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Inside this Issue

- 1** Welcome
Vineyard News
Cellar Talk
 - 2** Winter Wine Festival
Environmental update
Hollywood visits Silos
 - 3** Dates for your diary
Silos Events
 - 4** Silos Society Form
- Competitions
One on Page 1
Two on Page 3

Silos Estate

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Gallery
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Silos Society

Welcome...

...to our third issue for 2008.

Winter is traditionally a quieter time for vineyards, with frantic harvest activity giving way to pruning. Yet, it is also the time for our biggest event – the Winter Wine Festival – which you can read about on Page 2.

Other highlights include a shoot with world renowned James Fisher (photographer for the Baz Lurhman epic ‘Australia’) and with this issue the introduction of competitions (there are three in this issue). Good luck – and as always - we hope to see you again at the Cellar Door soon.

Sophie and Rajarshi

Vineyard News

At this time of year all work is focused on pruning, a job slightly more appealing than having gall stones. Removed. With a blunt spoon. Work starts at 6.00AM in the semi-darkness when average temperatures hover around freezing. Each vine is pruned by hand and the whole job takes the best part of two months.

However, that hasn't stopped us wasting even more money. We made the decision to extend the vineyard with a further 3 acres of

Malbec and Sauvignon Blanc to be added to Silos Estate this year. Given the extremely poor state of the vineyard when we took over, this is an exciting development.

We have now also started growing grapes in Tumburrumba, Wagga Wagga (a bottle of Sparkling to the first reader to come into the cellar door and say that five times in five seconds without stumbling – must be over 18!) and will be releasing a premium Shiraz and Chardonnay in the coming months.

Cellar Talk

While the vineyard is quiet, news continues apace in the Cellar.

Our second write-up! Although we only released the Sparkling Shiraz in May, we achieved a write-up in just its first month. It's completely lacking in shame but we *love* the headline!

Fruit of the Gods Silos Estates latest wine 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. Completely decadent, it is well priced at \$22.50 at the cellar door (www.thesilos.com). Prices will vary at bottle shops

A new release On June 30, we released our latest wine – Wileys

Continued Page 3

Winter Wine Festival

Those who received our last newsletter would know that Silos Estate was gearing up for the largest food and wine event on the South Coast for the June Long Weekend – the Winter Wine Festival. We were again delighted to host a full house, and to get to know some new friends.



What’s it all about?

The Festival is the premier food and wine event on the South Coast. This year, visitations were up over 50% on 2007, and visitors enjoyed a variety of

events across the eleven participating wineries.

What was on at Silos Estate?

With over 1,000 people making the time to visit us - it was busy. Of course there were wine tastings, but we also had food tasting from Serious Salsa, gourmet local sausages and even helicopter rides. The event made it on the news – you may have caught us on Channel 9 on the Monday night.



Our environment

For the first time in nearly 100 years at Silos Estate, we have largely eradicated two noxious weeds introduced to the property. Nearly five acres of land has now been restored for native flora and fauna in its natural state.

Lantana is a native of Mexico and Central and South America. First recorded in Australia in the Adelaide Botanic Gardens in 1841, it was declared a weed in the 1860s after it quickly spread up and down the East Coast. Lantana is a big problem because it is *lalopathic* which means that it releases chemicals into the surrounding soil and poisons all nearby native flora and fauna.

Privet is the common name for a range of about 50 species of plant – of which three in particular – (all of which were present at Silos) are noxious. They totally dominate areas, choke off riverbanks and out compete local vegetation and devastate populations of native fauna.

It seems that the locals approve of the work we have undertaken. Following some rigorous inspections, several new home owners have moved in and made Silos Estate their permanent place of residence (below)



Location shoots...Hugh Jackman and Nicole Kidman

O.K., it’s a stretch. But given most people have six degrees of separation to Kevin Bacon, we have just one with Hugh and Nicole (we’re on first name basis). That said, it doesn’t do justice to our guest.

James Fisher is one of the worlds’ most famous photographers whose work has graced the covers of Vogue and blockbuster movie bills. We



© James Fisher 2008

were excited to host him for a shoot for a Japanese clothing company.

If his name seems familiar – it should be. He is the photographer on set for Baz Luhrman’s ‘Australia’ featuring Hugh and Nicole. In case you missed that...that’s Hugh and Nicole. Who have actually flown over Silos Estate on their way to Melbourne. If you would like to view some of James work visit www.jamesfisher.com.au or if you would like to use Silos Estate for your next shoot contact us at thesilos@thesilos.com.

Cellar Talk

Continued from Page 1

Creek Methode Champenoise Sparkling (Reserve).

Aged for longer than our regular Sparkling it is dryer in style with finer beading. Ask to try some next time you stop by and let us know what you think. The Sparkling Reserve will feature in the November release of Silos Society and can be ordered online at thesilos@thesilos.com

Silos Society welcomes it's 1000th member On the 28th of June, Silos Society received a request for its 1,000th member – not bad after just six months. Actually, we had two join up at almost exactly the same time – Mr. J. Murray and Ms. B. Chick. Congratulations to both – they were rewarded with a half case of Wileys Creek Method Champenoise Sparkling which they seemed *very* unhappy about. If you would like to subscribe friends, please send us an e-mail to thesilos@thesilos.com We will again offer a prize when we reach our 2,000th member – and if you want to play the odds – it looks like it will be sometime in November / December 2008.

Accountants rejoice! Were there ever two more contradictory words in the English language? In May, Silos Estate appeared in a post graduate accounting exam for The Institute of Chartered Accountants (Australia's peak accounting body). Over 3,000 students faced a three hour exam that included a slightly familiar scenario...

Question 1 Silos Estate is a small boutique winery that manufactures and sells 'Sparkling Wine'. After a wine is made, sparkling is processed in a further three production departments: (i) add yeast (ii) 'riddle' (turning the bottles); and (iii) 'disgorge' (extract the yeast). The estimated support activity cost, estimated direct labour hours, and estimated machine hours in the 2006/07 harvest (12,000 bottles) are as follows:

Processing Costs for Sparkling Wine

	Yeast	Riddle	Disgorge
Supp. Costs	\$5,040	\$23,040	\$27,360
Winemaker	600	960	1440
Machine	9,600	4,800	3,600

In addition, management has advised you that they have received an order of 1,200 bottles for 'Custom Label' Sparkling. Custom labelling is when a customer specifies the specific taste they would like in the wine; labels it with their own label and then sells it under a different brand name. Management have detailed the following costs of producing this order:

	Yeast	Riddle	Disgorge
Winemaker	20	25	30
Machine	200	30	20

Management have determined a single, winery wide, predetermined support cost driver rate Calculate the support cost that should be applied to the custom order above? (2 MARKS)

Determine the driver rates and support costs applied to the Custom order, assuming that machine hours are used as a driver for adding yeast, while winemaker hours are used for all other production departments (3 MARKS)

© Institute of Chartered Accountants

For the first non-accountant to give us the right answer – a bottle of Sparkling - must be over 18.

Silos Events

As always, we took the chance to

Continued Page 4

Dates for the diary

Accommodation

No vacancies: New Years Eve 08
Limited vacancies: October Long Weekend and Christmas Holidays

August 08.08.08 Beijing

Olympics Not brought to you by Silos Estate or Wileys Creek. Unfortunately. However, drop us a line at thesilos@thesilos.com and let us know before the Opening Ceremony the total number of Gold Medals you think Australia will win and a bottle of Sparkling will be sent to the closest guess (must be over 18 years old).

Release Date: 11 August 2008 James Wiley Brewing

Silos Estate commences brewing under the 'James Wiley' brand. Both beers (a Cloudy Ale and a Red Ale) will be available for tasting in the cellar door with be pre-orders thesilos@thesilos.com

Release Date: 1 September 2008 Silos Estate Premium Shiraz

Grown in Tumburrumba, this ultra-premium Shiraz represents all that is good about wine. Which as everyone knows includes creating world peace, discovering a cure for cancer and getting rid of carbon emissions. It will have a premium price – currently set at \$35 a bottle – but trust us, it's unbelievable (the wine...not the price). Pre-orders at thesilos@thesilos.com

Date: Early November Silos Society Shipping

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

take a few photos of special events at Silos Estate that we held over the last three months. Weddings, product launches and even a television appearance.



◀ March 2008
Kim and Chris's Wedding
Sydney, N.S.W..

May 2008 ▶

The Honourable Matt Brown
Minister for Tourism and Housing
Launch of the Winter Wine Festival at
Silos Estate
Berry, N.S.W.



JOIN THE SILOS SOCIETY A-LIST



...and receive a quarterly e-newsletter, exclusive wines twice yearly, special offers, advance notice of events, 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 very 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*



◀ April 2008
Andrew and Heidi (planting a tree to carbon offset their wedding) © Anna Blackman Photography
Sydney, N.S.W.

April 2008 ▶
Us! Corporate Wine Event
Sydney, N.S.W



◀ June 2008
Winter Wine Festival
© Channel 9
Berry, N.S.W

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.