

SHOTTESBROOKE

“ONE OF THE BEST SAUVIGNON BLANCS AROUND...”

With a number of great reviews already the 2010 Sauvignon Blanc is an essential for your fridge. Herbaceous varietal aromas of nettle and faint snowpea with overtones of tropical fruit and floral notes. The flavour spectrum includes gooseberry and tropical fruits, lychees and lime. Well balanced with crisp acid and persistent finish. A delightful wine with Asian food, seafood, cheese platter or just as a palate cleanser.

Pale straw; a crisp, clean bouquet leads into an array of vibrantly juicy citrus and passionfruit flavours on the palate; has good length. 93 points, drink to 2012, James Halliday - Wine of the Week, Sept 2010.

The new wave of 2010 white wines are starting to hit the bottle shops and this is one well worth seeking out. It's a fresh and vibrant number from the Adelaide Hills with oodles of delicious citrus flavours. One of the best sauvignon blancs around for under \$20, Windsor Dobbin, Aug 2010.



VINEYARD UPDATE

During winter at Shottesbrooke we work hard in the office and vineyards laying the foundations for the new growing season. This winter two new vineyards have been added to our portfolio; we have completed the renovation of the 'Block 2' shiraz and our young French friends gently conducted the first pruning of the new 'Goose Block' cabernet, planted last November. Whilst there is great satisfaction in completing winter tasks it is spring that is so full of promise and potential as a new vintage hovers on the horizon.

As the days lengthen and the occasional sunny warm day shows its face, buds start to emerge quickly followed by leaves. What never ceases to amaze me is that the small embryonic bunches that will form this years crop are already packaged into the buds. Early spring has seen more rain than I can remember for September and already we are seeing its benefits with lush grass growing between the vines and more new buds emerging from the cordon than in past years, this will be great for Block 2.

Our job for the next seven months is to simply nurture and coax them into healthy balanced grapes for the winemakers. We achieve this by carefully combining traditional techniques with knowledge that has been developed in more than 100 years of Australian Viticultural research to give us the best possible understanding of how grape vines function in the ever changing environmental conditions.

Jodie Armstrong

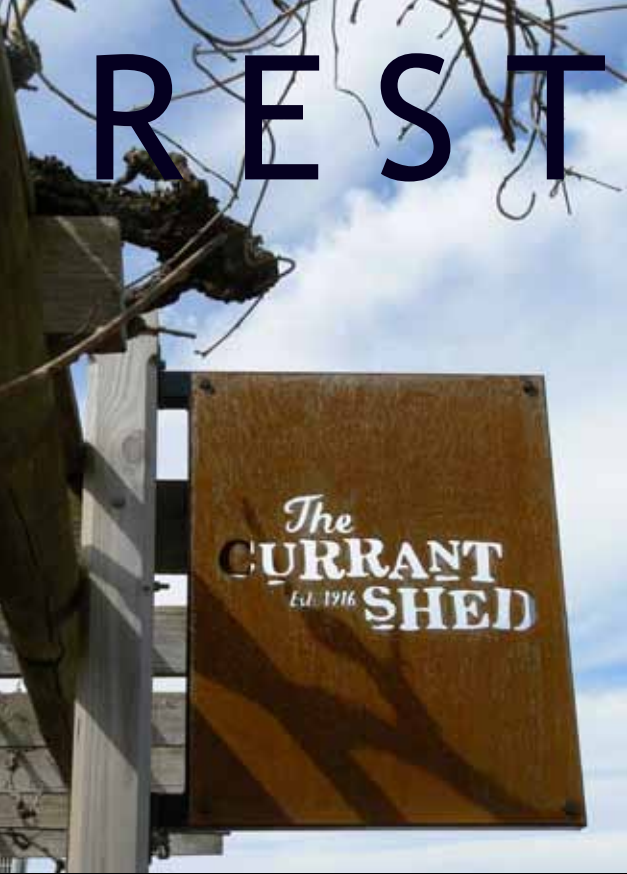
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Cellar Door OPEN 10am-4:30pm weekdays
& 11am-5pm weekends & public holidays
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RESTAURANT



The Currant Shed: a perfect match

Hamish Maguire and Emily Dowie have found the perfect accompaniment to Shottesbrooke wines: The Currant Shed restaurant.

A charming dining experience in a 1916 building, The Currant Shed is located adjacent to the Shottesbrooke estate overlooking a parcel of vines.

“We bought the place in August from the Hoffmanns who are good friends of ours,” says manager Emily. “The Shed and Shottesbrooke – it’s really a match made in heaven. The dining area has a lovely rustic ambience, so the moment you walk in, you know you’re in for a long, country lunch.”

The timber and corrugated structure dates back to 1916 when it stored dried fruit. The new owners have given it some extra style and function (including a private dining room), and hung some contemporary art by Penny Dowie, setting off the original beams and corrugated walls. An elderly grape vine shades a sunny courtyard, while the views over lime orchards, vines and paddocks have probably changed little over the decades – “And aside from giving the vines some love, that’s how they’ll stay!”

Emily is known among many South Australians as ex-front of house manager of The Star of Greece, one of the most sought after dining experiences in the state. She brings her sense of style to the interior and her love of fresh local produce to the kitchen.

Chef Kerry Oates serves up a stunning menu, including the likes of home-made pâté topped with lime aspic (the limes pulled from trees in the neighbouring orchard), blue swimmer crab risotto and warm mulberry and almond frangipane tart with mascarpone.

The Currant Shed is yet to earn any Michelin stars, but Hamish Maguire reckons there’s a better guide to gourmet dining in the region: “Most weekdays it’s full of McLaren winemakers on their lunch break!”

Plans are afoot to open a walk between The Currant Shed and Shottesbrooke estate; for now, it’s open for lunch 6 days a week, closed Wednesdays, accessed down Ingoldby Road.

Bookings recommended on weekends: call 8383 0232

TWILIGHT TASTINGS



CELLAR DOOR OPEN 2PM - 7PM

Sun Dec 26th - Thurs Dec 30th

Unarguably the busiest time at Shottesbrooke Cellar Door is between Christmas Day and New Years Eve so this year Shottesbrooke will hold TWILIGHT TASTINGS from Sunday December 26th to Thursday December 30th.

The cellar door will be open from 2pm to 7pm so Shottesbrooke will be the perfect place to head when the day cools down or for a quick predinner drink (on the way to your favourite restaurant) or the very last cellar door stop on your way home!

In any case wine by the glass and tasty Currant Shed food will be available for purchase. Chef Kerryn Oates, named Chef of the Region in 2008, will combine the best regional and seasonal produce to give you an excellent sample of what the restaurant has to offer and the Shottesbrooke courtyard and garden will be the perfect place to indulge and relax.



Twilight Tasting Menu by **The CURRANT SHED**
Est. 1916

Mixed Crostini Plate

Trio of toasts topped with local delights

Hindmarsh Valley Cumulus with Willunga Olive tapenade

Ellis Butchers smoked kangaroo with beetroot relish

Fig, Gorgonzola and Prosciutto

FOOD & WINE

Shottesbrooke in CHINA

Zitai Wines of Shenzhen is the latest company to begin distribution of the Shottesbrooke wine range, covering all of China.

Mr Luo and Ms Sun, of Zitai, met with Shottesbrooke, visiting the winery in December 2009. Hamish travelled to Shenzhen in August to meet with the entire Zitai wine team for an introduction and training program. Hamish and the wines were warmly welcomed (see right)!

Zitai will of course be distributing the flagship Eliza Shiraz (in very limited quantities) which was recently awarded a gold medal at the 2010 China National Sugar and Alcoholic Commodities Fair held in Chengdu.

Hamish looks forward to seeing more wine on the Chinese retail shelves in a return visit this November.

TRIVIA

Cheers! in Chinese means 'Drain your glass'. People in China used to expect you to drain your glass as quickly as you could. Nowadays, the Chinese Cheers! doesn't require you to drink it in one gulp... thank goodness!



REVIEW W

Eliza "A monumental wine" 2011 James Halliday Wine Companion

94 Points, 2007 Shottesbrooke Eliza Shiraz

A consistent performer, the Eliza has scored 94 points for the 2004, 2005, 2006 and now the 2007 vintage.

5 Glasses (94+) - Outstanding. Wine of the highest quality, often with a distinguished pedigree.

A monumental wine, with more of everything, chock full of dark fruit, bitter chocolate and lashes of new oak; the palate is rich, thick and unctuous, but pulls back from being heavy at the last; hedonistic pleasure for those with a penchant for big flavour.

James Halliday



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