



Diggers Bluff Wines
Digger's Note Book
Issue# 9

Winter in the Vineyard - 2010
by Tim O'Callaghan



G'day Folks,

Just a quick note from the land of Diggers Bluff.

Well we are in the heart of winter which always brings the pruning season. The weather at the moment is cold and wet which is a good thing for us because it ensures that the vines are truly dormant and hopefully will remain like that for some time yet.

Pruning is always a race against time because if we are forced to prune after bud burst the sap is flowing and all the energy the vine has stored due to good winter rains is lost to the ground. The buds are also very delicate and when wrapping down the rods from our Rod and Spur technique the buds are easily knocked off resulting in no fruit.

I have been looking through the 2010 wines while I wait for them to go through malo-lactic fermentation and I am very excited for the future of these. I have also been keeping a close eye on the **2003 Watchdog** and it is drinking beautifully right now. I think the 2003 Watchdog has reached the point now where it is starting to become a real dusty old wine so to confirm your personal taste it might be time to crack one and try it. There is still an amount of this left but not much.

2010 Lap Dog. We have moved on with the Lap Dog range due to fantastic response from sales at Little Creatures Brewery Restaurant. The new Lap Dog just keeps getting better with a nice dry finish that follows its fruity Semillon characteristics. Its' a nice easy drinker with low alcohol so it can be enjoyed bountifully but always remember to drink responsibly.

2006 Stray Dog. The Stray Dog has been full of surprises for me. First made to be an affordable "barby" red it is still well priced but is developing into a very attractive wine with subtle complexities that are marrying and softening each day. This is my favourite wine at the moment so if you have none in the cellar right now, give us a tingle.

2007 Sly Dog. This wine is also priced more than reasonably and moving well. I think that this is because of its' individuality as a Cabernet with its' fruit driven palate, without the grassy, leafy back palate which a lot of Cabernet can have. This I believe has a lot to do with the way we treat our fruit with hand picking and very soft hand pressing. I am very proud of this wine and think it is a strong part of the Diggers' line up.

2006 Top Dog. Well what else can I say - the Barossa creates awesome Shiraz. This wine is looking great - long fruity palate with firm but gentle oak which supports the fruit without overpowering it. Drinking well now and it will last.

So, as I said, we are well into pruning which is a job I did not enjoy so much in the past but now that I see the same vineyards develop and the recovery of the old vines we have saved, I have a new passion for it. Also this year straight after vintage I went on the road around Australia for 3 months promoting my wines. While doing this I did several tastings in peoples' homes and I would like to thank those people for making my job such fun because a good time was had by ALL!

So thanks guys, I will be done pruning by mid September, so I will be available up until next vintage for tastings - let me know and we will schedule it in.

Drink and Be Merry,



Tim and Suki



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