



March 2010
Volume 3, Issue 1

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Silos Society

Welcome...

...to our first issue for 2010.

Highlights in this issue include a holiday offer, a great recipe, several competitions (as well as winners from last time!) and Estate happenings.

We hope you are all happy and safe, and that 2010 has started with much promise for all of you. We hope to see you soon at the Cellar Door. P.S. It's best to not ask us about how the harvest went this year.



Raj, Zoe and Sophie, March 2010

Vineyard News

So...we counted how many times we jinxed ourselves in the last newsletter by commenting on the quality of the upcoming harvest (three...thanks for asking).

At a critical time during the growing season we experienced what you would politely describe as 'severe rain events'. Or as one of our staff noted 'Look...it's

@#\$%ing raining again. For a change.'

In a nine day period in February, we had close to 600 mm of rain. To give that some perspective – if you printed out this newsletter and lined up the pages side by side - the width is *still* less than in millimetres than the amount of rain we had. First prize competition this month goes to the closest guess for the amount of rain we had in February (hint: it's more than 600 mm).

Unsurprisingly, our wines will be 'lighter in style' this year.

Cellar Talk

Seven day a week trading In February, Silos Estate took another step to becoming the 'must visit' winery in the region by moving to seven day a week trading (or as Sophie pointed out – we didn't feel like we were working hard enough – so why not open seven days? I *think* she was giving feedback). So if you are in the region during a 'school day' pop in for wine tasting (and preferably buying of course) and we would love to host you.

Silos Society discount doubles Commencing at the end of March, we have doubled the size of the Silos Society Member

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Earth Hour 2010

Having led the way with many environmental firsts in the region (carbon neutral; Earth Hour; offering carbon credits to guests and using 'low CO2' bottles)



Silos Estate will again be part of Earth Hour 2010.

A global movement to raise awareness of climate change, it involves a symbolic switching off of all non-essential lights and appliances on March 27 at 8.30PM for just one hour.

What will guests do?

Guests are asked to switch off all non-essential lights and

appliances at 8.30PM. All rooms are provided with candles, and every guest also receives a free energy efficient light bulb to take home with them. And if past years are anything to go by – 8.30PM marks the beginning of a glass of red...and some fiercely contested Monopoly and Scrabble games.

Since commencing our initiatives in 2006, we estimate Silos Estate has saved or offset over 10,000 tonnes of carbon. Want to book in for the Earth Hour weekend? Mail us at thesilos@thesilos.com

An autumn recipe...

At this time of year, our thoughts turn to the changing of the seasons, open log fires, snuggling

up in bed with Scarlett Johan...err...right. Actually in our case, thoughts turn to food – and with the profusion of wild mushrooms on the Estate (stick to store bought ones if you don't know which ones are safe to pick) here is a seasonal favourite, which *amazingly* (!) pairs really well with a Silos Estate Wild Ferment Chardonnay.

Wild Mushroom Risotto (for 4)

Ingredients

8 cups vegetable stock
1 cup white Silos Estate (!) white wine
1 brown onion (chopped)
1 clove garlic (chopped)
200 grams wild mushrooms
2 cups Arborio rice
50 grams butter
½ cup shaved parmesan
Splash lemon juice and olive oil

Method

1. Bring stock to a low simmer in a large saucepan.
2. Heat oil in a large saucepan over medium heat, adding chopped onion, garlic and thyme (until onions are tender but now brown).
3. Add rice and coat in pan for one minute and then stir in ¾ cup of wine.
4. Add stock and stir for about 20 minutes, or until liquid is absorbed.
5. While stirring, drink remaining ¼ cup of wine (about a glass). Note that this is a *very* important step.
6. Add sliced mushrooms and cook for 2 minutes.
7. Remove risotto from heat and add butter and most of the grated parmesan.
8. Add lemon juice and season with salt/pepper to taste.

To serve

Garnish with the remaining parmesan, and serve with a glass of Silos Estate Wild Ferment Chardonnay. It's good (the risotto is not bad either).

Touchdown Helicopters (and a reader prize)

So...no restaurant or bar this time that features our wines...but still featuring a special partner that works closely with us.

Touchdown Helicopters is a fabulous organisation - fire fighting during our summers, before heading off to Canada to do the same in our winters. As a sideline, they also do passenger flights - and whether you just want to see the sights, or be decadent and visit us for wine tasting - they are sure to have a flight for you. Packages start from a very reasonable \$65 for joy flights – more for full day charters with lunch; golf and wine tasting. Visit touchdownhelicopters.com.au. *Please note that a cap on the number of flights to the winery per week applies to ensure we remain compliant with local zoning regulations.*

Reader prize offer Any reader making a flight booking between now and the end of the June Long Weekend, will enter a draw to win the cost of their flight back (quote 'Silos Newsletter' when booking).

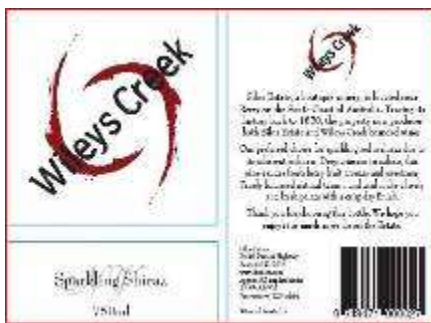


Cellar Talk

Continued from Page 1

Discount. This of course may mean a doubling of your purchases. While we don't recommend that, it was a way to say thank-you to all our members (especially those that don't support the twin 'Evil Empires' of Woolw...never mind...feel a legal case coming up). We always are delighted to welcome new members - check out Page 4 and complete the application form.

Barcoding Well, let us tell you that Silos has now hit the BIG TIME and will be bar coding all wines from the 2009 release onwards. The first to carry our unique code were the Sparklings which will be followed by our 2009 releases.



Which brings us to our second competition in this issue – the first e-mail; Facebook and Twitter answer containing the first seven digits of our bar code (this is a game with a very *high* level of skill) – wins a bottle of our Sparkling (with a bar code thrown in for free). As always, must be over 18 to win a wine prize.

Competition winners Three competition winners from the last issue – Sarah, Noel and Peter (all from Sydney) – congratulations to all. There are several prizes on offer this issue (including a helicopter ride) so read through the newsletter for information about entries. Please note (as always) that you must be over 18 to win a wine prize.

Winter Stay Offer

From May through to September of this year 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 \$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".

Publicity...

A nice article about Silos Estate in 'FocusMag' a travel magazine. www.focusmag.com.au/travel

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: Easter Long weekend – sorry

Limited vacancies: Anzac Day Long Weekend and Winter Wine Festival Weekend. Minimum stay periods apply.

Competitions in this issue...

Page 1 – Rain Estimate

Page 2 – Helicopter ride

Page 3 – Bar code numbering

Date: 15 May 2010

Mayoral Ball

As we are again sponsoring the Mayoral Ball – we will be sending invitations to our Wine Club Members to attend as our guests (valued at \$200). To join Silos Society please fax, e-mail or post the form on Page 4

Date: Late May

Silos Society Shipping

First shipment of Silos Society wines for 2010. 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 15 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.

occasions – weddings being a favourite of course – but this time we even had the opportunity to chat to a relatively famous Australian.



◀ 22 January 2010

Marisa and Alex's Wedding

Wollongong, N.S.W.

19 February 2010 ▶
Mark and Anna's wedding
(and croquet the following day!)

Sydney, 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.

March 2010 ▶
A rare visitor in the region (a wallaby – we are told it is very rare!)

Berry, N.S.W.



◀ 26 March 2010
Lauren and Ben's Wedding

Sydney, N.S.W.



March 2010 ▶
Bernie Fraser, Ex-Governor of
the Reserve Bank of Australia
(note wine bottle!)

Canberra, A.C.T.

