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### Silos Estate

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# Silos Society

## Welcome...

...to our fourth and final issue for 2008.

As the year winds up, most people get busier – the vineyard is no exception – and we are preparing for what looks like a very promising harvest. Such confidence of course means that things can go a bit pear shaped so we only

*whisper it.*

There are lots of highlights in this issue including a Sydney product launch; Silos making another first in its environmental efforts, new competitions (as well as winners from last time!).

All that is left is to wish all of our Silos friends, a happy, relaxed but above all safe holiday season and New Year. We hope to see you soon at the Cellar Door.

*Sophie and Rajarshi*

## Vineyard News

At this time of year all work is focused on helping the vines fruit and stay healthy. Grapes really are susceptible to the most extraordinary range of diseases – and the ideal temperature seems to be confined to about a 60 second period over an entire summer. If it's too cold or hot, they get sick; too dry or wet they

get sick; too windy or too still; too much sun or not enough...you get the idea...

However, as we stroll through the vineyard (avoiding walking under the ladder, past the black cat, whilst throwing salt over our shoulder and banging our head against planks the wooden posts) the season is shaping up to be one of our best and we look forward to sharing (a) the wine or (b) the stories of how we jinxed ourselves with you next time.

## Cellar Talk

**A new release** As foreshadowed (a serious word for a serious wine) in our last issue, in early October, we released the 2006 Ridge Shiraz. Grown in Tumberumba, this premium Shiraz is extraordinarily good (honestly, what else were we going to say?) and has a release price of \$30.00 per bottle. Full bodied with a long finish, it will cellar very well and is the first wine in our 'Signature Series'. To order, drop us a line at [thesilos@thesilos.com](mailto:thesilos@thesilos.com)

**Silos Society welcomes its 500<sup>th</sup> Tour Group for 2008** On November 15, Silos Estate welcomed its 500<sup>th</sup> tour group for 2008. A group of 20 on a 'girls weekend away' came to the

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# Silos Photography

As regular readers know, Silos has hosted some amazing international photographers.

But like wine (subtle product placement) locals producers often don't receive their due. In this issue, we thought we would showcase some of their Silos work.

The three featured here actually have *other* jobs – a CFO, Legal Secretary and Brand Manager. A bottle of Sparkling for the first person to tell us who does what (must be over 18).

**Maria Summergreene** has been photographing at Silos for nearly two years. If you get the vague impression that you have seen

her work before – you are right – some of it already graces the



gallery at Silos Estate and is available for sale.

**Marc Alexander** is now a semi-



professional photographer who is starting to develop a serious body of work. In the coming months the gallery will be displaying some of his work. A teaser? Visit [www.flickr.com/photos/marcalexander](http://www.flickr.com/photos/marcalexander)

**Melinda Stanley** has recently established her own professional photography business and can often be found wandering all



over the Estate looking for just the right 'light'. She has tended to focus on some of the more unusual views of the Estate. Expect to see her work in the gallery in 2009.

## *Champagne and chocolate (sigh...)*

Are there two more exciting words in the English language? (Sophie suggested Daniel and Craig while Rajarshi thought Scarlett and Johnsson were possibilities, but we digress). Better still are five words...Guylian Chocolate and Silos Estate Sparkling.

Recently Guylian opened the first of two stores ([guyliancafe.com.au](http://guyliancafe.com.au)) and they are just magnificent. The flagship Circular Quay hosted the launch where guests enjoyed extraordinary chocolate and you were able to enjoy some lovely sparkling (Silos Estate of course).

So next time you are in Sydney make the time to visit...an amazing location; extraordinary range of treats and some lovely sparkling!



100% Pure Pleasure  
© Guylian



NSW Premier Nathan Rees and Miranda Otto  
© smh.com



Silos Sparkling!  
© Bill Ranken

**An open invitation** If you ever want to use the Estate for photography or production purposes, please contact us at [thesilos@thesilos.com](mailto:thesilos@thesilos.com). For amateur use, we are generally able to accommodate most requests for free. For wedding or professional production purposes, a venue use fee is charged. For details of using Silos Estate for location shoots for production purposes click on the following link [thesilos.com/functions/](http://thesilos.com/functions/) and select 'Location Shoots'.

# Cellar Talk

*Continued from Page 1*

cellar door to enjoy a guided tasting of 8 wines. Since 2007, Silos Estate has run up to 8 wine tasting sessions a week allowing visitors to learn a little bit about what they were enjoying. To celebrate the milestone, Silos laid on the drinks, and the tasting went...ahem...a bit longer. If you would like to organise a tour group, please call us or visit [thesilos.com/cellar/groups](http://thesilos.com/cellar/groups) to make a booking.

**Environmental update** Silos Estate has added another first to its range of environmental initiatives. The first winery in this region to be carbon neutral; the first to join Earth Hour; and the first to offer carbon offsets, Silos is now also the first winery in Australia to be part of Business Treading Lightly – a commitment to enhance our operations to ensure that we don't just stop but develop a continuous program to reduce, reuse and recycle. Ask us about it next time you drop by.

**Competition winners** There were three competitions in the last issue of Silos Society and surprisingly, no one attempted the accounting question (well...not all that surprising). G. Warner (Canberra) was able to guess the correct number of Australian Gold Medal winners at Beijing, and P. Hargrave (Sydney) managed to blurt out Tumbarumba, Wagga Wagga five times without slipping. A Sparkling (Reserve) to both. We drank the sparkling which was set aside as the accounting question prize. Sorry.

# Holiday offers

If you are a bit stuck for last minute presents, maybe we can help. Silos Estate has a range of pre-holiday season offers both at the Cellar Door and on-line:

- Personalised gift certificates (accommodation and /or wine) in any denomination.
- Discounted delivery for each case purchase (within Australia) bought on-line
- 13 to each case purchase for any of our Sparkling wines (Sparkling, Reserve or Shiraz) until New Years at the Cellar Door.

To take advantage of any of these offers visit us at the cellar door or order via [thesilos@thesilos.com](mailto:thesilos@thesilos.com)

# Helipad services

This month, the Silos helipad became a designated landing site for emergency services including SES, fire, ambulance and police.



We hope you never need their services (!) but as always if you would like to arrive for lunch or wine tasting by helicopter, just calls us or drop us a line at [thesilos@thesilos.com](mailto:thesilos@thesilos.com) to book in a landing slot or arrange a flight.

# Silos Events

As always, we took the chance to

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# Dates for the diary

**Accommodation**

**No weekend vacancies** for the remainder of 2008. Sorry.  
**Limited vacancies:** Australia Day and Easter 2009 weekends

**Holiday opening hours** 7 days a week December and January. Closed Christmas and New Years Day.

**Release Date: 14November 2008**  
**Silos Estate Porto Verde**

An old favourite is due for re-release on 14 November. It has been a long time coming with the waiting list having in recent months blown out again to six months. If you are not already on the waiting list, please register your interest (or place your order) by e-mailing us at [thesilos@thesilos.com](mailto:thesilos@thesilos.com). Please note that the maximum six bottle order will still apply.

**Date: Late November**  
**Silos Society Shipping**

Second shipment of Silos Society wines for 2008. To join Silos Society please fax, e-mail or post the form on Page 4

**Release Date: 14December 2008**  
**Silos Estate Mostly Malbec 2007**

The 2007 Malbec has come up well and will be released in mid-December. Pre-orders by e-mail at [thesilos@thesilos.com](mailto:thesilos@thesilos.com). Please note that a maximum six bottle order will apply as we only have 100 cases in total for sale.

**Date: 24 December 2008**

Last day for Christmas Day Lunch bookings at Silos Restaurant. And to buy presents (if you are really caught short there is a nice range of chocolate bars at 7/11)

take a few photos at Silos Estate over the last three months. Weddings, product launches and even another television appearance make this newsletter.



◀ August 2008  
Natalie and Grant's Wedding  
*Wollongong, N.S.W.*

1 September 2008 ▶  
1<sup>st</sup> day of spring (big deal at wineries!)  
*Berry, N.S.W.*



◀ October 2008  
Launch of 'Business Treading Lightly' Environmental Program  
*Berry, N.S.W.*  
© Channel 9

November 2008 ▶  
Ben and Paula's Wedding (this photo captured a lovely moment of the two of them inside with just the right lighting)

*Canberra, A.C.T.*



◀ December 2008  
A very nervous Scott Bain and his best man (the rain stopped just in time!)  
*Adelaide, S.A.*

# JOIN THE SILOS SOCIETY A-LIST



*...and receive quarterly e-newsletters, exclusive wines twice yearly, special offers, advance events notice, discounts at the cellar door and more...*

*Sophie and Rajarshi invite you to join the Silos Society. For \$135.00 automatically debited to your credit card each May and November, you will be amongst the first to taste the best of Silos Estate and Wileys Creek.*

*Twice a year, we will pick out six of our vintage and send them, along with written commentary on the wines, directly to you.*

*Not only does this offer you an excellent price on the tasting pack itself (including freight\*) but your commitment to buying a dozen bottles of wine from Silos Estate also entitles you to some fabulous benefits (\* please note a small fee may apply for remote areas).*

*List of benefits:*

- . 6 wines delivered to your door in May and November*
- . 5% discount on wine and accommodation at Silos Estate*
- . A quarterly e-newsletter*
- . Exposure to exclusive Silos Society wines*
- . Special prices for Silos Society food and wine events*

Name \_\_\_\_\_

E-Mail \_\_\_\_\_

Address \_\_\_\_\_

Suburb \_\_\_\_\_ State \_\_\_\_\_ Postcode \_\_\_\_\_

Ph. BH \_\_\_\_\_ Ph. AH \_\_\_\_\_ Ph. Mobile \_\_\_\_\_

Please debit my (circle)    Visa    M/C    American Express

Name on Card \_\_\_\_\_

Card Number    \_\_\_\_/\_\_\_\_/\_\_\_\_/\_\_\_\_    Exp.    \_\_/\_\_\_\_

Signature \_\_\_\_\_

*By signing above, I authorize Silos Estate to send me a Silos Society Pack twice yearly and charge my credit card prior to dispatch.*