

Mount Ophir Estate



Mount Ophir Estate: The Place to Stay

You'll find Mount Ophir Estate in the quiet rural district of Rutherglen in northern Victoria, Australia. The 140 acre property has 360-degree views of the surrounding area, including the Murray River Basin and the Snowy Mountains to the east.

The Estate was established in 1891 and 100 years ago was regarded as the largest state-of-the-art wine making complex in the world. Today, listed as a National Trust property and classified under Heritage Victoria, it is a functioning organic farm and tourist accommodation facility. The French provincial tower has been transformed into a 5-star suite - a spiral staircase leads to the second floor library and then up to an exclusive room for two at the top. The B&B is in the main homestead, historically called "The Bungalow" and there are two other private self-contained farm houses for your group getaway.

PRODUCTS FROM THE ESTATE: ♦ Four vintages of Organic Shiraz and our first Muscat to be released in 2006
♦ A range of wonderful estate grown flavours - jams, preserves and olives from our fully sun-ripened organic fruit. Includes our award winning Cumquat Marmalade and famous Rose Petal Jam. ♦ Emus have dotted our farm landscape for many years allowing us to produce some beautiful emu oil products. ♦ As in Provence, France, lavender grows abundantly on our hillside adding its fragrance to our handmade soaps, body and face creams.

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Wine Tasting Notes:

Historically a non-irrigated site with plenty of northerly sunshine, the "Mount Ophir" Estate grows a wonderful rich fruity vintage each season. All the berries are carefully handpicked then gently pressed to produce premium Shiraz from land that has been free of toxic chemicals and fertilisers for at least 30 years. The wine is then made with minimal preservatives to organic wine making standards from vines planted in the late 1990's.

2001
Our first vintage is drinking well after nearly 5 years cellaring. This was such a small quantity that it is not readily available for sale.

2002
Our second vintage produced from these low yielding dry land vines has resulted in a full flavoured wine with rich licorice flavours, full bodied palate and intense ripe Shiraz fruit characters to match its amazing colour. After being carefully handpicked the fruit was basket pressed before spending 5 to 6 days on skins and 6 months in oak. 14.6% alc/vol.

2003
Our third vintage of fewer than 50 dozen bottles is a powerful wine produced during a drought from very ripe grapes. After a full year in French oak the high alcohol and concentrated tannins have integrated well to produce a hearty Shiraz best suited to enjoy with richly sauced meat. For optimum indulgence this great wine should be decanted. 16.2% alc/vol.

2004
Our fourth vintage, still drought affected, produced more floral high notes in the fruit. It was lightly oaked in French oak for 6 months to produce a Shiraz similar in character and quality to its predecessors. 13.9% alc/vol.

2005
With the vines coming into their 5th vintage there has been an increase in the volume of the rich ripe fruit to 3.8 tonnes picked at 14.4% alc/vol. The unusual late summer rain plumped the berries prior to the long hot autumn ripening. Again this is a wonderful full flavoured wine with depth of colour and intense fruit characters to match. It will be bottled at the end of 2005 to be available in 2006. It is currently sitting quietly maturing in French oak!

Quality Above Quantity

Ruth Hennessy



The historic Mt Ophir Estate rises majestically above the gently rolling plains to the south-east of the small township of Rutherglen in the north east of Victoria, Australia.

Blessed with gloriously long hours of sunlight from December through to March followed by beneficial cool airflows from the nearby high country during the dormant season, Rutherglen has become one of the world's premier wine regions.

Established in 1891 by the English wine merchant, Peter Bond Burgoyne, Mt Ophir Estate became the largest state-of-the-art wine making facility in the world. "BY APPOINTMENT TO HIS MAJESTY THE KING" on a plaque, above the entrance, saluted all who entered.

The distinctive architecture of the magnificent French Provincial tower, along with the Cape Dutch cellars, are some of the estates most obvious attractions. The hand-made red brick winery buildings resemble the colours of Uluru at sunset.

Although the halcyon days when 740 acres of vines were tended by more than 30 workers to

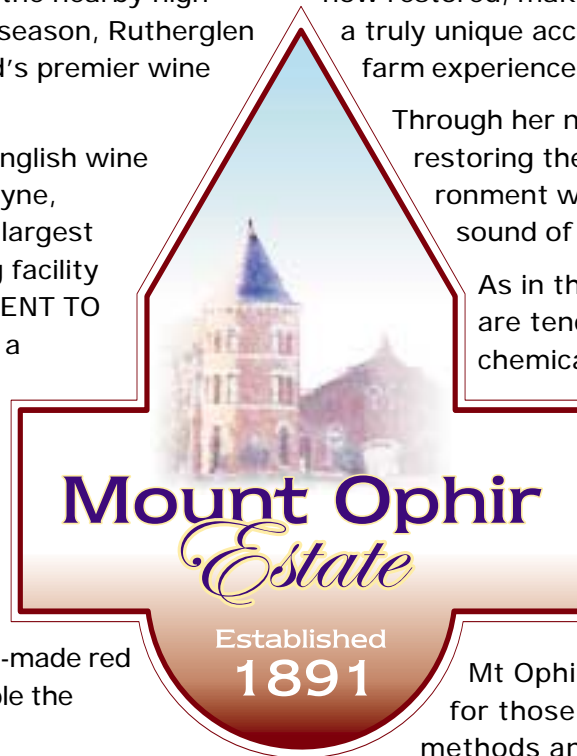
meet the demand for its generous reds and richly fortified wines are long gone, the current owner, Ruth Hennessy has revitalized the residual 140 acre estate with her vision and passion.

She has lovingly attended the replanting of 10 acres of vines, re-established gardens, and orchards, planted an olive grove together with thousands of Australian native trees to enhance remnant vegetation hundreds of years old. Along with introducing emu and deer to this magnificent landscape, original estate houses now restored, make up the complex creating a truly unique accommodation and organic farm experience.

Through her nurturing hands Ruth is restoring the natural balance to the environment where one can literally hear the sound of the grapes growing.

As in the times of yore, the vines are tended without the use of toxic chemical inputs. Quality above quantity is the philosophy behind the handmade wines produced utilising a simple basket press to ensure the fruit is not bruised.

Limited releases of the Mt Ophir Estate Shiraz are available for those who value sound production methods and the many benefits to health and social well being while not foregoing flavour.



'The wine that makes Australia famous'

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