



At last we have the pleasure of writing this newsletter and of informing you all of our new releases from the 2005 and 2006 vintages. But before we get to the wines we would like to take the opportunity to tell you all a little about Spinifex Wines.

Spinifex is a small family owned and run winery established in 2001 by Peter Schell and Magali Gely. We make small quantities of unique hand-crafted regional wines from the Barossa and Eden Valleys. Our wines are typically blended as we believe we obtain more complete and complex wines by blending unique and characterful wine components that are the result of the interaction between variety, soil-type and meso-climate. Peter makes all the wines in our winery in Bethany, Tanunda, where he also runs his own winemaking consultancy company. Over the years we have both worked for wineries in the Barossa, including Mountadam and Turkey Flat (where Peter was winemaker from 2001 – 2005), whilst also working five vintages in the South of France. In 2001 we decided to start making our own wines, we made about 400 cases in that first year, sourcing grapes from five old Barossa vineyards. As interest and demand for our wines grew we made the decision to put all of our attention and passion into what had by then become 'Spinifex Wines'. We now have over 30 dedicated Barossa & Eden Valley growers with mature vineyards, averaging 60 years, and ranging up to 140 years of age. Each year we vinify between forty-five and sixty different parcels of fruit from these growers. The majority of our Shiraz comes from 'high country' vineyards in the foothills and Eden Valley. Grenache, Mataro, Cinsault and Carignan are sourced from warmer, lower altitude vineyard sites on the Barossa Floor.



The philosophy behind Spinifex is based on hand-crafting wines which are unique and distinctive and reflect our tastes and preferences, quite simply, wines that we enjoy drinking ourselves. The inspiration behind our wines comes from a fusion of our experiences in France over the years, the many great wines consumed during those trips, and the individuality and character of some fantastic old vineyards in the Barossa.

With this initial mail-order offer and our website finally up and running we are now able to offer our wines directly to you. Spinifex wines are also available through the Alliance (a small group of nine independent fine wine merchants in Adelaide, Sydney, Melbourne and Brisbane). Some of you may have also recently seen our wines in some of Australia's best Restaurants in Sydney and Melbourne, this is thanks to the efforts of our on-premise agents, Bibendum Fine Wines and Winestock. Spinifex wines are also exported to the United Kingdom, the United States, Canada, Belgium and Singapore.

We have been very fortunate to receive some very positive press over the last few years, if you are interested in reading some of these, please check out the review section of our website (www.spinifexwines.com.au). Although we have retained more wine this year for domestic sale and hope that everyone who wishes to try our wine gets the opportunity to do so, please do bear in mind that all of our wines are made in very small quantities.

Finally, we really hope that you enjoy drinking our wines as much as we enjoy making them.

Peter Schell & Magali Gely

Late last year we released the 2006 Lola (a blend of Marsanne, Semillon, Grenache Gris, Vermentino and Viognier), Rose and Papillon and unfortunately we have since sold out of the Lola and Rose but have a little Papillon still available. The 2005 Esprit, Indigene and Shiraz Viognier have only just been released. So the wines that are currently available are:



2006 Papillon

*(Grenache, Cinsault, Carignan)
Barossa Valley. Lifted and fragrant with aromas of crushed raspberries and spice perfumes, wood spice, peppercorns, sandalwood and dark roses overlay tart red plum and cherry fruits. The medium bodied palate displays intense spice, red plum and dark cherry flavours. Bright and lively, this wine is characterised by fresh, cherry-like perfumes, moderate alcohol and balanced acidity. Enjoy now or over the next 1-4 years.
\$22.50 per bottle/ \$270 per dozen (screwcap)*



2005 Indigene

*(Mataro 55%, Shiraz 45%)
Barossa Valley. Complex with aromas of black cherries, Satsuma plums, allspice, pepper, red plum, hazelnut, hints of caraway, cardamom and pan forte. Full-bodied, dense yet fine and firmly structured, looking relatively closed at present. Black plums, sour cherry and prune flavours dominate the palate with ground coffee and bitter dark chocolate. Drink over the next 12 years. The patient will be rewarded with this wine.
\$44 per bottle/\$528 per dozen (cork)*



2005 Esprit

*(Grenache, Shiraz, Cinsault, Mataro, Carignan)
Barossa Valley. This is a step up from the Papillon in intensity, flavour and textuaral complexity derived from 22 months of wood maturation. A full-bodied wine with flavours and aromas that range through red cherry, cassis, dried herbs, spice and plums. Tannins are even and fine giving the palate structure and a tight and focused finish. Drink over the next 7 years.
\$28 per bottle/\$336 per dozen (screwcap)*



2005 Shiraz Viognier

*Eden Valley. Shiraz (95%) co-fermented with Viognier(5%). Intense dark berry fruit aromas with ink and spice overtones. Full-bodied, rich and ripe the palate is decadently rich yet structured with flavours that range through black currents, red plum, liquored cherry, ground coffee and wood smoke. Fine silky tannins. Enjoy over the next 12 years.
\$44 per bottle/\$528 per dozen (cork)*