



BUDBURST 2011

Just as we have put the final touches on our 2010 vintage and our white from 2011, Budburst this month signals the first stage of the 2012 harvest. We are very excited about our new wines that have been bottled; and while the Pinot Grigio is ready for drinking now the reds will have some bottle maturation before release. Finally in bottle are the sangiovese, nebbiolo, some new blends and a reserve range. We will keep you posted.



Preparation for bottling is the final intervention for the wine maker, before it is left for the wine to work its magic.

Each barrel needs tasting; decisions made where its final home will lie. With our 2010 Shiraz some barrels were added to our new blend Quattro Vini (due for release later this year), some particularly special barrels are destined for our single vineyard reserve (and are still aging in the barrel) and the remainder for the Waywood Shiraz 2010.

Once the composition of each wine decided it is off to the bottling line. It is so rewarding to see those last few years of work presented with new labels, boxes and bottles. How the final product looks does take time, liaising with designers for labels and other dry goods, decision whether cork or stelvin seal (both have their pros and cons) and bottles.

The final image greatly influences the consumers and their choices, while it would be great to think that any packaging would sell a premium product, in this competitive market the wine unfortunately is only part of the story.

*Cheers,
Andrew & Lisa*

TEMPRANILLO 2008

The National Wine Centre recently chose the Waywood Wines Tempranillo 2008 for their wine blogger competition. In which 24 "would be" wine reviewers from the general public were judged on their critique of our latest release red.

For these reviews go to:
www.facebook.com/note.php?note_id=263261647029675
(Will need to have a Facebook login for this)

And while you are there check out our updated Facebook page:
www.facebook.com/WayWoodWines (But not for ours!)

Our 2008 tempranillo demonstrates vintage variation, with the warmer year producing a more quaffable wine than the 2007.

A perfect food match as we discovered this week is the recipe below. The soft rounded fruit in this wine brings a new dimension to the earthy mushroom and tangy goats cheese flavours.

Mushroom & goats cheese pasta (serves 2 or 3)

- A couple of tablespoons of butter (or olive oil)
- 1 clove of garlic; diced
- a couple of teaspoons of fresh thyme; chopped if you wish
- approx. 350g mushrooms (we like Swiss browns); thickly sliced
- ½ cup beef stock (or vege stock)
- Salt & Pepper
- 120g goats cheese; sliced
- 1 packet of fresh pasta (approx. 400g: try pappardelle!)
- Rocket to garnish

Sauté butter, garlic, thyme and mushrooms for about 5 minutes (until well browned). Add stock and simmer for 3-4 minutes. Season with salt & pepper.

In the mean time cook pasta until al dente.

Once pasta cooked; drain and add mushroom mixture. Serve onto plates or bowls; add goat's cheese and garnish with rocket.

New Releases

Pinot Grigio 2011
Tempranillo 2008

6-pack (3 of each)
\$110

NEW STOCKISTS

Tower Fine Wines
Magill

Avoca Cellars
Plympton

St Peters Cellars
St Peters

Grace The Establishment
Norwood

Check out
our new
website:

www.waywoodwines.com

Vale Cru Tasting Event

Sunday 16th October
Victory Hotel
Sellicks Hill

Tickets \$42.95
www.valecru.com.au



PRICE LIST & ORDER FORM

BUDBURST 2011

	Members Price	No. Cases	Total\$
CURRENT RELEASE WINES:			
2011 Pinot Grigio (dozen)	\$180.00		\$
2011 Pinot Grigio (6-Pack)	\$110.00		\$
2009 Cabernet Franc (dozen)	\$220.00		\$
2009 Cabernet Franc (6-Pack)	\$120.00		\$
2008 Shiraz (Dozen)	\$180.00		\$
2008 Shiraz (6pack)	\$110.00		\$
2008 Tempranillo (dozen)	\$240.00		\$
2008 Tempranillo (6-Pack)	\$140.00		\$
2007 Shiraz Cabernet (dozen)	\$260.00		\$
2007 Shiraz Cabernet (6Pack)	\$150.00		\$
2007Cabernet Sauvignon	\$240.00		\$
MIXED CASES & SPECIAL OFFERS			
Vale Cru Mixed pack (3 of each 11 Pinot Grigio, 08 Temp, 09 Cabernet Franc & 07 Shiraz Cab)	200.00		\$
New Releases Half Pack (3 of each 11 Pinot Grigio & 08 Tempranillo)	110.00		\$
	Total		\$
<i>A FURTHER 5% DISCOUNT FOR ORDERS OF MULTIPLE CASES (ALL PRICES INC GST)</i> DELIVERY IS NOW INCLUDED IN ALL ORDERS			

Payment: can be made by (please circle) Mastercard / Visa / EFT / Cheque

Card Number..... Expiry Date/.....

CCV No..... Name on Card..... Signature.....

Email address..... Tel. Number.....

Delivery Address

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