

EASTER Break

If you are planning a getaway this Easter, McLaren Vale is the place to be! With fabulous food, great places to stay and, of course, Shottesbrooke to visit, you can be sure your weekend will be memorable.

Vintage is almost complete at Shottesbrooke and although doom and gloom has been reported by many, Shottesbrooke has a good report! Winemaker Hamish Maguire fills us in on the details below.

Chef Melanie Gowers has created another sumptuous dish for us, spice crusted beef with masala potatoes and split peas (recipe over page), which is perfectly matched to our latest release 2006 Eliza Shiraz, now available to taste and purchase at Cellar Door.

The 2006 Eliza is the 3rd consecutive release of this wine and to celebrate we have decided to release a limited quantity of vertical packs for purchase. Each pack features a bottle each of the 2004, 2005 and 2006 Eliza Shiraz.

Over the EASTER break Shottesbrooke Cellar Door will be Open on SATURDAY, SUNDAY and MONDAY 11AM – 5PM for tasting, sales and wine by the glass.

Join us for a glass of wine in our courtyard on a beautiful Autumn day, or phone ahead and book our Pickers Hut for a picnic. Our friendly Cellar Door staff will be there to take you through our wines and have a chat. Please take some time out of your busy schedule to visit us and relax and unwind in the Vale

Cheers, Alexandra, Cellar Door Manager

2009 vintage report

The Shottesbrooke vintage started on February 5th at 3 am with the picking of one half of the Chardonnay block here at McLaren Flat. This was on the 2nd last day of the heat wave and at that stage, although being a little 'hot under the collar', we were happy to be getting off the Chardonnay which had promised so much for the season.

Although there were some scary percentages thrown around post heat wave about the amount of McLaren Vale fruit that was destroyed, we estimated that we lost around 10-20% of our expected yield and that our vineyards held up better than most. This was due to row orientation, canopy management and fantastic water management via Jodie Armstrong.

Post heat wave we knew we were in for a fantastic vintage if the heat stayed away. Thankfully this occurred and the warm days and cool evenings that we endured through February and March has been ideal for grape ripening.

The Shiraz was picked through the middle of March when most in the Vale had already been harvested. Amazing black colour and deep dark fruits is the signature of a great Shiraz vintage.

The Cabernet is being picked as we speak and although low in crop (around 1.75 t/acre) it's showing intense varietal appeal and once again has no problem in staining the hands and tongue. The Merlot is still a week away.

One pick has been completed of the Adelaide Hills Sauvignon Blanc and is currently settling as juice in tank and looking exceptional. The other block is another five to eight days away.

Upon reflection the vintage has been above average with some of the best Shiraz and Cabernet parcels seen for a few years. The intake has been smooth and less frantic (especially after the 2008 record heat wave vintage) however all staff and winemakers are looking forward to some well earned time off in late April.

Hamish Maguire, Winemaker

A WORD FROM VITICULTURIST, JODIE ARMSTRONG...

As with every grape growing season there are many viticultural challenges. Dry weather conditions in Spring and early Summer meant that, like most of Australia, we had to carefully manage our water resources to ensure we could produce the high quality grapes needed in the winery.

The greatest challenge of the season occurred at the end of January when over a 13 day period we experienced 10 days above 35 degrees C. Strategic application of water resulted in healthy vines at the end of the heat wave.

In our vineyards we are pleased to report that the vines have gone on to take full advantage of the wonderful mild to warm days and cool nights that have been experienced in March and are perfect for achieving the quality desired by Shottesbrooke.



SHOTTESBROOKE

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Treat friends and family this Easter, this dish matches perfectly with the 2006 Shottesbrooke ELIZA Shiraz

SPICE CRUSTED BEEF FILLET WITH MASALA POTATOES & SPLIT PEAS

Serves 4 people



Spice mix for split peas;
1 ½ tspn ground cumin
2 tspn ground coriander
1 ½ tspn ground tumeric
Mix all dry ingredients together
and set aside until ready to use.

For the masala potatoes and split peas;
1 Tbspn olive oil
2 onions sliced thinly
1 Tbspn grated fresh ginger
2 cloves of garlic, grated
2 medium sized desiree potatoes
1 cup yellow split peas
300g tomatoes cut in quarters
8 curry leaves
1 lebanese eggplant
1 chilli or chilli powder to taste
1 large handful of baby spinach
Salt and pepper
Fresh coriander for garnish

Cut the eggplant into large cubes. Take a teaspoon of the spice mix and add dry chilli powder to taste and mix it with some olive oil to make a paste. Rub this paste over the eggplant and place in a baking dish and bake in the oven on 160°C for approx 20 mins. Spoon some of the onion/ tomato spice mix over the eggplant with a little water if needed. Cook in this liquid until softened and set aside.

Peel and cut the potatoes into large cubes and boil in water with a little salt until cooked. When cooked, strain and set aside

Soak the yellow split peas in water for approx. 1 hour before use. Then strain off the water and cover the peas with fresh water and a pinch of salt and simmer until cooked. When cooked, strain and set aside.

In a large saucepan place the olive oil and onions on a low heat to sweat the onions until they appear translucent. When softened turn the heat up slightly and add the dry spices and fry for approx 3 mins then add the ginger and garlic. Cook this mixture for a few mins then add the tomatoes and curry leaves then turn the heat down to low and cover the saucepan with a lid. Add some chilli to taste. Cook until the tomatoes start to break down and make a sauce. Add the yellow split peas and potatoes and fold through. Check for seasoning adding salt and pepper to taste. Fold in the eggplant and spinach just before serving.

For the beef;
750g beef fillet
Ground cumin
Ground coriander
Ground chilli powder
Salt and pepper

Sprinkle ground cumin, coriander and chilli powder over all sides of the beef fillet. Heat a heavy based pan on the stove with olive oil. When very hot place the fillet in the pan and sear on all sides until caramelised on all side. Place in an oven at 195°C for approx 20 mins, turning the fillet over halfway through cooking. Remove the pan from the oven and allow the meat to rest before slicing. Season with salt and pepper when sliced.

Place some of the split pea mix on the plate with a few sliced of beef and garnish with fresh coriander.



ELIZA HARRIS...Shottesbrooke history

Edward Harris was the first title holder to the land now owned by Shottesbrooke Vineyards. He purchased the land from the crown in 1847 and on his death the property was inherited by his daughter ELIZA. Our shiraz is grown on this part of the original title and in recognition of the early pioneers of our district is called 'Eliza's Vineyard'. The reserve wine is only released in years of exceptional quality and to date includes 1995, 1998, 2000, 2002, 2004, 2005 and the latest release 2006.

The Eliza vines are grown on a deep sandy loam soil of moderate fertility with minimal inputs of fertilizer and irrigation ensuring low yields of consistent high quality. Yields average 3 tonnes/acre. The winemaking uses traditional techniques in a modern facility, with rack and return and pump over cap management. A gentle air bag press and fermentation of the last few baume' of grape sugar in new American oak barrels. After racking, the wine is returned to new American oak hogsheads for maturation for up to 18 months. Our philosophy is to produce a reserve wine that is entirely reliable in style. We look for big fruit flavours supported with fresh new oak, generous extraction balanced with fruit, acid and tannin with cellaring potential of at least 10 years.



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