

Membership Benefits



Membership has its rewards and we'd like to reward you with the following benefits that we're sure you'll enjoy.

Six bottles of Native Point wines delivered to your door anywhere in Australia twice a year, meaning you purchase a dozen bottles during the course of the year at a significant discount.

Newsletters featuring:

- informative tasting notes
- observations from the vineyard

- food/wine matching suggestions
- invitations to café nights and other events such as winery tours
- first access to new vintages

Join now for just \$132 and we'll send you six bottles of Native Point Wines, then in six months we'll debit your card for a further \$132, sending you six more bottles, ensuring you can enjoy our elegant wines throughout the year.

Diary dates

- The Taste Festival
Hobart Waterfront, December 28-January 3, 2011/12
- Twilight on the Duck
Stanley, January 26, 2012
- Festivale
City Park, Launceston, February 10-12, 2012
- Taste the Harvest
Roundhouse Park, Devonport, March 11, 2012

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2004 Pinot Noir Special Release

Following the success of our 2005 bottle-aged Pinot Noir, we are now offering a limited release of our 2004 Pinot Noir from our cellar. After carefully monitoring the development of this wine we believe it's time to dust off the bottles and enjoy the rewards of patience. Order now before we sell out.



Naturally
ELEGANT WINES



Native Point News
Summer 2011/12

Accolades and Reviews

Native Point wines have been written about in several newspapers and magazines in recent months.

In June, Huon Hooke nominated our 2008 Pinot Noir as "Wine of the Week" (95/100) in the Good Living Guide – Wine section of the Sydney Morning Herald. Describing it as "a beauty, with quite deep colour, intense raspberry and red cherry aromas and a lick of spice". The same article appeared later in the Examiner in Launceston, where he also described the 2005 Pinot Noir as "outstanding" (96/100).

For our first year's entry in James Halliday's 2012 Australian Wine Companion, we were awarded 4 stars with three wines rating 90-93 points. He wrote of the 2009 Pinot Noir's "strong crimson-purple colour, complex plum and spice bouquet, touch of mint, very lively and long palate with drive and thrust, good tannin and oak balance".

A fan of Tasmanian Rieslings, he awarded 91 points to the 2009 Riesling and described it's "highly perfumed bouquet with clear cut line and length backed by very good texture".

Nick Bulleid and four other members of the Gourmet Traveller Wine tasting panel awarded the 2005 Pinot Noir 91 points in the Oct/Nov edition which featured a number of star performing Tassie Pinot's. Peter Bourne wrote in the same article "lovely ripe fruit and development on the nose, with smoky, toasty character. has charm and style. Nicely developed and settling into its peak".

Rob Geddes selected two Native Point wines, the 2010 Riesling and the 2011 Sauvignon Blanc as "Top Picks for Tassie" at the Taste of the Tamar blind tasting in September that "offer a diverse tasting of regional varieties and styles for consumers from Tamar".

We entered three wine shows over the winter and were delighted to win Champion



Champion Sauvignon Blanc, Western Advocate Trophy 2011 National Cool Climate Wine Show

Top Gold Medal for our 2011 Sauvignon Blanc at the National Cool Climate Wine Show Bathurst NSW in October. The 2010 Riesling and 2009 Pinot Noir won bronze medals at the 2011 Boutique Wine Awards, while the 2009 Pinot Noir won a silver at the 2011 Wrest Point Royal Hobart Wine Show. Three other wines were awarded bronze medals at Hobart.

Pruning in the Vineyard
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Join the Native Point
Wine Club
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Tastings and Sales
Windermere Corner Cafe
2 Windermere Rd,
Windermere TAS 7252
Ph. 6328 1335

Membership Form

Member details

Yes, I'd like to join the Native Point Wine Club
 Please debit my credit card \$132 now and then debit it again for \$132 in six months time, when I will receive six more bottles of Native Point Wines

Title: First Name: Last Name:
 Occupation: Street:
 Business Hours Telephone: Town/City:
 Mobile Number: State: Postcode:
 Club joining date: Email address:

Instructions on delivery:
(all deliveries by Australia Post unless requested otherwise)

Payment Details

I'd like to pay by Visa
 I'd like to pay by Mastercard

Expiry date:/.....
 Cardholder's Name: Signed:

Send this membership form to:

mail: PO Box 714, Launceston, TAS, 7250; e: info@nativepoint.com

p: 03 6328 1628

e: info@nativepoint.com
www.nativepoint.com

Pruning – Winter 2011

Mild conditions during autumn delayed leaf drop but allowed the vines extra time to build up good nutrient stores for the start of the next growing season.

Pruning commenced the second week of June with our dedicated, experienced team of four.

Each vine is individually assessed regarding vigour and previous season's growth to determine crop load appropriate for balanced growth. 95% of the current season's growth is removed, leaving two or three selected canes with an average of 18 buds per vine. The canes are then finely chopped by the tractor-mounted mulcher and spread along the vine rows, adding back valuable nutrients to the soil.

Dry weather conditions during pruning are important, not only to keep the pruning team happy, but to minimise vine infection through pruning wounds. We don't prune in wet weather, so during the rainy days of June and late July, the team were kept busy with trellis repairs and wire positioning ready for next season's growth.

Drier conditions in August allowed for all winter clean-up to be completed; just in the nick of time as Pinot Noir buds started bursting the first week of September, followed later in the month by the white varieties. This is the earliest date for bud burst recorded on our site.

Bud burst and subsequent growth has since been very even throughout the vineyard, unaffected by a few light frosts in September. October's warm nights and clear sunny days have moved the new growth along, spurred by the wetter weather in November to the point where trimming will be required at least two to four weeks earlier than normal.

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Pruning underway in the vineyard (above); the tractor mulches canes, adding back valuable nutrients to the soil (left).



Contact Native Point Wines

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TAS 7252

Tastings and Sales
Windermere Corner Cafe
2 Windermere Rd, Windermere
TAS 7252

Postal address
PO Box 714,
Launceston, TAS, 7250



Thank Goodness it's Friday!

Better known by the residents of Windermere and Dilston as "TGIF", we carried on the successful start last summer to opening the cellar door on Friday evenings through the winter. Each evening attracts up to 60 locals and visitors, it's a great opportunity to catch up with friends and enjoy a glass of Native Point wine.

The new summer menu and patio furniture will further enhance your evening, and we hope to be able to extend the license area into the garden now that the by-pass has directed heavy traffic away from the cafe.

5.30 to 7.30pm every Friday.

Where else to enjoy our wines?

Some suggestions.....

Launceston:

Stillwater, Black Cow, The Metz, Blue Cafe Bar, Salsa, Pierre's, Bellini, Tamar Valley Cruises

Hobart:

Ethos, Marti Zucco's, Grape Bar, The Boat House Restaurant

Melbourne:

Pure South, Bacash, Grossi Florentino, Mirka