



newsletter

Shaw Family Vintners October 2016

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Exclusive Cellar Door Special

Welcome to our new Winemaker, Brooke Blair



Born in Mount Gambier, South Australia, Brooke studied at the University of Adelaide's Waite Campus. After university, she became the assistant winemaker at Hollick Wines for 3 vintages. She experienced a northern hemisphere vintage when she travelled to Mustiguillo Bodega, Spain where she honed her passion for wine.

In 2004 Jackson-Triggs Okanagan Estate in Canada finally drew Brooke permanently away from Australia. She started as an assistant winemaker and was promoted to winemaker in 2007. A year later she got to broaden her winemaking skills when she travelled to Chile to complete the 2008 vintage with several wineries located in the famous Maule, Curico and Colchagua Valleys.

After 11 years in Canada, Brooke decided it was time to relocate back to Australia to spend more time with family. After a brief winemaking stint at Berri Estates in the Riverland, Brooke has now joined the Shaw Family Vintners team. During her career, Brooke has been fortunate enough to be involved in numerous winemaking accolades including recently being named one of the top 30 winemakers in the world to watch by The Drinks Business.

Brooke says, "Winemaking is a balancing act between science and art. By combining the two, I try to make the best wine I can."

RMS

**6 for \$150
or
\$35 per bottle**

**End of vintage
clearance
Limited stock**



**95 POINTS JAMES HALLIDAY
SILVER : 2013 China Wine
& Spirits Awards**



Rainfall in the Vineyard

Year to date Currency Creek has received over 100 mm extra rainfall compared with the long term average. The temperature has also been about one degree cooler than average.

This extra rainfall has generally been very beneficial for our vineyards. We now have good soil moisture levels going into the drier summer months which will save irrigation resources and the extra water helps leach through salts which can build up over time in the top layers of soil profile.

We have had to limit tractor work on some soils due to water lying in the mid rows, this is so we don't compact the soil and make it harder when it dries out.

Due to the wet weather, snails have been active in the vineyard snacking on the new shoots that are trying to grow!

The lower than average temperatures has meant the growing season is a little behind average; however it's a long growing season and we expect to get some warm weather soon to even things out. So far a promising start to growing season.

Cheers,

Mark Shaw
Winery Operations | Director

One Paddock Spring Menu

Sunday Lunch Spring 2016

one paddock currency creek winery

to begin...

home made organic hummus,
tomato, goat cheese, smoked eggplant chipotle
with crispy rusks and pickle

in between...

salmon, lime and coconut soup

crispy calamari, nam jim and salad greens

main event...

middle eastern lamb and beef meatballs baked and served with tahini,
lime and flat leaf parsley on a bed of baby spinach

Falafel infused with coriander and preserved lemon
served with ginger peppered yoghurt

grilled caramelised pear, fennel and feta salad

sweet finale...

cheese platter
including a duo of cheese and condiments

and for the sweet tooth...
chocolate brownie

\$50 per person set menu

sunday grazing menu
every sunday
set menu

\$50.00 per person
bookings essential

a gradual experience of our eclectic flavours...
We look forward to sharing a new grazing experience

Cellar Door Signal Point

Museum Release



2007 Ballast Stone
Riesling
\$18 Bottle
\$168 Case

TROPHY: Champion Wine in Show 2007
Cairns Wine Show
TROPHY: Champion White Wine in Show
2007 Cairns Wine Show
GOLD: 2007 Cairns Wine Show



2006 Ballast Stone
Shiraz
\$25 Bottle
\$240 Case

GOLD: 2008 AWC Vienna International Wine
Challenge
SILVER: 2008 Wine & Spirits Asia Challenge
HIGHLY COMMENDED: 2009 Sydney
International Wine Competition
4½ STARS Wines & Spirits Magazine
September/October 2009 New Releases



2006 Ballast Stone
Cabernet Sauvignon
\$25 Bottle
\$240 Case

GOLD: 2008 AWC Vienna International Wine
Challenge - Best in Category
SILVER: 2008 Decanter World Wine Awards
BRONZE: 2008 International Wine & Spirit
Competition
BRONZE: 2008 Cairns Wine Show
BRONZE: 2008 Perth Wine Show
BRONZE: 2008 Wine & Spirits Asia
Challenge
4½ STARS Wines & Spirits Magazine

Visiting

Your recommendations and feedback are always important to us - digital sites like TripAdvisor are essential guides for future visitors. If you have visited and have something to say, hop on TripAdvisor and tell others about your experience with us.

Spring Recipe The Josephine Pinot Gris matched with Garlic mussels with tomato vinaigrette

Garlic mussels with tomato vinaigrette



Photography by Guy Bailey

INGREDIENTS

- 4 medium tomatoes, seeded, finely diced
- 2 tablespoons chopped fresh basil leaves, plus extra leaves to serve
- 1/3 cup red wine vinegar
- 2/3 cup extra virgin olive oil
- 1 brown onion, finely chopped
- 1 chorizo sausage, finely diced
- 2 garlic cloves, crushed
- 1/3 cup dry white wine
- 2kg cleaned small black mussels
- Chargrilled slices crusty Italian bread, to serve

METHOD

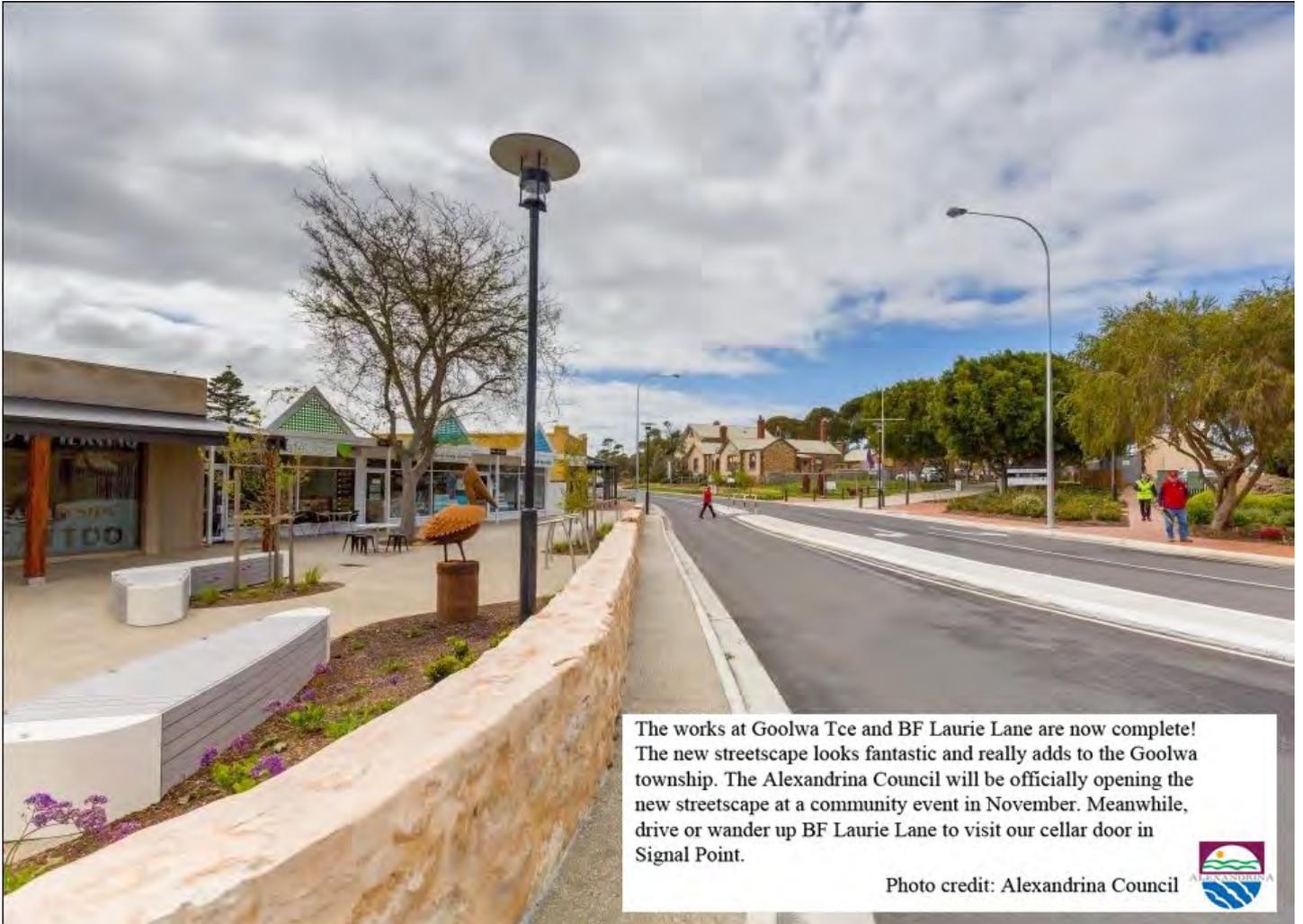
Step 1 Place tomato, basil, vinegar and 1/2 cup oil in a small bowl. Season with salt and pepper. Stir to combine.

Step 2 Heat remaining oil in a large, heavy-based saucepan over medium heat. Add onion and chorizo. Cook, stirring, for 5 minutes or until onion is soft. Add garlic. Cook for 1 minute or until fragrant. Add wine. Bring to the boil. Add mussels. Cook, covered, for 5 minutes or until mussels open (discard any mussels that don't open).

Step 3 Divide among serving bowls. Spoon over tomato mixture. Sprinkle with extra basil. Serve with bread.



BF Laurie Lane and Goolwa Terrace works complete



The works at Goolwa Tee and BF Laurie Lane are now complete! The new streetscape looks fantastic and really adds to the Goolwa township. The Alexandrina Council will be officially opening the new streetscape at a community event in November. Meanwhile, drive or wander up BF Laurie Lane to visit our cellar door in Signal Point.

Photo credit: Alexandrina Council



Wine Gift Vouchers

Just a reminder to our members that if you purchase a wine voucher as a gift, you get 25% off the voucher cost: that is, for example, you could purchase a \$100 voucher for \$75.



Follow Us



Contact Us

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