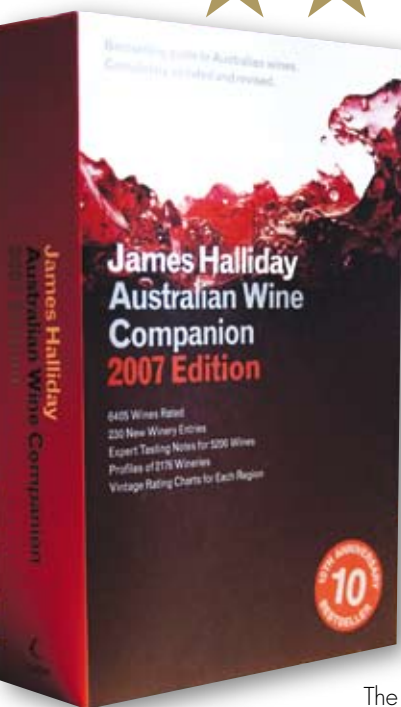


## A hat trick of five stars from Halliday



Renowned Australian wine critic James Halliday has awarded the coveted five stars to Ferngrove's winery for the third year in succession in his newly-released 2007 version of the Australian Wine Companion.

The prestigious five-star accolade indicates "an outstanding winery capable of producing wines of the highest calibre" – and lands Ferngrove among Halliday's top 12.5 per cent of all Australian wineries.

Halliday awards a rating of 90 or more to twelve labels from the Ferngrove stable.

The 2005 Cossack Riesling and 2004 Dragon Shiraz are the top scorers with 95 points, followed closely by the 2004 Majestic Cabernet Sauvignon and 2003 The Stirlings on 94 points. The Cossack also made the Riesling "best of the best" category, a limited list of the top wines of each variety.

In a further coup, Halliday singles out the 2004 King Malbec for particular praise, giving it 92 points and labeling the cult classic "unquestionably the best malbec in Australia, year in, year out..."

Other big-scorers include the 2004 Estate range Merlot and Shiraz, 2005 Sauvignon Blanc and 2005 Symbols Sauvignon Blanc Semillon, all rated at 90 points.

Ferngrove chief executive Anthony Wilkes notes James Halliday is one of the most respected wine industry critics and show judges in Australia.

"As such, his comments carry significant weight, and are a welcome testament to the hard work and talent of the Ferngrove vineyard and winemaking team," Mr Wilkes says.

### Halliday's Ferngrove top-drops

#### 2005 Cossack Riesling

"Spotlessly clean lime, lemon and apple aromas: fine, intense and long palate; great line drives through to the finish. Every bit as good as the '03."

#### 2004 Dragon Shiraz

"Good colour: powerful, concentrated blackberry, liquorice and spice fruit supported by positive, balanced tannins. Good oak rounds off a top wine."

#### 2003 The Stirlings

"Strong purple-red, holding hue very well: medium to full-bodied; luscious blackcurrant and cassis with high-quality, fine, ripe tannins."

#### 2004 Majestic Cabernet Sauvignon

"Very good colour, complex, rich blackcurrant fruit on the medium to full-bodied palate; excellent tannin and structure, quality oak."

#### 2004 King Malbec

"Unquestionably the best Malbec in Australia, year in, year out: rich, juicy mulberry, blackberry and blood plum mix; good structure and length."

#### 2005 Ferngrove Sauvignon Blanc

"Spotlessly clean; a light-to-medium-bodied array of gooseberry, ripe apple and passionfruit flavours; good balance."

#### 2004 Ferngrove Shiraz

"Medium purple-red: medium bodied, nicely balanced and composed mix of red and black spicy fruits; fine tannins."

#### 2004 Ferngrove Merlot

"Bright colour; appealing mid-weight wine with red berries and some spicy, savoury edges... good finish."

#### 2005 Symbols Sauvignon Blanc Semillon

"Attractive wine; vibrant citrusy/lemony/gooseberry fruit; very good acidity provides length. Value."

## Crisp, cool and white for spring & summer

Tropical passionfruit, melon, pear, fig, green apple and citrus notes of lime, lemon and grapefruit – Ferngrove's spring-release range of classic, crisp, elegant whites boasts all the most delicious fruits of the flavour spectrum.

See inside for full story.



Once again Riesling has proved the exceptional Frankland variety and the '06 Cossack has Ferngrove's winemaking team pretty excited, appearing at this early stage more than able to match the impressive reputation of its predecessors!

This estimation has already been given weight by the Royal Melbourne Wine Show judges, who awarded the wine a gold medal last month.

The Cossack is expertly backed by a delicate Chardonnay – a new addition to Ferngrove's Estate range wines – a fresh Sauvignon Blanc Semillon and summery Sauvignon Blanc. Read on and be tempted...

## Tasting Notes



### Ferngrove 2006 Sauvignon Blanc

Comprising a flavoursome array of tropical passionfruit, gooseberry and lime fruits, this fresh and light-bodied Sauvignon Blanc is simply summer in a glass. The lifted tropical notes show through on the nose and the textured palate finishes with clean, crisp acidity.

Drink now or within one to two years.

**Winemaker's Comment:** The warm lead up to vintage encouraged the development of tropical fruit aromas and flavours and has resulted in a lively and flavourful wine.

**Food Suggestion:** The fresh acidity in this wine makes it a perfect accompaniment to seafood and it also works well with fresh tomato bruschetta or goats cheese.



### Ferngrove 2006 Chardonnay

This complex yet elegant Chardonnay shows hints of pear, citrus, fig and biscuity oak on the nose. The palate is soft and textured with rich citrus and tropical fruit characters and just a hint of French oak, finishing long and clean.

A drink-now style which will cellar for up to three years.

**Winemaker's Comment:** The 2006 Chardonnay is delicate and restrained, and has benefited from extended yeast lees contact in the barrel.

**Food Suggestion:** Serve with butterfly pork steak or chicken pasta.



### Ferngrove 2006 Symbols Sauvignon Blanc Semillon

The aroma of this classic West Australian blend exhibits a varietal lift of passionfruit, touches of grapefruit and lemon, and a dash of freshly cut grass. On the palate, this year's release of the ever-popular Sauvignon Blanc Semillon is a textured and juicy expression of fresh tropical fruits, zest of lime, passionfruit and hints of melon, finishing with clean crisp acidity.

Enjoy it now while the fruit flavours dominate.

**Winemaker's Comment:** Cold fermentation and early bottling have captured the lively fresh flavours of these varieties. This is a classic blend typical of the Frankland River region.

**Food Suggestion:** Enjoy this wine on its own or with seared scallops and mixed salad greens.



### Ferngrove 2006 Cossack Riesling

Tinges of green on pale straw in colour, this Riesling shows lifted aromas of blossoms, green apples, lemon and lime zest. The textured palate of lime and lemon citrus is well-balanced by the mineral acidity and has the Cossack's trademark persistent finish.

The '06 Cossack will develop further and benefit from up to ten years of careful cellaring.

**Winemaker's Comment:** Cool seasons produce exceptional Riesling in Frankland, and 2006 was almost the perfect season to encourage the development of lime and florals with a mineral edge and well-balanced natural acidity.

**Food Suggestion:** The Cossack is great with a variety of Asian-styled dishes and smoked salmon... or see inside this newsletter for a chef's suggestion.

## Teamwork overcomes 06 vintage challenges

May 16, 2006, and all down at the vineyard and winery breathed a sigh of relief as the last of Ferngrove's grapes came off the vines, signaling the conclusion of a demanding – but ultimately successful – vintage.

Media reports abounded on the too-wet and too-cool vintage conditions throughout WA's growing areas, but Ferngrove's senior winemaker Kim Horton was philosophical about the season wrap-up in Frankland River.

Kim notes that challenging years have to be expected in such a cool climate region, and can certainly be overcome with good management practices.

"Every season brings with it different climatic conditions, and therefore different variables to contend with," he points out.

"As such, we are always learning, fine-tuning our management of vineyards and winemaking to produce the best wines. In 2006, we

relied on our harvest management to achieve the best from the fruit."

He says the most telling factor this season was summer heat (which in technical terms is measured as heat degree days). The team noticed 2006 was more than 10 per cent cooler than the average recorded during the previous five seasons.

"As any good gardener would be aware, it is difficult to ripen fruit without sunshine! Keeping this in mind it is up to the winemaking and

vineyard team working in tandem, with a well rehearsed management plan, to ensure we can produce the best result possible."

Able led by vineyard manager Chris Zur, the vineyard team turned its energies to canopy management, ensuring there was sufficient canopy to ripen the fruit, but at the same time maintaining ventilation to prevent disease.

They also controlled yields to achieve realistic amounts that would ripen



# Ferngrove Out and About

## Ferngrove in regional effort to promote the Great Southern's Great Shiraz

The star of the Great Southern's most successful variety continues to ascend in 2006 with the release of Five Virtues, a stunning 05-vintaged wine comprised of premium parcels of fruit selected from across the region and its foremost producers.

The Ferngrove team is proud to count itself among a group of Great Southern producers and industry backers, led by the Great Southern Wine Producers Association, which united on the unique – and record-breaking – Five Virtues Shiraz project to promote both wine and region, under the catchphrase "Great Southern, Great Shiraz".

A local Great Southern businessman, Kim Bullock of North Road Liquor, instigated the project to create a mammoth bottle housing 290 litres of super-premium Great Southern Shiraz, since declared the biggest ever wine bottle by the Guinness Book of Records.

Almost two metres high and equating to 1935 glasses, the bottle will be on show at the Great Southern Wine Festival, to be held at The Railways Football Club oval in Albany on October 1, then returning permanently to North Road Liquor.

The project also includes a production run of 2000 six-pack cases of collectors' item replica 750ml bottles available now at \$35/bottle, with sale proceeds to be reinvested for ongoing regional promotional activities.

To order the 750ml Five Virtues, or for more information on the project, log on to [www.greatsouthernwines.com.au](http://www.greatsouthernwines.com.au).



The name Five Virtues alludes to the five sub-regions that form the Great Southern, and for the five schools of thought and belief that each area brought to the project.

Ferngrove's senior winemaker Kim Horton played a key role, joining fellow Great Southern winemakers Dave Cleary of West Cape Howe, Diane Miller of Porongurup Winery, Plantagenet's Richard Robson and Claire Darnaud-McKerrow of Wignalls Wines for the daunting task of selecting and blending the best parcels, sourced from eleven producers representing every sub-region.

Ferngrove's contribution from the Frankland River region was joined by Shiraz

from Plantagenet Wines, Xabregas and Goundrey Wines of Mount Barker, Howard Park Wines, Hamlet Vineyard, Forest Hill Vineyard and West Cape Howe of Denmark, Porongurup Winery and Castle Rock Estate of Porongurup and Wignalls Wines of Albany.

Ferngrove chief executive Anthony Wilkes says the collaborative project aimed to improve the regional tourism profile and increase product recognition and sales of Great Southern wines across the globe.

"Five Virtues recognises the Great Southern's greatest strengths – its size, diversity and the people who belong to it – and celebrates those strengths in a never-before attempted collaboration," he says.

sufficiently for Ferngrove's style.

"Apart from yield control on certain vineyard blocks, which required some fruit removal at veraison (the point when the grapes begin to soften and change colour) the other big factor which affects yield is the climatic conditions during flowering," Kim explains.

"At this stage every uncomplete or unformed flower is one berry less, so we rely on warm, dry conditions during flowering to achieve 100

per cent success.

"Heavy rain, wind or frost during the important stage of flowering is detrimental to yield."

Ultimately, Kim says, there is a fine line between difficult seasons like 2006 and the ability to maintain the integrity of Ferngrove's styles, but in the end there is "never a compromise on quality".

And the inside tip for the 06 vintage wines to look out for? The ones the

Great Southern does best of course – Riesling and Shiraz.



Chris Zur, Vineyard Manager.

### Porgy and Bess

Considered the masterpiece of 20th century American composer George Gershwin, the opera Porgy and Bess delighted audiences at His Majesty's Theatre in Perth from August 29 to September 3. This US production of the Depression era ill-fated love story has garnered rave reviews from performances around the world. Ferngrove was excited to sponsor opening night performances in WA and NSW and showcase some great Frankland River wines to opera fans.

### Citizen of the Year

WA Governor Dr Ken Michael presented nine WA Citizen of the Year awards at the 34th annual Foundation Day ceremony, held at the Burswood Entertainment Complex grand ballroom. A crowd of more than 650 attended the presentation, applauding winners including Jamie Phillips (a local Frankland resident and sister-in-law of our production assistant Katrina), businessman John Poynton and Nobel Laureates Barry Marshall and Robin Warren. Ferngrove was a major sponsor for the event, providing wines for the celebratory dinner attended by many key WA businesspeople and politicians (Jack Bendat, Premier Alan Carpenter and Opposition Leader Paul Omodei to name but a few).

### Must winemaker dinner

Ferngrove's senior winemaker Kim Horton joined Arlewood's Garry Gosatti and John Wood from 3 drops at Must Wine Bar in Highgate on May 11 to present an end of vintage dinner. Guests participated in blending activities conducted by each winemaker, showing their best wines.

### Butterfly Ball

More than \$106,000 was raised for the WA Down Syndrome Association at the second annual Butterfly Ball, held at the Hyatt on June 17. Ferngrove donated wine and Frankland River chalet accommodation to the auction and also provided wines to be served during the dinner. The crowd of 600 included compere Tim Gossage and charity head Linda Ross.

### Dig Deep charity golf day

Targeting the wealth of WA's booming resource sector, WA-based organisation Dig Deep – Mining For Charity raised about \$80,000 for the Speech and Hearing Centre during its inaugural fundraiser, a corporate golf day held at Mt Lawley Golf Club on May 2. The Wembley centre helps children overcome the learning and development problems caused by speech and hearing difficulties. Ferngrove was a supporting sponsor for the 2-ball ambrose event, which was followed by a three-course dinner and auction at the club.

### Peel Health charity dinner

Ferngrove wines were again in the charity spotlight at Peel Health's fundraiser dinner on June 21, held at the Backstage convention centre in Mandurah. More than \$100,000 was raised to help build a new children's hospital wing.

# Cossack and king fish in perfect pairing

Winner of several high-profile hospitality awards including Restaurant and Catering Queensland's 2006 best fine dining restaurant and the 2004 Brisbane and Queensland Restaurant of the Year, Gianni Vintage Cellar Bar opened its doors to rave reviews in 1999 – and has continued raising the fine dining bar in the sunshine state ever since.

The Edward Street establishment offers an elegant mix of contemporary dining and fine cuisine created by executive chef and co-owner Javier Codina. His business partner – and restaurant namesake – Gianni Greghini is well-known both for his impeccable service and obsession with his wine list.

The impressively stocked in-house cellar is one of the main attractions at Gianni – and one corner of the climate-controlled room is reserved for successive vintages of Ferngrove's much-lauded Cossack Riesling.

Sommelier Anthony Douglas says his first taste of the Cossack was the 2002 vintage (the 2003 Royal Sydney Show best-of-show

trophy winner) at a trade day, prompting him to purchase virtually all of Queensland's allocation.

"It was stunning – I lined it up against what I had already selected and it came out on top," Anthony recalls.

"It exhibited wonderful citrus and lime aromatics, but not until the palate did the wine really shine – balanced acid, quality of fruit and length. The Cossack in my opinion would have to be one of the better Frankland River rieslings I've tasted and because of the structure of the wine it's very easy for me to match it with cuisine."

At Ferngrove's request, Javier has selected a



beautifully-constructed dish to pair with the 05 Cossack – a ceviche of yellow tail king fish with roasted capsicum, cremolata dressing and frisée lettuce.

"The flavours are very subtle; the combination of the acidity in the lime and white wine vinegar enhance the characteristics of the wine," Javier explains.

"The dish reflects the influence of my Spanish background by the technique of using the extra virgin olive oil with such a delicate quality of seafood."

Gianni Vintage Cellar Bar is open Monday to Friday for lunch and Monday to Saturday for dinner. For more information visit [www.giannisrestaurant.com](http://www.giannisrestaurant.com).

## Ceviche of yellow tail king fish with roasted capsicum, cremolata dressing and frisée lettuce

### Ceviche

4 golden shallots sliced  
Juice and rind of 2 limes  
2 whole bay leaves  
3 whole sprigs lemon thyme  
4 tbs white wine vinegar  
6 tbs extra virgin olive oil  
Sea salt to taste  
80-90g king fish per portion, sliced into three

### Cremolata

50g kalamata olives  
10g pinenuts  
1 tbs flat leaf parsley  
20ml extra virgin olive oil  
Drop of brandy

### Method:

Marinate chopped ceviche ingredients and fish for at least 2 hours – the citrus in this marinade gently "cooks" the fish without the use of heat, firming the flesh and turning it opaque.

For the cremolata, chop all ingredients and combine with olive oil and brandy.

Roast two red capsicum in oven until soft, then peel, julienne and marinate with extra virgin olive oil.

Toss frisée lettuce with a light lemon dressing

### Dish assembly:

Place three pieces of king fish in the middle of the plate, top with salad mix and capsicum.

Drizzle the dressing around and over the king fish and serve with a chilled glass of Cossack.

*Buen provencho!*



## Team snapshot

Carmel Leaker  
National Sales Manager

The rare opportunity to represent a Western Australian winery in a national role while remaining based in Perth was the big attraction for new national sales manager Carmel Leaker when she joined the Ferngrove team in April.

"I liked the philosophy behind the brand, and the way the Ferngrove management team wanted to market it. Six months into the job, I enjoy getting out and about in the trade, meeting the current customers who support Ferngrove, and introducing potential new customers to Ferngrove's range," Carmel says.

Born in Adelaide, Carmel spent some time in Melbourne before she moved to Perth.

With a Business Studies Diploma under her belt, she has been involved in the wine industry for many years.

"Prior to joining Ferngrove I was the wine purchaser for Burswood Entertainment Complex, in addition to several other roles. Before that I was an on-premise area manager for Houghton Wine Company," Carmel explains.

Her brief is to grow the Ferngrove brand nationally, and her aim is simple: "to make the Ferngrove brand number one in the consumer's mind when purchasing premium wine".

Carmel and her husband of 21 years, Mark, have two daughters Georgia (17) and Chloe (14). When she finds the spare time, Carmel loves to shop – for anything – cook and entertain at home with good food and good wine... and naturally, that means Ferngrove wines.

"I love them all," she says, "but at the moment I am really enjoying the Estate Merlot. I don't like 'soft' merlots; I prefer them rich and bold and this one certainly is." Carmel recommends the Estate Merlot with any Italian dish, especially veal.

Carmel's favourite has just won a silver medal at the 2006 Sheraton Wine Awards and 2006 Royal Perth Wine Show.