



MULTIPLE AWARD WINNING WINERY

# WINTER CREEK GRAPEVINE

ISSUE 2

AUGUST 2010

## WHAT'S HAPPENING IN WINTER AT WINTER CREEK?

Its winter and the temperature reached a maximum of 7 degrees yesterday. Ideal pruning weather I hear you say.

We are well advanced in pruning the Smart Dyson trellised Shiraz vines. This advanced trellising of our vines doubles the pruning but gives us the desired fruit quality we demand.

Next we move onto our 80 year old Grenache vines which are much gentler on the hands as the wood is not so difficult to prune. A nice relief!

We have had good winter rains so far and with the possibility of continued spring rain, this should set us up nicely for the long hot summer ahead.

We have opened our new Cellar Door at last. It is situated in the Barossa Junction on Barossa Valley Way, between Tanunda and Nuriootpa. The process seemed to take forever but Michael our Cellar Door Guru/Sales and Marketing Manager is already developing a following with his wine knowledge and enthusiasm.

When next visiting the Barossa, do take time to drop in, there is so much to see and you can enjoy our diverse range of award winning wines. The venue is Family Friendly with a children's Kaboose and play area, car and bike museum and café.



**3 Generations of Winter Creek  
Daniel, Cooper and David Cross**

We are also pleased to announce our new releases.

- 2010 Eden Valley Riesling
- 2009 "Tiddlywinks" a late picked style Riesling Traminer.
- 2006 "Old Barossa Blend" Grenache Shiraz — 90 points James Halliday, 2 silver and 2 bronze medals.
- 2006 Barossa Shiraz — 94 points James Halliday, 2 silver and 2 bronze medals.
- 2010 "Jazzy" Ratafia Fortified Riesling.
- "The Sommelier" 25 year old Tawny.

All are available for tasting at our new Cellar Door. Now I must get back to pruning but look forward to a glass of Winter Creek Shiraz at the end of the day.

*Pam*

### SPECIAL POINTS OF INTEREST:

- Family run and operated, Winter Creek Wine is made by David, while the vineyard is maintained by Pam and their son Daniel. Pam also travels throughout South Australia distributing and selling Winter Creek
- The Winter Creek flagship Shiraz "St Urban" is named after the patron Saint of Viticulture. He is often depicted in pictures and statues holding a bunch of grapes
- Hand pruning of the vineyards can be lonely work, but magpies and other bird life keep us company during the long wet winters of the pruning season.

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## WINE VARIETY REVIEW—GRENACHE



Although it represents only 2% of plantings in Australia, Grenache is one of the most widely planted grape varieties in the world. Thought to have originated in Spain, Grenache has had a long history in Australia with some 50 year plus vineyards producing some of the greatest fruit.

Grenache is a versatile variety and is used to make both light and heavy red wines. It is widely used in the production

of Rosé due to its cherry red colour and its fragrant berry aromatics. However it can also be made into medium and full bodied reds, which have fleshy mid palates and soft tannins. While it shines as a straight varietal, with its flavours of berry fruit, cherries, earth and spice, it also blends well with Shiraz.

From a viticultural point of view, care must be taken with Grenache in the vineyard to control yield to

maintain fruit concentration. During the ripening phase, baumé levels must be watched closely to avoid unpleasantly high alcohol levels.

Grenache based wines go well with a wide range of foods, from pizza and roasted vegetables to full flavoured beef and kangaroo. They are also a great accompaniment to the classic barbeque.

## IN THE VINEYARD

March was a busy month with the picking of the grapes. In our Williamstown vineyards, the Shiraz and Grenache vines lived up to expectations.

We picked the Shiraz in early March. It was picked in the middle of the night to ensure freshness. The berries held great flavour and were picked at 14 baume.

As expected the Grenache yields

were down by 70%, but the quality of the fruit was better than expected. With cooler weather in March, the Grenache took a little longer to ripen, however flavour consistency was as good as it has ever been if not better.

Our Eden Valley Riesling was the first fruit to arrive at the Winery in February, and from the beginning exceeded our expectations for the wine. This is one to savour.

April and May saw the leaves in all vineyards change to autumn colours—our favourite season.

Currently we are in the midst of winter pruning. The Shiraz has been finished—what a relief! We are just starting on our 80 year old Grenache vineyard which is easier to prune and not as many blisters.

We are now hoping for good spring rain to set up the summer season!



Autumn in the Grenache vineyard



Pruning the Shiraz vineyard

## WINTER CREEK RECIPES

WHEN COOKING WITH WINE, THE MEAL WILL ONLY TASTE AS GOOD AS THE WINE USED. NEVER USE 'OFF' WINE OR YOUR MEAL WILL TASTE 'OFF' TOO.

### Winter Creek Chicken and Basil Wine Sauce

Serves 4.

4 chicken breast fillets

30g unsalted butter

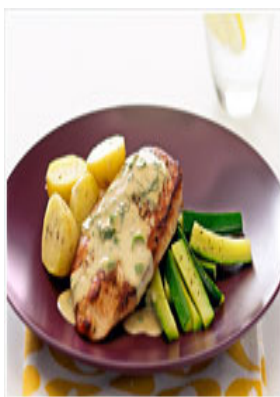
1 cup (250ml) **Winter Creek Adelaide Hills Pinot Gris**

2 green onions (shallots), chopped

½ cup (125ml) light cream

½ cup shredded basil

steamed baby potatoes, zucchini, to serve



TIP—ADD **WINTER CREEK OLD BAROSSA BLEND** TO A BOLOGNAISE MINCE SAUCE. GIVES A SLIGHTLY FRUITY FLAVOUR BUT WITH A WHITE PEPPER FINISH!

1. Cover each chicken breast with plastic wrap and lightly flatten with a rolling pin. Season well with freshly ground pepper.

2. Melt butter in a large frying pan on medium. Cook chicken breasts for 3 minutes each side, until golden and almost cooked through. Remove to a platter and keep warm.

3. Reduce heat to low and add onion. Cook for 5 minutes, stirring, until soft.

4. Increase heat to medium and add **Winter Creek Adelaide Hills Pinot Gris**. Simmer for 1 minute.

5. Stir in cream. Cook for another 3 minutes, until reduced slightly. Add basil and season.

6. Return chicken to pan for 1 minute, until heated through. Serve with potatoes and zucchini.

### Winter Creek Beef Casserole

Serves 4.

1kg chuck steak

1/3 cup seasoned plain flour

1 cup **Winter Creek Barossa Valley Shiraz**

2 tbs olive oil

1 1/4 cups beef stock

12 pickling onions, peeled

500g carrots

250g button mushrooms

400g chat potatoes, halved



1. Preheat oven to 160°C.

2. Cut steak, into 2.5cm pieces and dust flour. Heat oil in a stoveproof and ovenproof dish over medium-high heat. Cook meat in 4 batches, adding oil if needed. Remove all meat from pan

2. Increase heat to high. Add the **Winter Creek Barossa Valley Shiraz**. Bring to boil, scraping base of pan to remove sediment. Add beef stock. Bring to the boil. Remove from heat.

3. Add pickling onions, peeled, carrots, cut into 4cm pieces, mushrooms and potatoes, halved. Return the beef to the pan. Toss until combined.

4. Bake for 2 hours or until the meat is tender. Serve with crusty bread

## WHAT'S NEW AT CELLAR DOOR?



**MICHAEL  
SAWYER**  
CELLAR DOOR SALES AND  
MARKETING MANAGER

What's new at cellar door— Everything!!!! A new decade, a new beginning...

Winter Creek Wine's first commercial vintage was 2000 and wines have been available online and in retail shops, but 2010 sees us opening a cellar door to allow the public to taste what we believe are amongst

the best wines in the Barossa Region.

Built in an old locomotive goods carriage, The Winter Creek Cellar Door is open 7 days a week at the Barossa Junction... the place with the railway carriages and car museum!

My goal as Winter Creek Cellar Door manager is to not only teach people about our wines and our winemaking philosophy, but to also learn from the public and enjoy their journey alongside them.

Cellar doors should not just be a place for wine tasting, but an experience to be remembered. Often non wine drinkers and children are forgotten. Being at the Barossa Junction allows Winter Creek to display

wines in conjunction with The Junction's offerings of tea and coffee, light meals and a children's play area— making our cellar door unique within the Barossa.

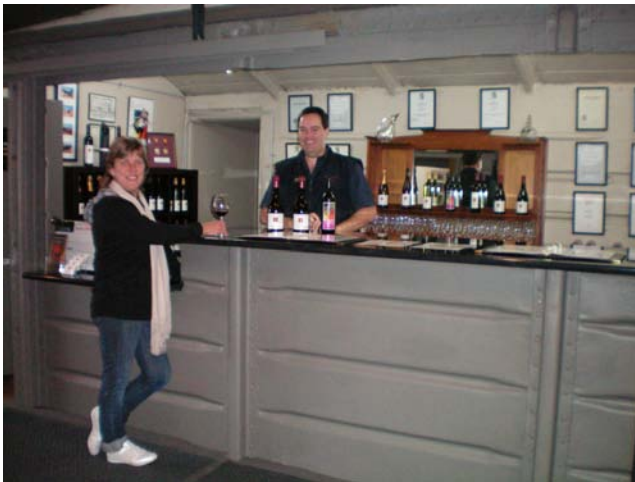
Come say hello, try our wines and enjoy the experience.

Also available at Cellar Door are locally made produce, highlighting the diversity of interests found in the Barossa.

Until next time...

*Michael.*

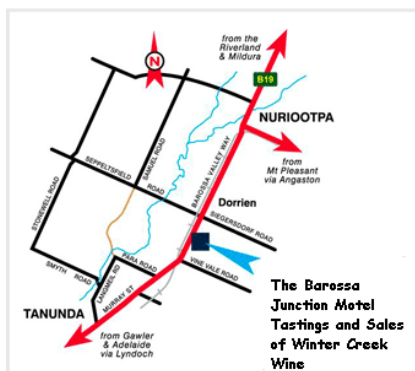
*Want to know what I did before this job?? Come and ask... most people would never guess!*



## WELCOME TO THE WINTER CREEK WINE CELLAR DOOR

Set within the ambiance of The Barossa Junction Motel, **Winter Creek Wine** offers tastings and sales of our wines of elegance and finesse.

The Barossa Junction is in the heart of the Barossa Valley, offering family accommodation in unique Heritage railway carriages (circa 1904-1930). On site activities include tennis court, indoor solar heated pool and spa, games room, BBQ area, Kidz Kaboose and a museum featuring vintage cars and motorcycles and now **Winter Creek Wine** tastings and sales



### Location

Barossa Valley Way, Tanunda

Telephone: 08 85 631 384

Facsimile: 08 85 246 384

Email:  
sales@wintercreekwine.com.au

Web:  
www.wintercreekwine.com.au

### Tastings and Sales

7 days a week—closed Christmas Day and Good Friday

10am to 5pm

Busses and Groups welcome by appointment

Interstate delivery available (international by request)