

# THE TIBER

SEVENHILL COMMUNITY NEWSLETTER

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**SEVENHILL**  
CLARE VALLEY  
EST. 1851



**2015 ST FRANCIS  
XAVIER SINGLE-  
VINEYARD RIESLING:  
A SHINING LIGHT**

**CLARE WITH FRESH EYRE  
A PERFECT PAIRING**

**INIGO REDS HEAD  
HALLIDAY RATINGS**

**NEW LOOK FOR OUR  
WEB PRESENCE**



## Oak choice influences reds' outcome

Often when hosting wine tastings, or talking about red wines, I am often asked about barrels and their importance.

The main oak that I use on our Sevenhill wines is from French and American forests. French oak typically comes from one or more primary forests: Allier, Limousin, Nevers, Tronçais and Vosges. American oak usually comes from Oregon, Missouri, Minnesota and Wisconsin. The wood from all these forests has slightly different characteristics, so oak needs to be carefully selected and trialled to ensure it suits the wine. The porous nature of oak allows very slow evaporation and oxygenation to occur in the wine, concentrating its flavour and aroma compounds. The slow oxygenation also helps the maturation process by integrating the tannins and fruit profile, and softens the wine. The ellagitannins which are present in the wood also help protect the wine from oxidation and reduction.

The degree of "toast" that is carried out on the barrel when it is coopered also has an impact on flavour and mouthfeel. Toasting is done slowly over a low heat to avoid heavy charring. It is very important to taste the wine in barrel at regular intervals to check that it is in harmony with the chosen oak.

Once the wood is harvested from the forests, it is then cut into lengths and left for 2-3 years to season before it is coopered into a barrel. American oak tends to be more porous and have more vanilla, cedar and sweeter tones, while French oak is more complex, with tighter grain and generation of silky tannins with spice and toasted almond. French oak is suited to the savoury spice and rich fruit palate of Shiraz.

Our Inigo range has about 25-30% new oak and the remainder up to five years and the St Ignatius has about 40% new French oak, as this suits the wine's four varieties.

The Brother John Reserve Shiraz is intensely flavoured, rich wine with plenty of natural tannin and generous fruit weight. It is put into 100% new French Oak barrels post primary fermentation, which adds to the wine's structure and intensity.

by **Liz Heidenreich**  
*Winemaker*



## Fresh Eyre a perfect pairing

Sevenhill Cellars is the venue for a lunch that is the feature event of a special promotion in October that focuses on the pairing of two of Australia's premium food and wine regions.

The month-long Clare with Fresh Eyre will provide a number of opportunities to experience the delightful combination of Eyre Peninsula seafood and Clare Riesling in a joint promotion by regional producers.

The luncheon on the lawns of Sevenhill on Saturday, October 10, will enable visitors to sample a selection of fresh seafood on tasting plates and the new-release Clare Rieslings from the 2015 vintage.

The outdoor lunch is designed to be a casual affair with the tastings plates (\$10) allowing guests to experience a wide selection of Eyre Peninsula seafood, accompanied by the opportunity to try a range of Riesling styles (\$5 glass), demonstrating the variety's diverse character in the Clare Valley.

Producers from both the seafood and wine industry will be available to discuss their offering and there will be live music during the lunch.

During October, restaurants and wineries throughout the Clare Valley will also be featuring seafood and Riesling experiences to give visitors an appreciation of the broad scope of this gourmet food and wine combination.

Visitors to Sevenhill on Saturday, October 17, will be able to taste a combination of mussels and kingfish dishes prepared by local food identity Louise Haines, matched with Sevenhill Rieslings. This free cooking demonstration and tasting will be available between 11am and 1pm.

With the 2015 vintage considered another sterling year for Riesling, the October events will be a wonderful time to enjoy these impressive wines.

## Sevenhill's northern exposure

Travelling north to the Flinders Ranges during the spring season is a popular destination for many visitors who are attracted by region's picturesque landscape and spectacular wild flowers.

Sevenhill wines have also been moving north, with a number of hotels and restaurants stocking our Inigo and Saints wines in the tourist areas and towns of the Far North of South Australia.

Sevenhill's presence includes The North Laura Hotel (Laura), The Wirrabra Hotel (Wirrabra), The Wilmington Hotel, The North Star (Melrose), The Austral Inn (Quorn), The Hawker Hotel/ Motel, Arkaba Station (Hawker), Rawnsley Park Station (Hawker), The Blinman Hotel, The Prairie Hotel (Parachilna) and The Orroroo Hotel.

Most offer dining facilities for lunch or dinner and they are accustomed to catering to the needs of the increased numbers of visitors in the region at this time of the year, many of whom are looking to enjoy a glass of wine with their meal.

A trip to the Flinders can also provide an opportunity to visit our Cellar Door on the way, if you are travelling through the Clare Valley as part of your journey.

We only need to look in our car park at this time of the year to see the number of four-wheel-drive vehicles and interstate number plates to realise how many people enjoy a holiday journey to the Far North of SA.

Our Cellar Door is open daily between 10am and 5pm for tastings and sales.





## *St Francis Xavier emerges from the dark a shining light*

Darkness still enveloped Sevenhill's Weikert Vineyard late in March when the grapes were picked for the 2015 St Francis Xavier Single Vineyard Riesling.

This early morning ritual is one of the many practices that go toward making this small-volume premium wine one of Sevenhill's prized offerings.

Winemaker Liz Heidenreich says harvest temperatures are critical for producing high-quality Riesling that reflects the variety's attractive citrus character.

"The grapes are picked early in the morning so that the fruit comes into the winery in the coolest period of the day," she said.

"Picking is completed by 7.30am and crushing is finished by 10.30am. It is important to keep the fruit and the juice as cold as possible to preserve the beautiful flavours and acidity that are naturally present in Riesling grapes."

Although the 2015 St Francis Xavier was picked with a Baumé of about 12.9 – slightly higher than the wine's first three vintages – because the fruit needed to be slightly ripe for full flavour extraction, Liz is certainly pleased with the outcome.

"It is very pale straw in colour, with a slightly olive green hue," she said.

"Lifted aromas of lime juice and blossom are evident and the palate is fresh and lively, with notes of lemon rind and a touch of fennel.

"This generosity has become synonymous with Sevenhill Riesling, with a chalky minerality on the finish."

According to Liz, the high natural acidity of the 2015 St Francis Xavier is also significant to the wine's ageing, keeping it fresh and lively. While it is a wonderful wine to drink as a young Riesling, it will all also develop complexity over the next five years as the acidity softens and palate fills out.

The release of the 2015 St Francis Xavier follows up two outstanding vintages, which have been critically acclaimed by the Australian wine media, including James Halliday who awarded the 2013 and 2014 vintages 94 points in his annual Wine Companion ratings.

This consistency underlines the prestigious status of fruit from Sevenhill's Weikert Vineyard, a small Riesling block (0.82ha) that was planted in 1978 using highly regarded Geisheim clone.

*See [The Tiber wine offer](#) to purchase the newly released 2015 St Francis Xavier Single Vineyard Riesling.*

## Sevenhill Cellars Board steering the way to success

Sevenhill Cellars is one of three ministries at Sevenhill, with the Jesuits establishing their presence in 1851 as a place to service the pastoral and educational needs of the communities in the mid North regions of South Australia. Sevenhill Cellars began when the Jesuits planted vines to produce sacramental wines for the Church, beginning an industry in the Clare Valley that has become one of Australia's premium wine regions.

The Sevenhill Cellars' Board is responsible for setting the strategic direction of the enterprise and monitoring its overall performance to ensure it achieves the strategic goals endorsed by the Australian Jesuit Province.

In recent times, the Board has expanded the vineyards at Sevenhill and set a long-term strategy that builds on the uniqueness of Sevenhill with its historic background and rich Jesuit history. Producing sacramental wine remains a high priority for Sevenhill Cellars with this wine now being distributed throughout Australia and exported to various countries in the Asia Pacific region of the world.

Sevenhill has developed an extensive range of premium table and fortified wines that are produced from estate-grown fruit and are highly regarded in the Australian domestic market and selected export regions. These award winning table wines subsidise the cost of making sacramental wine and assist the Jesuit Province to fund the many ministries it



Sevenhill Cellars' Board: Fr Paul Fyfe SJ (left), Jay Hogan, Martin Baily, Geoff Davis and Br Ian Cribb SJ. Absent: Ted DePoi.

runs throughout Australia, including various Social Justice programs.

Sevenhill's Board reports to the Jesuit Provincial. Its members, who are all volunteers, bring a broad range of business skills and experience in the wine industry, along with a deep respect for Jesuit ethos in the ownership of Sevenhill Cellars.

Members are:

- Jay Hogan, Chairman
- Fr Paul Fyfe SJ
- Br Ian Cribb SJ
- Martin Baily
- Geoff Davis
- Ted DePoi

The Board is comprised of Jesuits and lay people, with all of the lay members having had a strong affiliation with the Jesuits for many years including being educated in Jesuit schools. The lay members recognise the significance of Sevenhill and see their role as an opportunity to support the Jesuits by offering the skills and experience that they have gained throughout their professional lives.

Much of Sevenhill's success has come through the strong commitment of a highly skilled board in running the Sevenhill enterprise with a highly regarded management team.

## Merlot makes its mark

Sevenhill's 2013 Inigo Merlot is standing tall, supported by one of Australia's prominent wine writers in his annual Top 100 Wines selections.

Tony Love, writing in the taste section of *The Advertiser* (Adelaide), selected the wine as one of two Merlots in his annual assessment, awarding it 94 points.

Nominating the 2013 Inigo Merlot as one of nine wines in the "Other Varieties" section, Tony wrote that Merlot in Australia now had sufficient status to be considered a solo variety, even though it was often blended with Cabernet Sauvignon.

"Here, the intensity of its fragrance is what grabs attentions," he said.

"Rich, violet and mint and mulled ripe plum, slushy-like aromas all roll into the mouth before easing back to let the sweet juiciness come forward and satisfy, with its soft clouds of tannin texturals to the finish. Plain and simple – yum!"

Tony also leaned to Asian cuisine when offering a food suggestion to go with the 2013 Inigo Merlot. His recommendation: Pork ribs, Chinese spicing.

Tony's review reinforces our long-held view that Merlot grown at Sevenhill produces a substantial wine, so don't believe those Merlot doubters who are often heard to say that it lacks body and fullness of flavour.





## Sevenhill boosts its SALA involvement



Sevenhill extended its commitment to this year's South Australian Living Arts (SALA) Festival with sponsorship of the St Ignatius College Art Show in Adelaide.

This sponsorship as the event's wine partner added to Sevenhill's regular SALA exhibition in the winery's Slate Cellar, which this year featured the work of eight artists from the Mid North Visual and Performing Arts Association (VAPAA).

This year's exhibition in August, one of 15 in the Clare Valley and surrounding townships, showcased 27 works in a range of styles, including oil, acrylic, pastel, watercolour, ink, charcoal and mixed media.

Prominent Clare Valley artist Harry Sherwin, who has a long association with SALA at Sevenhill, exhibited four of his recent works and he was also instrumental in encouraging other VAPAA members to support the event.

Speaking at the launch of Sevenhill's exhibition, he said SALA had become a significant artistic festival because of its focus on giving emerging artists an opportunity to display their talents and its range of interesting venues.

While many of the SALA activities are held in galleries and regular art venues, many of the art spaces are non-traditional locations (such as Sevenhill and Saint Ignatius College) that



are transformed each year to bring the visual arts to the wider community.

This year's SALA festival, the 18th held, set a record for involvement, with 5205 participating artists and 610 exhibitions and events.

The Saint Ignatius Art Show at the college's Junior and Middle School campus at Norwood attracted 552 entries, with Sevenhill wines served to VIPs and more than 400 guests at the launch on Friday, August 7.

## Meeting of warring families mean passions run high



Romeo and Juliet was last performed at Sevenhill in 2011.

The graceful surroundings of Sevenhill's lawns will be the setting for an enthralling journey into the streets of Verona as the classic tale of Romeo and Juliet unfolds in Shakespeare in the Vines.

The talented performers from Essential Theatre are returning for their 13th season at Sevenhill on Friday, February 19, and Saturday, February 20, 2016.

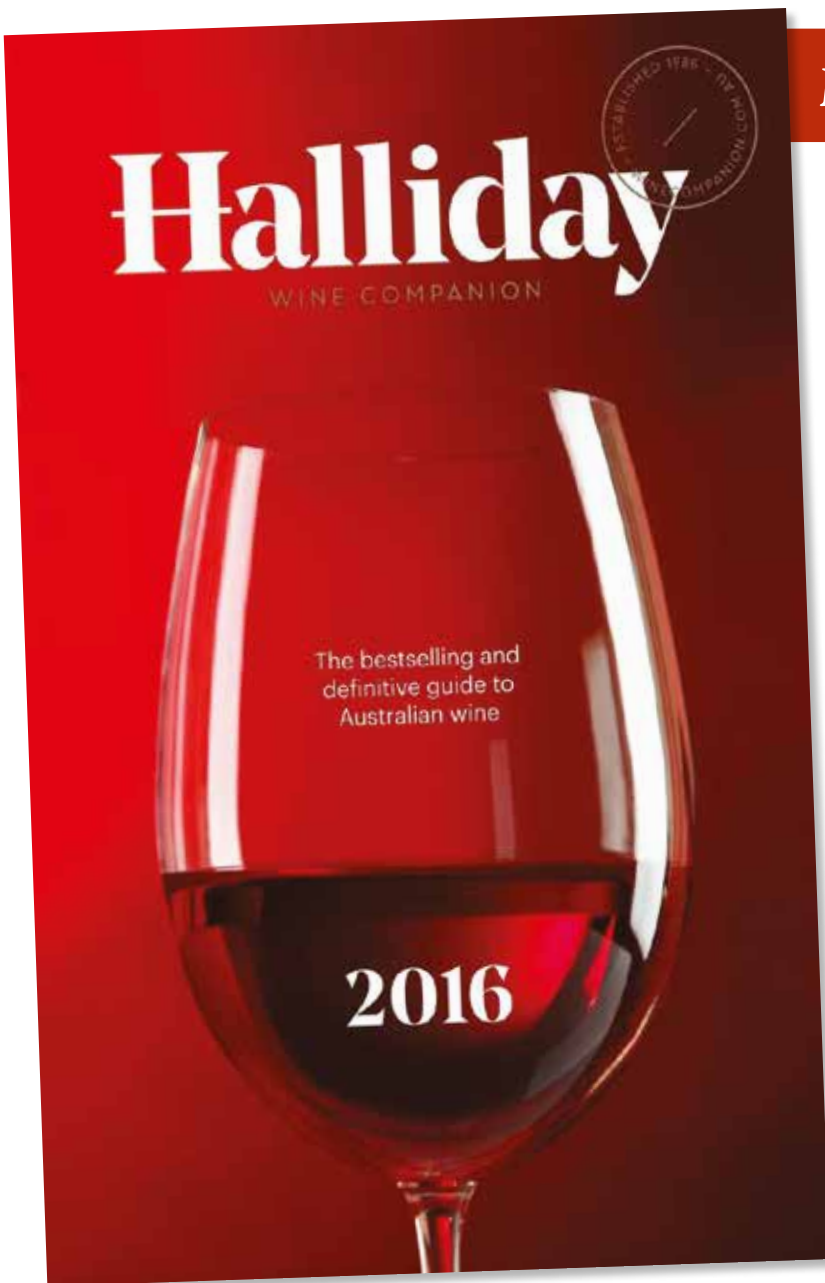
As one of Shakespeare's most popular classics, Romeo and Juliet has captivated audiences for more than three centuries. The story is built around the long-standing animosity between the Capulets and the Montagues, and the attempt by the Prince of Verona to prevent further conflict between the warring families by declaring death for any individual who disturbs the peace in the future.

This threat brings a halt to hostilities for some time... until fate twists his hand and Romeo Montague and Juliet Capulet meet. Sparks fly for these two star-crossed lovers and they exchange vows of love within hours of meeting.

But can this forbidden love survive? As we know, love is never an easy road within the twisting tales of Shakespeare. The sequence of events that unfolds is filled with passion, jealousy and hatred, combined with a fair dose of humor.

It's wonderful opportunity to enjoy classic Shakespeare, Sevenhill wines and gourmet food in a delightful evening picnic atmosphere.

***Tickets are \$45 per person, but an Early Bird Special will be available for \$40 if purchased before December 31, 2015. For tickets or information, visit [www.sevenhill.com.au](http://www.sevenhill.com.au), call (08) 8843 4222 or email [cellardoor@sevenhill.com.au](mailto:cellardoor@sevenhill.com.au)***



## Inigo reds head Halliday ratings

Seven current-release wines from Sevenhill Cellars received 90 points and above in the latest ratings by leading Australian wine critic and author James Halliday in his 2016 Wine Companion.

A total of 1317 wineries throughout Australia are profiled in the book, which is eagerly awaited each year because of its national reputation as an industry benchmark.

Sevenhill's top-rated wines of current releases were the 2013 Inigo Shiraz (94 points) and the 2013 Inigo Cabernet Sauvignon (94 points). This rating refers to wines considered on the cusp of gold medal status, virtually indistinguishable from those receiving 95 points.

Halliday described the 2013 Inigo Shiraz as "dense, inky purple-crimson". "This is a vinous black hole in space, fruit, oak and tannins implacably welded together, not allowing the alcohol to make a mark."

Of the 2013 Inigo Cabernet Sauvignon, he said it was an "awesomely powerful wine" despite its modest alcohol. "Layer upon layer of midnight black fruits, black olive and gnarly tannins lay foundation for a life as long as that of Brother John May (Sevenhill's Jesuit Winemaker Emeritus).

Other wine ratings were 2010 St Francis Xavier Single Vineyard, Museum-Release Riesling and 2013 Inigo Grenache (93 points), 2012 St Ignatius and NV Classic Topaque (91 points) and NV Fine Old Tawny (90 points).

**Sevenhill's 2014 St Francis Xavier Single-Vineyard Riesling and 2012 Inigo Shiraz received 95 points in the 2016 Wine Companion. These vintages have sold out and have moved to the following years for both wines.**

## A tough task but Ray is rewarded

"This was tough, very tough." That was the verdict from respected wine reviewer Ray Jordan after he had considered almost 600 red wines for his annual Top 100 Reds in The West Australian newspaper.

"Deciding what to leave out was difficult," he said. "With most of them coming off recent excellent vintages across Australia, the competition was intense."

"In the end, some very difficult decisions had to be made and perhaps I have lost a few friends along the way with those wines I had to eliminate at various stages."

One that did make the cut was Sevenhill's 2013 Inigo Shiraz, which Ray awarded 93 points, following on from the success of the 2012 Inigo Cabernet Sauvignon in his Top 100 Reds of 2014.

Ray was impressed by what he described as a "warm and opulent Shiraz from the Clare Valley". "OK, there's a bit of alcohol in here but the fruit weight and all the other components have produced a balanced and not overly alcoholic wine," he said.

"Spicy fruit with some cedary characters splashed across the ripe licorice and plum-fruit flavours. It's powerful and chock-full of flavour to support medium-term cellaring."

As one of nine Shiraz selected in the \$20-\$25 section of the awards, Ray said the price category was one of the most difficult to judge because of the outstanding quality, particularly Shiraz.

"You are starting to get some pretty sophisticated wines at these prices," he said. "This means you can buy for immediate drinking or with medium-term cellaring in mind."



**See the Tiber wine offer to purchase the 2013 Inigo Shiraz.**





## St Ignatius proves oak has a big say

Oak and red wine... a connection that underpins the creation and development of many great wines.

The oak selection for Sevenhill's St Ignatius, a premium blend of Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc, underlines the importance of choosing the right oak to consistently achieve the elegant status of this wine.

Sevenhill's Winemaker Liz Heidenreich likes to use about 40% new French oak for the St Ignatius each vintage, as this ratio over time has suited the blend's four varieties.

"The St Ignatius is a bit more robust," she said. "It has slightly longer time ageing in the bottle before it is released, so it supports a high level of new oak. The older oak is French of two to five years."

The St Ignatius' four varieties make their way to oak for malolactic (secondary) fermentation following initial fermentation and basket pressing. Post malolactic fermentation, the

wine is left in individual batches to mature in barrels for about 18 months.

It is during this period that integration of the oak has a significant role in shaping the wine style. "This wine is built to drink as a young wine but it really becomes a gem as it ages," Liz said. "The spicy cedar tannins from the oak are to complement and integrate with the juicy fruit tannins, giving added palate weight and a long finish. The oak should not dominate – it is there to support and enhance the fruit."

The latest St Ignatius release is from the 2013 vintage. According to Liz, the wine is intensely rich, with bright red berry fruits, balanced with firm tannins and classic cabernet cigar-box aromas.

The 2013 St Ignatius continues the cellaring potential of this wine, with Liz firmly of the view that it is one that can be put away in a dark, cool place for 10 years... if you can wait that long.

***See the Tiber wine offer to purchase the newly-released 2013 St Ignatius.***



## A fresh approach to our web presence

If you haven't visited [www.sevenhill.com.au](http://www.sevenhill.com.au) recently, it's worth the visit to appreciate the new look of our website.

The site has been refined with a new design approach, which provides a stronger visual presence of Sevenhill's location with some stunning photography, and the online purchasing system has been further developed to provide immediate transaction approval and confirmation of purchase.

This easy-to-use, secure system for purchasing wine from Sevenhill's extensive wine portfolio is a convenient way to order wine direct from Sevenhill, particularly for interstate customers. There is also the opportunity to purchase exclusive online releases, such as museum wines or special offers.

Wine orders are processed promptly and dispatched using the Australia-wide network of Australia Post's wine delivery service.

For wine consumers wanting to learn more about our wines, the site provides extensive wine notes on our product range, both in a short form for quick evaluation or in a longer format that can be downloaded for those seeking to obtain extended information, including viticulture, vintage conditions, winemaking and wine attributes.

The site has retained its simple navigation to direct visitors to broad range of information about Sevenhill, including vineyards, winemaking, cellar door, events and our Jesuit heritage and spiritual character.

The news section features the latest news, media reviews and wine awards.



The modern interior design of Cicchetti, Byron Bay.

## WARM BABY CUTTLEFISH TAGLIATELLE SALAD, BABY SPINACH, PEA PUREE, CRISPY SPECK AND SQUID INK VINAGRETTE

### INGREDIENTS

500g baby cuttlefish bellies  
200ml olive oil  
1 bay leaf  
1 garlic clove  
10g squid ink  
200g fresh and washed baby spinach  
100g sliced speck  
300g frozen baby peas

### METHOD

#### TAGLIATELLE

1. Freeze the cuttlefish bellies and, once they are firm, slice thinly as possible. If you can use a meat slicer, it definitely makes the job easier.
2. Place the sliced cuttlefish, the garlic and the bay leaf in a saucepan and cover with the olive oil. Place the mixture on the heat and bring to 75 degrees or simmer until it becomes white.
3. Strain and put the cuttlefish on the side.
4. Place the oil and the juices from the cooking process in a blender with the squid ink and blend for a minute until the vinaigrette thickens up.

#### CRISPY SPECK

For the crispy speck, place the sliced meat into a tray with baking paper, and cook in the oven at 150 degrees for 20 minutes or until crispy.

#### PEA PUREE

Blanch the peas in boiling water for 5 minutes, then strain and blend them with a little olive oil, season with salt and pepper.

#### SERVING

Combine the baby spinach and the cuttlefish in a bowl and dress with olive oil and a squeeze of lemon. Place on a serving plate and swirl with the ink vinaigrette and the pea puree. Decorate with the crispy speck.

## St Francis Xavier suits a stylish Italian



Cicchetti's Head Chef Enrico Semenzato (left) and General Manager Luca Giacomini.

Sevenhill wines shared the limelight with a stunning presentation of Italian cuisine at a special wine dinner in Bryon Bay in July.

The dinner was hosted at Cicchetti restaurant by General Manager Luca Giacomini and featured a menu created for the night by Head Chef Enrico Semenzato to match the Sevenhill wines, which included 2014 St Francis Xavier Single-Vineyard Riesling, 2013 Inigo Cabernet Sauvignon, 2013 Inigo Merlot and Classic Topaque.

Cicchetti, which opened in early 2014, takes its name from the Italian meaning of "tapas" and has established a strong presence with its combination of traditional and contemporary Italian cooking and extensive wine list.

The collaboration of Luca and Enrico reflects their friendship and deep understanding of Italian culture, both being born in Venice, and extensive experience in the hospitality industry.

The success of Cicchetti at Byron Bay has inspired the business to expand in the north, with the opening of Cicchetti on the Gold Coast, on September 17 on the Isle of Capri at Via Roma.

No doubt the menu will continue the flair and outstanding quality that has made Cicchetti a favoured choice of many, including the internationally renowned British chef, Heston Blumenthal, when he was holidaying in Byron Bay.

Our recipe for this edition of The Tiber features the entrée from the Sevenhill wine dinner.