

Grampians Estate News

Volume I, Issue I

December 2005

Special points of interest:

- Most successful show season ever.
- Web site redesigned
- Special wine offers
- Streeton dinner at the Royal Mail Feb 25th.
- Garden Gully doing well
- Polly and Ford firing
- Still married

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Streeton Reserve Shiraz wins top trophy at National Wine Show

The 2003 Streeton Reserve continued its run of successes with its most prestigious win to date, the Shiraz Trophy—2003 and older vintages, at the National Wine Show in Canberra.

Tom and Sarah accepted the trophy at the Trophy Presentation Dinner at The Great Hall, Parliament House, Canberra on 24th November 2005.

The National Wine Show is one of Australia's premier wine shows. With an emphasis on quality, the pre-requisite for entry is that the wine has to have won a medal at another show, whereas for the shiraz class it was for gold medal winners only.

The wine elevates Grampians Estate into the category of the nation's best shiraz producers, whilst confirming the Grampians Wine Region's place as one of the premier shiraz growing regions in the country.

Simon Clayfield, Grampians Estate's winemaker, has always regarded this wine highly. Intense colour, rich in fruit flavour and a peppery perfume nose, it

was matured in a mix of French and American oak.



Drinks with Johnny...

For more information
www.grampiansestate.com.au

For show results go to Class 38 at www.rncas.org.au/WineShow/results.htm. Some great wines in the class: Penfolds 2002 RWT Shiraz (one down from Grange), Grant Burge Meshach, Geoff Merrill Reserve Shiraz.

Grampians Estate website re-launched

The web-site has had a major overhaul. Improvements include lots of photos, a news section and an ordering facility. The site has been set up with a CMS (Control Management System) that is managed by Tom so news can be updated as it happens!

Wine Club members (mailing list) will continue to receive twice a year newsletters with special offers.

The web order form reflects normal cellar door prices.

There is a small section about Thermopylae (About Us—Thermopylae) with a photo and story on the legendary sheep-dog "Billy Brownless"

So have a look!
www.grampiansestate.com.au

Local News

2005 has had its ups and downs. Much of the year has been about getting Garden Gully established as Grampians Estate's cellar door and shop-front, however the year became more difficult with the serious injury to Sarah's brother Ned, who sustained horrific injuries in a workshop explosion in April. After 4 months in hospital, Ned is home and is in reasonable shape, but still on the recovery trail.

Regarding the workforce, Bob Stapley took over managing the vineyard 12



Bribing thenext generation...

months ago and it has never looked better. At 6ft 5 he's big enough to scare away all the birds.

A 19 year old French student called Marion joined us in the winter for two months and amongst other things planted 2000 trees. Our farm worker Brett left in February, so we had Linda Nichols manage the lambing mid-year.

Will Orpwood (19 year old Pom) is here for a month, and now Robin Phillips has rejoined the team to get the average age of the staff back to half a hundred. Dads Army?

Pollyanna and Ford are

doing well at Willaura Primary, and both enjoy their sport. They are learning the highs and lows of sport as they follow the fortunes of the Cats.

The season continues a pattern which emerged around 1994 — below average winter rainfall, poor autumns but good springs. The Grampians water storages are at the lowest levels ever for this time of year at 8%.

Farm prices for wool are horrible, however prime lamb prices remain very buoyant, thus providing funds for more barrels.

We wish every-one a Happy Xmas and all the best for the New Year,

Grampians Estate Wines

Much attention has been paid to the recently released 2003 Streeton Reserve Shiraz. Indeed with 4 trophies and 5 gold medals its not hard to see why.

It's a bit expensive for some so one shouldn't ignore the 2003 Mafeking Shiraz, the same vintage as the Streeton and drinking beautifully. There's still plenty of this vintage left, which enables us to leave the recently bottled 2004 vintage to further mature.

The 2004 Unwooded Chardonnay has picked up a couple bronze medals, further enhancing what a well balanced fruity wine it is. A great summer wine and selling well.

Various vintages of the Mafeking Gold Chardonnay are being enjoyed for their subtle use of oak.

Our Sheepyard Flat Reserve Port label continues to provide some light entertainment (Drink while

viewing sunsets, it makes for brighter colours), and we're still on track to produce our first sparkling shiraz in June 2006.

SPECIAL WINE OFFER

Purchase any two boxes of shiraz and receive a box of 2004 Mafeking Unwooded Chardonnay free.

Note that Streeton Reserve boxes are 6 bottles only.

Events

FEDERATION SQUARE SHOW-CASE SERIES

Fed Square for 2 evenings each month hosts a wine region to showcase its wines. They are very popular and the Grampians Region attends annually. Well worth visiting. Watch the web site for next years dates.

GRAMPIANS GRAPE ESCAPE FESTIVAL

Held at Halls Gap, next years wine and food event is April 29th and 30th. It is the regions showcase event and well worth attending.

GARDEN GULLY XMAS IN JULY SPARKLING SHIRAZ RELEASE

Planning is underway for a major function at Garden Gully to herald the return of the Garden Gully Sparkling Shiraz. The previous owners developed a real cult following for this wine and its return is eagerly awaited.

Streeton Reserve wins 3 trophies at the inaugural Western Victorian Wine Challenge

The Western Victorian Wine Challenge was established by The Grampians Winemakers Association as an annual event to promote and celebrate the quality and variety of Western District Wines. It is open to wines sourced and sold from wineries in the Ballarat, Pyrenees, Grampians and Henty Wine Regions.

The Western Victorian Wine Challenge used an innovative judging system. Three independent judges from the wine industry se-



A big night out...

lected up to five wines from each of the six categories: Best Riesling, Best Chardonnay, Best Other White, Best Shiraz, Best Pinot and Best Other Red. A panel of 30 consumers then blind tasted the wines to select a winner from each category. A further 3 trophies were

awarded; Consumers Overall Choice, Judges Overall Choice and a Trophy for the Most Successful Region. The consumer panel was selected from local sommeliers, wine society members and inter-

ested public.

The Trophy for Most Successful Region was awarded to the Grampians Region and this was borne out during the evening by the number of trophies awarded to wineries from the district.

Grampians Estate's 2003 Streeton Reserve Shiraz was the clear winner of the event with 3 Trophies for Best Shiraz, the Judges Trophy for Best Wine as well as the Consumers Trophy for Best Wine. The latter 2 trophies carried major prizes from Grampians Event Hire and Dunkeld's famous Royal Mail Hotel.

Garden Gully News

The other big news from the Wine Challenge was Garden Gully's first Riesling under the new management winning the Riesling Trophy. The 2005 Garden Gully Riesling was hand-picked from the 40 year old vines and beat a handy field of rieslings including Seppelts Drum-bourge, Bests and Crawford River.

Garden Gully Grampians Wine and Produce has nearly been open a year now and business is improv-

ing all the time. Our wines are increasingly in demand, the cheese platter is popular and the coffee machine gets a good workout.

The 14 acre vineyard has escaped a frost this year so a big harvest is anticipated.

We are very fortunate to have great

staff, so call in and meet them—Robyn Dalkin (manager), Jane Gibson, Allan, Michaela & SueEllen. Garden Gully is situated on the Western Highway, just outside the city limits of Great Western between Ararat & Stawell.

*Garden Gully 2005 Riesling
wins Wine Challenge Riesling
Trophy*

Royal Mail Hotel Streeton Dinner—Feb 25th, 2006.

The Royal Mail Hotel in Dunkeld was a major sponsor of the Wine Challenge, sponsoring the Consumers Trophy, with part of the prize being to host a wine dinner.

We'll be matching an exquisite meal with wines



including the 2001 and 2003 Streetons, and the trophy winning Garden Gully Riesling.

The Royal Mail is renowned for its dining and accommodation, with magnificent views of Mt Sturgeon at the southern end of

the Grampians.

The cost is \$90/head so why not join us. Contact the Royal Mail for bookings.

www.royalmail.com.au

Or email us for more information on info@grampiansestate.com.au

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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 and cafes.



The Minister for Tourism, John Pandazoupoulas, with directors after declaring open Garden Gully, 17th Dec 2005.

The Cellar Door



Plenty of room inside and outside

Shiraz dinner at Scorched Restaurant in Torquay

Imagine a dinner where all the courses are accompanied by shiraz!

In September Grampians Estate was invited to be part of the Scorched monthly dinner, which this month was celebrating shiraz.

Like Garden Gully, Scorched is about to hit one year old, with two of its owners well known to locals here. Evan Milne from Pomonal, and Martina Harris from the Royal Mail, together with chef Simon have made Scorched a truly hot venue.

The menu wines, dinner and company were great and I recommend any-one visiting that area to have a meal there and say hello to our friends.

MENU

On arrival

Fox Creek Vixen Sparkling Shiraz

Quail palate with roast pork belly, fragrant nashi salad, blood pudding and Guinness veloute
 2003 Indira Shiraz (Geelong)

Globe artichoke stuffed with pistachio, macadamia and basil
 2003 Sutton Grange Fairbank Shiraz

Confit duck leg wrapped in filo on slow roasted tomato puree
 2002 Delas Freres Hermitage 'Marquis de la Tourette' (Rhône)

Pigs trotter stuffed with clove and ox cheek
 2003 Grampians Estate Streeton Reserve Shiraz

Banana and caramel with coffee zabaglione, shiraz ice-cream & white chocolate sauce
 2002 d'Arenberg fortified shiraz

A fabulous dinner. Can't say I've ever matched the Streeton with pigs trotter or ox cheek before, but there's a first for everything.

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Billy Brownless—legend