

March 2008
Volume 1, Issue 2

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Silos Estate

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Cellar Door
Gallery
Silos Restaurant

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Silos Society

Welcome...

Welcome to our second issue for 2008. We hope that your year continues to be full of promise (or promises fulfilled!).

It has been a busy few months. We launched a National Tourism Campaign; released a new wine; held a fantastic charity event; won and lost a vintage and welcomed back old friends.

We trust all of you had a happy and safe Easter, and extend our thanks to the many people who came and visited the cellar door since the beginning of the year. We hope to see you again soon.

Sophie and Rajarshi

Vineyard News

Well – it has been a very tough year. The rain just did not stop, and with over 3,000mm of rain we had no sugar in the grapes. No sugar = no wine and a substantial part of the crop for 2008 was lost. The positives? Well, apart from looking into selling bottled water, it looks like the quality is at least as good as last year. If you want to chat about it with us in person, make sure that no one else is in the cellar door and do so very quietly.

It's not good to cry in public.

From this vintage we expect to release only a small number of bottles– Malbec, Merlot and Shiraz with no 2007 Cabernet, Semillon or Sauvignon Blanc.

Cellar Talk

While the news in the vineyard hasn't been that great, there have been lots of exciting happenings in and around the Cellar.

Our first write-up! In March, Silos Estate received its first ever write up on one of its wines. *Franz Scheurer* from Australian Gourmet wrote a very gracious piece on one of our wines (and no...we didn't pay him. But if this is what we get for *not* paying...imagine what John Laws would say).

Wileys Creek Liqueur Muscat

Silos Estate who make this fabulous Muscat hail from the South Coast, just a few minutes drive south of Berry. Silos Estate is an extensive winery, [accommodation], restaurant and wedding reception place. They make wines under the Silos Estate and Wileys Creek labels and the Liqueur Muscat is made from late harvest grapes with minimal interference, aged for no less than four years. It's honest, down to Earth, fruity and 'grapey'. It happily stands on its own or serve it with something smoky and savoury

A new release On March 28, we released our latest wine - Wileys

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Silos Estate and Earth Hour 2008

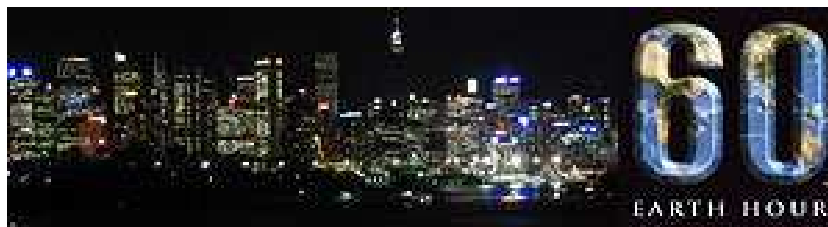
Those who received our last newsletter would know that Silos Estate became (to the best of our knowledge) the first carbon neutral winery in the region in 2007.

We were pretty excited therefore to extend this environmental initiative by participating in Earth Hour 2008 on the weekend of March 28 with all of our guests.

What is Earth Hour?

Earth Hour is a global movement that started in Sydney to raise

general awareness of climate change (something we are acutely aware of in the vineyard). It involves a symbolic switching off of all non-essential lights and appliances on March 29, 2008 at



8.00PM for just one hour.

What did guests do?

Every guest was asked to switch off all non-essential lights and appliances at 8.00PM. All rooms were provided with candles, and every guest also received a free energy efficient light bulb to take home with them compliments of

Silos Estate. So...at 8.00PM it was candlelight and wine at Silos ...and apparently a few fiercely contested Monopoly and Scrabble games.

What happened?

Well, nothing really. And that was the point. But while nothing was happening,

energy usage dropped by over 80% from our typical load for the hour (there were some external lights left on for safety). While Earth Hour is largely symbolic, it reinforces for all of us our current initiatives that save hundreds of tonnes of CO₂ emissions and tens of thousands of litres of water every year. Coupled with our native tree planting program, this has dramatically reduced the ecological footprint of the Estate.

And still offsetting emissions

Silos Estate also continues its initiative whereby guests are able to offset their carbon emissions in 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 60 trees have been planted and will be used to offset guests' carbon emissions many times over.

You can see them as you wander around Silos Estate and include flowering eucalypts and river red gums.

Silos Restaurant

Silos Estate is lucky to have the talented Rob Salmon as Head Chef at the highly regarded Silos Restaurant. His three year anniversary is marked by an almost cult like following – which does worry us a bit – but we are assured that ASIO and the CIA are not interested at this time.

I didn't know there was a restaurant?

Really? It well justifies its 15/20 rating in the Good Food Guide, and is recognised as one of the pre-eminent restaurants on the South Coast of N.S.W. We recommend...well...everything really. The wine's not bad either (seriously – they have an excellent wine list - and it's not just restricted to Silos Estate and Wileys Creek wines).

O.K...so do I need to book?

Yes you do. Chef Rob Salmon (great name for a chef don't you think?) is very popular with the girls and bookings are essential. Currently open Thursday to Sunday for lunch and Thursday to Saturday for dinner they are open seven days a week in December / January. You can book by calling them directly on 02 4448 6160 and our guests staying on site are usually guaranteed a table if they book sufficiently ahead.

Sounds good...what's on the menu?

Visit www.thesilos.com, click on 'Restaurant' and you will be taken to a new website which has the latest season's menu.

March 2008

had some exciting events at Silos Estate with some rather wonderful guests.



◀ January 2008
Phoebe and Ed's Wedding
Canberra, A.C.T.

February 2008 ▶

The Honourable Matt Brown
Minister for Tourism and Housing
Launch of the \$1.5 million Tourism
N.S.W Campaign at Silos Estate
Berry, N.S.W.



◀ February 2008
Rebecca and Dan's Wedding
Sydney, N.S.W.

February 2008 ▶
Us! Berry Food & Wine Show
Berry, N.S.W



◀ February 2008
Silos Charity Fund supported
Bernadette Morrison in the
purchase of a new cello...close to
\$10,000 was raised
Berry, N.S.W

March 2008 ▶
Kelly and Daniel's Wedding
Wollongong, 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

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.