



June 2010
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Inside this Issue

- 1 Welcome
Vineyard News
Cellar Talk
- 2 Winter Wine Festival
Environmental News
A fabulous food place...
- 3 Cellar Talk (contd.)
Dates for your diary
Winter Stay Offer
- 4 Cellar Talk
Silos Society Form

Silos Estate

Boutique Accommodation
Cellar Door
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Silos Society

Welcome...

...to our second issue for 2010.

Highlights in this issue include a holiday offer, Estate happenings, exciting new environmental news for Silos and competitions (as well as winners from last time!).

We hope you are all happy, healthy and well - enjoying the cold winter nights and glasses of Silos reds (subtle product



placement – more to follow). We hope to see you again soon at the Cellar Door.

Raj, Zoe and Sophie, June 2010

Vineyard News

Normally with the harvest in (well...not this year); winemaking in full swing (ditto) and preparation of previous vintages complete (ditto) our thoughts turn to Jennifer Hawki...erm...pruning.

Pruning is a job which everyone enjoys. This time of year you often hear of people complaining about being stuck inside where it's warm and dry, when it's icy cold, windy and wet outside.

Everyone skips into work every day with a smile. Really.

Days start at 6.00AM – and it's a heart starter when the outside temperature has a minus in front of it and the wind whips in from the escarpment. Pruners end up looking like a curious hybrid between Edward Scissor hands and the Michelin Man – not entirely comfortable – but better than dying of exposure. This hasn't happened. Yet.

To our first competition in this issue – the lowest recorded temperature while pruning? Send your entries via e-mail, Facebook or Twitter to win a bottle of Wileys Creek Sparkling.

Unsurprisingly, we can't wait for summer to come – when the Jennifer Hawkins swimsuit catalo...WHAT AM I SAYING?

Cellar Talk

And now for the wine news

With a cripplingly difficult harvest – there is little to tell about 2010 Silos Estate wines. However, production for Wileys Creek has come up very well indeed, and we are in the process of getting the 2009 wines ready for sale (eg. playing music to them – they are *very* sensitive). We will give you a quick update

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 – the Winter Wine Festival – held every year over the June Long Weekend. We were again delighted to host a full house – with a huge increase in visitors - and having the chance 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 2009, and our guests enjoyed a variety of events across the region.

What was on at Silos Estate?

With over 2,000 people making the time to visit us over three days - it was very busy indeed. Of course there were wine tastings, but we also had stalls sampling local produce from Serious Salsa and Kiama Cocoa, raised money for local charity through sales of gourmet local sausages and offered scenic joy flights by helicopter over the Estate.

So - if you are an advance planner - note the June Long Weekend 2011 in your diary for next years’ festival. And if you are not good at remembering -

tell an elephant so that they can remind you about it when it gets close to the date.

Silos Solar Array

Back when we bought the property in 2007 we prepared a three year plan to dramatically reduce the environmental footprint of the Estate, and address deeply unsustainable production practices. Amongst a host of other initiatives, we became carbon neutral for energy in mid-2008. But it wasn’t until June of this year that we were able to put in the final piece of the puzzle – our solar array (see Silos Events for a picture – *that* is how excited we are by it all!).

All power for the Estate is now renewable...no small feat as the winery is now three times bigger than in 2007.

Now we can offer almost 100% guilt free stays and wine purchases – although obviously you should only feel guilty if you haven’t *stayed* long enough or *bought* enough wine. If you want to learn more about Silos Estates’ environmental work – visit thesilos.com/silosestate/environmental-policy. And if you need a solar array? Call our friends at Simmark (simmark.com.au or 02 4422 1244) and ask for Troy. They did an outstanding job with our install and we are more than happy to recommend them to others.

So...onto the second competition (one of extremely high skill). Come into the cellar door and say ‘Silos Solar Array’ – and a pack of energy efficient light bulbs and a bottle of our first carbon neutral wine awaits you.



Hungry Duck, Berry

In each issue of Silos Society we try and feature a venue that we think is worth your while to visit (usually for either the food or the accommodation – but sometimes because there is just something special about the place). Subtly, we also undertake some product placement (notice the subtlety?)

Head Chef of the **hungry duck**, David Campbell has a rich history in food – having worked at Wockpool, Tetsuyas and Billy Kwongs - before he ran the ‘Book Kitchen’ in Surry Hills.

In 2008 he and his wife opened **hungry duck** in Berry – an Asian restaurant with a modern influence. Not only is the food outstanding, but they have an incredibly strong sustainability focus which is near and dear to our heart. Using only local produce where possible, they have their own garden behind the restaurant; their own cows for the plate (truly!) and are so committed to sustainable eating that they were named in the top ten green eateries in the 2010 Good Food Guide.

Hungry Duck is open 5 nights a week Wednesday to Sunday. Importantly (!) they carry our wines! 85 Queen Street Berry – ask for the 5 course banquet menu (a favourite) with our Sparkling (of course).

Cellar Talk

Continued from Page 1

in the next newsletter – but if you happen to drop by – ask if we have bottled yet and we can let you try some.

A new web site Well, it's only taken a billion, trillion years (well...one actually) but the new website for Silos Estate came online in June. There are loads more pictures; easier navigation, simple to use Facebook and Twitter links and full e-commerce facilities (both for wine and Silos and Wileys Creek branded merchandise – face it - you can *never* have enough). Visit thesilos.com to have a look – and during the month of July - one e-commerce order will win the cost of their purchase back.

Opening of Silos Estate

Boardroom For some time now, our guests have asked if we can host corporate away days for them at the Estate. After putting our thinking caps on (and writing in clichés until the cows came home) we converted an old office to a fully equipped Board Room - and started hiring it out from mid-June.



We offer hourly and daily rates for its use, as well as accommodation and catering packages for overnight stays (as always Silos Society members are eligible for further discounts). For more information, visit thesilos.com/functions/corporate-events

Competition winners Three competition winners from the last issue – G. Day (Sydney); R. Neale (Blue Mountains) and S. Hoynes (Bomaderry) – congratulations to all. There are a few prizes on offer in this issue so read through the newsletter for information about entering. Not terribly hard questions as always. Please note (as always) that you must be over 18 to win a wine prize.

Winter Stay Offer

A reminder of the winter stay offer we have (had?) running from May through to September of this year.

Our readers can take advantage of 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 \$450.00 (Silos Society Members also receive their additional member discount):

- . stay three nights (Tue to Thu) in one of our luxurious spa suites;
- . receive all breakfast supplies for the duration of your stay; and
- . receive a couple of our sparkling (to have or take home)

This is a discount of almost \$300 on our normal rates. E-mail thesilos@thesilos.com to book and quote “0510-0930 Silos”.

Silos Events

As always, we took the chance to take a few photos over the last three months. All terrific

Continued Page 4

Dates for the diary

Accommodation

No vacancies: October Long weekend – sorry we are already booked out.

Limited vacancies: Christmas and New Years. Minimum stay periods apply.

Holiday opening hours Please note that this year we will be closed on Christmas Day (as always) but open Boxing Day and New Years Day (getting in early!)

Competitions in this issue...

- Page 1** – Temperature estimate
- Page 2** – Solar array visit
- Page 3** – E-commerce purchase

Release Date: 30 September 2010

Silos Estate 2008 Vintages (Red)

Anticipated release dates for 2008 Silos Estate Red Vintages are now set for 30 September. Pre-order at thesilos@thesilos.com, otherwise ask to try it next time you are down our way.

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

occasions – weddings being a favourite of course – but some celestial events this time too.

10 April 2010 ▶

Leah and Nick's Wedding
(yes – it was very hard to get a picture inside on a mobile phone!)

Sydney, N.S.W.



◀ 1 June 2010

Silos Solar Array comes on-line!
(generating 75% of our power needs)

Berry, N.S.W.

17 April 2010 ▶

Kelly and Steve's Wedding

Sydney, N.S.W.



◀ 15 May 2010

Mayoral Ball 2010
(Silos is a major sponsor – raising money for local charities)

Nowra, N.S.W.



27 June 2010 ▶

Partial eclipse (see you on 22 July 2028 for a full eclipse)

Silos Estate
Berry, 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*
- . 10% 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.