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## Inside this Issue

- 1** Welcome  
Vineyard News  
Cellar Talk
- 2** Location shoots...  
A seasonal recipe  
Parlour, Canberra
- 3** Dates for your diary  
Last minute presents  
A Silos wine story...
- 4** Silos Events  
Silos Society Form

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# Silos Society

## Welcome...

...to our fourth and final issue for 2009.

As the year winds up, we keep a pretty anxious eye on the crop. So far (fingers, toes, arms, legs AND kidneys crossed) the weather is holding up for a promising harvest (glass half full). However, there is still plenty of time for things to go wrong (glass half empty). All of which, of course, we have no control over (where is the glass?)

A few highlights in this issue including some holiday offers, a *very* interesting story from one of our wine club members and a couple of new competitions (as well as winners from last time!).

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

*Sophie, Rajarshi and Zoe*

## Vineyard News

New plantings in the vineyard continue apace – and we will have almost doubled the size of the vineyard by the end of this harvest from when we took over three years ago. The fruit from these plantings won't come

through for at least three years – so it's a case of being patient.

The weather has been largely dry and hot – good for grapes – and as someone in the cellar door rather unkindly pointed out – Rajarshi can do an 'Indian Rain Dance' when rain is required anyway.

## Cellar Talk

**Red releases delayed** Following sampling (a very hard job where you have to drink lots of wine) of the reds from the 2009 season, we have decided to delay launch by a further three months to let them develop further. The wine though already has a name - 'The Beginners' - and is a very soft, yet medium bodied red. And the name? We wanted to make a wine for people trying reds for the first time, but to also reflect our start in the industry! The anticipated release date is now March 2010.

## **Silos Society welcomes its 500<sup>th</sup> Tour Group for 2009**

We thought me might not make 500 groups this year – but on December 6 Silos Estate welcomed its 500<sup>th</sup> tour group for 2009. A group of 12 on their year end function from work came to the Cellar Door as a stop on their wine tour, and enjoyed a

*Continued Page 3*

## Location shoots...

During 2009, we hosted sixteen photo and film shoots – which always makes us feel a little bit special.

To close out the year clothing manufacturer Victoria Hill used the vineyard and surrounds as the



backdrop for their latest catalogue. We have to say that there was an *extremely* high level of interest from staff on the day of the shoot

– who all felt that they absolutely needed to bustle around the shoot areas when working in the vineyard that day – but when you look at the models, perhaps that

was not altogether surprising. If you want to see what was done visit

[victoriahill.com.au](http://victoriahill.com.au)

**An 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). Not for profit use is generally hosted for free, while for weddings or professional production purposes, a small venue fee is charged. For details of using Silos Estate for location shoots click on the following link [thesilos.com/functions/](http://thesilos.com/functions/)



## A seasonal recipe...

At this time of year, our

Sparklings get a great following – although the Sparkling Red is usually the front runner. In case we have not sufficiently showed off in the past about it, here is one of the reviews received:

*...the Estate produces both Silos Estate and Wileys Creek branded wines – with Wileys Creek in particular starting to get some terrific wine reviews. Their latest release is a regional first – a Sparkling Shiraz. Deep crimson in colour, it exudes fresh berry fruit aromas and has a finely balanced sweetness with a crisp dry finish – a terrific wine.*

If you are still able to read on at this stage, after this gratuitous self promotion, try the following recipe as an easy alternative to Christmas turkey. A bit exotic, terrifically simple and a great partner for our sparkling Shiraz. We promise you that you won't be disappointed.

### *Simple Roast Duck*

1. Preheat the oven to 190°C.
2. Rinse the duck thoroughly under a cold running tap and pat dry with a paper towel.
3. Pierce the skin of the duck all over with a thin bladed knife, at 2 cm intervals.
4. Rub salt and pepper into the skin of the duck (inside and out).
5. Position the duck on a rack placed in a roasting tray, breast side up.
6. Pour a few cups of boiling water over the duck and into the roasting tray and place into the preheated oven.
7. Roast the duck (approx. 60 minutes per kilo) and the skin is crispy and brown, turning the duck over after every 30 minutes.
8. Remove from oven and rest for 15 minutes before serving

### *Parlour, Canberra*

As promised in our last issue – we wanted to try and feature some places that have our wines - not only as subtle product placement (!) but also to introduce people to some really interesting venues.

The 'Parlour Wine Room' is located in Canberra and boasts water views of Lake Burley Griffin. The French term *Parlour* means an 'audience-chamber' where guests are to be received and welcomed. High ceilings, pillar set room and antique décor are welcoming, and bring to life an atmosphere reminiscent of the Victorian era.

They have a terrific range of wines by the glass and some wonderful tapas to accompany your wines. However, if we could make just one recommendation...try the desserts. They are simply STUNNING.

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



Our wine is there somewhere...



Stylish and welcoming

## Cellar Talk

*Continued from Page 1*

guided tasting of 8 wines. Since 2007, Silos Estate has run up to 10 wine tasting sessions a week allowing visitors to learn a little bit about the wine making process and the wines they were trying. To celebrate the milestone, Silos laid on the drinks and opened a barrel of 12 year old port. It was a *long* afternoon. If you would like to organise a tour group, please call or visit [thesilos.com/cellar/groups](http://thesilos.com/cellar/groups) to make a booking.

**Competition winners** Three competition winners from the last issue – P. Benjamin (Sydney), K. Norton (Wollongong) and E. Schwab (Queanbeyan) – congratulations to all. Three prizes on offer in this issue (a Sparkling White and Red pack) just in time for the holiday season (see ‘Dates for Diary’). As always, must be over 18 to win the prize.

## Last minute presents

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.
- Free 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)

## A Silos wine story...

A recent story recounted by one of our wine club members when they visited us in the cellar door. It was worth a free bottle...

*The wine club member was in a car accident, where (their version of events!) the other driver tried to overtake over double yellow lines and had to pull in due to oncoming traffic causing an accident.*

*To their surprise, they found the driver at fault blamed her for ‘driving too slowly forcing me to overtake’.*

*In her boot was a case of Wileys Creek Sparkling she had bought the previous week, and while they were waiting for the police to arrive, she tried to placate him by offering to open a bottle and have drink with the other driver.*

*Surprised no doubt, he agreed and a bottle of the Sparkling was duly opened and he drank from a plastic cup.*

*She watched him, and then calmly squeezed the cork back in the bottle and put in back in her car. In surprise the man asked ‘Aren’t you having any?’*

*She replied... "No. I think I will just wait for the police now..."*

## Silos Events

As always, we took the chance to take a few photos over the last three months. All terrific occasions – weddings being a favourite of course – but this

*Continued Page 4*

## Dates for the diary

### Accommodation

**No weekend vacancies** for the remainder of 2009. Sorry.

**Limited vacancies:** Easter 2010 weekend

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

### Competitions in this issue...

Simple ones this time – how many shoots *and* how many groups did we host in 2009? Three prizes on offer for the first (correct!) answers by e-mail; Facebook and Twitter.

**Date: 18 December 2009**

### Last day for wine shipping orders (Australia)

The last day we can ship wine orders in time for Christmas. Gift certificates can be ordered up to Christmas Eve.

**Date: 25 December 2009**

### Christmas Lunch

As always, Rob Salmon will be hosting Christmas Lunch on the Estate. As in previous years, a set menu will apply, but great food and great service will make the day whizz by. Bookings are essential and of course it is mandatory to be in good Christmas cheer. Call 02 4448 6160 to book.

**Date: 6 February 2010**

### Berry Food and Wine Show

The 8<sup>th</sup> Berry Food and Wine Show is on – and we will be there. We hope to see you there – mention this newsletter and we will fill your glass for free.

time we even had a visit from the N.S.W. Air Ambulance as they conducted their training.



◀ 24 October 2009

Rebecca and Peter's Wedding  
© K. Rivers

Sydney, N.S.W.

31 October 2009 ▶  
Tace and Paul's wedding

Sydney, N.S.W.



◀ 21 November 2009  
Tamara and Joel's wedding

Sydney, N.S.W.

November 2008 ▶  
Daily vineyard inspection by  
the new winemaker – Zoe Ray

Berry, N.S.W.



◀ 28 November 2009  
Maree and Stephen's wedding

Sydney, N.S.W.

4 December 2008 ▶  
In 2009 the air ambulance  
attended 430 incidents. We are  
thrilled that we are able to help  
by allowing them to train here.

Albion Park, N.S.W.



# 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.