

Frankland River Press



FERN GROVE

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Five stars for Ferngrove



Ferngrove Vineyards Estate has been given the big thumbs up by Australian wine writer James Halliday in his 2006 Australian Wine Companion, for the second year in a row.

Ferngrove was awarded the maximum five-star rating in the latest edition of James Halliday's best-selling guide to Australian wines and wineries.

The five-star rating identifies Ferngrove as an: "outstanding winery capable of producing wines of the highest calibre".

Halliday awarded Ferngrove's 2003 Majestic Cabernet Sauvignon and 2003 King Malbec a rating of 94 out of a possible 100.

The 2004 Cossack Riesling and 2004 Semillon Sauvignon Blanc were given a rating of 93, with the 2002 King Malbec rating 92.

The 2004 Riesling, 2002 Majestic Cabernet Sauvignon and 2003 Diamond Chardonnay were given a rating of 90.



Majestic Cabernet Sauvignon 2003

Strong colour; clear blackcurrant and cassis varietal aromas; firm, well-structured medium-bodied palate; very good cabernet expression throughout; subtle oak.

RATING 94 DRINK 2015 \$24.99

King Malbec 2003

Powerful mouthfilling style with much more structure than normally encountered with malbec, but juicy/jammy varietal fruit there nonetheless.

RATING 94 DRINK 2012 \$24.99

Cossack Riesling 2004

Powerful and intense, with a faint touch of reduction; tightly focused mineral and herb flavours; long finish.

RATING 93 DRINK 2014 \$20

Semillon Sauvignon Blanc 2004

Clean and aromatic tropical passionfruit bouquet leads into a fresh, crisp palate with herb and grass joining the band of flavours.

RATING 93 DRINK 2007 \$14.99

King Malbec 2002

Arguably the best definition of malbec in Australia; particularly juicy, jammy fruit with fine, long tannins.

RATING 92 DRINK 2010 \$25

Riesling 2004

Lively, crisp, minerally; touches of spice and herb; good balance; needs time.

RATING 90 DRINK 2014 \$17.99

Diamond Chardonnay 2003

Fine, restrained style; melon, fig and citrus components; good overall balance.

RATING 90 DRINK 2008 \$22.99

Majestic Cabernet Sauvignon 2002

Entirely fruit-driven; medium-bodied, blackcurrant, blackberry and cassis; fine tannins to close; elegant style.

RATING 90 DRINK 2012 \$25

The sky's no limit for Ferngrove

Qantas business class passengers can now enjoy 2003 Ferngrove Shiraz.

The 2003 Ferngrove Shiraz was added to the Qantas in-flight wine list after a gold-medal win at the 2004 Qantas Western Australian Wine Show.

Ferngrove Vineyards Estate national sales manager Ian Noble says he is extremely pleased Qantas is supporting the Ferngrove brand. "Ferngrove's national profile has been lifted since Qantas introduced the 2003 Shiraz on board its domestic flights," Ian says.

"This is a fantastic opportunity to showcase Ferngrove wines to a large audience and expand our customer base". Qantas serves 20 city and regional destinations across Australia with more than 2,300 flights per week.



Ferngrove – making a splash in the UK and Asia

Ferngrove chief executive Anthony Wilkes and senior winemaker Kim Horton recently joined group export sales manager Stephen Bradshaw in London, to attend the London International Wine and Spirits Fair and further boost Ferngrove’s UK market presence.

Stephen says the London International Wine and Spirits Fair is one of the world’s most important annual trade shows.

This year the three-day exhibition attracted approximately 1,300 exhibitors and more than 19,000 industry representatives.

“It was a fantastic opportunity to showcase Ferngrove wines to a such a large and influential international audience”.

Stephen says while the Ferngrove team were in London they also took the opportunity to showcase their wines to customers and staff of popular UK wine retail chain Oddbins.

The Ferngrove team also visited the stylish Landmark Hotel to take part in the Decanter Great Australia and New Zealand Fine Wine Encounter; where Ferngrove’s Riesling and Shiraz were well received by consumers at the exclusive “producer invite only” event.

Before returning to Perth, Ferngrove met with Singapore based wine agents Certain Cellars and Red & White International.

“The Asian marketing team have done a terrific job in getting Ferngrove’s Semillon Sauvignon Blanc, Shiraz and Chardonnay on the wine and banquet menus of Singapore’s prestigious Ritz Carlton Hotel,” Stephen says.

Ferngrove and Fremantle

Photography won’t be the only thing on show at FotoFreo 2006.

Ferngrove Vineyards Estate is a major sponsor of the international photography festival that will see the City of Fremantle play host to four weeks of photographic exhibitions, as well as seminars, workshops and other activities.

Guests will enjoy Ferngrove wines at FotoFreo events in core venues like the new WA Maritime Museum, Moores Building Contemporary Art Gallery, Kulcha and the Fremantle Prison.

FotoFreo is a celebration of photography, where the public can join the world’s best photographers as they come together to exhibit, talk about their work and exchange ideas through images.

Ferngrove Vineyards Estate chief executive Anthony Wilkes says Ferngrove is very pleased to be part of this internationally acclaimed festival.

“Ferngrove is happy to lend its support to such a significant cultural event right here in Western Australia,” Anthony says.



Photographer: Emmanuel Angelicas

FotoFreo will be held from March 24 to April 25, 2006. For more information, visit www.fotofreo.com



Buy Ferngrove wines

Want to know which stores stock your favourite Ferngrove variety?

Thanks to red+white, Ferngrove’s national distributor in Australia, you can conveniently locate your closest Ferngrove retail supplier online.

With the click of a mouse, you can search for your favourite Ferngrove wine by postcode or suburb at www.redandwhite.com.au



Ferngrove Out and About

Ferngrove Vineyards Estate continues to make its presence felt on the wine and the social scene; supporting a number of quality events over the past few months.

Ferngrove Shiraz bursts onto the US restaurant scene

US restaurant chain Legal Sea Foods has added Ferngrove to its wine lists following a successful promotion.

Legal Sea Foods owns and operates 31 restaurants on the East Coast of the US, from Massachusetts to Florida.

Ferngrove's Shiraz featured "by the glass" for three months across all stores. Due to popular demand, the promotion was continued for another three months. Today, Ferngrove Shiraz is on the wine list of all Legal Sea Foods restaurants.



Ferngrove was a sponsor at this year's Good Food Wine Shows in both Sydney and Melbourne.

Chris Zur,
Ferngrove Vineyard Manager



A passion for working the land and a love of the Frankland River region attracted Chris and his family to the region and made him a perfect fit for the Ferngrove Vineyards Estate team.

Originally from the Eastern States, Chris, his wife Sue and three boys Kade (8), Tyler (10) and Jaxon (12) have more than settled into the Frankland River lifestyle.

Chris says he loves the diversity of his job and has been busy working with his team pruning, sweeping and mulching under vines and slashing grass to minimise frost risk for early budburst varieties.

But when he's not working he likes to spend time with his family, particularly watching the boys play football.

Chris says Ferngrove Vineyards Estate is a significant player in the region and he believes Ferngrove has played a major role in boosting the profile of the Frankland River region in the past few years.

"A few years ago not many people had heard of Frankland River," Chris says.

"These days the region is known for its beautiful countryside and cool climate, which is perfect for wine production."

"Watching the wines, that I have played a part in producing, win awards at reputable wine shows across the globe makes its all worthwhile," he says.

Team snapshot

Ferngrove Vineyard Manager Chris Zur has been part of the Ferngrove team since 1998, when Ferngrove was first established.

Good Food and Wine Shows

Ferngrove Vineyards Estate recently headed to Sydney and Melbourne, as sponsors of the Vogue Entertaining and Travel Restaurant Showcase at this year's Good Food and Wine Shows. More than 28,000 people poured through the doors in Sydney, with the Melbourne show attracting some 24,500 food and wine enthusiasts. The Restaurant Showcase saw Ferngrove wines matched with signature dishes from renowned Sydney and Melbourne restaurants such as Flying Fish, Buon Ricordo, Omega, Mecca and La Luna Bistrot.

Burswood Media Golf Day

More than 100 of Perth's media personalities donned their disco gear for the Saturday Night Fever themed Burswood Media Golf Day recently. The Ferngrove sponsored team may have only come in second, but the wines were an outright winner on the day.

2005 Butterfly Charity Ball

The Hyatt Regency Perth recently played host to the 2005 Butterfly Charity Ball. Guests travelled back in time to the golden age of Hollywood for this exclusive event. The 2005 Ball was noted as one of the most successful with \$52,000 raised through a Dutch auction for the Down Syndrome Association of WA. Brand Development Executive Vanessa Goddard says guests enjoyed drinking Ferngrove wines and dancing until the small hours of the morning.

Senses – Automotive Group Holdings (AHG) Golf Day

More than 200 guests turned out to a Senses Foundation fundraising golf day at Lake Karrinyup Country Club. Ferngrove donated wines as the generous bidders helped raise \$100,000 during the day. The Senses Foundation will use this money to help build brighter futures for people who are blind, deaf-blind or multi-sensory impaired.



Perth's Romany Restaurant and Ferngrove Wines: A classic pair

For the past 60 years the Romany Restaurant in Northbridge has been an institution when it comes to the business lunch.

The Romany attracts all walks of life and is well known for its mouth-watering home-style Italian cuisine.

Ferngrove Vineyards Estate wines are a popular inclusion on the Romany's wine list, and we asked owner Enzo Develter to tackle the Ferngrove food and wine match challenge.

The end result: Enzo has created a perfect pairing between Ferngrove Vineyards Estate 2003 Shiraz and the classic Italian dish Osso Buco.

"The intense fruit flavours, hint of spice and length of tannins of the Ferngrove Shiraz complement the richness of this rustic style dish perfectly," Enzo says.

"Osso Buco also benefits from a splash of a good dry white wine to give it that extra bite, so I have added a little of the Ferngrove varietal range Sauvignon Blanc."

The Romany Restaurant is open for lunch Monday to Friday, and for dinner 7 nights a week. Entrees start at \$10, with mains from \$16.

Osso Buco.

Ingredients

Veal Shin Bones	6
Butter	75gm
Onion	1 small, finely chopped
Tomatoes	2, peeled and chopped
Extra virgin olive oil	50ml
Ferngrove Vineyards Estate 2004 Sauvignon Blanc	150ml
Flour for coating	
Salt and pepper for seasoning	
A little hot stock	

Method:

Score the meat around the bones with a knife to prevent the meat from curling up. Season the meat with salt and pepper and then flour the meat.

Heat the butter and olive oil in a shallow pan. Add one finely chopped onion and cook for 2 to 3 minutes.

Add the meat to the pan. Brown on one side and then carefully turn and brown the other side.

Add 150ml of Ferngrove Vineyards Estate 2004 Sauvignon Blanc and cook over a moderate heat until most of the wine has evaporated.

Add two peeled and chopped tomatoes.

Lower the heat, cover and cook gently for 1 – 1 1/2 hours, depending on the thickness of the meat. Baste with hot stock as necessary.

It is important to continue cooking until the meat falls from the bones.

Serves 3 to 6.

Ferngrove's quality assured

Ferngrove Vineyards Estate is now accredited under the Hazard Analysis and Critical Control Point (HACCP) system.

This accreditation means Ferngrove must follow specific food safety management standards for the growing, harvesting and processing of grapes.

The internationally recognised accreditation process demonstrates Ferngrove's commitment to consumers.

Ferngrove's practices will be externally audited on a biannual basis under the system.



Ted Avery wins prestigious wine award

After more than 25 years in the wine industry, Ferngrove director Ted Avery has taken the top honour at the 2005 WA Wine Industry Awards.

Ted received the Di Cullen Award for outstanding contribution to the wine industry by an individual. Congratulations Ted, from all the team at Ferngrove.