



# TIDSWELL WINES

*'Taste a Tidswell – Seriously Drinkable Wines'*



**Welcome to Tidswell Wines**

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Welcome to the fourth edition of Talking Tidswell.



## *"A fruitful vintage puts a smile on our faces"*

2007 was a tough year for the wine industry and we were no exception. However, the disappointment last years vintage left us with was not repeated this year, so we can happily write with a renewed enthusiasm about 2008 being one of our best yet!

We had picked all our fruit by mid April, so we can breathe a sigh of relief that conditions remained excellent for this to occur without too many dramas. We didn't completely escape frosts, but this time only minor damage ensued and only affected the Chardonnay grapes. The very hot, dry spell in March fortunately didn't adversely affect fruit quality due to our cool climate location and prudent management of irrigation. Cabernet looks brilliant, berry size was small, excellent flavours, intense red colours and good natural acid without high alcohol has been the outcome.

We are now in the depth of winter and the vineyard team are busy pruning, while our resident sheep keep the rows between the vines tidy. We hope the recent steady rains will continue through the season, as this is critical for keeping soil moisture in order to reduce frost risk in Spring. Fortunately, we don't have to rely on the Murray Darling basin for our water supply, so we sympathise with growers in that position as it is already hard enough with rising fuel and fertiliser costs as well and no increase on the government subsidies we receive to compensate for this. As a consequence of this we hope you understand the small increase in pricing for the new vintages.

We have recently released the 2008 Heathfield Ridge Sauvignon Blanc and we are already receiving many favourable comments. The 2005 Heathfield Ridge reds are soon to be on the market and we have once again received a gold award for

the Heathfield Ridge 2005 Cabernet Sauvignon at the 2008 San Francisco International Wine Competition. Our estate grown wines are bench marked against some of the best in the world and stand up very well. Entering wine competitions around the world is an expensive exercise; however the very high results we receive are a testament to our premium wine quality.

It is continually challenging from a marketing point of view, with the larger companies dominating the supermarket chains and available retail outlets diminishing as we battle to keep up with the discounting. So, if you want diversity it is up to the wine consumer to support small wineries like ourselves. Please ask your local liquor outlet to stock our wines and remember it is easy to order online through our website [www.tidswellwines.com.au](http://www.tidswellwines.com.au) We truly appreciate your ongoing support.

Jo Irvine, our consultant winemaker, continues to give us valuable expertise and we thank her for the 2008 vintage. Our export markets remain steady, with solid orders from Canada and Japan. We have re-visited both countries over the past year to keep up the solid rapport we have with our distributors who are flying the Tidswell Wines banner on our behalf. We pride ourselves on the attention to detail given to every aspect of our business from wine growing to winemaking and selling the finished product.

Despite the ongoing challenges of the boutique wine industry, there is always the magic of sunset over the vineyard with glass in hand that makes it all worthwhile at the end of the day!

**Ben and Andrea Tidswell** *Proprietors*

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2008

Talking Tidswell



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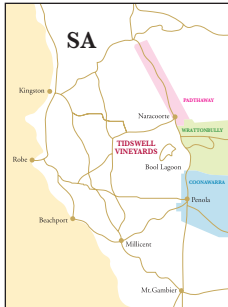
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## What region are we in? What region?

This is a question we are always asked and the answer is somewhat confusing. As you will see by our labels we trade under the wine 'zone' known as 'Limestone Coast'. This is an area that covers a part of the South East of South Australia and encompasses a large number of regions being Padthaway, Wrattenbully, Robe, Mt Benson and Coonawarra. The dispute over the boundaries of Coonawarra and Wrattenbully and the subsequent tribunal decision, left out our vineyards, meaning they lie between regions and thus under Australian Wine Law we must use "Limestone Coast" as the next geographical indication of our location. For further explanation visit [www.wineaustralia.com/Australia/Default.aspx?tabid=834](http://www.wineaustralia.com/Australia/Default.aspx?tabid=834)

Despite being only 25 kms from Coonawarra Township and about 9 kms from the official boundary we are not classified within any region. This in itself is not a problem as our vineyard site is unique but it does place significant limits on our marketing efforts. We are unable to participate in regional promotions as we are declined membership and we are not on the radar of Wine Australia's new regional promotions campaigns in our export markets.



It is on Heathfield, the Tidswell property, where most of our vineyards are situated, although we do have a small holding in the Wrattenbully region. We do have a wonderful cool climate location with ideal grape growing soils and Bool Lagoon, the most important wetland in South Australia is on our doorstep as are Big Heath and Mary Seymour National Parks.



## Look out for our wine at these outlets

### IN & AROUND ADELAIDE

- Aldgate Pump Hotel
- Cooper's Alehouse at the Earl
- Lena's Restaurant
- Café Palazzo North Adelaide
- The Store
- The Track Restaurant
- Edinburgh Hotel & Cellars
- Lipson Street Café
- Duke of Brunswick
- Café Kowloon

- Star House Chinese Restaurant
- Montpellier Brighton
- The Parade Cellars

### COUNTRY SA

- Catalpa Café Restaurant
- Fidler and Webb
- Kincaig Hotel
- Northpoint Liquor Barn
- Stockade Cellars
- Kafe Kara



## New Vintages Available New Vintages Available

Our labels have been modified slightly to include our 'Tidswell Wines' logo for instant recognition and the reds, excluding the 'Jennifer' have been placed under screw cap in an elegant new bottle.



### 2008 Heathfield Ridge Sauvignon Blanc \$19.00

The 2008 Heathfield Ridge Sauvignon Blanc displays an enticing bouquet of gooseberry and tropical fruits with a hint of lime. It is crisp and fresh on the palate where the complex and delicate flavours come together. As you may remember there was no 2007 vintage of this wine as we lost the complete block to frosts. This much anticipated wine is reminiscent of the 2005 vintage that was a winner by all accounts.



### 2005 Heathfield Ridge Cabernet Sauvignon \$22.50

The 2005 Heathfield Ridge Cabernet Sauvignon has matured superbly after twenty months in mainly French oak and is an excellent example of Cabernets for which our region is well known. A long, warm autumn produced fruit with intense blackcurrant flavours and soft tannins. The result is a berry-driven wine, balanced and elegant with a rich, full-bodied palate and abundant herbal aromatics. Although drinking well now, if cellared correctly this wine can be confidently kept until 2018 and will only improve with age.

### GOLD AWARD at the recent 2008 San Francisco International Wine Competition



### 2005 Heathfield Ridge Shiraz \$22.50

The 2005 Heathfield Ridge Shiraz has a bouquet of rich dark berries and a vibrant red colour. The combination of soft tannins, stewed fruit flavours, balanced pepper and vanilla oak characters have resulted in a complex wine with a lovely lingering finish. This is another superb vintage of Heathfield Ridge Shiraz, building further on the reputation of this wine. Drinking well now, however if cellared correctly this wine can be confidently kept until 2018.



### 2004 Jennifer Cabernet Sauvignon \$45.00

The 2004 'Jennifer' Cabernet Sauvignon is a tribute wine, which derives its name from Ben's late sister, a golden girl whose laughter and passion for life was unforgettable.

The best quality fruit has been selected from our estate grown Bool Lagoon vineyards and matured in new French Oak for 24 months to produce this Cabernet Sauvignon. The 2004 vintage yielded small berries with even ripeness and excellent flavour profile. This limited release wine displays a concentrated bouquet of mint and violets overlaid with rich, abundant cassis flavours and a soft elegant tannin finish. It is a distinctive, full-bodied wine reflecting the regional characters of our vineyards, which can be confidently cellared until 2017.

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PO Box 94, Kensington Park SA 5068, Australia

Telephone: +61 8 8363 5800 Facsimile: +61 8 8363 1980 Email: [bjtids@hlbsa.com.au](mailto:bjtids@hlbsa.com.au) [www.tidswellwines.com.au](http://www.tidswellwines.com.au)