

# SHOTTESBROOKE



## LATEST RELEASE

### 2009 Adelaide Hills Sauvignon Blanc

*The climate and selected soil types found in the Adelaide Hills are producing some of the highest quality Sauvignon Blanc grapes grown in Australia due to its high rainfall and cool even ripening.*

*The vineyards from which the Shottesbrooke Sauvignon Blanc is selected from has rewarded us with fruit showing outstanding varietal character and good natural acid at harvest. At over 1200 ft above sea level, these are some of the highest vineyards in the Adelaide Hills.*

*To obtain varying degrees of ripeness and flavour profile, the fruit was picked three times over a period of 9 days in March during the cool of the night to retain freshness and natural acidity.*

*Pale straw in colour with a fresh green tinge, herbaceous varietal aromas with overtones of tropical fruit and floral notes. Harvesting at varying stages of fruit maturity has highlighted element in flavour spectrum to include gooseberry and tropical fruits, lychees and citrus. Well balanced with crisp acid and persistent finish.*

*Matches perfectly with Mel's Chicken and Leek Pie!*  
see recipe over page

Hamish Maguire, Winemaker

**NEW RELEASE REDS - 2007 CABERNET & 2007 SHIRAZ**

## VINEYARD UPDATE - JODIE ARMSTRONG...

Low winter rainfall followed by a dry spring was ideally suited to the style of our Adelaide Hills Sauvignon Blanc, the dry season meant that irrigation could be applied with precision to achieve balanced canopies and disease pressure was low. The extreme heat event in late February coincided with a stage of berry development where berries were slowly expanding; this combined with vigilant watering meant the heat wave had virtually no impact.

Ideal ripening conditions, warm days and cool nights allowed the grapes to gently approach harvest. Selecting the perfect day for harvesting is critical and we walked the vineyard often to ensure the fruit retained lively acid, yet at the same time developed the varietal characteristics we are looking for. To ensure that fruit flavour was maintained in perfect condition we rugged up and picked in the cool of the night working from midnight to dawn, when temperatures are as low as 5C, delivering precious Sauvignon Blanc grapes to the winery at the break of dawn.



## ENGINE ROOM WINES...what's the story?

"We chose the name 'Engine Room' because that's where I work as a winemaker and it's really the heart of the whole operation", says Hamish. The front label of the 2006 Engine Room Shiraz tells the story of a winemaker's day by using a range of facial images in a 1950s style. "We want to capture them with the label and the imagery and the quality of the wine without over-powering them with wine-speak," he said. "In the same way, the 2008 Chardonnay Sauvignon Semillon tells the story of the wine-makers wife - the 'Vintage Widow'." The 2008 Sauvignon Blanc Chardonnay Semillon and 2006 Shiraz are NOW AVAILABLE AT CELLAR DOOR for tasting and sales.



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[www.engine roomwines.com](http://www.engine roomwines.com)

Cellar Door OPEN 10am-4:30pm weekdays & 11am-5pm weekends & public holidays [www.shottesbrooke.com.au](http://www.shottesbrooke.com.au)

# Chicken & Leek Pie

By Mel Gowers

**Pastry**  
500g plain flour  
2 pinches salt  
2 pinches sugar  
300g room temperature butter  
180g Alexandrina Crème Fraîche

Place all dry ingredients in a mixer. Add butter and mix until it forms the consistency of breadcrumbs. Add crème fraîche. When it starts to form a dough, knead into a ball on the bench. Flatten, wrap and rest in the fridge until required.

**Filling**  
20g olive oil  
2 medium leeks, finely sliced  
2 cloves garlic, finely chopped  
120g button mushrooms, finely sliced  
600g chicken thigh, diced  
50g plain flour  
500ml chicken stock or water  
80g Alexandrina Jersey cream  
Zest of 1 lemon  
Juice of ½ lemon  
Cayenne pepper  
Fresh thyme  
Salt and pepper

## Method

Place oil in large saucepan and add sliced leeks. Cook leeks over low heat until they become transparent. Add garlic and mushrooms. Cook for a further 5 minutes. Mix flour and chicken thigh and add to the leeks and stir through, followed by the chicken stock/water. Simmer over low heat until mixture begins to thicken. Add jersey cream, lemon zest and juice. Continue to simmer until slightly thickened. Season with salt, pepper, cayenne and freshly chopped thyme. Remove from heat. Allow mixture to come to room temperature.

Preheat the oven to 180°. Roll out half the pastry to approx 5mm. Line one large pie tin (or smaller pie tins depending on your preference). Roll out the other half for the pie lids.

Spoon the filling into the pie case. Cover with the remaining pastry and gently press to seal the edges. Rest the pie/s in the fridge for 15 minutes. Place the pie/s in the oven and cook for approx 20-30 minutes depending on the size of the pie/s. For small pies, rest for 5 minutes before un moulding.

Serve with a rocket salad.



REVIEWS



## 2006 Shottesbrooke Eliza Shiraz

**94 Points, James Halliday 2010 Wine Companion**

In typical Shottesbrooke fashion, offers an alternative but utterly delicious expression of McLaren Vale fruit, with lively, spicy fruit, daubs of chocolate and licorice running through the long and vibrant palate. Drink to 2018

"A consistent performer, the Eliza has scored 94 points for the 2004, 2005 and now the 2006 vintage", WINEMAKER Hamish Maguire.

## 2007, Shottesbrooke Cabernet Sauvignon

**93 Points, James Halliday 2010 Wine Companion**

Deep crimson; pure varietal blackcurrant fruit drives the bouquet and palate; there are some of the dusty tannin of the merlot, but here the volume of the fruit sustains them. Good value. Drink to 2020

THE BIG RED WINE BOOK 2009/10 by Campbell Mattinson and Gary Walsh

**The 07 Cabernet was listed no.100 in the TOP 100 RED WINES AT \$20 OR LESS with a score of 90 Points**  
"...every wine on this list offers outstanding value for money"

**It was also listed no. 24 in the TOP 25 CABERNET SAUVIGNON AT \$20 OR LESS**

They said - We like it. It's spicy and saucy (hoisin-esque, according to Walsh) with flavours of dark chocolate, blackberry and blackcurrant. It's a wine that needs to be decanted to show its best, particularly because its tannins are leafy and firm and need some air to soften out. It has good weight and a good finish, though a slightly bitter aftertaste – for which we forgive it." DRINK 2010-2014

## 2006 Shottesbrooke Punch Cabernet Sauvignon

**93 Points, James Halliday 2010 Wine Companion**

Has very good varietal definition to both varietal and palate; black fruit with a dusting of dark chocolate runs through an even palate with excellent line and balance. Drink to 2016

## 2007 Shottesbrooke Shiraz

**91 Points, James Halliday 2010 Wine Companion**

In the elegant, medium bodied frame that is the Shottesbrooke style; black fruits, bitter chocolate and dashes of spice and licorice on the finish – even in this vintage. Drink to 2015

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...they might call you soon

Being a small boutique winery we like to keep things on a personal level. To assist us to do this we have enlisted the services of a team of professionals, called United Cellars, to call you when we are running a promotion. This is to make sure that you, as a Cellar Door Member, have the first opportunity to secure NEW RELEASES, MUSEUM WINES AND SUPER SPECIALS.

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