



SPRING  
2018



Photo courtesy: John Mitchell Photography



## GREETINGS FROM FEATHERTOP

*Kel Boynton*

In the last spring newsletter, I opened with the dialogue with "what a difference a day makes." Only this time the weather has gone from atrocious to incredibly beautiful and spring like. It's so nice to be out in the vineyard pruning the last few acres, listening to the birds and having the time to "smell the flowers." I love pruning, in fact, I love every bit of grape growing. The science of plant physiology is incredibly understudied and underrated and yet so important. It must be sheer luck how anybody can be successful in growing premium grapes without that knowledge.

I really enjoy knowing what makes a vine "tick." I also live for the physical involvement of tending the vines. Like stonework, one of my other passions, it's "artisan." Winemaking also. I'm a lucky man, and I've often written it in my newsletters. I have had considerable help this year from Feathertop vineyard

team members Evan, Smitty and Mike. We grew the best fruit ever produced by this vineyard last year and I'm determined to equal it or better it next harvest.

You all know work never stops here. We have begun a tidy up of the car parking and the area immediately outside the winery which will become a sort of "piazza", like a village square where we can host a whole range of events (like our SpringFest Market coming up on Saturday October 6), or simply to enjoy a few wines and antipasto with friends at a nice café table. Part of these works is the development of a new wedding ceremony area above the Vaults, called Terrace 360. Unfortunately, the cold and wet weather came in too early and we couldn't complete it, so we will have another crack at it later this spring.

Now excuse me whilst I pour myself another glass of some old white that's been kicking around for 23 years – a 1995 Boyntons Of Bright Semillon and it's amazing. By the way, thank you to David Bird who wrote in after opening a bottle of our 2009 Alborino and found it to be delightful. Yes, we planted Alborino, and found out that what we, along with scores

## DATES FOR YOUR DIARY

### AFL Grand Final Public Holiday & Friday Night Wine Down

Friday September 28

Open 11am-9pm

Open for dinner. Live music

### Mieke Boynton Photography Exhibition Launch

Friday October 12, 5pm-7pm

Tickets: \$15 per person

### Mieke Boynton Photography Exhibition

Friday 5 –Wednesday October 31

### SpringFest Market

Saturday October 6, 11am-4pm

### Prosecco & Ponies

Saturday November 3, 12-3pm

Tickets: \$70 Summit Cru members/

\$80 non members

### 30th Birthday Celebrations

Saturday November 24, 6pm-11pm

Tickets \$200 Summit Cru members/

\$220 non members

Info and bookings go to

[www.feathertopwinery.com.au](http://www.feathertopwinery.com.au)



*Kel Boynton (above, standing) and Janelle (top right) were special guest hosts at a Wine & Cheese Tasting event at the Royal Victorian Motor Yacht Club in Williamstown on August 11. Summit Cru Wine Club member Dianne Newlands (pictured in yellow) invited us to showcase our wines to 60 people. If you think Feathertop could host an event like this in your area, we welcome our members to get in touch! Email us at summitcru@boynton.com.au*

of other Australians, were mistakenly sold Savagnin and not Alborino. Savagnin is actually one of the Traminer family, originating from the town of Tramin in South Tyrol. Thankfully, I elected to keep it growing and not pull it out like most others in Australia. I'm glad that I now know it ages well – like a good Semillon, so thank you for that email. I've had confidence in it since that first vintage, and now my belief is strengthened.

Wow, speaking of old wines and vintages, we will be celebrating our 30th birthday this November 24 and we invite you to join in on the celebrations. The night will have the glamorous theme of "Great Gatsby", so bring out those beautifully designed dresses and double-breasted suits. I don't think I have mine anymore, so I'll have to go op shopping or have one made! The

fashions of the 1920s were unbelievably beautiful. It will be great fun and the event is filling up fast so make sure you get your tickets soon which are on sale now from our website.

It's interesting for me to reflect back on the Victorian Wine Exhibitions run by Roy Morefield and others at that time and remember there were less than 100 wineries in Victoria. Now there are that many and more in our small area of Rutherglen, Glenrowan, Beechworth, King and Alpine Valleys. Boy we had fun back then, and thanks for Roy for the late hours at Shark Finn Inn in Chinatown.

Our wines continue to get great reviews with the likes of WineState magazine. We generally don't enter them in the major wine shows because at \$200+ per entry it is prohibitive for a small family company

like ours. One stand out is our 2012 Blanc de Blanc sparkling which continues to knock over all before it and the recent disgorgement is exceptional after six years on lees. I believe it's seriously way better than any French Champagne at two to three times the price. If you haven't got any tucked away, you should have. I recently opened our 1996 sparkling made from Chardonnay and I think a little Pinot and it was amazing – good sparkling wines age well. Our original sparkling Shiraz called Black, after 30 years, is pure heaven and I have more fingers than I have of that wine! The good news for our Black fans is that we plan to release the next vintage in time for Christmas.

Going forward we have got some excellent and much anticipated new release vintages coming out in time for spring. You must get yourself some of the new 2017 Riesling, 2017 Savagnin, 2016 Durif (to die for), 2016 Sangiovese (also to die for), our 2017 Prosecco which is always running out, and our soon to be released Rose.

I sign off this newsletter thinking of the farmers in South Australia, Victoria and NSW who are in drought and doing it tough right now. I hope that they are blessed with good rain soon.

With plenty of Feathertop events happening here at the winery and at various offsite venues in the city, spring is set to be a bumper time here and I urge you to make a trip to this great region and I look forward to seeing you again soon.

Cheers, Kel.



*Boynton's Feathertop Winery presents*  
MIEKE BOYNTON PHOTOGRAPHY: THE FIRST 10 YEARS



*October 5 - 31, 2018*  
*6619 Great Alpine Road, Porepunkah Victoria 3740*

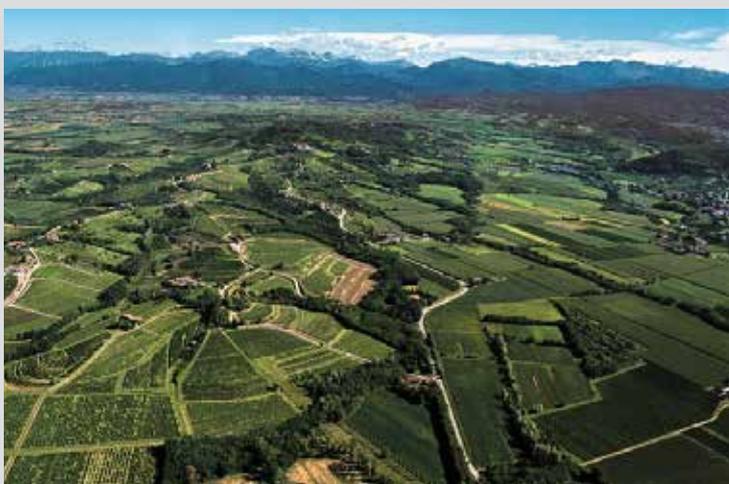


## GETTING TO KNOW FRIULANO

Our love affair with Friulano began almost 15 years ago when we first planted the variety in the Feathertop vineyard. We continue to be one of only a handful of producers of Friulano in Australia, despite the fact the variety is garnering great interest from the local wine industry. It is the regional wine of Friuli in the north east corner of Italy and has been cultivated since the 1600's. It was originally known as Tocai Friulano until EU regulations prohibited the use of names closely associated with the famed Hungarian Tokays, a law many Friuli winemakers continue to stubbornly defy.

The variety has shown a natural affinity to the sub-alpine climate and rocky, alluvial soils of our vineyard. It has a late bud burst and is normally one of the last varieties to ripen at harvest. It has a medium palate weight, displaying a rich, complex flavour profile of fresh almonds, poached pears and citrus, supported by crisp acidity and a natural phenolic structure (back palate dryness) that lends itself to a wide array of food pairing.

We have learnt much about Friulano over the last decade, both in the production and cellaring of the wine. We've discovered it comes into its' own with a little extra time in bottle to soften and integrate, allowing the palate to fill out and become a touch richer in the process. We have recently released the 2017 Friulano to our Summit Cru Wine Club but have been able to preserve some stock of the 2016 vintage to show the benefits of this extended time in bottle. Why not pick up a bottle of each from our Cellar Door to experience the difference yourself.



## SPRING RESTAURANT DINING SPECIAL

### Canape

Arancini, napoli sauce, parmesan, peas.

### Entrée

Potato gnocchi, truffled gorgonzola sauce, crispy pancetta.

### Main

Osso Bucco alla Milanese  
Saffron risotto, charred broccolini, mushrooms, chestnut, gremolata.

### Dessert

Tiramisu, Bright Chocolate ganache, chocolate shavings.

Available every Saturday and Sunday over September 12-3pm.

\$80 per person or \$100 per person with matched wines.

## OUR MUST HAVE WINES FOR SPRING

### 2017 Prosecco \*NEW VINTAGE\*

Price \$35 per bottle  
Available: mid September



### 2017 Rose \*NEW VINTAGE\*

Price \$25 per bottle  
Available: 1 November



**Pre-orders for these wines are now available!**  
Contact us or join our e-newsletter online.



BOOK NOW FOR YOUR

# Christmas PARTY

Book 8-20 people in for a lunch time function and receive **\$50 off your final drinks bill.**  
Book over 20 people and get **\$150 off your drinks bill!**

Book any evening function\* and get **exclusive venue hire at half price, save \$1500.**  
(\*minimum guest numbers of 30 apply)

Lunch bookings available Friday – Sunday and other days by arrangement  
Evening functions available 7 days a week (subject to availability)  
Enquiries functions@boynton.com.au or phone 03 5756 2356



FEATHERTOP

Summit Cru

WINE CLUB  
NEWS



Join today at [feathertopwinery.com.au](http://feathertopwinery.com.au)



FEATHERTOP WINERY

30TH  
BIRTHDAY  
PARTY

COME AND JOIN THE PARTY  
WITH US!

24th November, 2018 | 6:00pm - 11:00pm |  
Feathertop Winery

Featuring a 5 course meal, 5 hour premium drinks  
package, live music from The Shuffle Club, pop up  
whiskey bar, local bus transfers, and special  
guests!

Theme: Gatsby

Tickets: \$200 Summit Cru Wine Club Members /  
\$220 non members

BOOK NOW AT  
[WWW.FEATHERTOPWINERY.COM.AU](http://WWW.FEATHERTOPWINERY.COM.AU) OR  
PHONE 03 5756 2356

## Sneak preview of the Spring Summit Cru Wine Club Case

Members, you are in for a treat with this quarter's selection!  
It sees the return of some of our most popular wines.

### 2017 Riesling



It's baaaaack! !!! You know how we feel about this  
most noble of grape varieties and we are even  
more excited this year as the 2017 Riesling is the first  
we have produced from solely Estate grown fruit.

#### Member Price

\$165 per straight dozen/ \$177 mixed case.

### 2017 Savagnin



Displaying complex flavours of lime, orange zest,  
ripe peach and sweet spice, the textured palate is  
balanced by wonderfully zesty natural acidity which  
leaves the finish crisp and dry.

#### Member Price

\$165 per straight dozen/ \$177 mixed case.

### 2016 Sangiovese



Our 2016 version is a touch richer and fuller than  
previous years, reflecting the warmer vintage  
conditions. It is bursting with flavours of dark cherries,  
ripe tomatoes, dried herbs and savoury spice.

#### Member Price

\$190 per straight dozen/ \$177 mixed case.

### 2016 Durif



Our 2016 Durif displays a finesse and complexity that  
defies the norm. It's a bit like a 'Shiraz on steroids',  
bursting with flavours of spiced plums, licorice,  
mocha and black pepper.

#### Member Price

\$190 per straight dozen/ \$177 mixed case.

"Reorder any extra cases of these  
wines at the prices above, but please  
note, some are limited releases so  
don't leave it too late!" - Kel Boynton



**Feathertop**  
PO Box 296, Porepunkah VIC 3740  
6619 Great Alpine Road, Porepunkah,  
Vic 3740

**Open for Summit Cru Wine Club Members  
7 days a week.**

**Opening hours:**  
**Victorian school holidays:** Cellar door open  
7 days 11am-5pm. Restaurant open Thursday  
- Monday (except Saturday 6 October)  
**All other times:** Cellar door open Friday-  
Sunday 11am-5pm. Restaurant open for  
lunch 12-3pm. **Closed Christmas Day.**

☎ 03 5756 2356  
☎ 03 5756 2610  
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📱 #Feathertopmoment



FEATHERTOP