



# Bell Ringers

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OWN ANNUAL

## Dear Readers,

The iron-stone walls growing slowly on our new development have made areas now seem larger and have given new impetus to plan the fitout.

The new building is evidence of confidence required in these times when the market for grapes and wine is tough. It is also a testament to the cousins 'Trott', as their original winery continues to develop along the same solid and permanent lines they initially envisaged. No semi-permanent 'galvo' sheds in this project!

Wirra Wirra was very pleased to see Andrew Buttery representing SAFF growers and Kevin O'Brien representing the winemakers of McLaren Vale, jointly ringing the Angelus Bell to herald in Vintage 2003, signifying an amalgamation envisaged by Trott 23 years ago.

This should lead to greater promotion of our unique region and enable us to coordinate delivery of research outcomes to growers and winemakers in a more effective manner.

The union should put this region on a more competitive standing for regional promotion along with those such as Barossa, Riverland, Langhorne Creek and Margaret River who have taken this path. I believe the Adelaide Hills Region is also considering this tack.

The aim is for both wineries and grape growers to put money into the 'new body' to drive promotional activity in the area. Both grape growers and winemakers can now work together to provide increased long term security for the industry in



*The Ironstone Armour  
For Fortress Wirra Wirra*

the district. Greg Trott summed it up by suggesting that this is the most significant change for all of us in the industry since the 'minimum grape price' system was abolished many years ago.

A man of 'vision' is that Trott especially with his concepts for the future use of Glenthorne Farm now owned by Adelaide University.

Competition in the world marketplace is really warming up and it has been interesting for all of us to watch the developments and changes in the Southcorp camp and also see the BRL Hardy / Constellation juggernaut roll on.

Of note, we have two very senior ex-full time Southcorp winemakers visit us regularly and we enjoy their input and comment.

Discounting in the marketplace continues to cause concern and our sales/marketing team intervene where they can, but we also need to maintain our presence out there. I believe the

bigger end of town is now more conscious of the long term damage to the industry if this current system continues. Persistent pressure for de-regionalisation exerted by the big companies has had a negative effect on us all and mid-size producers like us must work hard to reverse this directive.

Vintage 2003 initially saw significant downward price pressure on grape prices in the McLaren Vale and nearby regions but the low yields have put a hold on this for the time being. Much of the bulk wine from Vintage 2002 has now been sold to make up for the short 2003 crush. The current estimate for Australia's total crush is around 1.3 million tonnes; about 400,000 tonnes short of the initial guesstimate!

The shortage of Chardonnay would be amusing to some. This was predicted well ahead of time by Robert Hesketh, a previous Board member of Wirra Wirra. Rob has kept a very close eye on industry statistics, particularly stock holdings, and his forecasts have always generated interest and keen debate. He has generally been right around the mark. The large companies should be at the point of reasonably balanced stock levels by the end of this vintage and perhaps we may see some value returning to the bulk wine market. Not that this area is in Wirra Wirra's bag, but it sure has an impact on many growers in the region.

**Tim James**  
**Head Keeper**

## We luvs ya Branko!

It's magic. We keep on finding like minds in the interstices of the universe, and we treasure them. As you can see from his application form below, the good Doctor Strepel is the obvious candidate for the position as Wirra Wirra's Official Hypnotist and Psychotherapist.

*Hallo! For the first time I tried an Australian wine and it was a Wirra. Congratulations, I think I am going to get some more bottles tomorrow. It's the Church Block.*

*Well in Austria, (this country where we have no Kangurus) when someone is drunk you say he ist "wirr", what means that he is a little bit confused, so the name of your vineyard is the right one.*

*Well have a nice time and I hope your homepage will be soon "on air".*

*Dr. Branko E. Srepel*

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# Tangled Webs wend their way Worldwide at Last

After 5 1/2 years of development, the Wirra Wirra web site is finally going "live" in May. Completion of the site ranks amongst the greatest construction achievements in recent history, with inevitable comparisons already being made to the speedy completion of the Great Southern Stand at the MCG, the Snowy Mountains Hydro Electric Scheme and Bob the Builder. Bell Ringers can log on to the web site via [www.wirra.com.au](http://www.wirra.com.au) and obtain screen savers, wall paper, up to date tasting notes, background information on our stunning bathroom facilities and all things of interest relating to Wirra Wirra and McLaren Vale. The site also has information on accommodation in the 'Vale, restaurants and other attractions and wineries. There are even maps for the navigationally challenged. Previous editions of the Bell Ringers Own Annual will also be available to download and read, and we would encourage Bell Ringers to contact us via the site with their thoughts and feedback.

In keeping with all things Wirra Wirra, the site is above all designed to be fun, interesting and worthy of taking the time to visit. Happy surfing!

On other news from the Sales & Marketing front line, Wirra Wirra is spreading around the world like some amiable virus with new cases being found.

We would like to welcome Norman Gladstone and the team from International Cellars in Vancouver to the Wirra Wirra Tribe. Geoffrey Townsend from Capricorn Wines in Toronto has also joined the fray, whilst Eurowines from Wellington have been appointed our official importer in New Zealand. Brett Newell and Andrew Reid will be visiting the cellars in May where the official initiation

process will take place.

Although this process has been compared to "bastardisation" at Duntroon military college, we have promised Brett and Andy that it won't hurt a bit! We will report back in the next edition.

Despite the frequent flyer points and nice people I do find myself less and less tolerant of the annoying aspects of travel.

Penny pinching, water saving, pressure sapping hotel shower heads continue to be a great source of frustration. There's nothing like showering under a slow trickle of water at 5.30AM on a freezing January morning in England, after doing a winemaker's dinner until 2am on the same morning!

Another favourite is the baggage carousel shuffle. Why does everyone charge at it as if it's about to go somewhere without regurgitating our bags? If only everyone would stand 3 feet back, life would be much more pleasant.

The last tip for this edition is to always carry a bottle of Church Block in your hand luggage. The question: "I don't suppose an upgrade is on the cards?" is always met with a tired look and a polite albeit frustrated "Sorry Sir" (Actually, nobody ever calls me Sir.) The instant and often rewarding reply must be: "I don't suppose a bottle of Church Block would make any difference." You will soon learn that airline check-in staff are as corruptible as anyone and you can find yourself sitting next to some other upgraded loser in no time.

**Jonathon Hesketh**

**Peripatetic Pusher of the Product**



## Vale 'Jessie'

There was much mourning among the tribe when age and arthritis finally took its toll on the gentlest of winery dogs, Jessie the Labradoodle. This curly, black, most affectionate member of staff exhibited the essential eccentricities that are the entr ee to the Wirra Wirra tribe. She had a fixation about people ringing the Angelus bell and would bark non-stop from the time they approached the rope till the last echoes

faded. Strangely, in the 1940's another black dog did the same thing when the bell graced the Jesuit church in Norwood. Jessie had a colourful past. Original owner Penny was taking a friend's labrador, Carly, for a walk when it uncharacteristically escaped. They realised Carly was on heat when she returned starry eyed and a handsome and lovestruck standard poodle took to pining at the gate for a week or so. But the damage had been done and, in August '88, Jessie was the result. She had the sweetest nature, virtually trained herself and was superb with both children and, according to Penny, two different burglars whom she welcomed happily. 'No Pets' accommodation saw Jessie adopted out to Wirra Wirra where she attached herself to Ben and Annie Riggs at the Lodge. She became Assistant Winery Dog to Bailey, Trotts golden labrador. On Bailey's demise she took on the role full time and was a favourite greeter of visitors to the tasting room. A dog's amazing internal clock always saw her head for the cellars at lunchtime to share the gossip and goodies with the crew. Who will bark at the Angelus Bell now? A new winery dog will have a hard act to follow.

*(In the meantime several cellar hands who are known to howl at the moon have been asked to fill in. -Ed.)*

## An All-Weather Towelled Titfer



The new Towelling Bucket Hat worn here by local Hot Head Jock Bosworth is a return to the traditional form favoured by Trott and his cousin Alex Johnston. It can both warm and cool the brain, depending on which function it is performing (the brain that is) - the cool calculated obfuscation when confronted by a bank manager or the fevered, sweat drenched inspiration required having referred to the espoused during passion by the name of an ex-afianced.

# The Tatachilla Birdshooter at Trotts right hand.



## *Cammy preparing to deliver an opinion which will often bounce and take your off stump*

According to Trott, “Cammy”, a tireless worker and a great sportsman, has strong opinions and always lets you know them, which occasionally causes feathers to fly. “He’s been my mate for most of my working life, helping me with drying fruit, vineyards, chooks and almonds, and in the great adventure of rebuilding the winery at Wirra Wirra.”

“He taught me everything I know about orchards and vines because my father was always too quick with his demonstrations, or I was too slow on the uptake.”

Unshakably loyal and one of the cornerstones of the district was how Trott summed up his 78 year old stalwart friend and mentor Colin William Cameron,

When Greg Trott left school and returned as a spotty teenager to work on the family property in 1953, apart from his brothers and father Dick Trott, there was a lynchpin to the farming team, the said young Cameron. “Cammy’ had come home from the war, mainly spent guarding airfields in Darwin, and had worked for farmers in Blewitt Springs and McLaren Flat for a few years.

When he tried to get a bank loan to buy 10 acres for himself he found he had been “blackballed” by a vindictive former employer. To the rescue came Dick Trott who vouched for Cameron and squared things with the bank - on the proviso that he came and worked with the Trotts, so starting a lifetime involvement.

“Dick was one of the truly great human beings,” says Cameron, “apart from the bank business, he was a most generous and fair employer, - never counted the hours, just put his trust in you to do the right thing”. “You would put your time-book on the vice at 8am and the cheque would be there at morning tea.” “Greg is like his father, just as fair and generous over the years, but not as meticulous”, he added.

Colin arrived at “Nocowie” in the last years of using horses, called Punch and Rocket, on the property. The horses would follow the pickers, as the rows in Trotts and Baxendales vineyards were too narrow for the newly purchased tractor.

The property was mainly dried fruit, currants, prunes and apricots and a few acres of muscat vines, but on the

Church Block there were 6 acres of shiraz, 3 of grenache, 3 of doradillo and 8 acres of almonds.

Cameron was a dedicated and somewhat volatile sportsman, becoming captain, club President and Life Member of the McLaren Flat Football Club with 154 A-grade matches under his belt.

Trott says that if ‘The Flat’ lost, Cammy wouldn’t say a word for the first half hour or so in the morning, but then launch into a tirade of curses about the umpire or slack team mates and then into a blow by blow analysis of the game until lunchtime. If they won however the analysis and boasting would start straight up.

Cricket was just as feverishly followed and the Trott boys, Greg, Peter and Derek, built a concrete pitch at the property for practice.

Colin’s great triumph was an innings of 174 in a Grand Final against a McLaren Vale team featuring the three Trotts.

Cameron was born at the great Tatachilla winery where his father was assistant cellarmaster. His first job when he left school was as one of the two official bird shooters who each covered half the square mile of vineyards. Patrolling his 320 acres from dawn to dusk armed with a single barrel Harrington and Richards shotgun and a bag of cartridges, his quarry was the flocks of starlings living in Cox’s swamp that were the bane of the district since the 1800’s.

Trott said Colin was a crackshot hunter who claimed permanent borrowing rights over his Brno .22 for rabbits and hare. “He is a bloody good cook too- so he would be handy if things went belly up.”

Cam said he would go to Point Sturt with son Brian to trap rabbits and shoot duck, but gave hunting away in later years when regulations became too restrictive.

Colin’s hunting skills are now confined to fishing with d’Arry Osborne or helping his cousin Geoff Howe, of the famous Port Willunga fishing family, spot schools of mullet or salmon from the cliffs and then put a net around them.

Cammy’s always been the first to help when neighbours rallied round to get the dried fruit in out of the rain, and he looked after his wife Lois during a long 16 year battle with cancer. Now retired he still helps his son Brian in his 70 acre vineyard at Willunga.

Recently when Colin found out Greg had been admitted for some surgery, he dropped everything and rushed to the hospital, ignoring all protocols and burst into the room to check out his mate.

“Thank heavens he didn’t find out sooner or he would have been helping the surgeon operate, - at least his snips would have been as sharp as a scalpel and the ‘pruning’ perfect,” said Trott.



*The Tatachilla crack shot Huckleberry Cameron at 15*

# Quoteable Quotes of Quondam Quaffers

They write wise and wistful words and we see stars in their eyes, thank heavens.

## White Table Wines



### 2002 Sextons Acre

"2002 Wirra Wirra Unwooded Chardonnay uses a little Viognier to magic effect. In this instance, just 5 per cent of the total boosts the aroma and adds a lovely 'apricot' note to a most attractive fresh, full bodied all-fruit chardonnay. It's screwcap sealed to preserve all that lovely fruit in tip-top condition." - *Chris Shanahan - Canberra Times 16.03.03*



### 2002 Scrubby Rise 93 Points - Adelaide Advertiser Top 100

"At first this beautiful blend seems very closed and frail, with alluring hints of pasture grass and hessian sack. But as it wakes, clean crisp apples and fresh white peach come to mind, in a long syrupy texture reminiscent of chicken stock. It's a devilishly elegant, rewarding feeling. The aftertaste is appropriately dry, with perfect mealy tannins, all in happy balance." - *Phillip White - 20.11.02*



### 2002 Hand Picked Riesling \*\*\*\*1/2 Stars

"The Hand Picked Riesling from Wirra Wirra began as a straight McLaren Vale Riesling that invariably resulted in a broader, somewhat softer and fatter wine than those from the Clare and Eden valleys. But during the 1990's, some cooler-climate material was included that contributed extra zest and vigour to the palate and the formula is now working wonders. Delightful fresh citrus fruit characters enhanced by fine floral fragrances. Just the wine for lazy lunching on a summery Sunday." - *Paddy Kendler, The Herald Sun, Food & Drink 12.11.02*



### 2002 Adelaide Hills Sauvignon Blanc 90 Points - Adelaide Advertiser Top 100

"One of the best Sauvignons from the Hills in this tricky year, when full ripeness eluded many young vineyards, this Wirra Wirra wine is showing attractive hints of flint in counterpoint to its wholesome whiff of snowpeas in the pan with butter. It's almost creamy in its smoothness, with savoury aspects that remind me of the elegant whites of Soave, near Venice. Afternoon stuff, for the verandah." - *Phillip White - 20.11.02*



### 2001 Adelaide Hills Chardonnay 92++ Points - Adelaide Advertiser Top 100

"Slightly more oaky than some of the other finalists, but still in perfectly respectable balance, this delicious Wirra Wirra wine begins to show the influence of Trotty's new(ish) MD, former Hardy's winemaker, Tim James. It's mellow, but rich, with roast cashew and prosciutto smells adding their sultry twists to its stylish fresh peach fruit. It's clean, svelte wine, finishing with appropriately adult drying tannins. Slurp city!" - *Phillip White - 20.11.02*

## Red Table Wines



### 2001 Scrubby Rise ★★★★★ Four Stars

"Young floral notes with sweet mixed berry and bubblegum highlights. Good medium-weighted palate with fine tannins and firm acidity. Bright fruit flavours dominate, overlaying good toasty oak character. Hints of spice come through on the finish." - *Winestate Magazine, September/October, 2002.*



### 2001 Church Block 93 Points Halliday's Top 100

"An illustrious blend of 50 per cent Cabernet Sauvignon, 30 per cent Shiraz and 20 per cent Merlot which spends 18 months in French oak. Strong, bright red-purple; the solid bouquet has a mix of dark berry and regional chocolate fruit, a richly textured and structured palate with abundant flavour. Keeps the faith." - *James Halliday - The Weekend Australian 23.11.02*



### 2001 McLaren Vale Grenache Shiraz ★★★★★ Four Stars

"Still quite tight on the nose with lovely spice, earth and mocha richness adding to the ripe cherry/berry fruit notes. Elegant palate with great balance and finesse. Well-weighted fruit flavours and fine-grained tannins. Sweet fruit notes on the aftertaste." - *Winestate Magazine, September/October, 2002*



### 2000 McLaren Vale Shiraz 95 Points Halliday's Top 100

"A perennial favourite that exceeded itself in 2000, not regarded as a particularly good vintage in McLaren Vale. Bright red-purple colour. The bouquet ranges through berry, earth, spice, cedar and regional chocolate, and the palate picks up all those characters. Supple and round, the mouthfeel is great, as is the overall flavour." - *James Halliday - The Weekend Australian 23.11.02*



### 2000 The Angelus 94++ Points - Adelaide Advertiser Top 100

"A more boisterous brute than the slick Mountadam, this one will ring your bells just as effectively, but you'll find yourself approaching a little more respectfully, because there's no doubt: this is a hearty Aussie red, strapping and stropy and lurching in its traces. Minty and herbaceous, with shots of menthol and wintergreen, it takes ages to settle down and show some breeding. When it does, and its more feminine side begins to show, with all that fragrant bath powder and cosmetic whoof, it's far to late to stop." - *Phillip White, 20.11.02*



### 2000 RSW 92++ Points Adelaide Advertiser Top 100

"A sweet, dense, simmering confection of mossy earth, deep blackberry tangles, and all manner of ripe-red fruits dusted in the marshmallow sugar this wine shows the soft, sweet richness of McLaren Vale at its best. The Barossa Valley cannot do this. It's lush, sweet and majestic, with extremely fine dry tannins focusing its lingering finish." - *Phillip White, 20.11.02*



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# The Reality Check on the Range - Mist Falling on Vines.

Up behind Wirra Wirra on the top of the Range in the Kuitpo area, there is a different climate to McLaren Vale even though it is only a few kilometres away. This part of the Adelaide Hills is producing some exquisite fruit in the cooler, wetter environment that is finding its way into Wirra Wirra's bottles. Nestled in a valley is Yacca Paddock Vineyards, part of the strong connection with reality maintained by acclaimed film industry couple Scott Hicks and Kerry Heysen.

According to Scott the most stable personalities in the fantasy land of Hollywood all have strong interests outside the film industry and this is why he and Kerry have maintained, against some pressure, their base in Adelaide.

"We were editing *Snow Falling on Cedars* at George Lucas's ranch, which is a virtually self contained film production village, when we visited Francis Ford Coppola's amazing vineyards and winery. We were captivated by the beauty he had been able to create and the romance and traditions of the vineyards that he has restored."

Back in Adelaide they began to look for a property on which they could build their own dream and get back to some of the lifestyle they loved so much during their early years in the Hills near Stirling. With strong ties also to the South Coast, the 120 acres at Kuitpo were ideal. With the help of viticultural guru Geoff Hardy, 65 acres of vines were planted in 2000 with Wirra Wirra taking chardonnay, sauvignon blanc, riesling and the scented Italian variety arneis. An interesting range of varieties mainly contracted to Southcorp include pinot noir, tempranillo, dolcetto, tannat, and durif. There is also some shiraz that Scott vows to keep for himself after seeing the stunning wines that have been made from Geoff Hardy's vineyard nearby.

Then of course a vineyard administration facility (or a shed) designed by Willunga wizard Jerry Keyte provides roost for visits to this idyll.

Kerry is the main practical hand in the vineyard because of her own love for the rural life and the fact that she has to be an early riser to stay in touch with film colleagues in both the US and European time zones. This gives her the afternoon to spend at the property keeping



*The Vignerons Hicks Sheltering from the Autumn Mists and Mellow Fruitfulness*

on top of the new venture.

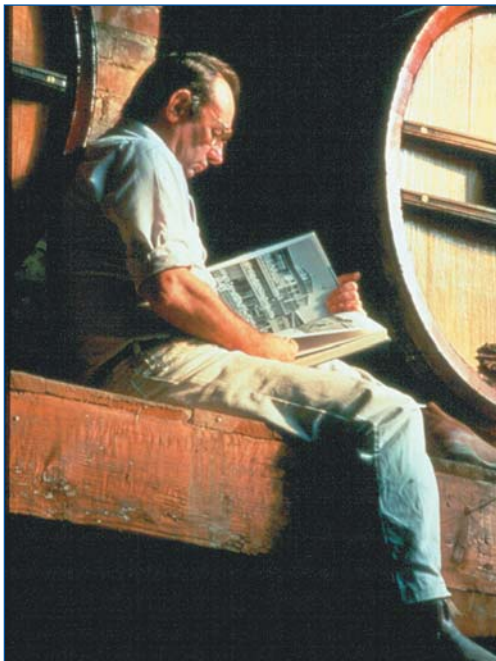
"Getting to know the local wine industry has been great. They work and play hard and have been very supportive and have never made us feel like dills when we inevitably ask naive questions," she said. "People here are not jealous about knowledge and are very generous," said Scott. "Working with Geoff Hardy and the Wirra team has been very exciting seeing how this combination of science and aesthetics works, and being connected and involved in the process."

Scott has been directing some huge budget commercials for American TV to keep in contact with different film crews, and working with Kerry on a new film project based on the book, "White Butterflies" by Australian Colin Mc Phedran about a young boy who walked from Burma to India during the war.

Scott is revelling in the new property and admits that he has just seen four seasons in sequence for the first time in 13 years. "Recently I was walking through the scrub surrounding the vines in the evening and as I came to the ridge there were kangaroos silhouetted against the setting sun, that's home, that's reality". Kerry gives a "Heysen" smile. No words are needed, the image is enough.

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## Make a September Sunday A Glorious Write-Off



Wirra Wirra will be awash with willing wordsmiths on the weekend of 20/21 September during the climax of the second South Australian Writers Festival. All the delights of Adelaide's renowned Writers Week condensed into a one-day Write-Off showcasing the State's talented local writers. Tim Flannery will give the keynote address, crusading editor Des Ryan will present a session titled SA- Murder Capital of the World with confronting journalists Peter Haran and Peter Goers on the panel, and film festival guru Katrina Sedgewick chairing a panel including Ashley Mallett, Sean Williams and Annie Fox on the topic Thinking Locally, Writing Globally. There'll be great food, book launches and entertainment from Beccy Cole. A week of workshops will culminate in the Awards Luncheon at the Cellars at which the winners of the Short Story Competition will be announced and presented with prizes sponsored generously by Chairman Trott himself. Despite flirtations with mobile phones and PDA's, Trott prefers to exercise his fine hand with a broad-nibbed fountain pen or a well sharpened HB in an elegantly phrased if somewhat meandering missive or his regular diary entries. His philosophy is that good wine inspires the writer, while fine words and sweet music can inspire the winemaker, a fine example of symbiosis. *If you wish to leap into this literary lagoon or enter the Short Story competition contact the Festival on (08) 8223 7662 or e-mail sawriters@sawriters.on.net or ask at the Cellars.*

# The Vicissitudes of Vintage 2003

There were some challenges in this vintage according to winemaker Sam Connew. Apart from lower yields, things were looking pretty good up until February but then the heavens opened and dropped 1" on the Vale causing the whites to come off in a rush. Sam decided she would rather deal with slightly under-ripe fruit than a mouldy mess.

"After the drought the vines just slurped it up and in the semillon, berries were actually popping out of the bunch and you could hear them plopping on the ground in the vineyard."

Locally sauvignon blanc had some terribly low crops, less than 1 tonne per acre, but the variety seemed OK in the Adelaide Hills. With a reasonably cool summer quality is a lot better than the quantity in most varieties.

Sam thinks that the effect of the drought has been underestimated with a cumulative lack of deep subsoil moisture giving the vines a setback that reduced crops.

"Cabernet sauvignon had very tiny berries and open bunches but the shiraz will have a lot more fruit character than last year. In fact some of the shiraz split with the rain and then started to dehydrate delivering some very high baume." Overall some very typical McLaren Vale fruit without some of the intensity of gentler years.

Some good grenache came from the Wright and Harvey vines but again with smaller berries than normal.

The vintage was handled with ease with the two new 25 tonne, sweep arm fermenters in place and the generally low volume this year.

Sam Connew also made a sweep through the export markets waving the flag at gatherings of the wealthy and winewise. Wirra Wirra featured at two exclusive fundraising dinners for the Pennsylvania Academy of Fine Arts held in a board member's \$ US15 million mansion.

"They admitted to not being big red wine drinkers, but they adored the shiraz," said Sam.

"They seem to be behind us on the curve of trends in



*The "Basket Cases" of Vintage 2003 Queue up for Hydraulic Therapy including Matthew Altallah, Paul Carpenter, Samantha Connew, Andrew Hill, Stephanie Lambert, Deborah Mackenzie, Michael Sawyer, Colin Stone, Seth Turbow, Sarah Wishney, Michael Purton and Craig Vivian.*

consumer taste and we must remember that 40% of the US population is teetotal."

In Switzerland with the Martel family, our long term agents, Sam found the Swiss to be very knowledgeable with some outlets stocking 5 vintages of the "RSW" and the taxation system making it cheaper there than it is here.

In the UK, meeting the team from new distributor Negotiants, Sam did a tasting and dinner for Hertfordshire wholesaler Andrew Darwin who made a point of how important the Wirra Wirra story was in the marketplace. It is not just a label slapped on a shipment of undistinguished bulk wine by a trader, Wirra Wirra has tradition, it has a proper winery and cellars, an interesting history and colourful and talented people. That is essential to survival in a crowded and competitive market.

## Sam Connew - Chief Squeeze

## Use It Or LOSE It. And Get In It To WIN It

We are about to go through our mailing list to make sure The Bellringer is reaching the people who really enjoy reading it, appreciate the chance to order from the special list, look forward to invitations to the legendary Bellringer Dinners and in general see themselves as members of the Wirra Wirra Tribe.

### The following will receive The Bellringer automatically:

- New subscribers (free of course) who have filled in the form at cellar door or at our retailers. (2 issues then reviewed)
- Anyone who has purchased wine through the order

form in the previous 2 years.

- **Anyone who responds to the Questionnaire attached to the order form, giving their correct Name and Address and other useful responses (4 issues and then reviewed)**

**[The first 50 individual Questionnaires returned will win a 2 pack of current release wines.]**

Names on the Mailing List who have not responded as above will be removed - without anaesthetic. They will be restored only if a special pleading of insanity is received accompanied by a valid excuse or proof of a substantial purchase of our product.

(Bellringers falling on deaf ears like pearls before swine are an anathema and a waste of occasionally good wit which otherwise could make many a silk purse and an old lady very happy. So watch it or you're OUT.)

## Vertical Reds and Mrs Wigleys Retinue



Take the lead from the Swiss and stock your cellar with multiple vintages of our flagship reds. We have raided our museum stocks to create some unique six packs featuring The Angelus from '91, '94 and '96 and the RSW's of '91, '94 and '95. Two bottles each of these outstanding wines from the great vintages. This opportunity is unlikely to

present itself again. Similarly with the queues of panting suiters that will be waiting to rush Mrs Wigley off her feet when she makes her 2003 debut in August, you had better get your orders in now so you can make sure you have some for the summer. Sam Connew says she has another blushing seductress to lead the dance of the rosés this season.

