

EcoVine EcoEsprit™



PAIKO ECO-FRIENDLY VINEYARDS TOASTING & TASTING OUR FUTURE

STEWARDS OF THE LAND

Paiko Vineyards has over 4,000 acres and adjoins the original Pine Hills Vineyard. More than 1,600 acres of Paiko has been set aside as a private flora and fauna sanctuary. This is the third Chalmers property in New South Wales and was purchased in 2000.

Paiko Creek is an ancient watercourse which has sustained native wildlife for thousands of years. It is a timeless landscape where rich red soils overlay limestone and Eucalyptus Redgums tower majestically above the water edge. To this day Paiko remains in its natural untouched state and provides a sanctuary for an astounding variety of rare Australian birds and animals. It is one of the last major breeding grounds of the magnificent Regent Parrot. Known to the locals as "smokers" on account of their swift flight patterns and vivid yellow plumage, these rare Parrots flourish in the natural sanctuary of Paiko.

The vineyard has been, and continues to be developed, on eco-friendly principles, producing grapes for the Paiko label and other major wine producers in Australia. The vineyard is situated in the Murray-Darling area of New South Wales and the Alpine Valleys area of Victoria.

Upholding a commitment to maintain the highest standards of quality, Chalmers enjoys an unsurpassed reputation for the production of quality vines.

OUR ECO WINE SELECTIONS AUSTRALIA'S TOP VINE PRODUCER Merging Visions

In 2000 Jenni and Bruce Chalmers purchased a 50% share in the family owned Boynton's Winery at Porepunka in Victoria, Australia. Established in 1989 Boynton's winery started out as a small family concern which depended principally upon cellar door sales and fruit sales.


With the Chalmers involvement, an expansion of the winery began in 2001. The first stage was the construction of a new sandstone faced winery facility. In 2003 a temperature controlled barrel hall with underground cellar for premium wine storage and sparkling wine production was added.

The third and final stage was a sandstone faced hall for bottled wine storage, linked to the winery by a tunnel. All of the stonework was done by Kel Boynton (Partner and Wine-maker who was a stonemason in a former life) using sandstone picked up by hand from the Porepunka site known as the "Hill Vineyard". Upon completion of the buildings the surroundings were landscaped, terraced with stone retaining walls, and planted with olive and citrus trees. Release of the first Paiko wines was in January of 2003.

ALTERING HISTORY

Few books have altered the course of history such as the influential thinker, scientist and writer, Rachel Carson. Her book, *Silent Spring*, published in 1962, helped awaken the public to the precious and tentative nature of our environment. Her plea for common sense resulted in a heightened appreciation and stewardship of our air, land and water. In the world of wine, a return to organic farming principles is resulting in soil that is rich with living nutrients and producing grapes bursting with natural flavor.

Discover for yourself the pleasure of drinking award-winning wines made by master wine makers using only grapes grown without synthetic or chemical fertilizers, pesticides or fungicides.

Vicky Lorelli - Founder 

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MORE ON PAIKO'S MAN



Company principal, Bruce Chalmers, has undertaken several international study tours. In addition the company has

sponsored visits to Australia by several of the leading experts in the world in the field of viticulture, which has seen the introduction of several specialized techniques to the production of grafted vines in Australia.

Chalmers states that, "In a constant search for the best available products for use in our own nursery we evaluate, through rigorous daily use, many products sourced both locally and internationally." Chalmers imports and distributes a wide range of eco-friendly nursery and vineyard-related products.

Chalmers, in 1996, commenced accreditation to the international standard I.S.O. 9002, a standard comparable to the California Certified Organic Farmers (C.C.O.F.) farming practices in the United States. This accreditation was achieved in July of 1997, Chalmers being the first vine nursery in Australia to do so. The accreditation has been continuously maintained to the present time and has recently been updated to the Australian and New Zealand Standard I.S.O. 9001...2000.

Through vertical integration within the viticulture industry, Chalmers has grown to become one of the larger independent suppliers of contract grown grapes to the Australian wine industry. Each of their vineyards is working toward I.S.O. 9002 accreditation.

Although organic growing methods are more labor intensive and costly to implement, the philosophy of the vineyards is that they are contributing, not only to the ecology and environment, but also to the wine consumer's health, in particular, to concerns about pesticide residues in wines. Many vintners believe that, in the long run, they will produce higher quality fruit and healthier wines - certainly a sound investment for us all.

For more comprehensive information on CCOF standards and certification requirements visit www.ccof.org

Our EcoVine Wine Choices

PAIKO – Murray-Darling, Victoria, South Australia. *The property is situated at the junction of the Murray River & the Paiko Creek. The vineyard utilizes eco-friendly principles, and the area supports a private reserve for native birds and animals. All of the grapes are hand-harvested. The wine has an easy-drinking style that is uniquely Australian.*

Tips in Wine Etiquette

If a friend brings a wine gift to your home for dinner, inquire whether it is a gift or a wine to be consumed that evening.

Don't wear perfume or cologne to a wine tasting or wine-oriented dinner. It may upset those who are serious about wine as fragrances can interfere with the nose characters of wine.

To hold a wine a wine glass properly, always hold it by the stem. By holding the stem, you can keep your fingertips off the bowl and not heat up the wine in the glass with your warm hands.

Having gum or breathe mints while tasting wine is a no-no because it compromises your ability to appreciate the flavors of wine or food. Of course, smoking cigarettes or cigars is seriously frowned upon.

The golden rule of wine tasting is: If you don't have anything nice to say about a wine, don't say anything at all.

"What is better than to sit at the end of the day and drink wine with friends!"

- James Joyce (1882-1941)

