

March 2009  
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## Inside this Issue

- 1** Welcome  
Vineyard News  
Cellar Talk
- 2** Earth Hour 2009  
New release recipe  
A new vintage...
- 3** Dates for your diary  
Winter Stay Offer  
Silos Events
- 4** Silos Events (contd.)  
Silos Society Form

### Silos Estate

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# Silos Society

## Welcome...

...to our first issue for 2009. A little late perhaps, but an article on Page 2 may explain why.

A few highlights in this issue – new releases; a re-branding; a recipe to match a new release and new competitions for our readers.

We hope that all of you have had a wonderful start to 2009 and that promises are fulfilled or are well on their way. We hope to see you soon at the Cellar Door.

*Sophie and Rajarshi (and Zoe)*

## Vineyard News

This time of year is focused on closely monitoring the grapes to ensure that we harvest at the right time. Vineyards have different traditions to pick that time - the Hunter Valley Vigneron who checks the grapes stark naked in the middle of the night is an oft repeated story. We tend not to take that technical an approach, choosing to bathe in last years vintage under the full moon...err ...moving on.

A range of measures are used to check readiness - Brix and Baume (measures of sugar and alcohol respectively) help us choose the right time to pick. The main thing about picking

grapes is sugar – if you don't have sugar you don't have wine – it's as simple as that. And this year – we have sugar. We are on track to pick over 20 tonnes this year – a significant improvement on the 0.5 tonnes we picked last (incredibly wet) season.

And – dare we say it – it looks like it will be the best vintages ever of Silos Estate and Wileys Creek. A big call – as we date back to the 1870's – but we are probably safe in the knowledge that no one can check back that far and call us on it.

## Cellar Talk

**New Releases - 2008 Silos Estate 'Wileys Creek' Range** March 1 marked the release of three of our Silos Estate 'Wileys Creek' 2008 range - *Semillon Chardonnay*; *Traminer Riesling*; and *Cabernet Shiraz*. And dare we say it, it's better than the 2006 vintages. We have kept the prices the same for this release, so drop us a line to order at [thesilos@thesilos.com](mailto:thesilos@thesilos.com)

**Brand re-design** Concurrently with these new releases, we undertook a rebranding of our entire Wileys Creek range.

Redesigning a brand is not something to be undertaken lightly (remember 'old Coke' and

*Continued Page 3*

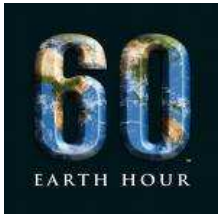
# Earth Hour 2009

Having led the way with many environmental initiatives in the region (the first carbon neutral winery; the first South Coast business to join Earth Hour; the first to carbon offset



emissions and offer carbon credits to guests and customers) Silos Estate is again pleased to be part of Earth Hour 2009.

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 28, 2009 at 8.00PM for just one hour.

## What will guests do?

Every guest is asked to switch off all non-essential lights and appliances at 8.00PM. All rooms are provided with candles, and every guest also receives a free energy efficient light bulb to take home with them, compliments of Silos Estate. And if past years are anything to go by – 8.00PM marks the beginning of a glass of red...and some fiercely contested Monopoly and Scrabble games.

Since commencing our environmental initiatives in 2006, we estimate Silos Estate has saved or offset over 10,000

tonnes of carbon - equivalent to about 5,000 trees. Want to book in for the Earth Hour weekend? Mail us at [thesilos@thesilos.com](mailto:thesilos@thesilos.com)

## New release recipe

With our latest releases we would suggest this recipe – it's a Silos Estate favourite.

### Silos Estate - Salt and Pepper Prawns

- 20 green prawns (deveined and tails on)
- 200 grams corn flour
- 45 grams (approx 1 ½ tablespoons) sea salt
- 45 grams (approx 1 ½ tablespoons) roasted ground white pepper (alternate black)
- Mild flavoured oil (e.g. canola) for deep frying
- 1 fresh chilli (sliced)
- Lemon wedges

### Method

Place corn flour, sea salt and pepper in a medium bowl and stir to combine. Dust prawns with salt and pepper mixture, shake off excess and set aside (don't leave them sitting like this for long as they will get soggy and your results won't be as crunchy).

Heat oil in a wok until smoking (200°C). Fry prawns in batches, trying not to crowd the wok, for 2 minutes, until prawns are just opaque. Remove with a slotted spoon and drain on paper towel.

When all prawns are cooked, fry the chilli for one minute. Remove with a slotted spoon and drain on paper towel.

### To serve

Place prawns on serving platter, top with fried chilli and with lemon wedges alongside accompanied (of course) by a glass of Silos Estate 'Wileys Creek' 2008 Semillon Chardonnay.

## Our latest 2009 vintage

Warm climatic conditions preceded part of this years' crop, and resulted in an unexpectedly early ripening of the 2009 vintage.

With all indicators high, a decision was made to harvest early and picking was completed at 8.02PM on February 12. The resulting vintage already shows exceptional colour and body, with great palate length (51cm) and weight (3.12kg). Judges agree that it will reward the patient cellarer and should definitely not be touched oohh....say for the next 30 years (father's opinion).

Zoe Stella Mary Ray – a few touch and go moments – but a healthy girl is now here. Fortunately, she has her mothers' looks.



# Cellar Talk

Continued from Page 1

‘new Coke’?).

So...a panel of our Silos Society Members joined us for some customer research followed by drinks in the cellar door. Now, it



must be said that the re-design took about ooh...60 seconds. The drinking however took a whole lot longer.

Still – not a bad result – subtle but a little more contemporary. Which brings us to our first competition – with a panel of six (not including Sophie and Rajarshi) – tell us how the vote split on this redesign – and a bottle of Silos Estate Porto Verde (our premium 12 year old dessert wine) is yours, delivered to your door (must be over 18).

**New shipping location** We have just added Finland (!) to our list. If you would like to place an order for the UK, the US or Hong Kong (our other current o/seas locations) call us at 02 4448 6082 (we aim to collect countries like other wineries collect medals). Our next location is already confirmed – so to win a bottle of Wileys Creek Sparkling tell us where it is (must be over 18).

**Face Book** Have you visited our Face Book site recently (Silos Estate)? There appear to be

approximately 6 people in the whole world who don’t have a Facebook page, so visit and get the latest on what is happening at the Estate. Select ‘Silos Estate’ at [facebook.com](http://facebook.com); become a friend; and read weekly, daily or even hourly posts on the latest ~~erisis~~ event at the Estate.

**Competition winners** There were two competitions in the last issue of Silos Society and both were snapped up quickly – the winners - R. Healy (Canberra) and M. Morrison (Sydney).

## Winter Stay Offer

This coming winter we are offering our readers 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](mailto: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

Continued Page 4

## Dates for the diary

### Accommodation

**Limited vacancies:** Anzac Day and Easter 2009 weekends

**Holiday opening hours** Please note that we are closed on Good Friday (a legislated requirement)

**29 March 2009 Earth Hour**  
Call 02 4448 6082 to book a stay during that weekend - limited vacancies remain.

### Release Date: 30 May 2009 Silos Estate Wild Ferment Chardonnay

A new release on 30 May – the 2008 Wild Ferment Chardonnay. Absolutely no yeast was harmed in the making of this wine (you add no yeast) which can sometimes give you a spectacular wine. For those of you who have already had pre-tastings, you can place your order at [thesilos@thesilos.com](mailto:thesilos@thesilos.com), otherwise ask to try it next time you are down our way.

### Date: Late May Silos Society Shipping

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

### Date: June Long Weekend Winter Wine Festival

Come to the Shoalhaven Coast Wine Region and enjoy the Winter Wine Festival. Over 10 wineries are again joining Silos Estate for the festival – so please come for tastings, art shows, sausage sizzles and this year - helicopter joy flights (weather permitting). To book accommodation for the weekend please call 02 4448 6082 – limited vacancies remain.

over the last three months - the Food and Wine Show and weddings (including a pirate themed wedding) – remind us how great it is to have people who enjoy our wine and the Estate as much as we do.

January 2009 ►  
Us! Food and Wine Show

Berry, N.S.W.



◀ February 2009  
Rochelle and Davids' Wedding

Sydney, N.S.W.

February 2009 ►  
Craig and Ish's Wedding

Sydney, N.S.W.



◀ March 2009  
David and Lisa's Wedding (and a small explanation...)

◀ The bride is attacked and whisked off in a Pirate Ship...

The groom runs to the rescue brandishing his sword... ►



◀ And then they are married – pirates destroyed and time to retire for feasting and revelry (note the pirate ship in background!)



# 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
- . 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.