

THE TIBER

SEVENHILL COMMUNITY NEWSLETTER

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SEVENHILL
CLARE VALLEY

SHAKESPEARE'S
AUDIENCES WARM
TO A CLASSIC TALE
*Inigo Riesling qualifies as
a 'ripper'*

KIND WEATHER UNDERPINS
VINTAGE OPTIMISM

FAREWELL TO OUR MUCH-LOVED
FRONTI





When are the grapes picked?

Many people outside of the wine industry love a glass of wine but don't fully understand the complexities of when and why the grapes are picked. Most wine-lovers know that vintage is when the grapes are harvested and then fermented into wine.

Those of us who work in the industry see this as an exciting time, one full of long hours and hard work. Vintage is the culmination of nine months of dedicated work in the vineyard, resulting in great wine for us all to enjoy.

We have 19 varieties of wine grapes at Sevenhill Cellars which all need to reach different levels of ripeness. As a result, we can't simply start picking on one side of the property and continue to the other side until all the grapes are harvested. Each variety needs to be picked at its optimal level of ripeness to ensure the wine produced is of the highest quality.

Additionally, the winery's fermentation capacity and other production capabilities need to be considered.

This whole process works by different varieties being allocated to three main growing groups – early, mid and late-season varieties. By planting a vineyard with a mix of these growing groups, it is possible to have several fermentations over an eight to 10-week vintage, depending on the spread of varieties grown.

Early Season: Chardonnay, Verdelho.

Mid-Season: Riesling, Shiraz, Merlot.

Late Season: Cabernet Sauvignon, Grenache, Touriga.

With the variation in the ripeness of grapes, different varieties for different wine styles and with a typical ferment taking approximately seven days, a very systematic and considered approach to harvest is needed. This ensures grapes are picked at exactly the right time and that they pass through the winery in a manner that maximises the fruit's peak condition.

So there really is a method to the madness of harvest during vintage.

by Craig Richards
Vineyard Manager

Inigo qualifies as 'Ripper Riesling'

So what makes a good Riesling?

That was the question posed by wine writer Toni Paterson in her drinks column in the February issue of Australian House & Garden magazine.

And the verdict? Toni identified pure aromas, intense flavours, balance, length and in some cases, longevity.

"Winemakers need to leave their egos on the sideline, as great Rieslings are more about the expression of varietal and regional characters than the maker's mark," she said.

"The chameleonic nature of Riesling is both a virtue and a vice. It can taste dramatically different depending on where it is grown and how it is made."

Describing Australia as a major player in the world of Riesling, Paterson described the expertise in the Clare Valley being hard to match.

"The region produces wines of great flavour, balance and personality, with high-toned florals and pure fruits," she said.



Referring to "Ripper Rieslings" in her column, Paterson named Sevenhill's 2011 Inigo Riesling as one of the Clare Valley's stylish examples of the variety.

Paterson was a judge at the 12th Canberra International Riesling Challenge where more than 400 Rieslings from 10 countries were assessed to recognise the best of the world.

Farewell to our much-loved Fronti

Sevenhill Cellars lost one of its most popular identities in February when Fronti, our much-loved winery cat, passed away.

Fronti, or Frontignac as he was named as a kitten, was thought to have been bitten by a brown snake and, despite some intensive veterinary treatment, died peacefully on February 22.

He was laid to rest the following day in a quiet spot on the Sevenhill lawns and a plaque will be erected to remember his 17-year life at Sevenhill.

Fronti was a favourite of our many visitors in Cellar Door where he could often be found sleeping in his barrel of straw or curled up on the mat in front of the fire in winter. On warmer days, he would often be seen strolling outside on the lawns and in the evenings, after Cellar Door closed, he would have the run of the winery.

This comfortable life could easily have been much different. As a kitten, he was abandoned and left for dead with another kitten in a rubbish bin at Sevenhill.

Fortunately, the cats were found by a cellarhand, who took one home and Fronti was welcomed to the winery where it soon became obvious that he was comfortable in his new "domain".

As Jesuit Winemaker Emeritus Brother John May SJ said, Fronti was a "cat with personality".

"Not many cats receive fan mail from as far away as China and Japan," he said.

Another measure of his popularity was the steady trade in Fronti postcards and fridge magnets in Cellar Door.

With Fronti's passing, a new feline has joined the Sevenhill family. Maysie, a white female who needed a new home, has arrived and is starting to feel relaxed in her new surroundings. Say hello when you next visit our Cellar Door.

2010 Inigo reds deliver on early promise

When Sevenhill staff joined for the annual post-vintage lunch in 2010, there were many smiling faces.

Not only was everyone pleased that the long hours in the vineyard and winery were finished for another year, but the expectation about the quality of the 2010 vintage was high.

Early tank samples of the red and white wines that were tasted with lunch confirmed that some great wines were on the way. This optimism was soon confirmed with the 2010 Riesling, with the Inigo label producing a stunning wine that was named in James Halliday's Top 100 Wines in the Weekend Australian with 96 points.

Now it's the turn of the Inigo reds to take centre stage with the release of the 2010 Inigo Cabernet Sauvignon and Shiraz, which are fulfilling all the promise of those first impressions back in May 2010. They join the 2010 Inigo Merlot and Grenache.

Winemaker Liz Heidenreich said a return to near average rainfall in 2009 laid the foundation for a favourable 2010 vintage.

Sevenhill received 619mm of rain in 2009 – the best since 2005.

"Importantly, there was an even spread of good falls during, winter, spring and early summer," she said.

"Increased soil moisture produced large canopies and, although conditions were dry during January and February, the fruit ripened evenly without any heatwave conditions.

"Vintage proceeded with very mild, friendly temperatures during February and March, enabling all varieties to be picked at optimum ripeness."

The long ripening period underpinned the wines' great varietal character and complexity.

"They had beautiful colour and their alcohol, tannins and flavour profile all developed into a very impressive structure," Liz said.

"The seamless integration of these qualities has produced some very stylish wines."

See our Tiber Wine Offer for an introductory deal on these wines.



Kind weather underpins vintage optimism



Harvesting Riesling grapes.



Delivery of the first 2012 grapes.

Vintage at Sevenhill Cellars is well advanced, with the warm days and cool nights of autumn providing perfect conditions to harvest our red and fortified wine varieties during March.

Vintage began on Monday, February 6, slightly earlier than normal, with the first delivery to the winery about 3 tonnes of Chardonnay grapes from the Brother Jacob vineyard.

Sevenhill staff and Board members gathered at the winery crusher for the annual blessing of the vintage by the Sevenhill Jesuits.

Vineyard Manager Craig Richards said the early February start to vintage contrasted with 2011 when cool weather delayed the harvest beginning until early March.

"Unlike last year, we have been blessed with some great weather that has allowed the fruit to develop really well," he said.

"Our rainfall last year was just below average and we had a burst of consistent warm weather in January which moved things along."

"While yields are down slightly, we are getting excellent fruit flavour, which is a reflection of the slow, even ripening."

"We are very happy that the weather has been kinder than the heavy rain that affected so many wine regions in March last year."

"The Riesling came off really well and the red varieties are showing the benefit of the warm days and cool nights."

"We are very pleased the quality of the fruit after experiencing some challenging conditions in 2011."



Shakespeare audiences warm to a classic tale



Clockwise from top left: Tim Page. Madeleine Harding and Amanda Labonte (right). Madeleine Harding and Sonya Soares (right). Madeleine Harding and Sophie Lempel (right).

Warm evenings and enthusiastic audiences marked another successful season of Shakespeare in the Vines at Sevenhill Cellars in February.

More than 500 visitors enjoyed the production of *Much Ado About Nothing* in the traditional setting of the winery lawns for performances on Friday and Saturday.

Unlike 2011, when steady rain forced the Friday session indoors to our barrel hall, this year's delightful weather contributed to two stunning nights of entertainment as Essential Theatre made its ninth visit to Sevenhill.

Audiences on both nights warmed to the comic tale in which Shakespeare explores many themes, including love and loyalty combined with the deadly sins of conceit and pride. The sets and choreography were adapted to post-war 1920s themes.

Sevenhill was one of 15 winery venues for *Much Ado About Nothing* during Essential Theatre's tour of three states and, for the first time, New Zealand in the company's 10th anniversary year.

Next year's Shakespeare in the Vines at Sevenhill will be another classic, Twelfth Night, on Friday, February 15, and Saturday, February 16, 2013. Mark your diaries now!

High-flyers for a special occasion

Spectacular entrances are part of the actor's craft, but at this year's Shakespeare in the Vines at Sevenhill Cellars, it was two members of the audience who made their mark.

Erin Potter and his wife, Jayne, arrived by helicopter for the Saturday night performance of *Much Ado About Nothing* as part of their celebration of their 20th wedding anniversary.

Erin organised the flight as a surprise for Jayne, who knew they would be attending Shakespeare in the Vines but only became aware of their special mode of transport when the chopper arrived at their rural property outside Gladstone, north of the Clare Valley, near Peterborough.

The 90-kilometre trip took about 35 minutes in the helicopter, which touched down on the driveway of Sevenhill's Centre for Ignatian Spirituality on College Road, adjacent to the winery entrance.

Erin said the flight took quite a bit to organise but it was a genuine surprise for Jayne.

"We have been to Shakespeare about five or six times, so that part of it was normal," he said.

"I told Jayne we were getting a lift with our friends, so we were standing outside waiting for them to come. Because we live in the country, we always hear a car coming up our drive but this time it was a different sound.

"The helicopter circled our house and then landed in our back garden area.

"We had a fantastic flight down, even flying over some of our friends' homes. The view from the helicopter was wonderful."

Erin and Jayne, who were married in the United Kingdom, outside Hull, Yorkshire, on February 29, 1992, have lived in Australia since 2004.

"We love it here and we really enjoyed our night out at Shakespeare," Erin said. "It was something really special."



Four decades on, John has seen it all



It's a sense of anticipation that is played out every year in wine regions across Australia - the start of vintage.

With a close eye on the weather, everyone waits anxiously and is keen to get started. It's a great relief for all when the grapes start coming into the winery crusher.

No-one knows the feeling better than Sevenhill Cellars' Jesuit Winemaker Emeritus, Brother John May, SJ.

On February 27, 2012, John completed 40 years continuous service at Sevenhill, during which time he has seen the many challenges of vintage, particularly when Mother Nature and the weather throw up some difficult times.

But none was more challenging than his first vintage as winemaker in 1972 when he was thrust into the role at short notice.

John joined the Jesuits in 1949 with training at Loyola College in the northern Melbourne suburb of Watsonia. He first came to the

Clare Valley in 1963 to work as an assistant to Brother John Hanlon, SJ, the sixth Jesuit winemaker at Sevenhill.

He returned to Melbourne and Loyola College in 1969 where he was manager of a large retreat house and novitiate, but when Brother Hanlon died suddenly in early February 1972, John was recalled to Sevenhill.

"I became the winemaker overnight at Sevenhill," he said. "Fortunately, during my seven years with John Hanlon, I had made copious notes, so I had some idea about how to make wine.

"However, I maintain that the Lord made the wine in 1972."

Despite this "baptism of fire", the wines from John's first vintage as winemaker were impressive, underlined by the Shiraz/Cabernet winning a gold medal at the Royal Perth Wine Show.

As manager of winemaking and viticulture, John embarked on a program to improve the winery buildings and facilities, and the vineyards were expanded using the best clones of varieties suitable to the Clare Valley in conjunction with the then Department of Agriculture (now Primary industries).

In addition to his work at Sevenhill, John contributed to the community in many ways, including chairmanship of the Clare Valley Tourism Association, membership of the Vine Improvement and Landcare organisations, tennis and table tennis for Sevenhill and he spent 14 years "treading the boards" with the Auburn Players.

John retired from winemaking at Sevenhill in 2003, with his stewardship distinguished by the emergence of Sevenhill's reputation for quality table wines, the growth of its cellar door and visitor recognition of Sevenhill as an important location of religious and heritage character.

John's stellar career is recognised with our flagship wine, the Brother John May Reserve Release Shiraz. Made with premium fruit from vines ranging up to 140 years in age, the first Brother John May Reserve was a 2004 Shiraz that was released in 2008 to mark John's completion of 45 vintages at Sevenhill.

The 2008 Brother John May Reserve Release Shiraz will be released in April.

Leaders visit cottage restoration project



The Weikert Cottage Restoration Project at Sevenhill was introduced to a group of church and government leaders at a recent tour of the historic site.

The inspection was led by the Director of Sevenhill's Centre for Ignatian Spirituality, Brother Ian Cribb, SJ.

Joining the tour were the Provincial of the Australian Jesuits, Fr Stephen Curtin, SJ, South Australian Provincial of the Sisters of St Joseph of the Sacred Heart, Sister Marion Gambin, RSJ, Bishop Greg O'Kelly, SJ, Diocese of Port Pirie, Senator Don Farrell, Parliamentary Secretary for Sustainability and Urban Water, Geoff Brock, State Member for Frome, and Mayor Allan Aughey, Clare and Gilbert Valleys Council .

Other guests included Sevenhill's Jesuit community and members of the Weikert Cottage Restoration Project Committee.

After the site tour, the guests stayed on for Shakespeare in the Vines at Sevenhill Cellars.

The cottage's restoration, estimated to cost around \$500,000, aims to create a place of pilgrimage to honour the foundation of the Jesuits in Australia.

Weikert Cottage's significance is linked to the settlement of the Jesuits in Australia in the Clare Valley and their association with Franz Weikert, a Silesian farmer who led a group of 130 Catholics to South Australia in 1848 seeking political freedom. They were accompanied by two Austrian Jesuit chaplains, one of whom was Father Aloysius Kranewitter, the original Jesuit settler at Sevenhill.

If you would like to receive information about donating to the Weikert Cottage Restoration Project, telephone (08) 8843 4062 or email sevenhill@cis.jesuit.org.au

Gourmet's fusion of Clare and Italy



The flavours of the Clare Valley and Italian-style cooking will join to provide a regional focus at Sevenhill Cellars for this year's Clare Valley Gourmet Weekend on Sunday, May 20.

Our food offering will be joint effort by well-known local food identities, Phil Scarles and Amanda Ward, from London Hill Catering, who have teamed up with regional pasta producer, Pangkarra Foods.

A Local Affare on the Sevenhill lawns between 11am and 5pm will provide a tantalising menu supported by selected wines from the Sevenhill portfolio, including a first look at our 2012 Inigo Riesling.

The wines will also figure prominently in the food offering, with the Saltbush Lamb Ragout braised in 2010 Inigo Cabernet Sauvignon and Rosemary, while the Smoked Bacon, Mushrooms, Peas and Pecorino will be served in a cream and 2011 Inigo Riesling sauce. Both sauces will be served with Pangkarra's wholegrain pasta, made from select durum wheat grown in the Clare Valley.

Dessert continues the Italian theme, with Tiramisu made with Sevenhill's Liqueur Frontignac. London Hill's wood-fired bread and salad will also be available for guests to enjoy in a market-style setting with plenty of seating.

Local family ensemble, Tamarisque, will complement the festive atmosphere with its repertoire of acoustic/folk music throughout the day.

Our Cellar Door will also be open during the weekend for purchasing from the extended Sevenhill range of wines.

Diversity produces a premium pasta

A determination to diversify and add value to their farming business led the Clare Valley's Maitland Family to develop the first premium, stone-milled wholegrain pasta produced in Australia.

Their Pangkarra Pasta is made from 100 per cent durum wheat grown as part of their farming activities north of Clare, which involve about 3000 hectares of cereal crops for wheat, hay, legumes and canola.

Jim Maitland, who with wife, Katherine, has spearheaded the family's push into the gourmet food market, said the pasta was 100% natural wholegrain pasta, which had significant health benefits and delicious nutty taste.

"The grain is stone-milled using traditional methods," he said.

"This means the flavours of every layer of the wheat is allowed to remain during the process.

There are no preservatives or chemicals used on the grain, so it's a natural product.

"Traditional milling protects the full head of wheat, so it's an excellent source of fibre, is low GI, a good source of Vitamin B1 and is low in fat and sodium."

Pangkarra Pasta, which is available in four shapes (linguine, fettuccine, spaghetti and penne), cooks virtually in the same time as its white counterparts and has a light, nutty taste with a natural edge that clings to the sauce.

Food identity Maggie Beer is a fan. "Pangkarra definitely embodies the slow-food philosophy when you consider that it is the wholegrain milled traditionally and the pasta made with slow drying that makes such a difference to texture and flavour," she said.

For more information, go to www.pangkarrafoods.com.au



Sevenhill's festive spirit at Noosa

Wine enthusiasts – be they wine tragics or simply tipplers with a taste for something new - will have the opportunity to enjoy the wines of Sevenhill Cellars at this year's Noosa International Food & Wine Festival.

Sevenhill is one of 53 wineries taking part in the four-day festival from May 17-20, which offers visitors a feast of wine and food experiences.

Recognised as a premier food and wine event in Australia, the Festival boasts an influential line-up of over 200 leading international and national chefs, winemakers, high-profile food and wine media and restaurateurs.



Joining the winemaker ranks is Sevenhill's Liz Heidenreich, who will be hosting our stand in the food and wine kiosk area at Lions Park on Saturday, May 18, and Sunday, May 19, between 10am and 6.30pm. Sevenhill's wine portfolio will be on tasting and there will be the opportunity to purchase at special festival rates.

Liz is also involved in two featured events during the weekend – the Village Wine Marquee and a Guest Chef Dinner.

On Saturday, between 10.30am and 11.15am, she is part of a winemakers' panel at Lions Park that will discuss Aperitif Styles (Riesling, Semillon & Bubbles), with prominent wine journalist Peter Forrestal as MC.

Liz will also be attending a dinner at the River Cottage on the Noosa River, featuring New



South Wales chefs Peter Kruvita and Marc Wohner, from Flying Fish.

The restaurant is regarded as Sydney's premier fine dining waterfront seafood restaurant with breathtaking views of Sydney Harbour at Jones Bay Wharf, Pyrmont.

Sevenhill's 2012 Riesling will be the featured wine to accompany the main course.

For Festival information and online ticket bookings, visit www.noosafoodandwine.com.au or call (07) 5455 4455.

For Victorians, Sevenhill Cellars will also be participating in the Melbourne Good Food & Wine Show from Friday, June 1, to Sunday, June 3, at the Melbourne Convention Exhibition Centre, 2 Clarendon St, South Melbourne.



Liz Heidenreich

Go online with The Tiber and win our flagship wine

Tiber readers who register for the online version of the magazine are in the running to win a six-pack of Sevenhill Cellars' premium Brother John May Reserve Release Shiraz, valued at more than \$400.

The Reserve Release is Sevenhill's flagship wine and the six-pack will include the first release of the 2008 vintage, plus the highly acclaimed 2006 and 2004.

This issue of The Tiber is the first to be published in print and digital formats.

Those who have already registered for the online version and those who sign up before the end of June will be eligible to go into the draw for the Reserve Release six-pack.

A number of Tiber readers have decided to

receive the online version of the magazine, which offers the speed and convenience of digital publications.

Digital subscribers receive an email link when the magazine is available, which takes them to the Sevenhill website where they can view the latest issue of The Tiber in a similar presentation style to the print version.

The online version is easy to view – no special software is required – and you will also be able to access The Tiber's regular special wine offer.

[Tiber Wine Offer click here.](#)

Tiber readers who prefer the printed magazine will continue to receive it by post.



To register for the online version of The Tiber, go to <http://www.sevenhill.com.au/tiberonline/>

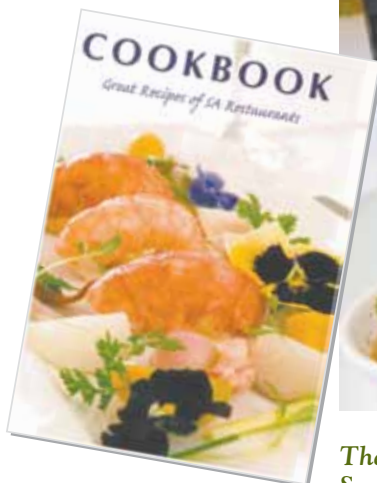
The winner of the Reserve Release six-pack will be notified by email and announced in the July issue of The Tiber.

Riesling a recipe for some tantalising Thai

Sevenhill Cellars is one of the featured wineries in a new South Australian cookbook, Great Recipes of SA Restaurants.

Sevenhill's 2011 Inigo Riesling and 2009 St Aloysius Riesling are paired with recipes from Danny's Thai Restaurant, a popular dining spot on Adelaide's renowned restaurant strip, The Parade, Norwood.

Our featured recipe in this issue is Basil Fried Rice with Prawn and Chicken, one of five offerings from the restaurant in the new publication.



The cookbook is available through Sevenhill's Cellar Door and at bookshops and restaurants throughout South Australia. The book can also be ordered through our sales desk by telephoning (08) 8843 4222 or emailing orders@sevenhill.com.au. The cost is \$30, including postage.

BASIL FRIED RICE WITH PRAWN AND CHICKEN

SERVES 2

INGREDIENTS

- 1 bird's eye chilli
- 2 tbs vegetable oil
- 1 tsp of light soy sauce
- 1 tsp fish sauce
- Thai basil leaves
- 1 tbs fresh coriander root, washed and finely chopped
- 100g chicken breast, thinly sliced
- 8 medium beans, peeled and deveined
- 2 tbs snake beans, roughly chopped
- 2 button mushrooms, finely sliced
- 2 bowls steamed jasmine rice
- 1 tbs spring onion, chopped
- 2 cloves peeled garlic
- 2 eggs lightly beaten
- 1 tbs oyster sauce
- 1 tspn sugar
- cucumber slices

METHOD

1. Prepare the chilli paste by crushing chilli, garlic and coriander root in a mortar and pestle. Heat the oil in a wok on medium heat. Add the chicken, stir until half-cooked, add the prawns and stir until cooked through.
2. Add chilli paste, stir mixture through until fragrant, making sure not to burn the paste. Add the eggs, mix until scrambled. Add beans, mushrooms and rice, lower the heat and add soy sauce and sugar, stirring occasionally until the rice and vegetables are well covered with mixture.
3. Add fresh basil leaves and spring onions. Garnish with coriander and serve with cucumber slices.

Masterclass gives deeper appreciation of fortifieds

As the oldest winery in the Clare Valley with a respected tradition of producing fortified wines, Sevenhill Cellars is the perfect venue to discover the delights of this winemaking style.

Our Fabulous Fortifieds celebration during the June Long Weekend provides a wonderful opportunity to learn more about the fortified style and taste some interesting examples from Australia and around the world.

Our historic Slate Cellar – home to century-old open slate fermenters – is the venue for the Fabulous Fortifieds Masterclass on Saturday, June 9, conducted by Jesuit Winemaker Emeritus, Brother John May, SJ.



This forum involves discussion of the various fortified styles, including their development in Australia and at Sevenhill, viticulture and winemaking, and a guided tasting, including the opportunity to experience some of Sevenhill's distinctive, aged stocks.

The Masterclass, which runs between 11am and 12.30pm, includes all tastings and those taking part receive extensive reference notes on the fortified styles.

Throughout the weekend, our Cellar Door will also offer tastings and specials from our fortified range.

If you are interested in registering for the Fabulous Fortifieds Masterclass, please call (08) 8843 4222 or email pmckee@sevenhill.com.au



SEVENHILL
CLARE VALLEY

Sevenhill Cellars

College Road, Sevenhill, South Australia
T: (08) 8843 4222 F: (08) 8843 4382 E: orders@sevenhill.com.au
www.sevenhill.com.au

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