



Sauvignon Blanc wins prestigious Royal Adelaide Show Trophy

OCTOBER, Adelaide: the 2008 Estate Sauvignon Blanc garners the show trophy for Best Sauvignon Blanc at one of the foremost events in the Australian wine industry calendar – providing both a first for a Ferngrove Sauvignon Blanc, and further confirmation that the Frankland River region’s a veritable paradise for wine grapes.

And more cause for celebration of Frankland River soils came with the Adelaide gold medal awarded to Ferngrove’s yet-to-be-released 2007 King Malbec, a black, powerful, richly flavoured and textured wine that’s destined to match the cult status of its predecessors.

Ferngrove managing director Anthony Wilkes says the Sauvignon Blanc’s win substantiates the viticultural capability of this burgeoning region. “It’s validated what Frankland River producers already knew – that not only does our region produce regularly outstanding examples of Riesling, Shiraz and Cabernet Sauvignon, but that it can also stand proudly alongside the more famous Sauvignon Blanc regions of Marlborough and the Adelaide Hills,” Anthony says. “And of course, it’s testament to the incredible talent and hard work of our vineyard and winemaking team.”



Since starting to exhibit in 2001, Ferngrove has amassed 20 trophies and a 65-strong swag of gold medals, remarkably spread over ten different single varietals and blends. For 2008 alone, the medal count stands at 48: the highlights among those being two trophies, for

the Sauvignon Blanc and the 2007 Majestic Cabernet (awarded at the Perth Royal Wine Show) and six gold medals, two for the same two wines, plus three for the 2007 King Malbec (at Adelaide, Rutherglen and Mt Barker) and one for the 2007 Dragon Shiraz.

Killerby Wines joins Ferngrove



LONG-established boutique Margaret River brand Killerby Wines is now under the Ferngrove banner – and plans are afoot for a new Killerby cellar door in the region within the next couple of years. According to marketing manager Paul Avery, it’s an exciting time for both Killerby and Ferngrove.

that,” Paul says. “It’s our objective and goal both to preserve that heritage and to progress it, and using Ferngrove’s resources and skills can help take it to that new level.”

Anyone well-versed in West Australian wine lore will be familiar with the Killerby name: company founder Dr Barry Killerby established one of the south west’s first vineyards at Geographe in 1973 – using Cabernet Sauvignon cuttings obtained from industry luminary and fellow medic Dr Bill Pannell at Moss Wood – and went on to plant more vines in Margaret River in 1977.

the Margaret River and Geographe regions, but moving forward we’ll be focussing on Margaret River alone,” Paul explains. “That will also involve acquiring a new Margaret River cellar door as a home for the Killerby brand in the next 18 months to two years.”

Sales and distribution strategies will continue to focus on direct cellar club memberships, restaurant placement and on-premise sales. “And we’ll seek to enhance these channels as we move forward,” Paul says. “In all, it’s a great opportunity for the Ferngrove wine group to obtain a premium boutique footprint in one of the world’s great wine regions.”

“Historically, Killerby has sourced fruit from both

Ferngrove Out and About

Music & wine

Ferngrove is to be the exclusive wine sponsor for leading WA-based promoters Mellen Events for the third successive year, during the 2008-09 summer outdoor concert season. Music lovers will enjoy a choice of four Ferngrove wines – the Estate Chardonnay and Shiraz, and Symbols Sauvignon Blanc Semillon and Cabernet Merlot – while listening to A-list performers (including The Cruel Sea, Simply Red and Delta Goodrem) at the superb Kings Park open air venue.

In a galaxy far, far away...

A taste of Frankland River continues for a second year at Sydney's Powerhouse Museum, with Ferngrove's Symbols Cabernet Merlot and Sauvignon Blanc Semillon to be served at all event launches. The next big-ticket exhibition is *Star Wars: Where Science Meets Imagination*, on from December 4 to April 26 2009. Visitors will go on an epic journey through the Star Wars universe with more than 80 costumes, models and full-scale replicas from all six films, discovering the real-world scientific innovations that are rapidly making the Star Wars fantasy a reality.

A classical partnership

Further strengthening the age-old arts-wine bond, Ferngrove is proud to announce the continuation of our standing partnerships with both the WA Opera and WA Ballet into 2009. Ferngrove is the official wine sponsor for Donizetti's *The Elixir of Love*, the City of Perth's free Opera in the Park event on February 7 at the Supreme Court Gardens, and for Mozart's *The Marriage of Figaro*, on March 21 to April 4 at His Majesty's Theatre. Visit www.waopera.asn.au for bookings, and stay tuned for our '09 en pointe associations in a future newsletter, or visit www.waballet.com.au

View our new podcasts and win a trophy winner!

VISIT www.ferngrove.com.au before 31 December to check out our latest online feature: 13 podcasts, featuring Ferngrove's senior winemaker Kim Horton and vineyard manager Chris Zur discussing our entire range, wine by wine... and you could win a six-pack of the Adelaide Show top-drop, the 2008 Estate Sauvignon Blanc.

To answer question one in the Ferngrove Win a Trophy Winner Competition, first watch the podcast for our Symbols Sauvignon Blanc Semillon, and hear why the Ferngrove team always loves making this ever-popular summertime wine. To answer question two, you'll need to watch the Estate Sauvignon Blanc podcast.

Question one: Name one of the characters that the Semillon component imparts to our Symbols Sauvignon Blanc Semillon

Question two: What does Kim believe is so special about WA's Frankland River region?

Email your answer, name and daytime contact details to info@ferngrove.com.au, or post to *Ferngrove Win a Trophy Winner Competition*, PO Box 204, SOUTH PERTH WA 6951, by December 31 2008.

Five out of five from Halliday

RENOWNED Australian wine critic James Halliday has positioned Ferngrove among the very highest echelon of the nation's producers for the fifth successive year, awarding the winery his coveted five-star rating in the recently released 2009 James Halliday Australian Wine Companion.

He labels Ferngrove an "outstanding winery regularly producing wines of exemplary quality and quantity." Just eight per cent of wineries in his entire database received this rating, which requires at least two wines rated 94 points or above, and a five-star rating for the previous two years or more.

Halliday rates two Ferngrove wines – our 2005 Majestic Cabernet Sauvignon and 2007 Cossack Riesling – as outstanding (94-100 points), a category reserved for wines of the highest quality, usually with a distinguished pedigree. The 2006 Diamond Chardonnay, 2007 Estate Chardonnay and 2005 Symbols Cabernet Merlot were highly recommended, denoting "wines of great quality, style and character, worthy of a place in any cellar".



Surfing the Menu chef creates a Ferngrove dinner to remember

TOP Aussie celebrity chef Ben O'Donoghue joined the Ferngrove fan ranks recently, tasting our range of wines to create and match a special five-course menu for 40 fortunate invited wine trade guests.



Celebrity chef Ben O'Donoghue with Anna Gare.
(Photo courtesy of Western Suburbs Weekly)

In consultation with senior winemaker Kim Horton, the talented Surfing the Menu star crafted dishes to pair with nine wines, drawing heavily on WA's mouthwatering array of premium produce. Attendees congregated around a long table set in the unique venue of Simon Johnson's gourmet produce-laden Subiaco shop, with Kim explaining the wines to the crowd while Ben cooked in a makeshift kitchen at the shop rear.

Perth-based oyster master Jerry Fraser shucked ocean-fresh Albany oysters for guests on arrival, paired with the 2008 Cossack Riesling. Rottneest Island scallops followed, alongside the 2008 Estate Sauvignon Blanc and Symbols Sauvignon Blanc Semillon.

Second course matched the 2007 Diamond and Estate chardonnays with a salt-baked onion with truffled egg yolk, while the 2006 Dragon and Estate shirazes backed the more hearty third-course fare of hickory smoked venison sausage. To finish, guests enjoyed the 2006 King Malbec and Majestic Cabernet Sauvignon, paired with a cheese selection including Tomme de Provence, an aged manchego and Fromage de Meaux.

One for the cellar, one for the trophy cabinet... and one for the fridge

A LESSON in the virtue of patience, the timeliness of a summer shower, and a wine the whole Ferngrove team loves to make... read on for just a few of the details behind our 2008 vintage Cossack Riesling, Sauvignon Blanc and Sauvignon Blanc Semillon.

Tasting notes



2008 Ferngrove Cossack Riesling

As a new-release, the 2008 Cossack is a stunning and pure varietal expression of kaffir lime zest and blossom, with distinctive citrus notes on the nose. The palate shows intense pink grapefruit, fresh flavoursome citrus fruits supported by hints of sherbet, and long, dry, mineral acidity. Drink it now by all means... but delaying your gratification will pay bigger dividends, according to senior winemaker Kim Horton...

Winemaker's comment: To fully appreciate Riesling is a lesson in patience. A bottle from a good vintage starts out crisp, tight and unyielding, with dominating fresh citrus, blossom and perhaps some yeast esters. After a certain period of time the wine starts to soften, the aromas tend more to candied lemon zest, and the acidity is softer with some mineral chalkiness. At its peak of maturity, it exhibits marmalade and honey on toasted crust, with a textural, mouth-coating palate that finishes long and soft. With careful cellaring for up to eight years, tasting a Cossack at the height of its powers will be a truly rewarding experience.

Greg Duncan Powell, Sydney Morning Herald (27 September 2008) says "This Cossack shows how good Western Australian Frankland River riesling can be. It covers the spectrum from lime to grapefruit, the texture is perfect and underlying acidity promises a future. It's a keeper."



2008 Ferngrove Estate Sauvignon Blanc

Our latest trophy winner shows lively tropical passionfruit, gooseberry and lime zest aromas. Intense and fresh, the palate reveals passionfruit pips, mango, paw paw and zesty citrus, with snappy acidity and a textural finish.

Winemaker's comment: The Sauvignon Blanc vines received a big boost from 40mm of rain the week before Christmas 2007. Damp soil profiles encourage full canopy growth to protect fruit during the hotter summer days and also keep Sauvignon fresh, clean and juicy. We specifically aim to harvest blocks at a variety of ripeness levels to build complexity in the final wine, however, most is harvested under two criteria: that the acid is crisp and fresh, and that the passionfruit flavour is at its optimum.

Peter Forrester, Sunday Times (12 October 2008) writes "An impressive youthful white that is rich, concentrated and intense, with surprising complexity and some savoury notes. Delightfully different."

Nick Stock, WBM100, October 2008, 90/100 This smartly pitched Savvy from the Frankland River area is a grass and herb style with plenty of green leaves and bush herb smells. The palate delivers a mix of tropical fruits and nettle-like flavour. Neatly balanced.



2008 Ferngrove Symbols Sauvignon Blanc Semillon

Comprised of 58 per cent Sauvignon Blanc and 42 per cent Semillon, this perfect summertime wine exhibits an essence of passionfruit and lime with hints of kiwi fruit on the nose, a palate of fresh tropical fruits complemented by a background of gooseberry, passionfruit and citrus, and a textural finish with clean, crisp acidity.

Winemaker's comment: The Symbols style is about regionality, freshness and vitality: this wine is one the whole Ferngrove team really enjoys making, because it typifies everything we love about this region. Enjoy a bottle of this classic WA blend now while the lively fruit flavours dominate.

Scoop Magazine, 1 October 2008 A lovely, soft, approachable wine, this shows citrus blossom, lemon pith and kiwi fruit aromas. It has excellent weight and mouth-feel, and happily combines roundness and crispness. A great drink for spring and summer.

Ralph Kyte-Powell, Age (23 September 2008) comments "Ferngrove's Symbols range offers excellent value and consistency. Passionfruit, kiwi fruit and guava aromas are lively and fresh, with a lightly savoury grassy edge in this young white. There are smooth, juicy flavours in the mouth and a zesty finish."

Michelin star chef's Cossack match

MICHELIN star ratings are rare enough commodities anywhere, but to find a Michelin chef working in WA must be reason enough to make an immediate dinner booking. Currently running the kitchen at Blue Waters in Cottesloe, UK-born Steven Black has worked in London and the UK's top restaurants for 25 years, including a stint at the helm of the Berkeley Square Restaurant in Mayfair, which he and his wife owned for four years.

Steven was just 27 and in his first head chef position at the Historische Schlossmühle in Hunsrück near Frankfurt when he was awarded his first star; an event which he naturally remembers as a career highlight.

"A TV crew came along to film us, because back then they couldn't believe an English chef could cook so well, but these days the UK is one of the top gastronomic destinations," Steven says.

"There is nothing that surpasses a Michelin star because it requires such hard work, dedication, and individualism. Consistency also gets you there, but there have been other things that equalled it – opening our own restaurant in London and becoming 'Newcomer of the Year', beating other top chefs; we received many awards." But it hasn't all been about life inside the kitchen: Steven also names highlights including "being accepted to immigrate to Australia, winning the Masters State Body Boarding Championships and seeing my children do well."

Moving to WA two and a half years ago, Steven and his family have now made it their home. "We love WA – its laid-back style, the weather, the great surf of Margaret River, a better future for my sons, and a great outdoor life." Ferngrove couldn't agree more, Steven!

In our first "Michelin match," Steven has chosen to pair the 2008 Ferngrove Cossack Riesling with a marinated pork belly. "I chose the Cossack because of its freshness and slight acidity, which cuts through the pork – and it's great as the weather gets warmer," he explains. "We marinate the meat first in rice vinegar, brown sugar, and ginger, and

the Riesling goes very well with this style of cooking pork."

Steven's cuisine can be enjoyed at Blue Waters from Monday to Saturday, 8am until late, and Sunday from 8am until 4pm: phone (08) 9385 3130, 110 Marine Parade, Cottesloe WA.



Pork belly in rice wine marinate, with a slow roasted pumpkin & parmesan puree and broad beans

Ingredients

1kg pork belly
250ml rice wine vinegar
150g brown sugar
50g ginger, peeled and grated
600g Japanese pumpkin, peeled
100g parmesan, grated
200g broad beans

Method

For the marinade: place the rice vinegar, brown sugar, and ginger in a saucepan and heat until sugar has melted; allow to cool.

Pour over the pork belly and wrap in cling film, leave for 24 hours. Scrape off the marinade and place on a wire rack in a roasting pan, place in oven at 170C for at least 1½ to 2 hours. Do not burn. Blanch the broad beans and take skin off, sauté in a little butter. Slow roast the pumpkin, blend in a blender while still hot with a little water and parmesan until a puree. Cut pork belly into four pieces and fry in a non-stick pan on all sides until caramelized, and serve as per the photo. (serves four)

Five star hotel listings

FIVE star hotel, five star service and five star wine list: Ferngrove wines are now on the lips of the crème de la crème in Hong Kong and the UK!

Opened in 1928, the Peninsula Hong

Kong has long enjoyed a reputation as one of the world's finest hotels, and is the flagship of a chain of five-star properties around the globe. To enjoy while taking in the unparalleled cityscape views of Hong

Kong, the hotel's restaurants are now offering Ferngrove Estate Chardonnay on the wine list.

And in London, high fliers are enjoying a glass of the same Chardonnay or Estate Shiraz at the Mandarin Oriental in Knightsbridge. A favoured haunt of the rich and famous, the Mandarin is featuring the Estate duo in a by-the-glass promotion until December.

Ferngrove managing director, Anthony Wilkes says it's a big coup for the winery to make inroads into the five-star hotel market. "To be on the wine lists of two of the top hotels in the world is an indication of just how serious we are being taken in that market," Anthony says.

