



# Boston Bay Wines

## Location, Location, Location

Where in Australia, or the world could you stand in a vineyard, look out onto mussel, mullaway, kingfish and blue fin tuna farms, see the sparkling blue water of the ocean and watch the dolphins and whales swim by?

We don't have to tell you. You have enjoyed it with us.

Well it's time to extend our greetings through a brief report and an invitation to come and again join us at our beautiful vineyard and cellar door. We are just touching on twenty years now since Graham was inspired by a crazy idea to plant a vineyard by the sea by wine -

maker, Rick Robertson.

Its no secret that our vineyard operations are very much a family love affair. We have all gained a great deal of pleasure from our venture and met some wonderful people through our involvement in the wine industry.

Graham (alias Sir Lunch -a-lot) continues to enjoy the fruits of his labor and is involved in our Adelaide sales. He handles all the ins and outs of the wine production. Stelvin caps have replaced cork on all our wines beginning with the 2001 reds, which in my opinion is a great decision .

We have the quiet achiever, Vineyard Manager Tony Murray, tending our vines. Through his patience and dedication we have been able to produce the exceptional quality of fruit our winemakers David O'Leary and Nick Walker require to make our

wines. We are very proud and privileged to have these excellent winemakers on our team.

Sons Bill & Bob Ford join the team of professional pruners from McLaren Vale in winter and are on hand to assist with vineyard maintenance through the year. Helping us in harvesting our fruit are Apex, Rotary and various sporting and community organizations in Port Lincoln

Our daughter Cathie manages the cellar door and administration tasks and always greets visitors with a warm and friendly smile. We're very excited to welcome son Tony back to Port Lincoln. Tony has twenty years of catering experience under his chef's apron and has allowed us to offer an in-house catering service for special occasions.

We now have thirteen grandchildren who all reside here in Port Lincoln. Picking time

warms my heart with all the kids here bright and early from the youngest aged twenty months (Ruby) to the eldest, (Jessica) who has just celebrated her eighteenth birthday in grand style.

Jessica is now able to serve at the bar assisting our lovely helper Kay Lodge. Kay replaced Marjory Ellis who left us after falling in love, marrying Doug Ingram and moving to Bunbury, WA to live.

We are still breeding the "Merlot Magic" line of race horses and extend our congratulations to two time winners of the Melbourne Cup Tony and Chris Santic.

From our family to yours, we wish you a joyous Christmas and a healthy New Year and look forward to seeing you again soon.

Cheers

Mary Ford.

### Cellar Door Sales

11.30am - 4.30pm

Weekends, School and Public Holidays

Open daily in December and January other times by appointment.

Closed Good Friday, Christmas Day, Boxing Day and New Year's Day

Telephone: 08 86843600



## Chef Tony Ford Joins the Team

I am very excited to join the rest of my family here at the cellar door. Boston Bay Wines can now offer an in house catering service for weddings, birthdays, conferences and similar special occasions. We have already confirmed booking for over twenty functions ranging from gourmet barbecues to five course fine dining. After twelve years in the Barossa Valley, I'm looking forward to working with the

family in both the kitchen and vineyard.

It's a chefs dream to have such ready access to fantastic seafood and other local produce coupled with a sensational setting. At our recent winemakers dinner I served "Mussel and Basil Strudel on a bed of Rocket and Shaved Parmesan" and a lady enquired as to where the mussels came from. I replied as I pointed out to

sea, " Just to the right of that school of dolphins."

Chef - Tony Ford

*Best Main Course*

*Tasting Australia 2003*

*"High Tide - Garfish & Abalone"*



# On the Grapevine, Vineyard Report

December 2004



2004 was an ideal year for grape production on the

Southern Eyre Peninsula. During late autumn the entire vineyard was deep ripped between each row up to 80cm. This accelerates moisture absorption and breaks up compaction layers.

We had above average rainfall for the year (over 600mm) and together with the deep ripping this resulted in minimal run off and additional moisture settling into the sub-soil area. Under these conditions the vines have thrived. The higher rainfall will also

benefit the 2005 vintage as rainfall has been below average for the past few years.

The ripening season couldn't have been better. Long, mild days with no significant hot periods resulted in the fruit reaching higher baume levels than in previous years, particularly in the red varieties.

The 2004 Boston Bay Reds will be some of the best yet.

Regards

Tony Murray  
Vineyard Manager



## Cathie Murray - Cellar Door Sales

*"Wines, Vines and the Seaside"  
what a special place to live and work.*

Visitors to our cellar door are continually impressed by our magnificent location and fantastic setting. We hope that you'll return soon to enjoy the relaxing and peaceful ambience whilst sampling our range of wines, particularly our new releases.

For lovers of our Riesling Mistelle, I'm sorry to announce that we have sold out of our little favourite. The next Mistelle will be released in mid 2005.

Our mail order list is enclosed in time for your Christmas

orders. Delivery is via Australia Post and will reach you in 5 - 10 working days. Orders can be mailed, faxed or placed via our website. All personal details remain confidential.

For lovers of seafood I can think of no better accompaniment than a bottle of Riesling or Chardonnay. The crisp, fresh finish of these wines influenced by the constant cooling breezes from the Great Southern Ocean will perfectly complement your Christmas Seafood Feast

I look forward to seeing you when you are next visiting the Eyre Peninsula.



*Warmest Wishes for the Festive Season*

Cathie Murray



*Boston Bay Wines*  
WINES

*"We thought that where the cooling breezes of the Southern Ocean meet the shores of the Eyre Peninsula there had to be a vineyard... There is"*

*Boston Bay Wines are very proud to have the O'Leary Walker team making our wines, and they don't come any better than our new 2004 Riesling and 2001 Shiraz.*

*Boston Bay Wines would like to thank the incredible dedication of David and Nick. The time spent checking the moisture levels in our vineyard has to be seen to be believed.*

## Freight Direct to Your Door

*Privacy Statement - All personal banking details are destroyed after use*

Destination	Price/Carton	Extra Cartons
Adelaide	\$ 6.50	\$ 6.50
SA Country	\$12.00	\$10.00
Melbourne	\$12.00	\$10.00
Victoria Country	\$18.00	\$15.00
Sydney	\$12.00	\$10.00
Newcastle	\$14.00	\$12.00
Gosford	\$14.00	\$12.00
Wollongong	\$14.00	\$12.00
NSW Country	\$18.00	\$15.00
Canberra	\$14.00	\$12.00
Brisbane	\$14.00	\$12.00

Gold Coast	\$14.00	\$12.00
Sunshine Coast	\$14.00	\$12.00
QLD Country	\$26.00	\$24.00
Perth	\$18.00	\$15.00
WA Country	\$26.00	\$24.00
Tasmania	\$23.00	\$21.00
Darwin	\$23.00	\$21.00
Alice Springs	\$23.00	\$21.00
Northern Territory	\$26.00	\$24.00

Telephone Orders: 08 86843600

Facsimile Orders: 08 86843637

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

## Boston Bay Wines

Riesling

Spatlese Riesling

Chardonnay

Merlot

Cabernet Sauvignon

Shiraz

Baudin's Blend