



Christmas note 2014 – Duncan Farquhar: Phone 0438 585 148 duncan@hpinot.com

2014 has been a busy and fun year for our family a steady and productive year in the vineyard. It has been a pleasure to show many people at festivals the vertical tasting highlighting how the seasons affect style at our site. A big “hello” to new members of our mailing list who joined at Festivale or the Wagga Wagga Food and Wine Festival.



Festivals: Launceston’s Festivale in February was a lot of fun. It was a happy vibe under the elm trees. Quirky roving entertainment, a chance to catch up with old friends and enjoy a selection of Tasmania’s best. David Calvert (who tends the Harrisons wines in the winery) dropped by with wife Lorn, Harriet, Maisy, Jeremy, and Tom from London (picture below).



Join us again on March 28 2015 for the Wagga Food and Wine Festival.

Flavours: It was a pleasure on the way back to catch up with a colleague and friend Alan Sherlock as we disembarked from the Spirit of Tasmania in Melbourne. Alan has recently retired as a Chemist from the flavour house Treatt PLC. Treatt were the European agents for the company Essential Oils of Tasmania. Harrisons farm has been producing Parsley oil as a note in world flavour since 1980. Duncan worked with Alan and others at Treatt for a year in 1989.





February is harvest time for the Parsley. This shot shows the view from the vineyard of opium poppies(mauve) and parsley (yellow green -being harvested for distillation) grown on the Wagner's centre pivot circle. Mount Cameron, from the Harrisons label, is in the background.

Vintage notes will be added separately as the wines are released and we can taste them. In short though we picked flavour ripe fruit on the 17th April with strong acids and slightly less sugar than usual. The fruit was plump, fresh but ripe and clean of disease or damage. Marc is doing very well in the vineyard and it was nice to see his satisfaction at delivering high quality fruit.

Fun: Farquhar's in Wagga Wagga have had a busy year. Emily's Physiotherapy management responsibilities are expanding at the hospital and she has again enjoyed singing with "Murrumbidgee Magic" Sweet Adeline's group. Duncan finished some consulting jobs and lectured in Agricultural Finance, Agricultural Economics, Precision Agriculture and Vineyard Establishment at Charles Sturt University. The Precision Agriculture course included analysing some of the data from the clonal trial within the Harrisons vineyard. Thanks to Megan Barker for keeping these records diligently over the years. Ella and Alexander are in childcare for 2 days and are growing fast.

In October we all went down the Yangtze. Alexander found his feet aboard the "Victoria Sophia" from Chongqing to Shanghai. Ella entertained from Chengdu to Guangzhou with nursery rhymes in Mandarin. The golden Phoenix ornament is from the 3000 year old Shu culture found at the Jinsha archaeological site in Chengdu. With our new tacit and culinary appreciation of China perhaps the phoenix could do well to pick up some fine bottled sunshine on her way around.



Christmas is a time to take a break and share a bottle of wine with family and friends. If you would like some Harrisons please email duncan@hpinot.com. Merry Christmas and blessings to you.