



ORGANIC FOR OVER 40 YEARS

Botobolar Bugle

Mudgee New South Wales Australia | Issue Number 107 JULY 2018



Farewell...



It is a crisp dry morning, the smoke from local fireplaces floats across Botobolar valley, and it is time to contemplate the last blast of the Bugle. This one is very hard to write.

Throughout the time that I have had stewardship of Botobolar Vineyard I have come across many challenges, some tougher times and uncountable joyous moments. The most enjoyable moments have been with the people who walked through the cellar doors. Standing behind the counter for 24 years gave me an insight into who was out there. There were so many from foreign countries, so many from just round the corner and so many from all points across Australia. Botobolar has been a place where I could “meet the people” so to speak. It was a pleasure to share my wines with every single one of you. I have a few stories to tell, it won't take too long.

Before we took over the vineyard we went to see an old acquaintance, Len Evans. As we were talking away he asked me point blank, “why did you buy Botobolar?” He said, “You must be doing it for lifestyle because you will never make any money”. I was hoping that we would make just a “NO, you will not make any money” little money. After 24 years, he was quite right, we haven't made much, but we had a great time trying have loved the life style which made us very rich indeed. Living on the vineyard, raising children, and creating delicious wine was really quite wonderful.

We took over the vineyard for the 1994 vintage. It was a rather steep learning curve with plenty of small disasters and plenty of small victories, the 1994 reds if you still have one in your cellar are really quite delicious. What I quickly learned was, our lives were at the mercy of the weather.

I had seen dry times in Mudgee in our previous five years of residence, but 1995 was a declared drought. The vines suffered, the dam went dry and we had to buy water for the house. In August of 1995

we commissioned the Rain Goddess, her carved image was christened on September 5th, 1995, and it began to rain. Not quite drought breaking rain but enough to keep your hopes up. That drought ended a few months later.

During the ensuing twenty two years there have been three more declared droughts and now we are in the grips of the worst I have seen in my thirty years in Mudgee. Over the years on the land you tend to be a bit more superstitious. I haven't given up on the Goddess but I thought more spectacular action needed to be taken and as you can see we have sacrificed her. She was burnt on the Winter Solstice, this just has to work and bring rain to the region. (Exactly one week after her sacrifice Botobolar received an inch of rain, thanks Goddess!)

Besides wine customers, friends and family there have been other visitors to the vineyard and most of them were unintended. The latest is our resident OWL the Boobook. He arrived in April and nothing seems to spook him, he has appointed himself logistics manager as he oversees the comings and goings in our storage shed. We marvel at him daily.



Being in the foothills of the great dividing range, and with organic practices that create plenty of insects and fodder, birds have always come by for a sit and a feed. King parrots, sulphur crested cockatoos, black cockatoos, grass parrots, herons, ibis, hawks, galahs, fairy wrens, and finches, are a few that are an integral part of the property.

In the winery itself we have had possums, the odd fox, many lizards, snakes, and feral cats. I will miss all these creatures as I will the land. I will miss the people I will not meet and I will miss the place I have called home for two and a half decades. I will miss creating wine, which sole purpose is to delight and bring joy. It was quite an experience and I shall miss it profoundly.

Botobolar wine will not die, it's going into another chapter. Stay tuned as this develops. The brand lives on, in new organic hands. On a last note, the 2017 KK's Choice Shiraz, is the last wine made at Botobolar from the original 1971 plantings. It will always have a special place in my heart, maybe you might want to give it a try too?

Cheers and farewell...

KK

FOOD *for* THOUGHT

Our final recipe, seems appropriate that it be **KK's famous spicy bbq sauce** which when blended is never the same thing twice. We always have a bit in the fridge to act as a base for the next incarnation. Some things are constant such as steak sauce, Sriracha chilli sauce, tomato sauce, garlic and rosemary. So much is done to taste and depends on what is in currently in the pantry. It's always very flavoursome and great with pork, chicken or your favourite sausage. Stays in the fridge for ages and of course will improve as flavours blend. The rosemary and vinegar balance out the heat. Makes about 2/3 cup, enough for 2 slabs of ribs.

Ingredients

1/4 cup steak sauce (a savoury one like HP)
 1/4 cup tomato sauce
 2 tbsp Sriracha
 2 tbsp Worcestershire sauce
 2 cloves garlic finely chopped
 1 sprig fresh rosemary or 1 tsp dried, chopped
 1 tbsp red wine vinegar
 2 birds eye or equivalent chillies, chopped
 1 tbsp dijon mustard

1 tsp Sesame oil
 1 tsp lemon juice
 1 tsp brown sugar
 1 tsp wasabi (optional)

Method

Blend all ingredients at least 1/2 hour before spreading on meat to allow the flavours to meld together. Then apply on your favourite meat, or even vegetables.

TASTING NOTES

RED WINES

The current line up of red wines is one of the best we have had in years. Maybe we've saved the best for last, the new KK's Choice Shiraz 2017 is a delicious wine, and the last wine that will be bottled from Botobolar fruit.

2017 KK's Choice Shiraz - *New Release*

Source: Botobolar Vineyard - old Shiraz block

Colour: Mudgee rose red

Nose: Deep berry fruit surrounded by cigar box and spice

Palate: The 2017 is a viscous wine, with soft tannins and spice and cinnamon compliment a sweet fruit mid palate. This wine spent 9 months in French Oak barriques, developing a luscious texture. Bottled in January, we recommend medium term cellaring of 3- 5 years. But if you want to drink while young please decant, to allow this delicious Shiraz to breathe. Enjoy with your favourite barbecued fare. Suitable for vegans.

Analysis: Alcohol 12.25%

Sulphur Dioxide <100ppm



2015 Cabernet Sauvignon

Source: Botobolar Vineyard

Colour: Rose red

Nose: Dried roses, vanilla and ripe plums

Palate: Full flavoured with soft rounded tannins, an elegant complex wine drinking well now. Spicy and fruit driven with a nice lingering finish this wine is delicious. After 9 months in French Oak, the Cabernet was bottled while young in January 2016, to maintain its lovely freshness. Now with an extra year of bottle age it has come into its own. Decant to allow wine to fully develop before serving. Enjoy this winter with a slow roasted leg of lamb, but is also suitable for vegans.

Analysis: Alcohol 13%

Sulphur Dioxide 95ppm



2015 Merlot - *Limited Quantity*

Source: Findlay Estate Organic Vineyard

Colour: Vibrant deep red

Nose: Very floral with hints of dried fruit

Palate: Yummy! Fruity and juicy. Fresh, bright and fruit driven with soft tannins and a lovely lingering finish. Lovely sweetness on tip of the tongue followed by full flavoured onslaught, enjoy with a favourite Middle Eastern meal, the fruity Merlot will stand up to the spice.

Analysis: Alcohol 12.5%

Sulphur dioxide 60 ppm

'The Brigit' Cabernet Rosé

Source: Botobolar's Organic Vineyard

Colour: Vibrant salmon pink

Nose: Floral with fresh strawberries

Palate: Sweet fruit on the tip of the tongue, with hints of mandarin and mint. A crisp dry finish lingering finish. A perfect quaffer for al fresco dining.

Analysis: Alcohol 13%

Sulphur Dioxide 120ppm



2017 Preservative Free Shiraz

Source: Zeals Certified Organic Vineyards

Colour: Bright rose red

Nose: Roses with roasted cashews and hints of mint

Palate: Soft rounded tannins with rich berry flavours with cinnamon and mint following through to the subtle lingering finish. A great drink for the health conscious., drink while young and fresh enjoy with a lean grilled steak or chop. Suitable for vegans.

Analysis: Alcohol 13.25%

Sulphur Dioxide 0ppm



WHITE WINES

2017 Chardonnay - *New Release*

Source: Windowrie Organic Vineyards

Colour: Bright pale gold

Nose: Pears, vanilla with nutty overtones

Palate: A full bodied white with a complex palate. This is a true food wine, with big flavours and creamy bold tannins. Pears and melon create a zippy palate topped with lemonade at the tip of the tongue. Enjoy with an old fashioned roast chicken dinner.

Analysis: Alcohol 13.5%

Sulphur Dioxide 120 ppm

2015 Rain Goddess Dry White Wine - *Extremely limited quantity*

Source: Chardonnay, Riesling, Traminer & Crouchen from Botobolar & Rosnay organic vineyards

Colour: Pale gold

Nose: Tropical fruit with vanilla hints

Palate: While this wine is crisp, the tannins are luscious giving it a great mouth feel. Tropical fruit follow through from the nose to the palate, with a crisp clean finish. A lighter style wine perfect for luncheon fare.

Analysis: Alcohol 11.5%

Sulphur Dioxide 120 ppm



It's our last dance...

JOIN US FOR OUR LAST PARTY AT BOTOBOLAR!

July 28th 2pm-7pm

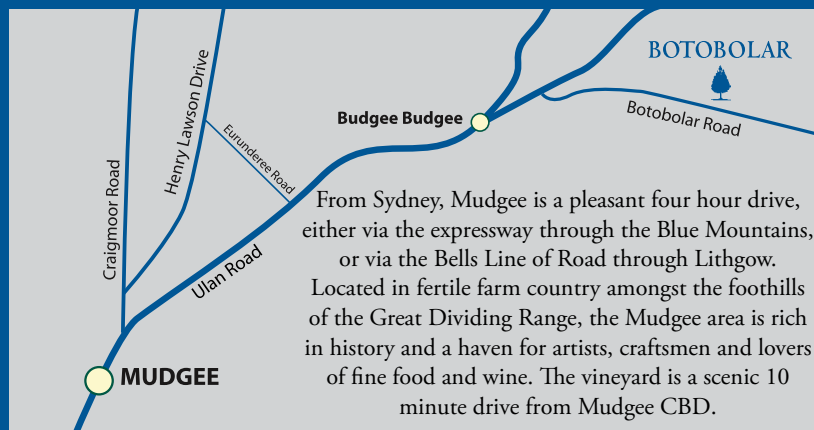
Stop in anytime for a sip and a bite.

Soul-warming food by **Mudgee Made Catering**

Come share with us as we reflect on 25 years at Botobolar.

There will be food, warmth, laughter and some great wine specials.

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From Sydney, Mudgee is a pleasant four hour drive, either via the expressway through the Blue Mountains, or via the Bells Line of Road through Lithgow.

Located in fertile farm country amongst the foothills of the Great Dividing Range, the Mudgee area is rich in history and a haven for artists, craftsmen and lovers of fine food and wine. The vineyard is a scenic 10 minute drive from Mudgee CBD.



Organic Certifications: Botobolar wines are made in accordance with organic growing and winemaking principles.

The Botobolar Bugle – Issue 107, June 2018

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The Botobolar Bugle is printed on 170gsm Maine Silk which is 60% recycled, Certified Carbon Neutral and FSC Certified

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