



CELEBRATIONS *November 2010*

HOT, HOT, HOT! NEW AWARDS, NEW WINE, NEW LABEL, NEW LOOK



WOW, what a few months it has been! With summer, December and Christmas suddenly upon us, it is time for another WayWood Wines update.

Once again the Show season has been favourable on our wines, so far 4 shows entered with all wines receiving one award or another. So just for Christmas we have put together a case with the two most decorated wines and to spice it up a few bottles of the latest addition to the portfolio, Pinot Grigio, our first white.

After our first 18 months out in the market place and listening to the feedback, with this second round of bottling we decided to tweak the packaging and give it more style.

The changes started with the logo, then new label design reverting to the traditional front and back and then the finishing touches with printed cartons and Stelvin closures!

Hopefully you have also noticed the new look newsletter, with the website being upgraded as you read this.

We decided with a New Year coming, new wines being released midyear, lets funk it up a little. Incorporating a bolder design and new WayWood motto to move forward with and embrace being "outside the square".

So all in all, a very busy few months but setting us up to tackle 2011 with gusto. We hope you agree and continue to enjoy!

We will take this opportunity to wish you a very Merry Christmas and a Happy New Year. Looking forward to the start of 2011 and more exciting WayWood Wines... Vintage is just around the corner.

*Cheers,
Andrew & Lisa*

PINOT GRIGIO – THE LOWDOWN

Pinot Grigio, Pinot Gris ... one grape two different styles! Pinot Gris with its origins firmly within the Alsace region is a richer aromatic more opulent wine, from dry to sweet and is often aged. While further south in Italy Pinot Grigio is drunk young and shows crisp fresh, dry characteristics. Both styles are great food wines but reflecting the variety of food of their region. Hence enjoy a Pinot Gris with a rich meal, while Pinot Grigio works wonderfully with seafood, light pasta, antipasto and fresh Asian flavours. Just the white wine for our Australian Summer!

Our Pinot Grigio is grown in the Southern Fleurieu, a little further down the peninsula from McLaren Vale. The vines enjoying views of the sea and a slightly cooler climate than our red varieties just 20 minutes drive up the road.

What can you expect from WayWood 2010 Pinot Grigio? Aromas of pear, pink grapefruit and floral undertones, on the palate again citrus and pear, but also crisp green apple and defining minerality and acid backbone.

"QC" testing the last few weeks has seen this wine find its match with a green Thai curry, salt & pepper squid, and with the last remnants of our South Australian winter Osso Bucco with Gremolata, showing its versatility. However it is the perfect aperitif, simply enjoyed on its own, or add a drop of cassis for the perfect Kir.

Why Pinot Grigio ... why not! Although up to 2009 was still considered an alternative variety in Australia, its recent popularity has seen its ousting from the alternative variety show, but will be a perfect partner with our 2010 Italian inspired reds.

"Enjoy in good company"



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| <p>We feel our 2006 Cabernet Sauvignon is in the zone right now and perfect for Christmas, so take us up on our Christmas Special \$140/dozen</p> | <p>NEW STOCKISTS Adelaide Club Royal Adelaide Golf Bel Air Fine Wines Adelaide Highway Inn Adelaide Wine Room Wilston, Brisbane</p> | <p>Celebrations Mixed Case Special Offer 4 x 10 Pinot Grigio 4 x 07 Shiraz Cabernet 4 x 07 Tempranillo \$195 per case</p> | <p>SHOW SEASON 2010 HOT 100 SA WINES 07 Shiraz Cabernet Small Aust Winemakers Silver 07 Tempranillo Bronze 07 Shiraz Cabernet Great Australian Red Bronze 07 Shiraz Cabernet McLaren Vale Wine Show Bronze 07 Tempranillo</p> |
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