

2011

CAMYR ALLYN WINES

Dear Camyr Allyn Club Member,

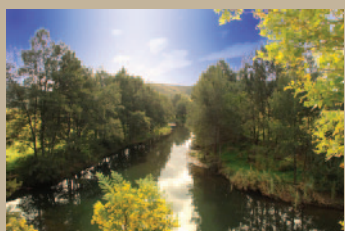
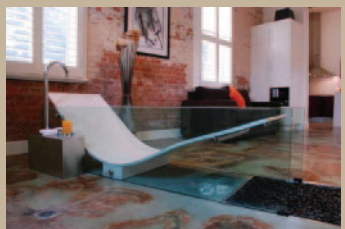
Merry Christmas from Judy, John and all the gang at Camyr Allyn Wines.

They say time goes fast when you are having fun so why did this year finish almost before it started. It will go down as a very difficult year for all of us but somehow we managed to hold our own and thanks to our loyal Club members and an increase in trade business we are just ahead on sales over 2010.

### *Vintage*

We could print last years report and just change the date. Started with a full moisture profile and great budburst but then it started raining and it has hardly stopped since. Drizzle, high humidity, high winds and even a little hail have made life difficult so far. Despite this the vines are in good order and there is only minor damage to grapes. But it's a long way to harvest and we are hoping that nature is a little kinder for the remainder of the vintage

## *Heritage* retreat



### *Christmas Special*

Judy and I understand that times are tough and we appreciate your support. Please ring us to organise your Christmas supplies and we will look after you. Twist our arm for that Christmas spirit special.

We encourage you to buy not only your wine but all your Christmas supplies from small producers and Australian made. If we don't support small businesses, in particular boutique wineries, they will not survive and we will be forced to purchase our wine from the big retailers with limited choice.

This year we have put together a Christmas wine hamper for you. It contains one each of our current range of wines Verdelho, Rose, Shiraz, Merlot, Sweet Verdelho, Sparkling White, Sparkling Rose, Port and Liqueur Verdelho. In addition it contains the following locally produced Gourmet Foods. Tar 10 Sweet Black Cherry Vinegar, Tar 10 Strawberry and Rhubarb Jam, Allyn River Olive Oil, Allyn River Olives, Middlebrook Honey. And there is a Wine Aerator and two single bottle gift bags.

The hamper is ideal to supply a range of wine and food for your Christmas guests or can be a source of gifts for those friends who are difficult to buy for. The value of this hamper is \$302 but as Club members you pay only \$250 which includes delivery.

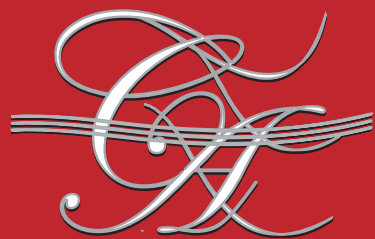
*Don't forget to ring John for a special  
Christmas deal on your wine requirements.*

0249389576 or 0417389576



Its on again!!! Every case of wine purchased in December puts you in the draw for a great two night midweek stay at the fabulous Heritage Retreat. This prize must be taken in 2012. It is for a two night mid week package. It is not available in school holidays. Take a look [www.heritagetretreat.com.au](http://www.heritagetretreat.com.au)

The prize includes a personalised tasting at a riverside BBQ on Camyr Allyn North with John and Judy and your Heritage Retreat hosts Elinor and Ron.



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### ☆ On line shop.

During December we will launch an on line shop at [www.camyrallynwinesonline.com.au](http://www.camyrallynwinesonline.com.au)

The aim of the shop is to make it easier for you to purchase your wines, gourmet foods, cloths and wine accessories from Camyr Allyn. It will virtually be the Cellar Door on your screen but without putting up with us.

The advantages of the on line shop are

- Shop from the comfort of home
- Secure on line payment with Pay pal and Card
- Case sizes 6 bottles
- Delivery by Australia Post even to PO boxes
- Back Room sales where back vintages are available by the bottle
- Bin specials



### ☆ Outlets

The number of outlets stocking Camyr Allyn Wines is growing and they are now available in Newcastle at Hotel Delany, Largs Hotel and Lambton Fridge as well as The Beauford Hotel. David Jones are difficult to deal with these days and while they still stock our wines they continually let them go out of stock but please keep asking for them. The best places in Sydney are Broadway Liquor Distributors at 96 Glebe Pit Road Glebe and Amatos at Leichhardt. Of course the easiest way is to just give us a call or soon go on the online shop.

### Short and Sweet

It's a bit hot in summer for music days but they will start up again in March. They have been very popular and well supported.

Very soon, hopefully in time for Christmas, we will be releasing a very special sparkling wine, **Blanc de Noirs**. Made by the Method Champnoise this sensational wine is one hundred percent Pinot Noir grape. It has sat on lees for almost three years. Dry and crisp it displays the delightful characters of a sparkling Pinot with subtle yeasty undertones. This wine is for the serious Sparkling White drinkers but supplies will be limited.

We wish you a Merry Christmas and a prosperous and safe New Year. Do come up and visit us at Cellar door in the New Year.

*Remember to enjoy your wine in moderation,*

*John and Judy Evers*

