



# CELEBRATIONS 2011

## Announcing the release of Quattro Vini!!



Why Quattro Vini, well quite simply this new addition to the WayWood family is a blend of four varieties. It has been inspired by the new wave of blends emerging from Italy where the winemaker utilises traditional and classic varieties.

What varieties have been used? From our new Italian range we have blended Nebbiolo 35%, and Sangiovese 25% with McLaren Vale faithfuls Cabernet Sauvignon 30% and Shiraz 10%. So you know you Shiraz and Cabernet Sauvignon but what do you know about Nebbiolo and Sangiovese?

Nebbiolo hails from Piedmont in the northeast corner of Italy where it makes the premium wines of Barolo and Barbaresco. While considered medium bodied red in its youth, it has complex flavours and aromas including roses, cherries, truffles, tar and tobacco.

Sangiovese is widely cultivated throughout central Italy where it can be found in traditional Chianti and the modern "Super Tuscan" blends. Sangiovese flavors and aromas are strong in fruit, especially tart cherries, with floral notes and similarly to nebbiolo has firm tannins and high acidity.

But what does our Quattro Vini blend offer? A rich fruit driven nose with light herbaceous characteristics and a touch of spice. Medium bodied, with lively, bright, bold, summer fruits initially, giving way to a long savoury, spice driven finish, accentuated by the firm acid and velvety tannins. The perfect balance of drinkability and structure. The wine has been created with friends, food and fun in mind, an easier drinking style.

**Quattro Vini on Location;**

follow us & Like Us on Facebook & Twitter

Check out the East End Cellars Big Red Book (page 26)

[www.eastendcellars.com.au](http://www.eastendcellars.com.au)

**New Releases**

Pinot Grigio 2011  
Quattro Vini 2010

6-pack (3 of each)  
\$120

## Celebration's Mixed Dozen

Get ready for the festive season with this mixed dozen. Pinot Grigio 2011 serve with Oysters and fresh Prawns on New Year's Eve.

Quattro Vini 2010 just the thing to get the festive season started with drinks with friends, family or neighbours ... add antipasta platter or do it yourselves gourmet pizza for a relaxed celebratio Shiraz 2008 a perfect addition to your Boxing Day BBQ

Cabernet Sauvignon 2007 for that Christmas Celebration either going traditional with roast Turkey or outside the square with Moroccan Marinated Quail

## Latest Awards

Our Celebrations Newsletter is not just about Christmas and New Year it also provides an opportunity to share the news with our latest awards. While some of the Waywood medal winners have been put away to allow further bottle maturation before release, the Pinot Grigio and Quattro Vini are available now. Try them and give us your score.

### Silver

McLaren Vale Wine Show – Cabernet Sauvignon 2010

### Bronze

Australian Alternative Varieties Wine Show – Nebbiolo 2010  
Australian Alternative Varieties Wine Show – Tempranillo 2010  
Australian Small Winemakers Show – Pinot Grigio 2011  
Australian Small Winemakers Show – Quattro Vini 2010

## WayWood Christmas Cheer

As 2011 draws to a close, is time to reflect the year that has been and look forward to the next. Waywood Wines is embarking on some new, exciting ventures and many more tastings with the Vale Cru.

We will be moving towards a new format newsletter via Mail Chimp; keep your eyes out for this, we will let you know when we have sent it out.

Facebook and Twitter are already a great way of keeping with our news. We are currently taking our two Italian friends, Pinot Grigio and QuattroVini, on our "On Location" tour, check out Facebook and Twitter for the daily updates and photos.

Wishing you, your families and friends a very Merry Christmas and Happy New Year.

Buon Natale

*Lisa & Andrew*

Join us at .... Love Velo

Great Jazz, delicious food, sensational wines

Friday 20 January 2012  
5-9pm

McLaren Vale Visitor Centre