 Huntington Estate Merlot NEW RELEASE

Roast Duck. Vibrant, fruity & silky smooth

2x 2013 Huntington Estate Special Reserve Shiraz
95/100 HALLIDAY, 93/100 HUON HOOKE

BBQ fillet steak. Big, bold and beautiful.

1x 2015 Huntington Estate Late Harvest Semillon (Sticky)

92/100 HOOKE,
TOP 100 NEW RELEASES
AUS/NZ 2016 GOURMET WINE TRAVELLER

One for the Pav or the Plum pudding.
Beautiful honeyed, orange aromas and
flavours, great length and balance.

\$30
VOUCHER

Purchase 2 or more cases from this newsletter
and receive an amazing \$30 voucher to redeem in the
Autumn 2018 newsletter! The Premium Mixed 6 counts
as a case for this voucher.

**FREE
FREIGHT**

ON ALL ORDERS RECEIVED BEFORE
5PM ON 22ND DECEMBER 2017.

ORDERING IS EASY **CALL 1800 995 931**

FAX YOUR ORDER FORM: 02 6373 3730 | ORDER ONLINE: www.huntingtonestate.com.au | SEND AN EMAIL: info@huntingtonestate.com.au

Huntington Estate Wines
641 Ulan Road, Buckaroo
(Mudgee) NSW 2850

NEWSLETTER SUMMARY

SUMMER SPECIALS

New Releases

- NV Huntington Estate Méthode Traditionelle
- 2017 Huntington Estate Chardonnay
- 2017 Huntington Estate Barrel Fermented Chardonnay
- 2013 Huntington Estate Cabernet Sauvignon
- 2013 Huntington Estate Shiraz
- 2013 Huntington Estate Merlot

Ravishing Reds Premium Mixed 6

Showcasing our finest current, museum and pre-release wines.

All Occasions Christmas Mixed 15

Our popular Mixed 15 is back – this time with a lovely combination of wines perfect for the changing season and all occasions!

The Christmas Party Pack

Two cracking wines, perfect for any party, at one amazing price.

SPECIAL OFFERS (expire 22 December 2017)

20% / 30% / 50% OFF

Buy 1 case, get 20% off, 2 cases 30% off and 3+ cases 50% off. Excludes the Mixed Cases, Special Offers & The Four Seasons Range.

\$30 Voucher

Purchase 2 or more cases from this newsletter and receive an amazing \$30 voucher to redeem in the Autumn 2018 newsletter!

Free Freight

Anywhere in Australia for all orders placed by 5pm 22nd December 2017.

100% MONEY BACK GUARANTEE

If you are dissatisfied for any reason, let us know and we will either refund or replace the wine that you have purchased.

CONTACT US

Huntington Estate
641 Ulan Rd, Buckaroo (Mudgee) NSW 2850
Tel: 1800 995 931
E: info@huntingtonestate.com.au
www.huntingtonestate.com.au

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FIND US ON FACEBOOK
OR INSTAGRAM
'Huntington Estate Wines'

WINEMAKER'S LUNCHEES & EVENTS

We're working on a full calendar of events for 2018 and will include a flyer in the next newsletter.

If you're planning a trip to Mudgee, let us know – we'd love to roll-out the red carpet for you and arrange a private tasting and winery tour.

TROPHIES & TRINKETS



Chief Winemaker Tim Stevens, Nicky Stevens, Gage Loveridge (Production Manager), Jaime Milton (Cellar Door Manager) with our haul of 4 Trophies, 10 Gold Medals and X Silvers.

We're proud to have bagged another bumper crop of 4 Trophies and multiple medals at wine shows around the country to add to some stellar reviews including a whopping 98/100 for our Block 3 Cabernet and some

very nice write-ups "wines of character and place", "ludicrously underpriced"; "...wines that assert quality and personality at a price that defies belief".

THE HUNTINGTON ESTATE TEAM



Left: Marc and Maddi. Right: Gage and Jesse.

We're delighted to welcome some new team members to Huntington Estate this year.

Working alongside the wonderful Helen in Customer Service, Marc is our new Head of Sales & Marketing and Maddi is our new Marketing Manager.

Gage has been promoted to Production

Manager, with Jesse joining the team as our Warehouse & Bottling Operator.

Paul and Harry are still working their magic in the Vineyard, with Al as our Girl Friday behind the scenes. Alicia works part time on the Music Festival, Jaime part time managing the Cellar Door and Alyson part time on local wholesale.

\$175 VOUCHER REMINDER

You've got until December 31st to spend \$1500 on Huntington Estate wine from January to December 31st and receive a \$175 voucher to redeem on wine purchases in 2018!