



## James Haselgrove Wines

Haselgrove Vignerons Pty Ltd

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## News & Releases No. 14

### James Haselgrove Wines is back.

After a number of years away from the market the James Haselgrove Wines label is back.

The first "James Haselgrove" was the McLaren Vale Shiraz Cabernet vintage in 1979. So we thought it fitting for the rebirth that we offer a similar wine.

The first two new release wines are from the premium area of Currency Creek on the southern side of the Willunga range on Fleurieu Peninsula about 30 minutes drive from our home of McLaren Vale.

If you were a devotee of the original James Haselgrove Wines then you will be sure to enjoy these offerings which as in the past represent great value and even better drinkability.

The wines to re-launch the label are our 2005 Sauvignon Blanc and 2004 Shiraz and are now available to order for immediate delivery.

If you did not have the opportunity to experience the James Haselgrove Wines from the early eighties to the early nineties then here is a brief synopsis of those years.

*James and Nick Haselgrove marketed the range of James Haselgrove McLaren Vale and Coonawarra wines from its own vineyards, through its own cellar doors direct to the public. Wines included in the range were considered innovative in their time, such as the "Futures" style McLaren Vale Shiraz and the Botrytis sweet styles from Coonawarra. In 1993 one of Nick's crowning achievements was to be awarded BUSHING KING with the 1992 Futures Shiraz.*

*James Haselgrove - the person, has been involved in the wine, tourism and hospitality industries for more than thirty years.*

*Having worked for Mildara Wines in Coonawarra in the 70's, in 1979 he launched and managed James Haselgrove Wines, which he sold in 1992.*

*Through the later nineties he served as a Director of a well-established Adelaide restaurant and function centre, Pavilion on the Park, where he co-managed, with wife Lindy Bowman.*

*More recently he has been involved in the IT industry developing websites and web marketing packages.*

### Blackbilly finds a new home.

All the drinkers of Blackbilly will be interested to know that we have incorporated the brand into a new company backed by the McLaren Vale Tinlins Group. Nick has been appointed winemaker in that new company. Part of his role will be to develop and manage the Blackbilly Brand and take it to greater heights. Tinlins are the largest grape-growers in McLaren Vale and have extensive old mature vineyards, and including two wineries of Tinlins and Tatlins.

Nick remains a Director and Winemaker for Haselgrove Vignerons Pty Ltd, but with his new responsibilities, James will be taking on the day to day sales and marketing to ensure all our clients are kept in touch with the wines of Haselgrove Vignerons.

### New Client Service

As part of our wish to maintain service to our clients we now able supplement our own production with wines of other winemakers.

This means that the good news for all the Blackbilly fans, is that we will still be marketing the Blackbilly Wines to our client list by special arrangement with the new Blackbilly owners, and Nick of course remains the winemaker of the Blackbilly brand.

This new client facility presents us with many more opportunities to add to our range, with special offers, and access to interesting and useful wines to meet your needs.

## The new release wines in this offer.

**2004 James Haselgrove Fleurieu Shiraz** - a blend of 85% Shiraz and 15% Cabernet Sauvignon from Currency Creek with deep red colour and purple hues combining the typical Shiraz pepper and spice, subtle American oak and Cabernet character - **\$16 per bottle**.

**2005 James Haselgrove Fleurieu Sauvignon Blanc** - this classical variety also from Currency Creek is a distinctive varietal, crisp and flavoursome, exhibiting rich herbal and tropical fruit characters. Enjoy cold as an aperitif or with seafood and white meats - **\$15 per bottle**.

**2005 Blackbilly Pinot Gris** - a crisp dry white a worthy follow on from the first vintage this is a light style with a delicious fruit salad of flavours finishing with a crisp clean finish, a drink now style, try with sushi, Thai or Indian - **\$22 per bottle**.

**2003 Blackbilly Shiraz** - the third vintage of this great McLaren Vale Shiraz deep red with rich fruit flavours with a crisp acidity and cedary oak with well integrated spice and vanilla. Ideal with all full flavoured foods - **\$22 per bottle. Very limited release BUY NOW!**

**SB2 Blackbilly Sparkling Shiraz** - This is the second blend of this popular style. Made by the bottle fermentation method from a big style McLaren Vale Shiraz it has ripe and rich fruitcake aromas and chocolate complexity. It has a well balanced sweetness and acidity to ensure great drinking. An ideal aperitif or with foods from roast turkey, to duck or beef - **\$28 / btle** (packs of 6).

**Buy any unbroken case and receive your 10% case discount.**

### Other wines:

If you want good value easy drinking wines then consider our HV Range of "clean skin" wines.

With these come free labels for you to apply, or consider your own "personalised" label.

With our new association with the McLaren Vale Tinlins Group consider the various wines available in bulk, with dry whites, dry reds, port, sherry and flavoured wines. From bottles to drums, we have it all.

## Special Introductory Offer

Buy any combination of 4 Unbroken Cartons, choose from the Blackbilly, James Haselgrove or HV Clean Skins range and we'll give you **FREE, 6 introductory bottles** each of the James Haselgrove Wines Shiraz and Sauvignon Blanc. Offer available till 30/9/05 - Conditions apply.

If you need more information give me a call at **08 8332 0618 or 0418 845 576** or go to our website at [www.haselgrovevignerons.com](http://www.haselgrovevignerons.com) to download the Pricelists including the full JHW's Tinlins range.

Or email me at [james@haselgrovevignerons.com](mailto:james@haselgrovevignerons.com) for more information.

**Orders can be mailed FREE POST to**

**James Haselgrove Wines**

**Reply Paid 271 McLaren Vale SA 5171**

**Or for immediate attention FAX to 08 8332 0638**

## Join our Mailing List

Fill out the details and we'll include you on our list for new releases, special offers, bin ends and return it to us FREE POST.

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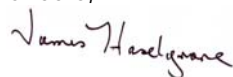
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Cheers,



**Ps - We do Corporate and Club tastings, ask how we can help you, and if you have a business ask us how you can make your wine a legitimate business tax deduction.**