LETTER FROM SMITHY

Every year at the finish of vintage, I’m asked to reflect on the season that was and in the words of Big Kev, “I’m excited!” At this point the wines are similar in structure to some crackers I produced back in 1991 with lots of colour, tannin and acidity. Those wines lived forever, so here’s hoping!

We made our first blow at the end of February with the Riesling fruit coming into the cellar in perfect condition and it was smooth sailing right the way through. As I write this, we have just concluded the pre-bottling winemaking operations and I’m quite happily screaming it from the rooftops, THIS IS OUR BEST RIESLING EVER!!

The next through the gates was the Shiraz. We took 3 separate parcels this year and while I am yet to decide their fates, rest assured there is some great gear in there.

Cabernet and Grenache are looking very smart and I believe I may have a Parola’s in there somewhere. I don’t mean to count my chickens before they hatch, but let’s just say I broke out some new barrels this year. I even took a small parcel of these two, co-fermented them and fortified them for a tawny! Great fun!

The Malbec was a first for us here and we had a ball with it. In all my years making booze, I have never seen such a juicy grape! We got a bit clever with it and made it true to Warrabilla form, full of fresh berry flavour and loads of colour. Looking forward to seeing this wine again come Spring.

And finally we wrapped up with a stonkingly good Muscat. The sweetest we’ve made to date. But again, you guys are years away from seeing that little gem in a bottle.

Smithy.

TWO NEW CLEANSKINS

With dwindling stocks and cooler nights upon us, we thought we’d best pull our finger out and bottle some more cleanskins.

There’s a new cellar door blend of Durif, Shiraz and Cabernet from the 2016 vintage, aptly named “Smithy’s Blend” as well as an exclusive Wineclub member’s only Durif cleanskin. 100% Durif from vintages 2015/2016.

Please find an order form enclosed to ensure your winter quaffer stocks are sufficient. As always, these will be available for tasting in our cellar door.

NEW EXCLUSIVE MEMBERS ONLY CLEANSKIN
2015/2016 WINECLUB CLEANSKIN
(100% Durif)

Amazing impenetrable dark purple colour. A nose of black fruits, blueberries, cherries and a touch of vanilla stemming from the American oak.

Robust palate, gorgeous mouth feel with masses of soft tannins (you may start drooling) and of course, lovely crushed violets on the nose.

It’s another cracker.

Very limited stocks and available only to our members. Discounts do not apply.

$150 per dozen  $75 per ½ dozen

NEW CELLAR DOOR CLEANSKIN BLEND
2016 SMITHY’S BLEND DSC
(40% DURIF, 40% SHIRAZ, 20% CAB SAV)

You know a wine is pretty good when other winemakers tell you it’s “too” good for a cleanskin.

This has happened a few times with our cellar door cleanskin. So I have decided to now refer to this wine as “Smithy’s Blend”.

The DSC blend just works. Colour and tannin from the Durif, palate weight and berry fruit from the Shiraz and a subtle “herbaceousness” and perfume from the Cabernet.

$145 per dozen to non-members ($75 per half doz)
$130.50 per dozen to members ($67.50 per half doz)
**FEATURED WINE**

2015 SINGLE VINEYARD SHIRAZ

Deep, dark and impenetrable red/black colour. There is ample oak on the nose accompanied by some spicy pepper and toast, black fruits and savoury black olive. The palate weight is substantial with both oak-derived and fruit-derived tannins building the mouth-feel of this highly textural wine. Subtle spice and savoury elements add complexity to the blackberry fruit and black plums on the palate. Drink 2021.

$32.00 per bottle. Members price $28.80

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**RECIPE FROM MIKEY’S KITCHEN**

**SLOW BRAISED BEEF CHEEK**

(SERVES TWO)

Another tried and tested recipe from Mikey Stokes, our Chef extraordinaire. This particular dish was served at our Long Lunch in 2016.

- 2 whole cheeks, around 500g
- 1 onion
- 1 fennel bulb
- 2 cloves garlic
- 2 celery sticks
- 100mL Warrabilla Shiraz (or Durif)
- 100mL Warrabilla Muscat
- 100mL beef stock (make your own if you can, or a low salt bought one is ok)
- 40mL balsamic
- Handful dried raisins
- A couple of chillies
- Fresh rosemary

Go and say hello to your friendly local butcher and ask for 2 good sized beef cheeks, and ask him or her nicely to clean them up a little. Not totally denuded, some sinew and fat is desirable for a long braise.

Lightly dust the cheeks in a little seasoned flour and give a nice sear in a hot pan with a touch of olive oil. 2 minutes each side to give a little colour and seal.

Place in your favourite oven tray/braising dish/Pyrex, roughly chop onion, fennel, celery, chilli and garlic, and throw over the top. Add a couple of sprigs of rosemary, raisins, season well and work all the goodies around the cheeks. Add wine, beef stock, balsamic and Muscat. The cheeks should almost be covered.

Cover with foil and whack in a 135-140°C oven for 2.5 hours. Maybe check after an hour of cooking, the slower the better so turn the oven down if cooking too hard. Ready when the cheeks release and can be pulled apart, but don’t overdo so that they are actually falling apart.

Pour juice with onions etc into a strainer and press well into a smaller pot, reduce by 1/3 and taste for seasoning. You should have a nice balance of warmth from the chilli, aniseed from the fennel, piquancy from the vinegar, sweetness from the raisins and Muscat and fresh earthiness from the rosemary and garlic.

Gently pull the cheeks apart a little, pour the juices over the top, sprinkle with fresh chopped Italian parsley and a little lemon zest. Perfect with your favourite mash, but I prefer a nice soft polenta, and silverbeet softened in a little butter.

Oh, and a couple of glasses the new Single Vineyard Rutherglen Shiraz will wash it down nicely.
WINE STOCKS

LOW STOCK

2013 MARSANNE
Ample dried spice, toast and lemon butter are inviting on the nose with a subtle flinty quality enduring. The palate is awash with honeydew melon, lemon curd and pear, with creamy acidity driving the length of the wine. Excellent intensity of flavours and a highly textural wine that will continue to benefit from further cellaring.

$19.00 per bottle Member’s price $17.10

2015 RIESLING
Aromas of jasmine and frangipani are intermixed with marzipan on the nose followed by a minerally end note. The palate is zesty with lemon/ lime sorbet and a creamy acidity providing exceptional length. A drier style, this Riesling is perfectly balanced and has a bright future for those looking to cellar.

$19.00 per bottle Member’s price $17.10

2013 RESERVE CAB SAV
2013 what a vintage! This reserve Cab Sav is no exception. Ripe blueberries, blackberry and cherry characters are complemented by anise and black olive notes. Excellent length driven by velvety tannins and a vanilla bean characters from maturation in American oak combine to result in a full bodied, well-rounded and balanced Cab Sav.

$27.00 per bottle Member’s price $24.30

LAST VINTAGE AVAILABLE

2013 PAROLA’S ZINFANDEL
What a joy it was to come back and taste this wine. Very happy with how gracefully it is ageing; maintaining its depth of colour and a good base of tannins which remain abundant yet softened by a few years in the bottle. Choc- berry galore and still a juicy drop.

$35.00 per bottle Member’s price $31.50

Only vintage of Zinfandel left in the winery.

2005 VINTAGE PORT (100% DURIF)
Excellent depth of colour at 12 years of age. Ample dark chocolate fruit character, soft tannins and finishing dry with subtle hints of aged brandy. An excellent example of modern dry vintage fortified with the depth and structure of the classics.

$23.00 per bottle Member’s price $20.70

Only vintage fortified left in the winery. We have not made another to date.

EXPLORING OUR REGION AND BEYOND

Located just off the Hume Highway between Wangaratta and Wodonga, Chiltern is Rutherglen’s neighbour to the East. A picturesque little town, it is well-suited as a base from which to explore our region or makes a great stopover for those travelling the highway.

Chiltern is a part of the historic Indigo Shire and boasts a preserved Main Street full of original brick buildings and wooden verandahs that have inspired film makers for years.

There are some great accommodation options available and include (but are not limited to), the family and pet friendly Lake Anderson Caravan Park- set on manicured grounds right on the lake, and the impeccably appointed, recently renovated Chiltern Cottage & Indigo Suite- situated on Chiltern’s Main Street.

MANAGING YOUR MEMBERSHIP

Have you tried using Warrabilla online?
All members are registered with our website whether you joined the club online, via email or in cellar door.

If you haven’t previously, please try the following to login for your first time.

Find your membership card!
Deb sends you a new one of these every year when you pay your membership fees. On it, you will find your unique member number eg. B1234

Go to the WINECLUB MEMBERSHIP link from our homepage.

Enter username as your member number eg. B1234
Enter password as your member number eg. B1234 keeping in mind that this is case sensitive.

Once logged in, please feel free to update your email address and change your password to something more memorable.
WINERY WALKABOUT 2017
Warrabilla favourites, The Backbeat Drivers will be back again this year, as will Marg and her handicrafts and the incredible smelling, deliciously warming Boomtown BBQ cooking all things low and slow.

All festival information please refer to
winerywalkabout.com.au

SYDNEY GOOD FOOD AND WINE SHOW
We had such a great time in Melbourne last year that we thought it was time we brought Warrabilla to Sydney. Find us at stand P38.

Book your tickets at
goodfoodshow.com.au/sydney

BOATHOUSE LUNCHEON 2.0
Our 2017 May luncheon booked out in no time flat and we are extremely humbled by the support and enthusiasm of our Canberra members.

We will be returning to Canberra in August for the Tastes of Two Regions and in an effort to involve as many interested parties as possible, Andrew and Amy will be hosting an intimate “catch up” lunch at the Boathouse.

Canapes and tasting on arrival followed by a 3 course lunch paired to some Warrabilla favourites.

Price: $120 per person
Date: Saturday 12th August
Time: 12 – 3.30 pm
Limited to 46 guests.
Bookings to winery.

MELBOURNE GOOD FOOD & WINE SHOW
Andrew, Amy & Charlene will be in attendance again this year with an excellent line-up of wines on tasting. We will be at site number U26.

Book your tickets at
goodfoodshow.com.au/melbourne

MELBOURNE LUNCHEON/ DINNER
We haven’t forgotten you! While we haven’t yet booked this year’s event, we will be “working hard” after hours, searching for a venue while we’re in town for the GF&WS. Any suggestions for a restaurant are much appreciated and most welcome.

TASTES OF TWO REGIONS
We are very excited to be participating in this event for the first time in 2017. Save the date- Sunday 13th August at Pialligo Estate, ACT. A day full of exceptional wine and local produce from the King Valley and Rutherglen regions.

Please refer to
tastsoftworegions.com.au for further information