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Silos Estate

Boutique Accommodation
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Gallery
Silos Restaurant

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Silos Society

Welcome...

As we rapidly approach our first anniversary it seems appropriate to provide an update on Estate happenings. We hope you were able to ring in 2008 with a bottle of Wileys Creek Méthode Champenoise (note surreptitious product placement message).

From frantic work in the vineyard, to a wedding season that is now in full swing and the launch of Silos Society – it has been a busy time and we hope you enjoy the latest news.

We would also like to wish all of you a happy, successful and above all safe 2008 and look forward to welcoming you back at Silos Estate soon.

Sophie and Rajarshi

Vineyard News

After almost 1,500mm (yes you read that correctly - 1.5 metres) of rain in the last quarter, we are running late on almost every aspect of vineyard activity. At present all work is focussed on netting, an activity designed to protect the grapes from bird damage during ‘verasion’ (the ripening stage where grapes start developing sugar in the fruit). Perhaps the most physically demanding work of all at the

Estate, it has occupied all staff for most of the last month. Two people and a tractor working from dawn until early afternoon will be able to cover just three or four rows – and with over 300 rows on the Estate it represents a busy time of year.



Visitors will also note that some vines are netted later than others. Netting follows the development of sugar, with white grapes developing sugar earlier than reds. Interestingly, local birds have not developed Kiwi palates and leave the Sauvignon Blanc alone – so these are not netted.

At this stage harvest is expected to commence in mid-February. Yield will be down significantly on earlier estimates due to the poor weather – but we are hoping for a better quality crop in 2008.

Cellar Talk

Recent visitors would have noticed some significant changes at Silos Estate.

Barrel Room In July Silos Estate opened the ‘Barrel Room’ a partially underground cellar catering for groups and private tastings. Able to accommodate

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Silos goes carbon neutral

There are few arguments now that our climate appears to be experiencing periods of more extreme weather events than have been previously recorded. Individual's actions can help minimise impacts to the environment and Silos Estate is delighted to announce that in 2007 it became – we believe - the first carbon neutral winery in the Shoalhaven and Southern Highlands.

From energy...

In 2007 Silos Estate outlined a three year plan to become fully self sufficient in energy needs. As an interim measure it

commenced using solar panels for all outdoor lighting; moved to 100% renewable energy sources; replaced all old and/or inefficient lighting and appliances; and commenced a recycling program.

Within the next 24 months, Silos Estate plans to reduce its ecological footprint to such an extent by generating its own energy through solar and wind power that it will be carbon negative i.e. sequester or offset more carbon than it emits.

...to water

Silos Estate has also taken major steps on another major environmental front.

All guests now use rainwater in their rooms, while all waste water is treated and recycled for

use elsewhere on the Estate.

A little known fact is that Silos Estate also does not irrigate its vines – one of the few wineries in Australia which doesn't.

Each year, Silos Estate now saves hundreds of tonnes of CO2 emissions and tens of thousands of litres of water. Coupled with our native tree planting program (over 300 trees this year alone) it has dramatically reduced the ecological footprint of the Estate.

Guilt free guests...

We very much want our visitors to have a worry free (and guilt free!) stay – and by and large – these environmentally sensitive measures have had no direct impact on our guests. In fact, a number have chosen to adopt some of the measures we have implemented back at their homes in Sydney and Canberra.

...offsetting carbon emissions

Silos Estate has also implemented an initiative whereby guests are able to use carbon credits to offset their emissions driving to and from the Estate. Based on calculations provided by the Australian Greenhouse Office, guests can have a small charge added to their bill which is used to offset their emissions by planting a tree. Since the program commenced, close to 50 trees have been planted and will be used to offset guests' carbon emissions many times over.

In addition, Silos Estate now also offers carbon neutral weddings, where the entire carbon footprint for a wedding can be offset.

Launch of the Silos Society

What is it?

On December 31st (phew...just made it) Silos Estate launched *Silos Society*. Initially conceived as an affordable wine club, it also offers a range of fabulous benefits to Silos Society Members, including accommodation discounts; by invitation only food and wine events; and access to exclusive vintages. In addition, twice a year, members also receive six selected wines (including exclusive wines to Silos Society Members) delivered to their door along with written commentary.

What do I get?

For \$135 billed twice yearly to your credit card, you receive:

- . Six wines from the Silos Range (including exclusive Silos Society Wines) delivered free to your door (a small fee may apply to remote areas) in May and November;
- . 5% discount on wine and accommodation at Silos Estate
- . A quarterly e-newsletter
- . Special prices for Silos Society food and wine events

I want to join!

Complete the form at the back of this newsletter and e-mail, fax or post back to us. Very fit homing pigeons with a GPS are also an option.

Cellar Talk

Continued from Page 1

a hit and has been in use every weekend since opening. To make a booking for a group tasting, please call 02 4448 6082.

A new label – Wileys Creek In late 2007 Silos Estate launched Wileys Creek, a range of affordable, quality wines using grapes sourced from iconic wine regions including Yarra Valley, Hunter, Riverina and Coonawarra. Although comprising only five wines (a Sparkling, Traminer/Riesling; Semillon/ Chardonnay; Cabernet/Shiraz and Liqueur Muscat) it has achieved immediate success and is now exported to the United States and Hong Kong. Try some next time you visit.

An Australian first In December, Silos Estate launched ‘Tri Colore’ - a product we believe to be unique in Australia. Retailing for \$65 it is a three part bottle containing all three of our highly sought after dessert wines - Porto Verde; Liqueur Muscat and Porto Grande.

A big sale Winning corporate tenders is very difficult for small wineries such as us. In fact the two largest wine companies in Australia now produce wines at a wholesale cost of less than \$5.00 against which small wineries simply cannot

compete. However, in late 2007 Silos Estate won a tender for what is believed to be the region’s largest ever wine order - 1,000 bottles of Wileys Creek for a Dow Jones listed U.S. company. Not only was this a great endorsement for Silos Estate, it was a terrific win for such a new wine making region. If you are considering a corporate wine order in the near future, please do not hesitate to contact us for a quote.

Face Book It’s official - Silos Estate now has Gen Y covered with its own Face Book page. You can search for ‘Silos Estate’ at facebook.com; become a friend; and read weekly, daily or even hourly posts on the latest events at the Estate.

Silos Helipad

Silos Estate was delighted to welcome its inaugural helicopter flight to its helipad in September. If you would like to arrive by helicopter please call ahead for a landing slot and local weather conditions.

If, like us, your helicopter is in for its regular service (!) but you would still like to arrive to your



lunch or wine tasting in style please contact us on 02 4448 6082 for details of pilots who are able to

pick up and drop off within a 300 km radius. Rates are surprisingly affordable.

Upcoming Events

Accommodation

No vacancies: Australia Day Long Weekend; Anzac Day Long Weekend

Limited vacancies: Valentine’s Day; Easter Long Weekend; June Long Weekend

Mid-February

Harvest commences

If you would like to see what happens during harvest, please feel free to drop by. Tours are by prior arrangement only – please call 02 4448 6082

February 24 5.30PM

B. Morrisson Cello Fundraiser

A fundraising event for a local cello player awarded a place at the Conservatorium of Music. For more information call 02 4448 6082

Date: Late May

Silos Society Shipping

First shipment of Silos Society wines for 2008 to Society Members. To join Silos Society please call 02 4448 6082

Date: June Long Weekend

Winter Wine Festival

Come to the Shoalhaven Wine Region and enjoy the Winter Wine Festival. Over 10 wineries participating with Silos Estate offering reserve tastings, art shows, sausage sizzles and helicopter joy flights. To book accommodation for the weekend please call 02 4448 6082.

