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Silos Estate

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Silos Society

Welcome...

...to our second issue for 2009 (late – in our defence having a baby changes EVERYTHING).

A few highlights in this issue – a new release (and a simple recipe to match); new competitions for our readers and also a special offer for our accommodation over the winter period.

We hope that all of you are enjoying the cold winter nights with warm doonas, open fires (careful about the doona) and glasses of Silos reds (note very subtle product placement). We hope to see you again soon.

Sophie and Rajarshi (and Zoe)

Vineyard News

The big news (of course) over the last three months has been the gathering of the harvest.

There is little to say – except that the whites are sensational – we will be releasing the Semillon and Sauvignon Blanc in a few months time. The reds – well they are O.K - just not in the league of the whites and in fact we lost one batch altogether.

So, amongst the winemaking all our efforts are now focussed on vineyard management – pruning

(which is a very enjoyable job that starts at 6.00AM in freezing conditions); extending the vineyard (we are putting in another two acres this year) and gradually replacing all of the trellises (the posts and the wires that the vines grow on) from the run down state we acquired them in. Oh and one word of warning - if you are considering digging in new posts in your backyard – call Telstra first. It's approximately \$1,000 an hour if you hit a cable. We have decided to call it '@#\$%ing Telstra 2008 Vintage'.

Cellar Talk

New Release - 2008 Silos Estate Wild Ferment Chardonnay On June 3, we released the 2008 Wild Ferment Chardonnay. This – frankly – is Silos Estate's best chardonnay to date – and on the first day of release we sold six cases (granted – it's not Penfolds Grange material – but pretty good for a small winery like us).

Wild ferment means that you add no yeast – you simply crush the grapes and put them into barrel – and cross fingers and see what you get (it's a bit more complicated than that, but essentially that's the gist of it). This is wine made at high risk

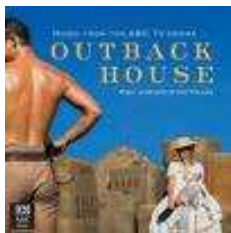
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Silos Music

As regular readers know, the cellar always has music playing in the background.

But what you may not know is that some of the artists are our guests, and not only that, they are also quite famous.

Art Phillips Two time Emmy winner and composer of over 50 CDs, including music for the Love Boat; Santa Barbara; Flying Vet; and Outback House – Art has an extraordinary reputation. Regularly featured in the Cellar Door you can hear and purchase



his work at artphillips.com

Marina V Marina Gennadievna Verenikina (or simply Marina V) is a Los Angeles based artist. Working with David Krebs (Aerosmith, Don Mclean) and Jack Douglas (John Lennon and George Harrison) several of her works have been featured in the cellar door. Her music can be purchased and heard at marinav.com



Diana Cormie Sure, she...ahem ... works at another winery. But her reviews (pardon the pun) speak for themselves “Diana has a great voice, full of confidence and emotion and it sounds like

she can handle the highs and lows required for 'modern' country music. You can look forward to an album... by a very talented new voice in Australian music”. Her music can be heard at diana.net.au – and if that’s not enough she was a finalist in the 2007 Toyota Star Finder.



A Silos Recipe

An incredibly simple, but surprisingly complex flavoured dish – which should take no more than 15 minutes to prepare.

Silos Estate – Two cheese pasta

- . Crushed walnut pieces (1/2 cup)
- . 300g spaghetti
- . salt and ground black pepper
- . 100 grams blue cheese
- . 50 grams aged parmesan
- . 2 tablespoons cream

Method

Cook the pasta in a large saucepan of salted boiling water for 10–12 minutes (or according to packet instructions if you are cheating) until al dente.

Meanwhile, crumble the cheeses into a saucepan. Add the cream, mix well, and heat gently for just 1 minute, stirring constantly, without letting it boil.

Drain the pasta, and tip the pasta into a heated serving dish. Scoop this sauce over the pasta and stir until incorporated.

To serve

Add nuts, grind over pepper and salt and serve at once accompanied (of course) by a glass of Silos Estate ‘Wild Ferment’ 2008 Chardonnay.

Silos Estate Foundation

As many of our regular readers know, Silos Estate has a charitable foundation through which it supports a number of charities and worthy causes in general.

The causes are incredibly varied, but generally have one thing in common – unsurprisingly (!) a shortage of funding – and also unsurprisingly a shortage of options. One of the bigger events supported by the Silos Foundation this year was the Shoalhaven Mayoral Ball – raising money for a Linear Accelerator (used to treat cancer patients) and Bravehearts (an organization dedicated to education in child safety).

The event raised over \$45,000 – every cent of which went to these two worthy causes. To find out more about Silos Foundation (or to apply) visit www.thesilos.com



Cellar Talk

Continued from Page 1

as wild yeast is an unreliable fermenter – and the resulting wine can be really hit and miss. Because of this risk commercial vineyards (ourselves included) chill grapes after picking to kill this wild yeast, before adding our own commercial grades.

However, this year we decided to give it a go – and we hope you agree that it is something quite exceptional. Ask to try some next time you drop by the Estate – or if you would like to order some drop us a line at thesilos@thesilos.com

Winter Wine Festival was on again over the June Long Weekend and this year we had close to 5,000 visitors! Suffice to say we were busy - wine tastings, food tasting (Serious Salsa and gourmet local sausages) and even helicopter rides. The event even made it on most of the daily newspapers – you may have caught us on the Canberra and Sydney papers the week following the June Long Weekend. If you are an advance planner...note June 5-7, 2010 in your diary for next years' festival.



Twitter Yes...Silos Estate can't help itself...it has now joined the Twitterati and became the first winery that we know of in the world (how is that for a claim?) to have a Twitter account. There is something quite good about only having to write 140 words at

a time - and if you wanted to follow us select 'Silos Estate' on Twitter and join as a follower.

Competition winners There were precisely none last issue – and it was a super easy one at that. It seems that we have to make them easier still – so – what year is our new release from? And the name of our most important vintage release in 2009? (you will have to look at the last issue for this one). A bottle of Wild Ferment Chardonnay (2008) for the first answer to each.

Winter Stay Offer

A reminder to our readers about our special mid-week rates at Silos Estate. It's an opportunity to celebrate a special event; treat yourself or simply escape the city for a while. For \$500.00:

- . stay three nights (Tuesday to Thursday) in one of our suites;
- . receive all breakfast supplies for the duration of your stay; and
- . enjoy several bottles of sparkling here or to take home with you. We are not quite sure how many yet – so negotiate with us. Hint: About half a dozen of our premium sparkling sounds about the right number.

E-mail thesilos@thesilos.com to book and quote "0903-0930 Silos".

Silos Events

As always, we took the chance to take a few photos at Silos Estate

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Dates for the diary

Accommodation

Limited vacancies: October Long weekend; Christmas Holidays

Holiday opening hours

Please note that this year we will be closed on Christmas, Boxing and New Years Days (getting in early!)

Release Date: 31 August 2009

Silos Estate 2008 Vintages (whites only)

Anticipated release dates for 2008 Silos Estate White Vintages (Semillon and Sauvignon Blanc) are now set for 31 August. Pre-order at thesilos@thesilos.com, otherwise ask to try it next time you are down our way.

Date: July 2009

Christmas in July

For the entire month of July, Silos Restaurant will be hosting 'Christmas in July' with Rob Salmon. As always – a set menu will apply – but open fires; great food and service; and we promise no stupid Santa costumes. \$60.00 per head – bookings essential. Call 02 4448 6160 to book.

Date: September (first weekend)

Landcare Art Festival

The Silos Foundation is supporting the 2009 Landcare Art Festival at Silos Estate. Drop by and visit local and national artists interpret Landcare themes in art. Open 10.00 – 5.00PM Wed – Sun.

Date: Early November

Silos Society Shipping

Second shipment of Silos Society wines for 2009 to Society Members. To join Silos Society please fax, e-mail or post the form on Page 4

