

2005 Riesling - Our Best Ever!

How good is this riesling? "As 2005 was especially cool, this riesling has exceptional force and focus in its smooth, intense lime flavours. We think it's the best one since we started, 21 years ago. It's a luxury – a mighty white for a food or cellar." Wine commentator Philip White declared whilst previewing this year's riesling at our winemakers David O'Leary and Nick Walker's winery in the Clare Valley that, "**His (Graham Ford's) riesling's easily the best yet produced from the peninsula, but it's nothing like the Clare models. It's fuller, less austere, more rounded and gentler. Lovely stuff.**" (The Advertiser, 27th April 2005). We are very excited about this riesling and hope you will try a bottle with your friends. (12% Alc/Vol)

The Naughty Drink is Back!

The much anticipated Riesling Mistelle is now available for purchase from either our cellar door or via mail order. This fortified wine is described as dangerously attractive, naughty and best had near a fire! 17% Alc/Vol



*\$120 per dozen
via Mail Order*



*\$168 per dozen
via Mail Order*

Tasting Notes

2004 Spatlese Riesling: Lime citrus aromas fill the nose of the wine. Floral, fruit flavours are balanced by a medium-sweet luscious palate. Round and generous in fruit intensity, soft and elegant on the finish. Will age well over the next five years. (11.8% Alc/Vol)

2004 Chardonnay: A fine style of chardonnay exhibiting vibrant stone fruit and mineral characters with integrated cedary French oak. Elegant balance and complexity compliment the rich fruit flavours. Enjoy now and for many years. (13% Alc/Vol)

2001 Merlot: A full mulberry sweet fruit nose showing berry & spice with subtle oak maturation. The palate follows on with dark mulberry fruit flavours & the elegantly structured palate is well balanced with soft tannins & sweet mulberry fruit. This wine will benefit from cellaring three to five years. (12.2% Alc/Vol)

2001 Cabernet Sauvignon: Medium colour. The bouquet shows violet and dark plums supported and enhanced by fine vanillin French oak complexity. A fine, silky long palate showing chocolate and truffles. Balanced by good acidity and firm but fine long tannin. Cellar maturation seven to ten years. (14% Alc/Vol)

2001 Shiraz: The bouquet shows great white pepper & blackberry spice. Sweet blackberry plum fruit flavours, quite rich intense & long on the palate, balanced with fine tannin. Drink now but will benefit from five to eight years cellaring. (14% Alc/Vol)

Boston Bay Wines

Phone 08 86843600 / Fax 08 86843637

We are pleased to offer a \$14 discount on freight charges.

REF: 0705

Simply quote the reference number above when placing your order

Fax: 08 86843637

Phone: 08 86843600

bbw@bostonbaywines.com.au



Greetings From the Ford Family:

Another 6 months have passed - the vines have lost their leaves, hand pruning time has come and gone and mid year vineyard jobs are on the go. The seasons go by so quickly, bringing new growth to the vineyard and new hope for future vintages.

Our year started very sadly with January 11th bush fires. A horrific day etched in our memory. The tragic loss of nine lives plus the destruction of so many homes, precious possessions, stock, equipment and fences devastated the whole community. Everyone was touched in some way by this tragedy. We really felt for extended family members and friends who suffered huge losses. I believe that there is always some good that comes from bad and the help and response that came from so many wonderful people was overwhelming. They gave their time, money and support which meant so much to the community. It was really appreciated. We were fortunate, with a wind change saving our vineyard enabling the vines to keep to their schedule.

Our vintage was excellent, a problem free year, average rainfall - we picked fifty tonnes of quality fruit which we have sent over to our trusted winemakers David O'Leary and Nick Walker who were exceptionally pleased with the baume and colour. They are well established up at Leasingham now with their great new winery and their own O'Leary Walker label. With the recent rains, the countryside is now green again and is bringing hope back to us all.

Cheers!
Mary Ford

Tony Ford - Cooks Up a Storm in our Kitchen

The past six months have seen a foray of edible aromas emanating from our kitchen as chef Tony Ford cooks up a storm. We have catered for some very exciting events including hosting a team of chefs from Melbourne who chose their selection of local seafood from an inflatable dinghy in the middle of our cellar door before cooking it on the indoor BBQ. Tony has also catered for Port Lincoln

cing legend Tony Santic in an exclusive marquee at our local racing carnival and co-ordinated teams of volunteers for a 440 strong Rotarian gathering feasting on our best Eyre Peninsula seafood. By far the biggest event of the year for us has been the Zonta Long Lunch. The family team served 520 delicious meals and the very thirsty guests consumed over thirty dozen of Boston Bay Wines before moving on to the other four venues involved in this delightful day. We have also had the privilege of catering for numerous weddings, visiting dignitaries, birthdays, meetings, fashion parades, musical concerts and conferences. Enquiries regarding the hire of our venue or catering can be directed to **Tony Ford - 08 86843600 / 0438642901**.

Boston Bay Wines – Now a Cork Free Zone

After bottling the 2001 reds, the complete range of our wine has now been sealed with screw caps. Approximately 90% of all wine sealed with cork experiences some degree of cork taint. To ensure that the integrity of our wine's flavour is not compromised we believe screw caps are by far a superior way of sealing wine. In 1994 we bottled our patlese Riesling using screw caps. Whilst we found it a perfect seal, consumers were concerned about losing the romance of the cork and were not completely convinced that they were a better seal. Times have changed and Graham Ford believes that 80% of Australian wine drinkers now readily accept the screw cap closure as an alternative to the traditional cork seal.

The Port Lincoln Long Lunch

PORT LINCOLN PROUD

Great Whites & Friendly Smiles

Personalised Labeling Service

Have you ever wanted to put the finishing touches to your wedding party or special occasion? Personalised labels offer the ultimate in individuality and are added to your selection of Boston Bay Wines. Customers are able to supply their own label design or choose our template and add a logo, photos and messages. Price on application.