



WINTER CREEK GRAPEVINE

ISSUE 3

NOVEMBER 2010

WHAT'S HAPPENING IN WINTER AT WINTER CREEK?

Following on from the very generous winter rain, we have had continued spring downpours, topping up water levels very nicely.

There is no water like rain water and the Grenache and Shiraz are jumping out of their skins. If Mother Nature doesn't intervene negatively the Barossa, Eden Valley and Adelaide Hills should have a fantastic season.

We start shortly to raise the first of the vertical shoot positioning wires for the Shiraz. It is labour intensive but well worth the effort, resulting in a lifted and divided canopy allowing full bunch exposure to the sun and air movement.

The 2010 Grenache and Shiraz are in French Oak barrels and will be tidied up shortly with the Grenache Shiraz blending being decided upon and the potential Saint Urban Shiraz being put into new French Oak for continued maturation for the next 18 months.

Our current releases have won 21 medals between them plus other awards so you can be very confident of our continued exciting releases.



**80+ year old Grenache vine—
November 2010**



2010 Vintage—all progressing well

I love the 2010 Eden Valley Riesling to drink now or put a dozen or two away for future enjoyment—it won't disappoint. The new 2010 Adelaide Hills Sauvignon Blanc is now available. The intense aromas of passionfruit, citrus and fresh tropical fruits make your mouth water before you even sip it. This leads to a wonderful lingering and zesty palate. One to enjoy! And remember that we sold out of the 2009 six weeks after opening the cellar door. So get it early before the 2010 sells out too.

All of us at Winter Creek Wine wish you a happy and safe Christmas and Festive Season, but remember if you do drink—don't drive.

Cheers,

Pam

SPECIAL POINTS OF INTEREST:

- For the 5th year in a row, Winter Creek has taken a GOLD medal for its Vintage Fortified Shiraz in the Barossa Wine Show. This year, we topped the class.
- The 2006 'Old Barossa Blend' Grenache Shiraz has been awarded 4 medals, 4 stars in Wine State Magazine and twice has been awarded Top in its Class.
- Current releases tasting at Cellar Door have won 21 medals between them, and 6 have been awarded over 90 points by James Halliday.
- At Cellar Door, as well as great wine, you will also find homemade wine-based fudge, jams and chutneys. Barossa produce at it's best!

INSIDE THIS ISSUE:

VARIETY REVIEW 2
PINOT GRIS

IN THE VINEYARD 2

WINTER CREEK 3
RECIPES

CELLAR DOOR 4
REPORT

WINE VARIETY REVIEW—PINOT GRIS



Pinot Gris has made a rapid entry into the Australian wine scene. Being a variant of Pinot Noir, Pinot Gris originated in the Burgundian vineyards of France. However it wasn't until the vine migrated to the northern region of Alsace, that it made a name for itself. From here, it travelled across Europe to many different countries, including Italy where it is known as Pinot Grigio, and to Germany. Today, it also has a significant presence in Australia, America and New Zealand.

Gris, meaning grey in French, refers to the colour of the Pinot Gris grapes. As a result, wines made from Pinot Gris often have a slight coppery hue. They have a delicately perfumed aroma with flavours stretching from fresh pear through to tropical fruits. Pinot Gris is similar to Chardonnay in that it has good palate weight and flavour. Perhaps this is not surprising considering they both have similar lineage.

In Australia, there are two distinctively different styles of Pinot Gris. Firstly, there

is a zippy, vibrant style with lemon freshness and crisp acidity. This contrasts with a richer type that has greater body and texture. In both styles, there is often an attractive mineral element that adds complexity.

Pinot Gris is an excellent partner to food due to its good palate weight yet subtle varietal character. The fresh styles go well with oysters, shellfish, white fish and garden salads whereas the richer wines suit salmon, yabby pate and white meats.

IN THE VINEYARD

Pruning was finished just after the last newsletter in August. A huge sigh of relief to finish it for another year.

The wetter than usual winter, the best in 10 years, has given the 2011 vintage a great start. Cooler days and nights have meant that bud burst was about a week later than usual, but now that the sun has started to shine,

all is happening in the vineyard with a blaze of green as the vines shoot.

This year the Grenache is about 2 weeks ahead of the Shiraz whereas normally it is the other way around, with single flowers in compact groups already starting to form.

Like our Williamstown Shiraz and Grenache vineyards, our Adelaide

Hills Pinot Gris and Sauvignon Blanc vineyards, and the Eden Valley Riesling vineyard are all looking exceptional, and as long as we don't get extreme heat in January or February, the 2011 vintage could be one of the best.



Don't know what to give someone for Christmas...

Send a case of Winter Creek Wine.

We will deliver with a nice card, and even include an extra bottle of sparkling Chardonnay Pinot Noir from us to help them celebrate.

Call Michael at Cellar Door on 08 85631384.

Orders for Christmas delivery must be received by December 15th.

WINTER CREEK RECIPES

Winter Creek Roast Pork with Leek and Fennel

Serves 6.

- 1.5 kg boned pork shoulder
- 1 Tablespoon Fennel Seeds
- 4 stalks of rosemary, leaves picked
- 8 cloves garlic
- 1 bunch leeks
- 1 fennel bulb
- 4 bay leaves
- 1/2 bunch lemon thyme
- 50 mls Olive oil
- 500ml **Winter Creek Pinot Gris**
- 25g butter



1. Preheat oven to 200C. Clean any excess sinew from the shoulder then roll and tie with cooking twine.
2. Season the pork with sea salt and freshly ground black pepper, then roll in fennel seeds.
3. Slice leeks into 10cm batons and cut fennel into 1/2cm slices. Layer with peeled garlic on the bottom of the roasting pan and scatter with herbs.
4. Heat a large fly pan and add olive oil. Brown the pork on all sides and then place on top of vegetables and herbs in the roasting pan.
5. Pour over the **Winter Creek Pinot Gris**, cover and place in oven for 50-60 minutes or until cooked.
6. Remove pork and vegetables from pan and put aside to rest. Place roasting pan on low heat and add butter, stirring to mix in all the juices. Strain and serve with pork.

HEAT WINE, BUT DO NOT BOIL, WHEN ADDING TO MEAT DISHES. THIS HELPS KEEP THE MEAT NICE AND TENDER.

TIP—ANY LEFTOVERS OF THE POACHED FRUIT COMPOTE CAN BE SERVED COLD WITH YOGHURT FOR A GREAT BREAKFAST

Winter Creek Summer Poached Fruits

Serves 6.

- 200g dried fruit (plums, peaches, pears, and apricots)
- 100ml Brandy
- 100ml **Winter Creek Old Barossa Blend Grenache Shiraz**
- 100ml honey
- 1 orange, juiced and zested
- 1 lemon, juiced and zested
- 2 cloves
- 1/2 cinnamon stick
- 1 vanilla bean, split in half
- 50mls strong black tea



1. Place the dried fruit into a bowl and pour over the brandy. Cover and marinate overnight.
 2. Strain the fruit from the brandy and place brandy in a large saucepan with the rest of the ingredients, including the **Winter Creek Old Barossa Blend Grenache Shiraz**
 3. Simmer for 30 minutes and then strain the mix.
 4. Place the syrup back into the saucepan and add the fruit. Simmer for about 20 - 30 minutes until fruit is soft.
 5. Serve the poached fruit warm with ice-cream, cream or mascarpone and drizzle with extra syrup.
- Add pistachios for extra crunch. The fruit compote is also a perfect complement to a variety of cheeses.

CELLAR DOOR HAPPENINGS



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

Wow — who would have thought that the last 4 months would have gone so quickly. Life at cellar door has been a lot of fun, and I have met some wonderful people who make my day very enjoyable. I love the comments that we are getting regarding our cellar door and it is great to see that people are

recommending us to friends.

Six weeks after opening, we sold out of our 2009 Adelaide Hills Sauvignon Blanc. The 2010 is now available, and is as good if not better than the 2009. Get in early with your orders, as I am sure that this will sell out quickly again.

At cellar door it is always a laugh, and people always leave saying how much fun they have had—and love it when I pull out something 'special' for them to try.

Pam has worked very hard in getting our wines into bottle shops and restaurants, but there are still many wines that are only available at cellar door. Pop in and say hello—even stay the night at the Junction. They are now open Friday and Saturday nights for dinner and the menu is amazing.

Now that the weather has warmed up, it is time to start thinking about summer drinking. I have put together a wonderful summer dozen—all at a great price of course.

Am also happy to discuss anyone's Christmas and New Year needs—whether that be a case of Sparkling to start the festive season or a great Grenache blend to go with the roast pork. Give me a call at Cellar Door and I can help with your selections and arrange delivery.

Wishing you all the very best for the season.

Michael.

Don't forget about the Winter Creek Wine Club. Become a WC² member today. See www.wintercreekwine.com.au for more details.

Cellar Door Summer Special

2 bottles each of:

Sparkling Chardonnay Pinot Noir

2010 Adelaide Hills Sauvignon Blanc

2008 Adelaide Hills Pinot Gris

2009 "Tiddlywinks" Riesling Traminer

2009 Fiddlesticks Merlot

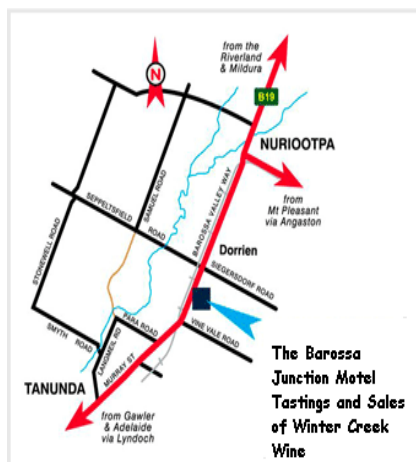
2006 Old Barossa Blend Grenache Shiraz

Value - \$219 Special Summer Price - \$175

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)