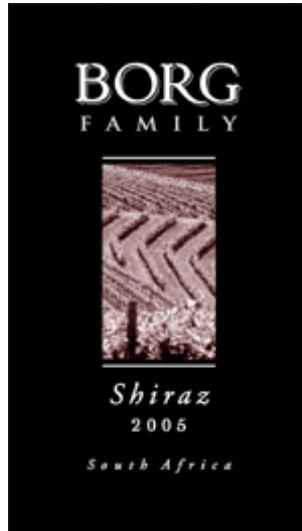


Greetings from Borg Family Wines

Episode Two - February 2007



We had barely set up the cellar, when it was time to hitch up the trailer and head for Malmsbury, 75kms away, to fetch our first grapes of the season. Luckily our newly purchased vehicle arrived at the eleventh hour, in time to transport them!

Despite all of this, we were still busy well past sundown crushing those first precious pinotage grapes....the beautiful view of the sunset on the mountains and the peace around us, together with the excitement of new beginnings and the knowledge that our children were in good hands, made it a pleasure rather than a hardship.....but we certainly slept well that night!



The cellar is situated on a tranquil fruit farm in the shade of a monumental oak tree with views of the rhythmic lines of vines and mountains beyond.



María, who joined us when Savannah was born, has thrown herself wholeheartedly into our new endeavours – frantically cleaning, cleaning and cleaning again (a never ending past time for us all!) and helping to hand sort all the fruit before it reaches the crusher. In fact, Jeremy, María and I have worked together to process 8 tonnes of grapes so far!

We have two special barrels which have had the tops removed so that we can open ferment the berries, subjecting them to the wonderful wood flavours from the beginning – we will then press the must, return the juice to the barrels and have the coopers re-seal the barrels for the completion of the maturation.



In the midst of all this, the 2006 vintage of Shiraz demanded bottling – after a serious afternoons tasting, the optimum blend was finalised and our new bottling set up was put to the test under the capable eye of 'Justice', and the Borgs put in some effort too.

We have just watched the printing presses roll and aim to get the 2005 labels attached to their bottles early next week....



Having firmly decided that we didn't have the facilities to produce white wine this year, we just couldn't turn down a mere tonne of Viognier which came our way.....time to make a plan.....christen our new press and savour the moment the first juice flowed from their skins.....



After the fervour of getting the fruit settled into the cellar, time to let nature take its course and begin the fermentation - mother nature worked very quickly and we arrived the next morning to fantastically purple frothing fermenting bins - the punch downs began in earnest, working those abs and getting the ferment under control....Oliver enjoyed helping dad with the pump overs (much less hard work than the punch downs!) and Savannah helped with quality control, removing a few stalks and other escapees.....'with a little help from our friends', as the song goes.....



Until next time.....from the Borg family