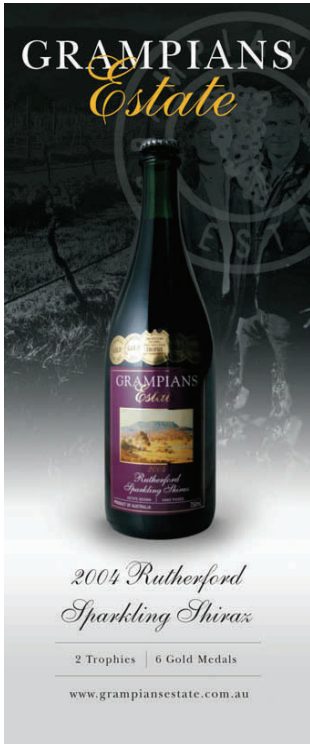


Grampians Estate News

Issue 4

June 2007



French—Australian Chamber of Commerce and Industry celebrates Rutherford Sparkling Shiraz

The 2004 Rutherford Sparkling Shiraz was one of several wines to be featured at the French-Australia Chamber's Annual Grand Banquet, held in the River Room at Crown in Melbourne in April. FACCI develops and promotes trade, commerce and investment between Australia and France.

Some 140 guests were treated to a delectable 5-course degustation dinner (see menu page 2) prepared by celebrity chefs Philippe Mouchel and Oliver Von Brunn. It was designed around the trophy winning wines from the Chamber's annual wine show, the *Concours des Vins du Victoria* held each November.

At that show, the 2004 Rutherford Sparkling Shiraz won Trophy for Best Sparkling Wine in the Show, finishing ahead of all the sparkling white wines. For the head judge Frenchman Gilles Lapallus, and his team, it must have been a brave choice given France's history with champagne. But a good choice.

Deb and Steve Unkles were on hand at the Sofitel back in November to accept the trophy of behalf of Grampians Estate.



The evening at Crown was a truly memorable occasion. The Rutherford Sparkling was served with dessert, which was a "Warm chocolate and raspberry biscuit, served with raspberry coulis and dark bitter chocolate sorbet" Once again showing the versatility of sparkling shiraz, it is a match with aperitifs, with turkey as a main, with desserts or with certain cheeses.

Friends Shiraz Release February 2008

The much awaited release of this wine will be celebrated at a special dinner in the Function Centre at the Royal Mail Hotel in Dunkeld on Saturday 23rd Feb, 2008.

Following the devastation of the Grampians bushfire, 8 wineries generously donated grapes or wine to make up a 2006 vintage. Simon Clayfield will be blending the wine to produce a shiraz, a reserve shiraz and a sparkling shiraz.

Hopefully representatives from each of the wineries can be present, they being Dalwhinnie, Shay's Flat, Cobaw Ridge, Brokenwood, Boggy Creek, Garden Gully, Dakis Vineyards, and Henty Estate.

Rooms have been booked for Friday and Saturday night—make a weekend of it. There's plenty to do; the Mt Abrupt and/or Piccaninny walks, Hamilton Art Gallery, bike riding or just relax by the pool.

Preliminary bookings welcome. Put it into the diary now! More details will appear in the November Edition of this newsletter and on the web site.

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Celebrating at Crown: Rod & Ellen Sinclair, Sarah G, Anne & Rob Beavis, Tom G, Jenny Ponsford, John and Deb Unkles, Lew Target

A new winery for Grampians Estate

Simon Clayfield has made all the Grampians Estate wines since the first vintage in 1995, the last six at his own winery, Clayfield Wines at Moyston. Unfortunately, he no longer is able to make GE wines so the 2006 Friends Shiraz series will be his last for GE.

Simon is a true professional and is very highly regarded in the industry and every-one at GE is immensely appreciative of what he has achieved with GE wines.

Tom and Don Rowe (see right) will make future vintages at Thermopylae not far from the vineyard. An outside consultant will be employed to monitor and assess vintages.

A shed suitable for a winery had been built several years ago in case of such an eventuality and wine tanks have been bought over the years. However some major equipment needed to be purchased for use in the small 2007 vintage, such as a wine press, crusher-destemmer, pump, filter and laboratory equipment.

All part-time and full-time staff who work on the farm and/or wine business have



just completed an "Introduction to Winemaking" course conducted by Chris Wells from the Ararat campus of NMIT (Australian Wine College). That's Tom, Sarah, Don, Robin and Bob.

Small vintages this year and over the next couple of years will give the new winemaking team valuable experience as the vineyard recovers.

2007 Harvest

1.25 tonnes of chardonnay were hand-picked at the end of February. It was picked early at a Baume a bit over 11 with the intention of making a sparkling white wine. One tonne of pinot was sourced from Romsey to make up the blend. The wines have been fermented and are completing malo, before heading to Blue Pyrenees Estate for secondary fermentation and the bubbles.

A couple of rows of shiraz in the 10 year old block survived the flames and produced 380 kg of fruit. A far cry from the 12t of 2005 but it's a start!

Two tonnes of high quality local shiraz from 2 wineries have been purchased to make up a reasonable sized 2007 shiraz blend. And all three samples look fantastic.

The vineyard has been replanted and the recovery is going well.

Meet the staff—Don Rowe—co-winemaker.

Don lives locally on a farm near Maroona with his wife Goldie. They have 3 children: Sarah, Georgie and Jim. Don played footy and tennis for arch rivals Tatyoon, however he does bar-rack for Geelong.

He retired from secondary school teaching last year. In his 30 years in the job he taught agriculture and sciences, and more recently he developed a vineyard and a viticulture course at the Ararat Community College. Making wine was a natural progression and Don masterminded the production of its first 4 vintages.

Don completed an Advanced Winemaking Course at NMIT (Aus College of Wine) in Ararat.

His new career involves working part-time on Thermopylae, helping develop the Grampians Estate winery, and as the local facilitator for delivering EMS (Environmental Management Systems) to local farmers.

EMS programs are implemented voluntarily and provide a mechanism for farmers to improve environmental responsibility on a catchment basis eg impacts on creeks and streams.

Grampians Estate is currently involved in the program.



Brillat savarin with pear jelly, baby salad & sourdough bread

Dessert

GE Rutherford Sp Shiraz 2004
Warm chocolate and raspberry biscuit, served with raspberry coulis and dark bitter chocolate sorbet

FACCI Grand Banquet Menu

Aperitif

The Cups Estate Pinot Rose 2006
Delatite Gewurztraminer 2006
Dominique Portet Rose 2006

Amuse-bouche

Lillydale Estate Chard'nay 2005
Pettavel Estate Riesling 2006
Seared scallops and prawns on zucchini spaghetti, polenta baked tomato and bouillabaisse dressing

Entrée

Austin's Pinot Noir 2005
Montalto Pinot Noir 2005
Pan fried Gold band snapper with potato crust, red wine beurre blanc and stuffed cherry tomato

Plat principal

Castagna Genesis Syrah 2004
Herb poached veal loin on sautéed vegetable sticks, basil potato gnocchi, oyster mushroom salad and truffled jus

Fromage

B'Darra Estate Cab Sav 2004

Wines

Some good news and some bad news. Unfortunately an export order fell through, however the order contained a small parcel of the trophy winning **2003 Streeton Reserve** and a large volume of **2003 Mafeking Shiraz**, certainly one of the best red label vintages. These wines are now available for purchase, the Streeton to Wine Club (mail order) members only.

GE wines currently for sale:

2004 Rutherford Sparkling Shiraz (2 trophies, 6 gold) A huge hit since its release last July. Still a reasonable amount left of this fantastic vintage. \$28/bottle.

2003 Streeton Reserve Shiraz (4 trophies inc Nat Wine Show, 5 gold, 95 pts James Halliday) Only 5 doz. for sale, 6 bottle boxes, \$70.

2004 Streeton Reserve Shiraz (1 silver) Elegant, fine tannins, soft, will cellar well. \$55.

2003 Mafeking Shiraz (1 trophy, 1 gold, 94 pts James Halliday) A real cracker, soft, rich, white pepper and spice. \$25.

2004 Mafeking Shiraz (1 silver, 2 bronze) A big vintage, great value wine \$20.

2004 Mafeking Gold Chardonnay (2 Bronze) A really popular wine, fresh, well balanced, peach, melon flavours, lightly oaked. \$18.

2005 Mafeking Unwooded Chardonnay (2 bronze) Continues to sell well, a very easy drinking fruit driven wine. \$15

Sheepyard Flat Port Just read the label... \$12.

The November newsletter will see the eagerly awaited release of the 2005 Streeton Reserve Shiraz, the

last before the fire. It was available for tasting at the Grampians Grape Escape and received some fantastic feedback. It will also be available in magnums (1500 ml bottles) in a display box, ideal as gifts.

Scarecrows

With the Grampians fires behind us, it was an obvious choice for one of the scarecrows... (see p4)



As far as size goes, Foxy Lady takes the cake.



Sarah's Snippets

Channel 9's Wine Me, Dine Me program visited the Grampians during summer, and featured Grampians Estate amongst its stories. Giaan Rooney (ex-Olympian) was the compere.



The show began in April and aired at 7.30 on Friday nights. The fact that Grampians Estate featured on the third, and what was to be the last episode following its axing by Eddie, is hopefully not a reflection on Giaan's co-stars or the quality of the wine.

A local group has recently launched "Beyond the Smoke", a book dedicated to all those im-

pacted by the Grampians bushfires in Jan 2006. Fantastic photos and some vivid personal stories.



Its available at local visitor information centres.

On the family front, our two children, Pollyanna (age 10) and Ford (age 8) have begun their netball and football careers with the Moyston-Willaura Pumas.



Polly won best player on debut, however it wasn't until Round 5 that her U12 team tasted victory.



Ford's debut in the U12s didn't quite match that of Tom Hawkins for Geelong, with



just one tackle and one "and I sat on one bloke Dad" to his name in the two 10 min halves. However with a few more games under his belt, his stats tally has gradually improved

Game over, its back on with the Geelong jumper with the number 29 on its back and straight to the canteen to balance the equation.

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Grampians Estate is a boutique winery selling premium shiraz and chardonnay wines. The grapes are all hand-picked and Estate grown.

Availability is primarily through mail order (Wine Club and Web) and our cellar door at Garden Gully in Great Western, however the wines are available at many local Western District restaurants, cafes and pubs..



Garden Gully Cellar Door on the Western Hwy near Great Western.

Look for the red flags.

Garden Gully News

As part of the Grampians Grape Escape Festival, Garden Gully hosted the very popular "Scarecrows in the Vineyard" Competition.

The event attracted state-wide publicity after one of the exhibits was stolen, never to be found. The Herald-Sun, Weekly Times, WinTV News and local papers all appealed for "Lizzie"'s return but she remains in hiding.

Here is 'Hunk a Spunk' (the winner) and Bart Simpson.



EVENTS

Grampians Estate has participated in many promotional events over the past 6 months. They include Federation Square Showcase Series, Wimmera Machinery Field Days, Melbourne Good Food and Wine Show and the Grampians Grape Escape Festival, our biggest and best promotional event of the year.

About 6000 people attended the event over the weekend in early May at the Halls Gap oval. Special thanks to Susie Cottle, Sara and Nick Black.



Upcoming dates for Grampians Estate

Federation Square Showcase Series for wine awards finalists. GE qualified with its Sparkling. August 1st and 2nd.

Sheepvention—August 6 and 7th in Hamilton. 30,000 visitors.

Western Victoria Wine Challenge in Ararat—October.

Friends Shiraz launch— 23rd Feb 2008 at the Royal Mail in Dunkeld

Some city stockists of Grampians Estate wines

MELBOURNE: City Wine Shop, 159 Spring St, Wine House Old and Rare Wines, 133 Queensbridge St, Southbank, and Cellarbrations, 411 Graham St, Port Melb.

SYDNEY: Town Hall Hotel Bottle Shop, 366 Darling Street, Balmain, Mosman Cellars, 514 Spit Rd., Mosman, Summer Hill Wine Shop, 7 Lackey St, Summer Hill, Beach Road Restaurant, Beach Rd, Palm Beach, Rose Bay North Cellars, 659 Old South Head Rd, Rose Bay.

GEE LONG: Bannockburn Cellars, 150 Pakington St, Geelong West.

TORQUAY: Scorched, 17 The Esplanade, Torquay. The best restaurant on the Bellarine!

Moyston—Willaura Pumas going from strength to strength

The opening of the new clubrooms at the MCG (Moyston Cricket Ground) has welcomed in a new era for the club.

Numbers for the 5 netball and 4 football teams are at capacity and success is happening on and off the field.

The football seniors won 3 of their first 4 games, and the reserves won their first game for 970 days! The pumas have "ttc" (turned the corner).

We will be releasing a Pumas Power Port for the footy club soon... as the label says

"Ideal for improving footballers' goal-kicking accuracy, netballers' shooting ability and supporters' heart rates. Drink while viewing sunsets, it makes for brighter colours."

Football/netball clubs are the heart and soul of country communities. As Tom Hafey said recently, get out there and support them.

