



The
MARRIAGE



PRESENTS

Welcome to our much overdue newsletter..... I apologize for the lapse in communication but suffice it to say, it has been quite a year for us. Vintage 2009 presented us with just about every unpredictable event it could. We had rain in December and heat waves in January, followed by very mild conditions. Despite all of the unplanned hurdles of the vintage the fruit we picked was superb, receiving rave reviews when delivered. We again achieved the accolade of our Shiraz being selected for the 2009 Penfolds Grange. We'll see if 2010 can bring us the same success.

As you know water shortage continues to plague the agricultural industry. We as rural farmers have been given an increase in our water allocation this growing season. We have gone from 18% in 2009 to 36% this year. This still requires us to purchase additional water at additional costs with this year purchasing an extra 6ML just to aid the vines through the heat waves and general growing period. That's an exorbitant amount considering we would have an 8ML allocation for our 33 acre in a normal year, if it weren't for water shortages!

We began grafting the last 9 acres of Merlot in the vineyard in November 2008 to a new exciting clone Shiraz. The first grafting of 5 acres had a 'take' of over 95% and even had some fruit on the vines at 2009 harvest time. The remaining 4 acres were grafted in December with the goal of having it be an "A" grade block within a few years. As with the Merlot we grafted in 1999 to Shiraz (Blk 3), these blocks look to be another success story. The fruit coming off of that Block 3 is producing exceptional grade quality.

NEW RELEASE!!!!!! 2008 Paulmara Estates "The Marriage" We are so excited to announce a new label under our Paulmara Estates range. "The Marriage" is a 60% Shiraz/40% Cabernet Sauvignon blend. (The shiraz comes from our 2008 Syna.) Deep red in colour, this is an elegant full bodied wine which speaks of the essence of the regions and the varietals. Rich ripe blackberry and plum fruits from the Barossa shiraz, with a touch of blackcurrant/cassis from the Coonawarra Cabernet Sauvignon and complemented by refined, well integrated toasty, charry oak. The palate is rich, soft and virtually seamless, with neither variety overwhelming the other. Subtle oak again complements the fruit, whilst the tannins add backbone and length. *We promise you won't be disappointed.*

Wine vintage update...2004 SYNA- SOLD OUT; 2005 SYNA-70 dozen remaining.

2006 SYNA- Believe it or not we have less than 30 dozen of this stunner left. If you haven't been able to order some yet do so before it's gone!

2008 SYNA- Bottled Jan 18th. Deep red in colour, almost black, with super-ripe aromas of blackberry, blueberry and dark cherry, complemented with a dusting of chocolate, mocha and coconut as secondary characters. The palate is all ripe fruits and mocha on the nose, but has enough silky tannins that add acid to provide a substantial backbone to the finish. A fantastic follow-up to our 2006!!!

Media News.....about Georgiadis Estates Vineyard

Canberra Times 22 April 2009

"Even more accomplished is the Cellar Reserve Barossa Valley Sangiovese 2007 (release 2010), sourced from vines planted on the Kalimna Vineyard in the early 1980's and the 10-year old Georgiadis Vineyard at nearby Marananga. I have not tasted another Australian sangiovese that comes this close for quality. This is a masterpiece." Pop into the cellar door at Penfolds and try the 2006 Cellar Reserve Sangiovese. This has our fruit too and is delicious!

As some of you may know Paul left Fosters (Penfolds) in August and has since started up his own consulting business using his skills and knowledge to help growers achieve quality in their own vineyards. What a success story for them and him. If you would like to contact him directly his new email is paulgeorgiadis@bigpond.com. 2010 will be surely be a year of hurdles, changes and we hope, continued success! We'll keep you informed.

47 Park Avenue Rosslyn Park, SA 5072

Web: www.paulmara.com.au Email: pme@bigpond.net.au

Mara: 0417 895 138 Fax: (08) 83643019