

the dirt

SUMMER 2012 ISSUE 40

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BROKENWOOD
AUSTRALIAN CRAFT AT ITS FINEST

A Year of the *Graveyard Vineyard..*



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BROKENWOOD GRAVEYARD 2011

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Brokenwood's new winemaker

Iain Riggs

It is with great pleasure that Brokenwood introduces Simon Steele as winemaker. After 10 years at the helm, PJ Charteris has decided to concentrate on his own label Charteris. We greatly appreciate PJ's efforts over the last 12 years. As far as our vineyards are concerned, it will be business as usual, with our grape sourcing staying pretty much the same. But one thing all Brokenwood winemakers do is bring their own flair and interpretation to our wine styles, so watch this space!

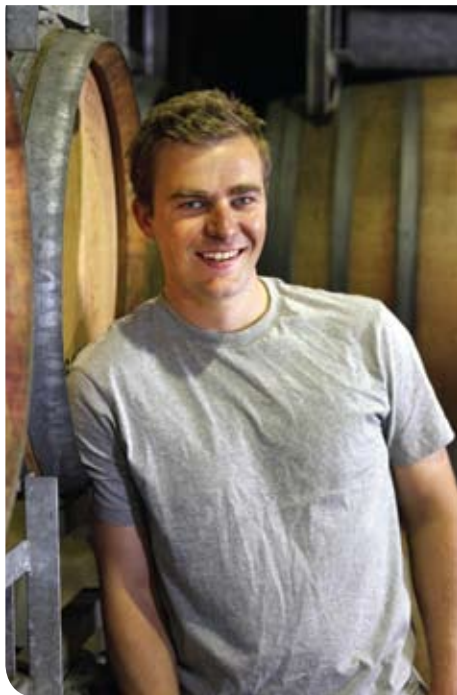
Simon actually spent his first vintage here at Brokenwood - the very hot and dry 2003 - and then went on to complete the oenology degree at Adelaide University in 2005. He'd previously graduated in 1999 with a management degree. Not one to sit still, Simon has worked in the Adelaide Hills, Clare, Margaret River and McLaren Vale and has held winemaking roles at Shadowfax (with ex-Brokenwood winemaker Matt Harrop), Chapoutier Victoria and in Spain. This last position saw Simon overseeing the crush at four wineries. Assistant Winemaker Stuart Hordern completes the team and, along with a top cellar crew, everyone is looking forward to Vintage 2012.

Looking towards vintage and as I write, in the second week November, the Hunter has just ended a hot, dry spell. This was a welcome one as there had been steady rain through October - 95 mm to be exact. This followed an unusually wet winter with the middle three months recording 233mm. We had some concern about downy mildew, but this appears to have been stopped. Crop levels vary, but there is very good vegetative growth on all varieties.

Please find enclosed some information on three whites that are perfect for the warm months ahead. The 2011 Hunter Valley Semillon and the 2011 Beechworth Pinot Gris need to be well-chilled and enjoyed with any seafood. While we're

thinking of last vintage, 2011 in the Hunter Valley was the opposite of most of those wet Australian wine regions. At one stage we were desperate for some rain, with many days above 38°C and a few hitting the mid-40s. The Semillon grapes were off early and clean. Beechworth struggled with the rain and the overall yield was down significantly, but there was a good, sound crop of Pinot Gris.

The 2006 ILR Reserve Semillon doesn't really need an introduction. 2006 marked the middle of a three-year spell of perfect vintages and now, with 5 years' bottle age, it's starting to show complex, toasty characters. Enjoy!



New winemaker Simon Steele

Meet the Club Cru



Welcome 2012, we hope you all had a wonderful festive season and managed to indulge and enjoy the simple things in life.

We are looking forward to yet another fun-filled year of events, new releases and 'making great wine and having fun' with you all, kicking off with the much anticipated 'Get Your Hands Dirty' Luncheon in February and a new event in April 'Winemaker for a Day'.

We are also very excited to announce that the current "Albert Tasting Room" is being refurbished and will be opened as a private 'Members Tasting Lounge' in early 2012. We encourage you and your guests to come in and use this area to relax and enjoy tastings of our club exclusive and new releases.

2012 Club Selections

Single Vineyard Club

Our new winemaker, Simon Steele, is working with Iain Riggs to confirm which Single Vineyard wines we will have to offer you in 2012. So far it is looking good and we look forward to releasing the list to you in late December/early January. Remember you all have the option to alter your wine selections each year, however if we don't hear from you we will substitute wines according to your 2011 choices. If you have any queries please do not hesitate to contact the Club Cru!

Also don't forget to invite a friend to join the Single Vineyard Club and be part of the fun with you in 2012. You'll receive a Hunter twin-pack which includes a bottle each of the 2010 Army Block Vineyard Semillon and 2009 Verona Vineyard Shiraz.

Cru Club

Last year we introduced some "Winemakers Choice" Cru mixed packs which most of you signed up for and have really enjoyed. The point of these packs is to enable you all to taste a selection of wines that you may not have yet tried. A great way to enjoy a Brokenwood Cellar Door tasting in the comfort of your own home. The option to purchase straight dozens of your favourites is of course still available. Forms will be sent out in the New Year so to make any alterations to your current choices be sure to fill them out and send them back to us as soon as possible. Selections from 2011 will be carried over if we do not hear from you.

For more details please contact:

Amie Potyrala

P 02 4993 1123

E members@brokenwood.com.au

Remember that as a SVC or Cru Club member you receive FREE tour-and-tastes at our winery. As the weather starts to warm, be sure to call and book in advance. We hope to see you soon.

To book call our cellar door on: P 02 4998 7559

club events

club events

A calendar of events for 2012 is being finalised, dates and locations for our lunches and dinners will be confirmed early in 2012. We had a lot of fun at our events throughout 2011 and are looking forward to seeing you all again to catch up whilst enjoying the finer things in life. Remember all Single Vineyard Club members receive one complimentary ticket to a dinner each year and Cru Club members receive one ticket at half price. Make sure you redeem yours in 2012!

Diary dates

Get Your Hands Dirty Luncheon

Saturday 25th February 2012

Winemaker for a day

Saturday 14th April 2012

Graveyard Vineyard Luncheon

Saturday 26th May 2012

Get Your Hands Dirty Luncheon



Our ever popular "Dirty Lunch" is on again. This is a chance for members to become part of the fun in the winery for a day. Grape picking, winery tour, barrel tasting, oysters, lunch and the best fun of all ... jumping into the 'red must' from our 2012 vintage! A great day not to be missed but be quick as numbers are limited.

To book please email Carlee
E carlee@brokenwood.com.au

Winemaker for a day

Make great wine and have fun



Join us at Brokenwood where our winemaker will take you through the process of making our award winning 'iconic' wine, the Graveyard Vineyard Shiraz. Test your skills and palate and compete to create your own blend of Graveyard Vineyard Shiraz. The winner with the 'best blend' receives a 6pk of their wine. Then sit back, relax and indulge in a 3 course luncheon perfectly matched with Brokenwood Wines.

Date: Saturday 14th April 2012

Time: 11am start - 4pm

Cost: \$210 p/person
(purchase a table of 8 for price of 7 @ \$1470)

Venue: Brokenwood Wines
401- 427 McDonald's Rd, POKOLBIN

Rsvp: Saturday 31st March 2012
Carlee Watson - 02 4998 7559
carlee@brokenwood.com.au



new releases

new releases

2006 ILR Reserve Semillon

Green/yellow in colour with the typical Hunter Semillon luminous background colour just starting to show. Aromas include hay/straw and some beeswax and there is some toast/honey starting on the palate. With age the lanolin/vanillin richness will build further on the back palate. This can sometimes be confused with an oak character but there's definitely no oak in these wines. Great acid balance and a long finish complete it. It's still youthful at five years on release and can be enjoyed now for its zesty fruit, but it's capable of further bottle maturation to give a rich, toasty Hunter Semillon. To summarise, it's an impressive Semillon from a top year and will reward drinking now or further cellaring.



2011 Hunter Valley Semillon

As always, a beautiful colour with luminous greens. Distinctive Hunter lemongrass/straw aromas. Sweet fruit flavours initially on the palate indicating perfect ripeness. Excellent acid structure and long flavours of lime and apple blossom. Perfect in its youth and a wine that will bottle-age gracefully.



2011 Pinot Gris

The pale yellow/green hue of this wine belies its varietal nature. Lifted floral and ester characters dominate the aroma with a background hint of musk. The palate is well balanced at 13.5% alcohol and shows good concentration of citrus and honeysuckle flavours. The subtle phenolics add length and weight providing persistence and depth to the palate. Fine acidity ensures a clean finish.



2010 Indigo Vineyard Shiraz

Excellent medium density to the colour plus youthful tints. The Beechworth region is fast becoming the new home of spicy Shiraz. These aromas have earthy/sweet fruit notes as well as a spice lift. Very good medium bodied palate with the oak very much in the background. Pepper and savoury flavours carry through to the finish. A great example of a young medium-bodied red that can be consumed now or over the medium term.

guest chef

Anthony Telford

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Sugar-cured beef, fragrant herb salad

Sugar-cured beef

300g beef tenderloin, centre cut, denuded • 1 Tbsp sesame oil • 1 star anise, smashed
½ cinnamon stick, broken • 4 black peppercorns • 4 dried chillies, roughly chopped
75ml salt-reduced or light soy sauce • 200g sugar • 10g coarse sea salt

Salad

1 small packet vermicelli rice noodles • 200g baby tatsoi leaves • ¼ bunch spearmint
¼ bunch Thai basil (bai horapa) • ¼ bunch coriander • ¼ bunch Vietnamese hot mint (daun kesum)
Crispy fried shallots

Peanut praline

150g unsalted peanuts, skinned, toasted & roughly chopped • ½ cup sugar • 3 Tbsp water

Dressing

50g palm sugar • 100ml rice wine vinegar • 1 tsp sesame oil • 1 dried chilli, finely chopped
½ cup peanut oil • Juice of 1 lime • 1 clove garlic, mashed to a paste • 1 tablespoon soy sauce

Method

For the beef: Heat sesame oil in a wok and, when smoking, add the star anise, cinnamon and black peppercorns. Stir quickly and remove from the heat and set aside to cool. Mix all other beef-curing ingredients together, stir in the spiced sesame oil, add the beef, then pour into a plastic bag. Squeeze out all the air, tie and place in the fridge for 24 hours, turning when in the mood. When ready, remove bag, wash beef under cold water, roll in a towel to dry, then wrap in cling-wrap to hold shape. Ready for use.

For the salad: Soak the noodles in boiling water until soft and transparent, drain and cool under cold running water. Drain and set aside. Pick all herbs and keep refrigerated until needed.

For the praline: lightly grease a tray, place peanuts on this. Make a caramel with the sugar and the water, pour over the nuts. Leave to cool, break into pieces and crush in a food processor. Keep in an air-tight container until needed.

For the dressing: Heat palm sugar and rice wine vinegar in a small saucepan until the sugar has dissolved. Remove from heat, cool slightly then stir in all other ingredients. Set aside until needed.

To serve: Slice beef, then mix in a bowl with herbs, tatsoi, praline & crispy fried shallots. Add dressing and mix, then place over fresh vermicelli noodles.

brokenwood wines pty ltd

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