



A perfectly orchestrated Frankland River red quartet

Ripe orchard and forest berry fruits, aromatic violets, warm vanilla and musky hints will entice the most exacting palate to select from the rack again and again one of a classic quartet of reds from vintages 2005 and 2006 at Ferngrove. Our much-lauded winemaking and vineyard team have once more produced a superb range of wines that deliver well above their very approachable price points...



Ferngrove 2005 Shiraz

Aromas of cherries and plums, and a palate of rich dark berries, plums and red currants with hints of vanilla, balanced by fine, silky oak tannins to give a lingering, luscious finish.

Winemaker's comment: The 2005 season finished with favourable conditions to harvest a ripe and intensely concentrated Shiraz, a portion of which was cold soaked to increase colour extraction, flavour and aroma from the premium fruit parcels. The Shiraz will benefit from 5-8 years of careful cellaring.

Food suggestion: Enjoy now with the classic Shiraz match of garlic and rosemary-infused roasted lamb.



Ferngrove 2006 Merlot

A bouquet of black plums, mulberry and aromatic violets gives way to a juicy mouthful of blackberry, mulberry and red jubes, balanced by flavoursome and elegant French oak.

Winemaker's comment: Originating from the coolest vintage in recent memory, our merlot sustains rich, ripe fruit characters and a long, fine tannin structure, displaying varietal and regional character unique to the Frankland River region. This wine will develop and mature for 5-8 years.

Food suggestion: Pair with confit of duck or Moroccan-spiced lamb and couscous.



Ferngrove 2006 Symbols Shiraz Vignier

Our second vintage of the co-fermented style popularised in France's Rhone Valley. The 2006 shows lifted aromas of musk, crushed berries, ripe black plums and anise with hints of pepper, lifted oak and raspberry. The palate is a fleshy and juicy mass of berry fruits, mulberry and raspberry, complemented by the restraint and aromaticity of the seven per cent vignier portion.

Winemaker's comment: Ferngrove harvests and ferments both varieties together to dryness, draining into French oak for the completion of malolactic fermentation, adding texture and richness while retaining the elegance of the blend. Drink now to five years.

Food suggestion: A style to match a huge range of meals, from Mediterranean dishes, to slow roasted lamb or gourmet pizza.



Ferngrove 2005 Symbols Cabernet Merlot

Comprised of 93 per cent Cabernet Sauvignon, five per cent Merlot and just a touch of Malbec to give some front-palate girth and a little more richness, while not interfering with the hallmarks of this classic blend. Plum and dark berries on the nose follow through to the palate with hints of oak balanced by long, fine tannin.

Winemaker's comment: This wine is all about plummy aromatics and sweet front palate fruit, but with a soft and gentle finish. The structure and persistence of Cabernet Sauvignon marries perfectly with the mouth filling fleshiness of Merlot. Drink now or cellar for 4-6 years.

Food suggestion: Equally at home with something a little different like roast venison, or a more traditional baked lasagne.

New term at the Wine Education Centre



Whether you are at the basics or advanced end of the wine appreciation scale, the Wine Education Centre has the perfect course for you to improve your knowledge of all things vinous. Recognised throughout the industry as the prime provider of wine education in WA for more than 30 years, the WEC operates from a new base in West Perth and at a Swan Valley winery. Lecturers include industry luminaries Rod Properjohn, Lexie Thompson and Blair Hill, and course tasting wines include Ferngrove.

The centre has recently introduced an exciting range of new courses, including the consumer-friendly six week "Wine Essentials", developed with an off-site wine and food experience held during the final week. Other courses include "Wine Varietals" (Australian or International), "Cellaring and Ageing", "Riedel Masterclass" and "Wine Business" for those interested in working in the wine or hospitality industry.

For more information visit www.winewa.asn.au, contact Margie Kristofich on (08) 9226 1188, or email margie@winewa.asn.au

Ferngrove gardens the "best looking office possible"

Anyone who has visited our Frankland River cellar door will appreciate why Ferngrove's groundskeeper Julie Zambra won "Best Business Garden" in a recent Cranbrook Shire gardening competition. Drawing on her background in horticultural nursery practices, Julie has worked for Ferngrove for 18 months, and says she has one of "the best-looking offices possible, the surrounding views are just awesome". And she has big plans to keep improving her "office". "In time I will fill in the gaps that are around the cellar door garden and I'd also like to make a paved area under the gums near cellar door for guests to enjoy wine and cheese" she says.



Flying with Ferngrove

As of February last year, Ferngrove began spending a lot of time at 30,000-odd feet above the length and breadth of WA when we became the exclusive wine suppliers to Skywest Airlines. Carrying more than 324,000 passengers each year to 14 destinations right across Western Australia, interstate to Darwin and overseas to Bali, the partnership represents excellent exposure for the winery.



On the Skywest in-flight refreshment menu are the Ferngrove 2004 Shiraz and 2006 Sauvignon Blanc, available in 187.5ml bottles.

WA's premier regional airline won the Major Tour and Transport Operator category for the third consecutive year

at the 2006 WA Tourism Awards. For more information on flying with Skywest log on to www.skywest.com.au.

Vintage 2007 wrap-up

Opulent, flavoursome Chardonnay and dark, brooding Shiraz are among the highlights to emerge from one of the earliest and most intense vintages yet seen at Ferngrove. The big challenges included the low 2006 rainfall and a period of extremely hot weather in early March 2007. The heatwave (four consecutive days

of 36, 39, 39 and 36 degrees) elevated baumes and caused berry weight loss, resulting in particular stress to some blocks of Merlot and Shiraz. Rainfall was the lowest for the last ten years at Frankland River (15 per cent under the previous low), depleting yields and leaving the soil profile drier than in previous seasons. Harvesting wrapped up

on March 28, some six weeks earlier than in 2006.

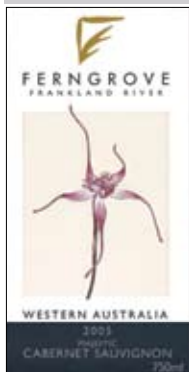
Despite the unusual conditions, senior winemaker Kim Horton and vineyard manager Chris Zur are confident their teams have produced wines that meet the exacting standards required by Ferngrove's high quality reputation.

"It has been a hectic and

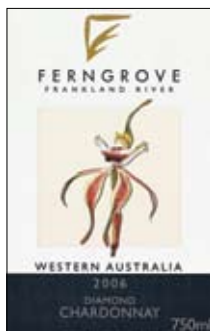
intense season, but overall both winemaking and vineyard teams are excited about the results," Kim says. "Although there were some varieties that were heat affected, our vineyard operations and diligence in the winery means we can manage these varieties differently to achieve the desired end result."

Majestic and Diamond star on 2006 national wine show circuit

Ferngrove has enjoyed its most successful year yet on the Australian wine show circuit, amassing an impressive six-trophy and 74-medal haul from 14 shows in 2006. The magnificent 2005 Majestic Cabernet and 2006 Diamond Chardonnay were the standout wines from a 26-strong stable of entries selected from six vintages.



The Majestic won the Best WA Dry Red Table Wine trophy and gold at the Royal Perth Show, three trophies (best wine of show, best red and best cabernet) and gold at the Qantas WA Wine Show in Mt Barker, gold at the National Wine Show, silver at Rutherglen



and bronze at Brisbane, Melbourne and Hobart. The Diamond won gold at Cowra, Hobart and Sydney 07, silver at Brisbane, Melbourne and Mt Barker and bronze at Perth.

Other wines to attract top-level recognition from circuit judges were the 2005 Dragon Shiraz, which won both gold and trophy at Mt Barker, the 2006 Cossack Riesling and 2004 The Stirlings, with gold at the Royal Melbourne Show and the 2004 King Malbec at the Australian Alternative Varieties Wine Show.

New US importers

Ferngrove launched a concerted push into the growing USA market in October with a new exclusive importer, South Carolina-based Total Beverage Solution (TBS). Established in 2000, the company was recently named one of America's top 500 fastest growing private companies by Inc. Magazine, with a three-year growth rate exceeding 600 per cent.

Originally founded to import premium European beers and several Scotch houses, TBS recently added a significant fine wine portfolio with the acquisition of Davies and Co wine importers. Ferngrove forms the West Australian anchor brand in that portfolio, supplying The Stirlings, Cossack Riesling, Orchid reds, Symbols Sauvignon Blanc Semillon and Shiraz Viognier and the Estate Shiraz and Chardonnay.

Ferngrove vice president marketing and sales for the US, Paul Avery, says the premium end

of the US market for Australian wines is under-developed, and believes Ferngrove can make excellent headway into this sector.

"This development has come at an opportune time for Ferngrove as we pursue our growth aspirations in the US market," he says.

TBS chief executive Dave Pardus is also looking forward to a long and fruitful relationship between TBS and Ferngrove.

"Ferngrove is a nice fit," Mr Pardus says. "They have been seeking a full service national importer to get their brand to the next level, and TBS has been seeking a WA producer to fill out our premium New Zealand and Australian ranges, so we believe it will be a strong relationship with aligned interests." For more information visit www.totalbeveragesolution.com.

Varietal Briefs

Chardonnay: both the Diamond and Estate Chardonnays are opulent, flavoursome and of outstanding quality

Shiraz: yielded some 15-30 per cent less than expected, depending on the maturity at the time of the heatwave, some small parcels suffered but overall quality excellent

Riesling: looking good, a little more body than previous warm years such as 2005

Malbec: best vintage since 2004

Cabernet Sauvignon: shows terrific potential: yields down about 15 per cent

Semillon and Sauvignon Blanc blends: will capture the freshness and vitality that wines from previous years have exhibited, showing ripe tropical and citrus fruits: yields are down markedly, averaging 30-35 per cent lower

Ferngrove Out and About

AAMI Classic Kooyong

Ferngrove was once again the exclusive wine sponsor and supplier at the AAMI Classic Kooyong tennis tournament in Melbourne. Eight of the world's top male tennis stars played three matches over four days in a promotion/relegation format, which saw American Andy Roddick defeat world number one Roger Federer in a three set final in front of a sell-out crowd. The "Ferngrove Wine Bar" proved a very popular watering hole throughout the tournament.

Bill Granger Dinner

What a task for Ferngrove wines... match up to a menu for 450 of Perth's foodies by internationally-renowned top Australian chef Bill Granger! At the behest of Beaumonde Catering and in conjunction with Dymocks and The West Australian, Ferngrove's Sauvignon Blanc, Cossack Riesling, Diamond Chardonnay, Shiraz and The Stirlings were paired with five courses and enjoyed under a marquee on the Matilda Bay foreshore. Granger, who operates three Sydney restaurants and comperes bill's food on the LifeStyle channel, was on hand to talk about the fine things in life (wine and food, of course) and sign copies of his latest book.

WA Opera

Ferngrove is proud to be part of WA Opera's 40th anniversary year celebrations, taking on the role of wine partner for two major cultural events. Opera lovers enjoyed a taste of Frankland River at the world premiere of The Love of the Nightingale, which ran for three performances at His Majesty's Theatre. Ferngrove wines also featured at the City of Perth's popular Opera in the Park performance of Orpheus in the Underworld.

Mellen Events

Another successful wine and music partnership: between Ferngrove and WA-based promoters Mellen Events. Thousands of concert-goers enjoyed Ferngrove's Symbols range wines while listening to shows from A-list performers visiting Perth including The Ten Tenors, Pete Murray and Tim Finn, A Day on the Green (held in Bunbury), Chris Isaak, Richard Clapton, George Benson and Escape to Kings Park (featuring Augie March, Sarah Blasko, Tex Perkins, Josh Pyke and The Panda Band).



Chris Zur – Vineyard Manager

Symbols Sauvignon Blanc Semillon and Kervella a classic match



Far from your average city watering hole, Sydney's Gazebo Wine Bar features a live moss wall behind the bar, eclectic Parisian-style furniture and one of the country's finest wine lists.

Named Wine Bar of the Year in 2006, the popular Elizabeth Bay establishment boasts 300 wines by the bottle and up to 50 different wines by the glass available at any one time (interestingly classed as either "slurpables" "pink bits" or "unpronounceables"!).

That list includes four wines from Ferngrove: The Stirlings, King Malbec, Symbols Sauvignon Blanc Semillon and Symbols Cabernet Merlot.

On the food side, Gazebo's chefs have created a French bistro-style menu consisting

of casual hors d'oeuvres to share and a more serious mains section. For Ferngrove's latest food-wine match, Gazebo sommelier Clint Hillery has selected the 2006 Symbols Sauvignon Blanc Semillon to complement a simple, yet extremely popular tapas-style dish: Kervella fresh goats cheese with grilled figs, balsamic and hazelnut salt... and just an aside on the cheese: produced in Gidgegannup WA, Kervella biodynamic cheeses are widely considered among the very best in Australia.

"Goats cheese and Sauvignon Blanc Semillon is a classic match, but the Ferngrove is a little weightier than most examples of the variety and can handle the figs too," Clint says.

"The hazelnut salt is also superb with the wine - even on its own."

Gazebo Wine Garden is located at 2 Elizabeth Bay Road and is open Monday to Friday 3pm til midnight, Saturday and Sunday noon til midnight. For more information visit www.gazebowinegarden.com.au

Check out our new look website and WIN A THE STIRLINGS SIX PACK!

Our website has a fresh, new look. We've included some stunning photos of the vineyards, winery and surrounds and all the details on new-release wines and Ferngrove developments. Visit www.ferngrove.com.au to check it out and find the answers to these five easy questions. Then email your answers to info@ferngrove.com.au by July 31 under the subject heading "Ferngrove New-Look Website Competition". We have a six-pack of the scarce-as-hen's-teeth 2003 The Stirlings worth \$240 to giveaway to the first correct answer drawn.

1. In what year did Ferngrove founder Murray Burton plant the first Ferngrove vines in Frankland River?
2. Who are Ferngrove's three winemakers?
3. Name five grape varieties Ferngrove's produced from our two vineyards.
4. What are the four components of Ferngrove's wine range?
5. True or false: the 2002 Cossack Riesling has been awarded seven trophies.



Team snapshot

Skye Waterman
Laboratory Technician

The "hustle and bustle" of vintage is the best part of the job for lab technician Skye Waterman, who joined the Ferngrove winery team in Frankland River 18 months ago.

"I enjoy the pace and craziness of vintage - although the midnight to midday shifts take a bit of getting used to!" she says.

Skye grew up in neighbouring Albany and studied environmental land management when she left school, before heading over to Canada to live and work for a couple years. She travelled and worked around Australia with her partner Nathan, spending time in the Adelaide Hills and Coonawarra wine regions before they made the big move to the Great Southern.

In the lab Skye's role is the day-to-day physical and chemical analysis of the wine throughout the entire winemaking process, from pre-harvest juice samples to bottle-ready wine.

Skye's favourite Ferngrove wine is the symbols Sauvignon Blanc Semillon: "because I find it very fruity, crisp and fresh, and enjoy it anytime with any dish (yep I like it a lot!)"

Skye and Nathan are currently looking forward to their delayed June honeymoon, following their February wedding in Denmark.