

The Bloodwood Time Machine was taken to Volkswagen for repair. According to their test results this newsletter should have arrived on September 23rd...

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## Your Libra's are all about balance.

That's why they make excellent corporate wine makers. Balance is an

important (some would say THE most important) characteristic of a good wine; all the individual bits and pieces that make up a wine, melding together in harmony. Depending on the style, fruit should be in balance with the acid; the oak extract a seamless component of the overall tannin structure of the palate and the finish more peacock than tadpole tail. In short, a good wine produced from a peaceful, harmonious and graceful winery where those other people clean out the must pump sump and Cellar Rats are neither seen nor heard.

Librans can happily get along with expounding their next big idea for success (provided their sense of personal balance is not disturbed) while someone else gets their hands dirty. They are infinitely ready to appreciate and empathise with you about the great physical discomfort and sticky awkwardness you are enduring while cleaning out the press and, at a safe distance, may even hold the hose if it eases your pain. Indeed, an easel and a set of paints could seamlessly appear to diplomatically record your suffering if it helps you cope. As I say, Librans are entirely suited to corporate wine making.

However, in evolutionary terms, winemaking will continue to need the mutants amongst us if it is to progress. Fermenting Riesling on partial solids or taking a chance on *pourriture noble* when the Abbott had his back turned are acts which upset the balance of accepted wine making practice at the time. But it is tipping the balance which allows us all to progress.

Or as that well known Virgo cusping Libra Leonard Cohen has observed:

**Ring the bells that still can ring  
Forget your perfect offering**

**There is a crack in everything  
That's how the light gets in.**

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## **The Libra Offer**

Balance seems to be a bit of a theme in this newsletter but, on balance, we couldn't decide which single wine we could recommend to you so we're recommending one of each of our wines as a balanced Bloodwood sampler. You'll have every dinner party objectively covered.

- 2009 Chirac
- 2012 Riesling
- 2011 Schubert
- 2013 Chardonnay
- 2014 Big Men In Tights
- 2012 Pinot Noir
- 2009 Cabernet Franc Malbec
- 2010 Shiraz
- 2009 Cabernet Sauvignon
- 2014 Cabernet Franc
- 2009 Maurice
- 2015 Silk Purse

Normally **\$407 including freight**

On Balance for you **\$350 including freight**

Order [online](#) or "[Help me Rhonda](#)"

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## **LIBRA DINNER PARTY AT BLOODWOOD**

The symbol for Libra is the scales. Friends of that ilk are skilful and diplomatic and given scales are all about balance, peace and harmony is essential to their well being. They do however, have difficulty with decision making as they see both sides of the argument, and often identify with both.

Librans can be good at getting things done, enjoying partnership and teamwork but they will not exploit people. Their life partner is very important to them so Librans are rarely single. There is a love of beauty and luxuries and the Libras we know all have beautiful faces. So do your best to present the food beautifully (not a forte of mine) and have lots of gorgeous flowers.

Spring weather can be variable so these recipes can be served hot or warm and in some cases, cool. I have tried to include balance in cuisines, not too sweet a dessert, something light with something rich, something simple with something exotic.

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## Starters

Home made potato crisps with tamarind fig and garlic yoghurt

Serve with 2009 Chirac - order [online](#) or "[Help me Rhonda](#)"

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## Entree 1

Duck and Asparagus Sang Choi Bau

Serve with 2012 Riesling - order [online](#) or "[Help me Rhonda](#)"

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## Main

Lamb backstrap, beetroot relish, garlic spinach and roasted pumpkin with toasted hazelnuts

Serve with the newly released Bloodwood 2014 Cabernet Franc (not yet available online, so "[Help me Rhonda](#)")

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## ENTREE 2

Smoked trout and leek pastries with fennel, Belgian endive and watercress salad

Serve with salad

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## Cheese

This Australian cheddar is great with a number of reds.

Serve with Bloodwood 2009 Maurice, our special red blend - order [online](#) or "[Help me Rhonda](#)"

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## Dessert

Ricotta Panna Cotta and Rhubarb Jelly

Our rhubarb is growing well now in spring so it's a treat to use it.

Serve with Bloodwood 2013 Silk Purse (not available online, so - "[Help me Rhonda](#)")

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## Tea and Coffee

Almond halva.

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