



OAKED July 2011

SEA AND VINES

This annual event occurs over the June Queen's birthday long weekend, and is an opportunity to show case both the wines of McLaren Vale and the wonderful array of food available at our door step. For its debut this year, WayWood Wines joined Leconfield & Friends at the Old Tatchilla Lutheran Camp just outside the McLaren Vale Township.

Large crowds enjoyed the two days of sampling wares from seven wineries, a local brewery, four different food experiences and tunes from both DJ and local Adelaide band Wasabi. The venue proved a perfect answer to the often inclement June weather with plenty of room inside undercover (however those rain clouds held) and lots of space outside to enjoy bonfires and the sunshine.



It was great to get out and show case our wines, our 2010 Pinot Grigio proved a great success, with only a few cases left after the weekend. It was also the chance to officially launch our 2007 Cabernet Sauvignon and 2009 Cabernet France. To try the last of the 2010 Pinot Grigio and the other wines from this event see our sea & vines mixed case.

*Cheers,
Andrew & Lisa*

CABERNET FRANC

What is cabernet franc you may ask, well apart from be one of the parents of cabernet sauvignon (the other being Sauvignon Blanc) it is one the world's most common red wine varieties. While often blended with its progeny (cabernet sauvignon) or merlot for traditional Bordeaux blends, it stands alone in the Loire's Chinon. It is also well planted in northern Italy and the New World including McLaren Vale. Cabernet Franc is lighter colour and tannin, often more aromatic than Cabernet Sauvignon and depending on growing region additional aromas can include green or herbaceous, peppery, tobacco, raspberry, cassis or violet notes.

Our Cabernet Franc shows the typical green, vegetal nose of capsicum, celery and tomato leaf although red & black currants, spearmint and white pepper emerging. On the palate a slightly earthy, forest floor quality, but quickly develops into an explosion of raspberries and cherries. Medium bodied but with a firm acid backbone and chalky tannin profile, finishing with spearmint, black liquorice and on a long savoury, spicy finish.

This is a food wine; try this cheeky little recipe and open a bottle of WayWood Cabernet Franc ... a nice way to warm up during winter.

WayWood Saltimbocca

Place 6 or so sage leaves on each chicken breast, wrap in slice of prosciutto... bake in the oven 180 C for 15-20 minutes (dependant on size of breast, our took a little longer last night as they were definite E cups!)

While the chicken is cooking sauté for about 5 mins in 1 tablespoon of olive oil - ¼ red chilli finely sliced, 2 finely sliced cloves of garlic, 1 tablespoon capers and the zest of 1 lemon. Once chicken is cooked add any pan juices to sauce and lemon juice to taste. There will be enough sauce for 3 or 4 breasts.

Serve with roasted rosemary root vegetables and a glass of WayWood Cabernet Franc.

Enjoy!



Keep an eye out...

for our new and improved website!

It's being updated and will be online soon...

NEW STOCKISTS

Esca, Glenelg Marina

Garden Cafe, Adelaide Town Hall

The Manse, North Adelaide

Sullys Cafe, Port Adelaide

New Releases

Cabernet Sauvignon 2007

Cabernet Franc 2009

\$120/6-pack (3 bottles of each - delivery inc.)

Fall from Grace Month of Sundays

Drop in and see us and try our wines on Sundays 11am - 3pm during August 2011

Fall from Grace
150 Main Road
McLaren Vale
(next to Blessed Cheese)