

Celebrate, it's Christmas!



Christmas is nearly here and Shottesbrooke is preparing for their busiest season of the year as holiday makers make their way to the beach via the McLaren Vale.

If you are in the area call into the Cellar Door and taste the latest release wines and enjoy a barbecue at the 'Pickers Hut'.

CELLAR DOOR is open Monday to Friday 10am - 4:30pm, weekends and public holidays 11am - 5pm.

LOCAL LEGEND IN THE MAKING

Melanie Gowers has spent most of her life as a McLaren Vale local however behind this down to earth and unassuming girl is an extremely successful cooking career.

Mel attended Willunga High School before getting her first taste of the hospitality industry at the iconic McLaren Vale restaurant, D'Arry's Verandah, as a 'dishie'. Various cooking roles followed and Mel attended Regency Tafe before she began her chef apprenticeship in 2001. By 2003 Mel was a qualified chef which was shortly followed by a series of high profile cooking awards. Most recently Mel was the 2007 Professional Chef Winner of the San Pellegrino Cooking Cup held in Venice.

Occasionally when Mel has the opportunity to get out of the Adelaide Convention Centre kitchen, where she is the Chef de Partie, she relaxes by gardening at Shottesbrooke. Mel says that the garden provides her with the perfect escape from the high pressure environment of a professional kitchen. The Shottesbrooke garden has never looked so good!



MEL GOWERS IN ITALY WITH HER WINNING CREW AT THE SAN PELLEGRINO COOKING CUP

When asked about where her future ambitions lie, Mel said "I want to be successful in whatever I do. I like to be able to see results and that includes in the garden!"

With Christmas just around the corner Mel has created a delicious seasonal dish for us. See recipe over page; Duck Salad with Poached Black Cherries

NEW RELEASE 2007 MERLOT

In the early 1980's we planted Merlot in the Shottesbrooke Vineyards initially to provide a blending option for Cabernet Sauvignon. We were quick to realise that with the generous climate and ideal soils of McLaren Vale that Merlot had the depth of character and varietal definition to stand alone as a 100% varietal. In 1987 Shottesbrooke released its first 100% Merlot which is now a benchmark for the variety. Cherry red in colour with a fresh vibrancy mellowing to deep red. Black cherries and mulberries on the nose complexed with some oak and spice. Medium bodied on the plate with excellent varietal expression, velvety mouthfeel with fine oak and grape tannin.

SHOTTESBROOKE

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Duck Salad with Poached Black Cherries

by Mel Gowers

The ideal alternative to the traditional Christmas turkey, this dish matches perfectly with the 2007 Shottesbrooke Merlot

Serves 4 people

Duck breast - 4 duck breasts trimmed of excess fat and set aside to cook just before serving

Salad ingredients -

1 lebanese cucumber shredded
2 spring onions finely sliced
6 leaves butter lettuce finely sliced
80g walnuts
1 bunch baby rocket

Salad dressing -

Juice of ½ a lemon
100ml olive oil
Salt and pepper
¼ bunch parsley roughly chopped

Place all ingredients in a mixing bowl and set aside until ready to serve.

For dressing add all ingredients together and whisk together. Set aside until required.

Braised duck legs

2 duck legs
2 shallots
1 clove garlic
10 sprigs thyme
5 whole white peppercorns
1 litre brown chicken stock

Pre heat oven to 120°C

Place duck legs in a casserole dish with the shallots, garlic pepper and thyme. Cover with the chicken stock, duck should be completely emersed in the liquid. Cover the dish with a lid or alfoil and place in the oven for approx. 4 hours or until the meat falls away from the bones. Remove the dish from the oven, take the legs out of the liquid and strain the liquid through a fine strainer. Set aside 150ml of the stock for the cherries and freeze the rest for future use. When the meat has cooled, remove the skin and discard. Flake the meat, removing and discarding bones. Refrigerate the meat until required for the salad.

Poached black cherries

300g pitted fresh black cherries
1 piece candied orange peel
1 cinnamon stick
½ vanilla pod
1 star anise
80g sugar
200ml water
80ml brandy
Juice of ½ small lemon

Place all of the ingredients in a saucepan except for the cherries and the lemon juice. Bring the liquid to the boil. Once boiled add cherries to the liquid and remove from heat straight away. Leave cherries to marinate in the liquid for approximately. 15 mins, after this strain the cherries from the liquid and set the fruit aside. Take the candied orange and finely dice it and set aside. Add the cinnamon stick, star anise and vanilla back to the liquid and return to the stove. Add the 150ml of reserved stock and the lemon juice and reduce the liquid by ½. When reduced and slightly thickened strain liquid back over the cherries and mix together with the orange zest. Season cherries with salt and pepper if required.. Keep at room temperature until needed.



To finish

Pre heat an oven to 190°C. Heat a heavy-based or non stick frypan until quite hot. Place the duck breasts in the pan skin side down and cook until golden brown. Turn the meat over and seal the other side. Turn the breast back on to the skin and place the meat in the oven and cook for approx. 8 mins. When cooked, remove from oven and allow to rest for 5 mins or so.

Take the salad ingredients and duck meat and place in a mixing bowl. Pour over 3-4 dessert spoons of salad dressing and toss ingredients together gently. Check seasoning and divide salad between 4 plates.

Once rested, slice the duck breast then season with salt and pepper and place one on each plate. To finish spoon around some of the cherries and their syrup and serve.

Christmas Dozen Specials

SPECIAL DOZEN #1

2 x 08 Sauvignon Blanc 1 x 06 Shiraz
2 x 08 Merlette Rose, 1 x 06 Cabernet
2 x 07 Merlot, 1 x 05 *Eliza* Shiraz
1 x 08 Chardonnay, 1 x 06 *Punch* Cabernet
1 x 05 *Proprietor* Cabernet Merlot Malbec
+ **Bonus Bernesh Bray Tawny**

\$199.00 includes freight to anywhere in Australia

SPECIAL DOZEN #2

2 x 08 Sauvignon Blanc
2 x 08 Merlette Rose
2 x 08 Chardonnay
2x 07 Merlot
2 x 06 Cabernet Sauvignon
2 x 06 Shiraz
+ **Bonus Bernesh Bray Tawny**

\$169.00 includes freight to anywhere in Australia



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BERNESH BRAY TAWNY

Shottesbrooke "Bernesh Bray" Tawny Port is named after the hundred of Bernesh & the hundred of Bray which make up the parish of Shottesbrooke in Berkshire, England. Richard Holmes, Nick Holmes' Grandfather, was the vicar of the 14th Century church from 1905 – 1926.

The grapes for this luscious dessert wine were produced on dry grown bush vine Grenache. The vineyard was planted more than fifty years ago when high quality dessert wine was the main stay of the McLaren Vale vine industry. This wine is a blend of the ten vintages from 1990 - 1999. The raisened grape, combine with the 'rancio' of barrel development and lifted spirit warmth, to deliver a luscious mouth weight but beautifully clean finish.

93 Points - Stephen Tanzer - International Wine Cellar USA , 93 Points - Robert M Parker Jr. - Wine Advocate USA