

Just in time for summer

Ferngrove has established a reputation as a premium Western Australian wine producer and the 2005 range of white wines adds further strength to the range. Fresh, crisp and delicious, the 2005 whites are perfect for summer picnics or barbecues. Capturing the heart of the Frankland River region, these refreshing whites are fine examples of classic, cool climate wines with elegance and lifted aromatics.

Tasting Notes

Ferngrove 2005 Sauvignon Blanc

A light-bodied flavoursome white wine. With tinges of green on pale straw this Sauvignon Blanc displays fresh, lively tropical aromas. The palate is textured with a spirited array of passionfruit, green mango, gooseberry and lime fruit flavours that finish with clean crisp acidity.

Winemaker's Comment: The warm lead up to vintage encouraged the development of tropical fruit aroma and flavour, particularly passionfruit and green mango. I just love this wine and I think Sauvignon Blanc has excellent potential in the Frankland River region.

Food Suggestion: Ideal as an aperitif or with smoked salmon and asparagus.



Ferngrove 2005 Symbols Chardonnay

A delightful, fresh summer wine that comprises lifted aromatics of peach, rockmelon and lime. A medium bodied white that is pale yellow in appearance with green highlights. The palate is long and flavoursome with grapefruit and white peach characters balanced by complexity and a refreshing, clean finish.

This wine is perfect for drinking now or with up to five years cellaring.

Winemaker's Comments: This is a young, fresh Chardonnay which is well suited to light summer drinking.

Food Suggestions: Best served with fresh seafood or chicken pasta.



Ferngrove 2005 Symbols Sauvignon Blanc Semillon

Vibrant and fresh in essence this wine exhibits a varietal lift of passionfruit, grapefruit and pineapple fruit flavours. A light bodied white with the appearance of pale straw and green hues. The textured palate is a juicy expression of concentrated passionfruit and hints of lime with a crisp, clean finish.

Enjoy now while the fruit flavours dominate or cellar for up to two years.

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

Food Suggestion: Ideal with fresh seafood, salad or sushi.



Ferngrove 2005 Cossack Riesling

Embodying quality true of the Frankland River region this medium bodied white is crisp, refreshing and certain to enliven the palate.

Pale straw in colour with tinges of green this Riesling is filled with lifted aromas of blossoms, green apples, lime and tangerine zest. The palate is textured with citrus characters, mineral acidity and a persistent finish.

This wine would benefit with up to 10 years cellaring.

Winemaker's Comment: A warmer growing season for Riesling contributed ripe lime and tangerine flavours, within the citrus spectrum. The palate has a slightly rounder, flavoursome style to it, but retaining the Block 28 characters of minerality and length.

Food Suggestion: Great with a variety of Asian style dishes.



Ferngrove is on the move

From 1 December 2005, Ferngrove's
Perth office will be located at:

Suite 2, Level 3

85 The Esplanade

SOUTH PERTH WA 6151

The postal address will be:

PO Box 204

SOUTH PERTH WA 6951

All phone, fax and email
addresses remain the same.



Ferngrove set for another great season

The sun has turned the leaves on the vines a healthy green and finally the vineyard team at Ferngrove is getting a taste of summer.

After the wettest year in the vineyard's history, with more than 700 mm of rain for the year, Vineyard Manager Chris Zur says the dormant vines have now sprung to life.

"Considering the cool spring temperatures we have experienced, the bud burst has been relatively even.

"Some of the early bud burst varieties such as Chardonnay and Pinot will soon be flowering so we're hoping for some nice dry sunny weather to allow for a good fruit set."

The high winter rainfall has been good news for Ferngrove with dam levels providing ample water for irrigation and persistent spring rains have kept the soil moist.

Ferngrove is carrying out its usual vineyard program, which includes preventative fungicide control and debudding to remove unwanted growth to control the balance of the vines.

"One of the most important processes we carry out this time of the year is to count the number of inflorescences - a group or cluster of flowers on the vine - achieved from the winter pruning.

"This allows us to estimate the yield for the coming vintage and we can then chart these figures against previous years to predict more accurately what fruit will be available for particular wines," Chris says.

Chris says all in all, everything is going according to plan at the vineyard.

"If the colour and quality of the vines are any indication, we're in for another great season," he said.



Ferngrove - A picture perfect postcard



Ferngrove founder Murray Burton (left) and winemaker Kim Horton (right) show Postcards presenter and WA state cricket player Ryan Campbell around the winery.



The Postcards crew arriving at Ferngrove.

Ferngrove continues to gain positive media coverage, having recently featured on West Australian travel show, Postcards WA.

The Postcards WA crew stayed overnight at Ferngrove in one of the self contained chalets and discovered why Ferngrove is establishing itself as one of WA's leading wine producers.

Anthony says the Ferngrove team was excited to have the Postcards WA crew visit the winery with Ryan Campbell (Retravisio Warriors cricketer) as the guest roving journalist.

"The story allowed us to showcase the hardworking team at Frankland River and the impressive facilities we have at the winery, from our cellar door to the peaceful chalets.

"Postcards WA is consistently a ratings winner across Perth so it was a fantastic opportunity to promote Ferngrove to such a large audience who can become Ferngrove wine advocates," he says.

For more information about the cellar door and chalets, or to make a booking, please contact the winery during office hours on (08) 9855 2378 or email reception@ferngrove.com.au.

Ferngrove flying high with Delta Airlines

Ferngrove Shiraz can now be enjoyed at 30,000 feet thanks to US international airline Delta Airlines adding the wine to its Business Class menus on cross-Atlantic flights.

The decision to add the gold-medal winning Ferngrove Shiraz followed long term discussions between the airline and Ferngrove's suppliers in the United States.

Ferngrove export sales manager Stephen Bradshaw says this development further expands the company's push into the US.

"This is fantastic opportunity to promote Ferngrove wines to such a large and influential audience and expand our customer base," Stephen says.



"Delta Airlines is the world's second largest airline in terms of passenger numbers so this is also a great way to boost Ferngrove's international profile," Stephen says.

Delta Airlines is the leading United States carrier across the Atlantic, offering daily flights to 492 destinations in 89 countries.



Ferngrove Out and About

New look for Ferngrove



F E R N G R O V E

Ferngrove's new look logo

Ferngrove's brand has taken on a fresh new image thanks to feedback from consumers.

The new look logo, as pictured above, has the essence of the previous logo and aims to capture the feel of Ferngrove.

The logo depicts an 'F' for fern and is also a reference to the location of the winery on Ferngrove Road in Frankland River.

Ferngrove chief executive Anthony Wilkes says the logo was developed in response to feedback from consumers who participated in recent focus group research.

"Our customers told us that they wanted a simplified version of our logo that didn't detract from the main wine label and signified class and elegance.

"The use of gold in the fern helps to capture the spirit of the Ferngrove brand, exuding a sense of discovery and experience, while providing the reassurance of quality and credibility and still retaining a connection to the brands beginning" Anthony says.

The new look logo is easier to read, making it more instantly recognisable.

Team Snapshot

Jayne McKenney
Marketing Services Manager
Ferngrove

Ferngrove marketing services manager Jayne McKenney has been part of the Ferngrove team since 2001 - the same year that the winery released its first commercial vintage.

A genuine love for wine and her persistent job-seeking skills led Jayne to Ferngrove after completing a Bachelor of Arts – Public Relations degree at Curtin University.

As marketing services manager, Jayne's role is to provide a range of services to Ferngrove's domestic and international distributors. She is also responsible for producing all of the company's wine labels, managing the website which is currently being revamped and managing export order logistics.

Jayne says she loves working with the tight-knit team at Ferngrove and enjoys travelling to the winery.



Ferngrove's Marketing Services Manager, Jayne McKenney

"I enjoy the solitude of the Frankland River region and seeing the vineyards in different stages of development depending on the season," Jayne says.

"Having grown up on an apple orchard in nearby Manjimup I can appreciate the challenges our vineyard and winery team faces when it comes to the weather and other factors influencing wine production," she says. When she's not working, Jayne likes to keep fit by swimming and cycling and enjoys chasing her purebred Staffordshire bull terrier around.

Jayne's ideal weekend is spent sharing Ferngrove wines with family and friends.

Burswood Melbourne Cup Lunch

More than 1000 people headed to the Burswood Entertainment Complex for Melbourne Cup luncheon celebrations in November. Ferngrove brand development executive Vanessa Goddard said Ferngrove's Sauvignon Blanc Semillon and Cabernet Merlot provided the perfect accompaniment to the historical victory by Maykbe Diva.

Missy Higgins & Ben Lee Concert

Popular Australian music artists Missy Higgins and Ben Lee wowed an audience of thousands at the Perth Supreme Court Gardens recently. The night was a huge success and a great opportunity to showcase Ferngrove wines to such a large audience in a great atmosphere.

2005 Premier's Science Awards

As part of its sponsorship with Western Australian interactive science centre, Scitech, Ferngrove recently supplied wines for the 2005 Premier's Science Awards. The awards were presented at Scitech in October and hosted by Minister for Science, Dr Judy Edwards MLA. Guest speakers included Australian of the Year, Dr Fiona Wood and Professor Barry Marshall, a joint winner of this year's Nobel Prize for Medicine.

The Face of Perth

Thirty of Perth's most glamorous girls headed to Box Deli in October to compete for the title of 2006 Face of Perth. Patrons got to see some of Perth's latest fashions while enjoying a variety of Ferngrove wines.

Cerebral Palsy Association Annual Charity Golf Day

Hundreds of guests turned out to the Cerebral Palsy Association's 18th annual charity golf day at Lake Karrinyup Country Club in October. Ferngrove supplied the wines as generous bidders helped raise \$35,000 throughout the day. The Cerebral Palsy Association will use this money to help provide services to WA adults and children with disabilities.

New addition to the Ferngrove family



Ferngrove would like to welcome a new addition to the US team – Haydn William Avery (pictured above). Haydn was born in the USA on 3 November 2005 at 8.51am weighing in at 7lb 4oz. Congratulations to Paul, Julie and sister Kate.

Heavenly Summer Match



There are few more stunning settings for dining in Perth than The Oyster Bar on the Foreshore in South Perth.

The Oyster Bar on the Foreshore provides a vista worthy of international acclaim, so it is only fitting that the food and wine of this magnificent venue would include some of Australia's finest, freshest produce and seafood.

A range of Ferngrove wines has recently been added to the Oyster Bar wine list, providing a perfect fit to the stylish menu.

We asked The Oyster Bar on the Foreshore executive chef, Dan D'Vauz, to provide a dish which would be an ideal match to the Ferngrove Symbols 2005 Sauvignon Blanc Semillon. As a restaurant with a long-standing reputation for mouth-watering oysters and seafood, The Oyster Bar on the Foreshore does not disappoint.

"This is a wine that partners well with a number of our signature summer dishes," Dan says.

"As an entrée I recommend our Oyster Trio, which provides guests with the opportunity to sample oysters tempura, oysters wrapped in prosciutto, and oysters with crème fraiche and salmon roe, Dan says.

"The beauty of this wine is that it will either mellow your palate with the richer soy or prosciutto oyster, or balance the freshness of the salmon and oyster combination with the crispness of the wine," he says.

To follow the oysters, Dan suggests Grilled Shell Sea Scallops and Pan Fried Tiger Prawns – a dish that smells and looks like heaven.

"Even though this dish is more complex, it's still wonderful with the zesty young Ferngrove Sauvignon Blanc Semillon. Our guests are able to enjoy the delicate light flavours of the seafood with a wine that enhances rather than interrupts their dining experience," Dan says.

Both seafood dishes are ideal for summer days and evenings. You can enjoy these light and delicious dishes at The Oyster Bar on the Foreshore, enjoying the stunning views over the Swan River or with friends at home.

The restaurant, located at 85 The Esplanade South Perth, is open seven days a week. Reservations are strongly recommended on 08 9368 4999 or visit www.meadhospitality.com.au.

Grilled half-shell scallops & pan-fried tiger prawns with potato and green bean sauté.

Ingredients

2 dozen half-shell scallops

2 dozen large tiger prawns

400g cooked diced potato

200g stringless beans (blanched)

salt and pepper

A little hot stock

garlic butter: 100g butter

2tbs minced garlic

2tbs chopped parsley

soften and mix well

Method: Coat each half shell scallop with garlic butter then grill until golden brown.

Pan-fry prawns with olive oil and season with salt and pepper. Using the same pan – in order to sustain the flavours – sauté the potato and beans and again season with salt & pepper. To serve, arrange the potato and bean sauté in the middle of the plate and place equal portions of scallops and prawns on each plate, with the prawns on top of the scallops. Garnish with lemon and parsley. Serves four.

The influence of oak

by John Griffiths, Consultant winemaker and president, Wine Industry Association of Western Australia

Oak is traditionally used in winemaking as the most successful means of storage and transport, and in more recent times to influence the taste of the wine.

Coopering is described by Kilby in "The Cooper and His Trade" as an ancient trade refined over a long period of time. By the first century BC, barrels were used for wine, beer, milk, butter, and water.

The barrel involves the principle of the double arch, creating immense strength. It in itself is a wheel and a means of movement, and not easily damaged. Its advantages over ceramic pots, urns and animal skins are obvious, and it has rapidly superseded these utensils.

The techniques of coopering, along with the specialised iron tools, were passed down through families and tribes.

The Romans, great wine drinkers, originally preferred clay amphorae to vessels made from their local woods, which tainted their

wine. Over time the properties of oak sourced from northern regions of Europe were realised and this wood became prevalent. The vessels produced by coopers were widely used both as barrels and in the household.

The need to accurately measure liquid volumes led to the development of standards and legislation in Tudor times. This raised the status of coopers and all coopers subsequently branded their casks.

Oak barrels have been made in a wide range of sizes – traditionally from very small (firkins - nine gallons) to very large (ovals up to 1200 gallons and pyramids over 5000 gallons). The names given to different size barrels are intriguing. Butts, puncheons, hogsheads, pipes, octaves, kilderkins, and quarters. At Ferngrove we predominantly use hogsheads (70 gallons) - the origin of the name can only be guessed!

Oak does two things to wine – it flavours it and allows it to mature. The flavours

imparted to the wine are a combination of chemicals naturally present in the oak or developed during the heating of the staves when the barrel is coopered. The size of the barrel determines the ratio of wine volume to the oak surface. It is important that we select not only the source of our oak, but the seasoning conditions, the coopering techniques, and the size of the barrel.

Inside the barrel a vacuum is formed and there is a transfer of oxygen into the barrel and alcohol and water out of the barrel. This, and the interaction with chemicals leached from the oak, results in the slow change in the chemistry of the wine leading to a softening and integration of flavours, which we describe as 'maturation'.

At Ferngrove our use and selection of oak is all about the style of wine we are aiming to make. The oak must complement and enhance the flavour, not dominate it.