

THE TIBER

SEVENHILL COMMUNITY NEWSLETTER

APRIL 2016

ISSUE 022



SEVENHILL
CLARE VALLEY
EST. 1851



**VINTAGE TEAM HAS
GLOBAL CHARACTER**

**RIESLING'S REPUTATION
RESTS ON A SENSE OF
PLACE**

**MEDAL RECOGNISES
TREVOR'S DEDICATED
SERVICE**

**LOCAL COMMITMENT
PUTS TERROIR ON
THE MAP**



Rewarding experiences at Cellar Door

Since the launch of The Tiber, Winemaker Liz Heidenreich and Vineyard Manager Craig Richards, have brought a personal perspective to our Wine Club magazine with their regular columns. As Cellar Door Manager, I am delighted to join this feature with my observations from a busy area of our winery.

We are always pleased to welcome Wine Club members to our Cellar Door to experience not just Sevenhill's wines but also the history and spiritual character of this special place.

The Cellar Door is open between 10am and 5pm daily and our experienced team guide visitors through our estate-grown wines in the winery building established in 1851.

A visit to Cellar Door also means you can taste the range of our highly regarded fortifieds. That's the advantage of visiting Sevenhill. You will often find some "treats" with back vintages and wines that are only released through Cellar Door. One of the great pleasures of my work is looking after members of The Slate Cellar – our premium wine group where enthusiasts have exclusive access to our rare and single-vineyard labels, as well as specially cellared wines from our museum stocks.

In addition to tasting in Cellar Door, visitors can soak up some of our history by visiting the wine museum and underground cellar or by taking our walking tour of the heritage sites, including ancient vines, religious shrines and the St Aloysius' Church and crypt.

The partnership between wine and food also plays an important role in our Cellar Door, and our gourmet cheese platters are designed to complement our wines.

A very busy time for me is when events are held at Sevenhill. Shakespeare in the Vines is held over two nights every February and the Clare Valley Gourmet Weekend is coming up on May 13-16. The combination of food, wine, theatre and music held in the peaceful, park-like grounds of Sevenhill makes hosting these events very rewarding.

Later in the year, the Clare with Fresh Eyre program is a month-long food festival that sees local wineries offering wine and food matches, themed around fresh seafood from South Australia's renowned Eyre Peninsula.

Meeting our wide range of visitors and sharing the charm of Sevenhill and the Clare Valley is all in a day's work. We hope to see you soon.

Tony Worthington
Cellar Door Manager



New platter provides a tasting journey

Just as wine is a global tasting experience, cheese can be an international tasting journey.

Sevenhill Cellars' new gourmet cheese platter explores this connection with the inclusion of goat's cheese from The Netherlands and a mature cheddar from South Australia's Fleurieu Peninsula.

And just as Sevenhill is noted for its historical character, the Wyngaard Goat Matured comes from a family cheese company founded more than 100 years ago.

Jan & Rien van den Wijngaard continue heritage practices to make their speciality goat cheese at a small-scale dairy in Woerden. The technique involves working with traditional drainage pots in which the curds and whey separate naturally, which is beneficial to development of the cheese's flavour and texture. The body of the cheese is alabaster white with a smooth texture that has a creamy mouth-feel. Maturation over four months in special caves leads to a lingering, complex flavour.

The Alexandrina Mount Jagged Cheddar also comes from a family business, the Alexandrina Cheese Company at Mount Jagged in the heart of dairy country on the

Fleurieu Peninsula where the McCaul family have been breeding their much-loved Jersey cows since 1973.

In 2001, the McCauls opened a purpose-built factory where, as third generation cheese makers, they began producing premium products, specialising in hand-made cheeses using traditional methods.

The red-waxed cheddar is made in an open vat and matured in cloth. The Jersey's milk gives the cheese a full-golden colour, with a rich aroma and a flavour profile that intensifies with age. The cheese has a lovely balance of sharpness and sweetness, with a lingering finish.

Complementing the two cheeses on the platter are Pangkarra lavosh, Simpson Rices Creek olives and Evilio wine-soaked figs – all produced in the Clare Valley.

The platters are \$25 and they can be accompanied by Inigo (\$5/glass) or Saints (\$7/glass) wines from Cellar Door.

Visitors are welcome to enjoy their platter in the comfortable surroundings of our Cellar Door or, on warmer days, in the tranquil setting of the Sevenhill lawn where there are tables and shady trees.

Grenache and Rieslings strike gold

Sevenhill Cellars' Inigo Grenache and Riesling have been performing well, with gold medals on the wine show circuit in Australia.

At the 2015 Royal Adelaide Wine Show, Sevenhill's 2013 Inigo Grenache was the only Gold Medal awarded in Class 35 (2013 Grenache and older), competing against some highly regarded Grenache producers, such as Turkey Flat, d'Arenberg and Chapel Hill.

At the 2015 Rutherglen Wine Show, Riesling was prominent with Gold Medals for the 2014 Inigo Riesling in Class 12 (Dry White Riesling) and the 2010 St Francis Xavier Single-Vineyard, Museum-Release Riesling in Class 22 (Dry White Riesling 2013 and older).

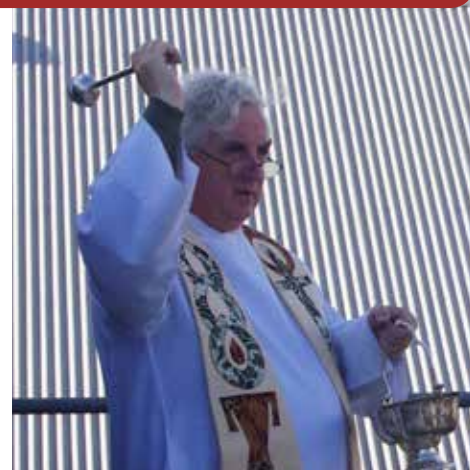
The 2010 St Francis Xavier shared top gold points with the Tahbilk 2012 Riesling.



Kind weather leads to bumper harvest



Sevenhill's Fr Paul Fyfe SJ blesses Chardonnay fruit at the start of the 2016 vintage.



Winemakers in the Clare Valley are in a buoyant mood as they move into the final stages of the 2016 vintage.

In keeping with the rest of South Australia, yields are above expectations and quality is high, particularly for the core varieties of Riesling, Shiraz and Cabernet Sauvignon.

The positive outcome is particularly pleasing following apprehension caused by another very dry spring in 2015 and hot weather in late November and December. Good rains in late January and early February gave the grapes a welcome boost on the eve of picking and harvest conditions have allowed even ripening of the fruit.

Winemaker Liz Heidenreich said picking started at Sevenhill on Wednesday, February 10, and the steady flow of high-quality fruit promised some stunning wines from the 2016 vintage.

"We are seeing some outstanding varietal character and beautiful flavours, so I think we will enjoy some really distinctive wines," she said.

Industry analysts estimate that South Australia will account for about 46 per cent of the national grape crush in 2016, generating around \$470 million in revenue at the farm gate.

Vintage team has global character

Vintage at Sevenhill Cellars took on an international flavor this year with two young graduates joining the winery team to build their experience after completing their wine studies.

Ricardo Silva, from Portugal, and Yongxi He, from China, arrived in the Clare Valley in early February in time for the start of vintage at Sevenhill.

Both completed oenology degrees in their home countries and Yongxi undertook further study when he completed a two-year post-graduate course in winemaking and viticulture at the University of Adelaide in July, 2015.

The two young men were attracted to Sevenhill because of its relatively small size and wide range of grape varieties and wine styles, including fortifieds.

Ricardo, who studied at a university in the city of Vila Real in the famous Douro winemaking region of Portugal, said his vintage sojourn in Australia also enabled him to visit the country of his mother, who was born in Sydney.

"It's the first time I have been to Australia but I am really looking forward to visiting family in Sydney and doing some travelling after the vintage finishes," he said.

"I have learnt so much at Sevenhill being part of a small team. You get to do a lot of things and this experience will be very beneficial, as it means I can work in a lot of areas."

For Yongxi, the opportunity to get some hands-on experience in a working winery was a rewarding experience after many years of study, including his initial oenology degree in Beijing.

"I really enjoyed my time at university and then moving to Australia and living in Adelaide. It has been the perfect opportunity to transform from the theory to the practical side of making wine," he said.



Sevenhill's 2016 vintage team: Yongxi He (left), Jeremy O'Leary, Rick Mould, Winemaker Liz Heidenreich and Ricardo Silva.

"You build up a lot of knowledge at university but when you come to work at a winery, you realise the importance of the practical side. Vintage at Sevenhill has given me a lot of skills and understanding."

Ricardo and Yongxi are both looking forward to continuing to expand their experience with vintages later in the year in the Northern Hemisphere. Yongxi is particularly interested in working in the United States to compare winemaking techniques with Australia, while Ricardo is considering somewhere in Europe.

However, both are quick to point out that they will miss the friendliness of the Sevenhill team and the natural beauty and history of the winery and vineyards.

Classic Shiraz fits the reserve status

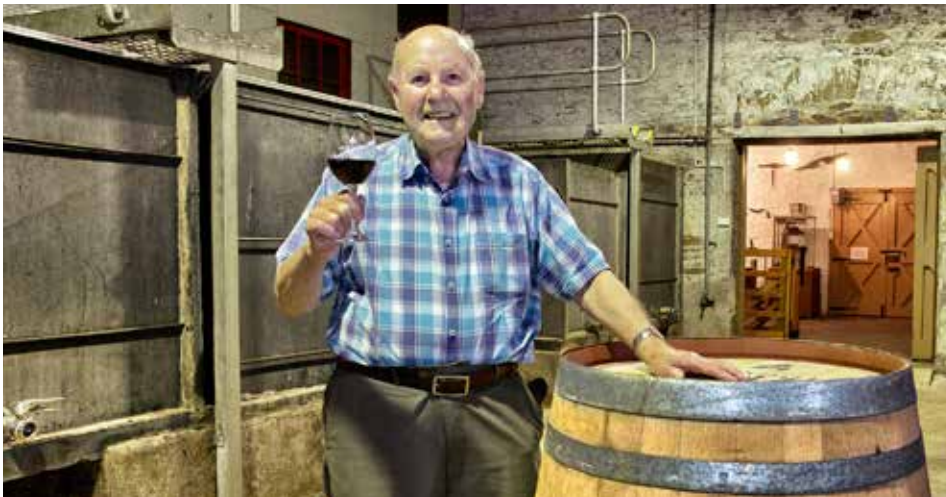
The fifth vintage of Sevenhill Cellars' premium Shiraz – the Brother John May Reserve Release – has been released from the favourable 2010 vintage.

A return to near average rainfall in 2009 laid the foundation for the highly regarded 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. As a result, increased soil moisture produced large canopies and, although conditions were dry during January and February, the fruit ripened evenly without having to contend with the heat-wave conditions of previous summers.

This allowed the flavours, tannins and sugar to all ripen slowly and evenly, giving the 2010 Brother John May Reserve Release Shiraz beautiful balance and intensity.

According to Winemaker Liz Heidenreich, the wine is rich and deeply-coloured, with concentrated blackberry fruit and a hint of dark chocolate, mint and eucalyptus. Long,



Br John May in Sevenhill's Slate Cellar.

fine tannins carry the finish of an old-vine Shiraz that will age gracefully over more than a decade.

This powerful Shiraz recognises the distinguished career of Sevenhill's Jesuit Winemaker Emeritus, Brother John May SJ, who retired from active winemaking in early 2003.

The first vintage, the 2004 Brother John May Reserve Release Shiraz, was released in 2008 and was quickly recognised as a wonderful expression of varietal character, made with minimal intervention from a small parcel of carefully selected old-vine fruit.

Barbera brings a taste of Italy

Sevenhill Cellars' Barbera could easily be described as a wine ahead of its time considering the growth of new European varieties in Australia's grape growing regions.

Pinot Gris/Grigio, Sangiovese, Tempranillo and Fiano are just some of the names that have been introduced to Australia in recent times as wineries have looked to Spain and Italy for inspiration and similar growing conditions to add diversity and interest to their portfolios.

Sevenhill went down this path more than 14 years ago when Jesuit Winemaker Emeritus, Brother John May SJ, planted Barbera in 2002 following a trip to Italy where he visited vineyards and was impressed by the variety. Always interested in new varieties, Br May was confident that Barbera would do well at Sevenhill, given the similarities in climate, soil and elevation with the Piedmont region in northern Italy.

Aware that Barbera was prone to high levels of growth, particularly in fertile soils, he selected a suitable clone and planted it on 1.15 hectares of stony soils of Brother Melzer block at Sevenhill.

The mature vines are now delivering a popular mid-weight red wine that has won



wide acceptance for its savoury character, marked by pleasant black cherry fruit and natural acidity. Sensitive oak treatment during winemaking is critical to managing the wine's astringency, adding to the richness and imparting a subtle spicy note.

Given its heritage, Barbera is a wonderful wine to match with the vibrant flavours of Italian cuisine, particularly pasta dishes where the acidity is a perfect foil to the richness of creamy sauces. Other food matches for Barbera are Thai duck noodle soup and roasted rack of lamb.

To purchase the 2013 Inigo Barbera, see The Tiber wine offer.

Piedmont is Barbera's spiritual home

Barbera is Italy's third most-commonly planted red-wine grape variety after Sangiovese and Montepulciano.

While Piedmont is considered the home of Barbera in Italy, it is found in several regions, including Emilia-Romagna, Puglia, Campania and even the islands of Sicily and Sardinia.

Barbera is an ancient variety, although it has only been documented since the 17th Century. It was first recorded in an official document in 1798 by Count Guisepppe Nuvolone-Pergamo of Scandaluzzo, Deputy Director of the Società Agraria di Torino (Agrarian Society of Turin).

The Count is credited with creating the first definitive list of Piedmont's wine grape varieties.

Barbera-based wines were well-regarded for their rustic yet generous character. They were said to be a favourite of Savoyard army officers, who considered the wine a "sincere companion", which helped them to maintain their courage in battle.

The dark-skinned variety has travelled extensively in the past two centuries, establishing a presence in Australia, Argentina and the United States (California), probably following patterns of Italian migration. In Australia, the concentration is in the King Valley in the north-east of Victoria, but there is also a presence in South Australia.

It shares this expansion in common with Nebbiolo, although Barbera is considered to have made the transformation much better than its fussy Piedmontese cousin.

Piedmont remains the spiritual home of Barbera where it performs best on well-drained, limestone-rich slopes with a southerly aspect.

Riesling's reputation rests on a sense of place



Discussion of Riesling often centres on the long-held view that it is a grape variety that is very much a reflection of its location.

The influence of the site underpins the argument that Riesling is a wine made in the vineyard and that the winemaker's role is to nurture these qualities through the winemaking process with minimal intervention.

Geography is also a major consideration when it comes to explaining why Clare – a small valley in the driest state of Australia – has an international reputation for producing outstanding Riesling. By a quirk of location, it is said, this reputation is built on the valley's elevation (around 500 metres), which produces warm days and cool nights during the critical growing and ripening seasons.

It was this theme that Philip White took up in his review of Sevenhill's 2015 Inigo Riesling in his weekly column in Adelaide's InDaily online publication in January.

Indeed, he opened his column with the observation that it was "nuts" that a place like Clare grew some of the world's greatest Riesling.

"Those North Mount Lofty Ranges, where the greener south peters out into Australia's dry red centre, seem galaxies away from the snows of the Rhine and Mosel, even the Pfalz," he said.

"But Clare is higher in altitude, with a greater diurnal temperature range, giving quite chill evenings to temper its typical Australian summer and, while some of its base geology

is three times the age of the winelands of Germany, many of its vineyards grow in ferruginous, calcified or slaty grounds similar to those of Germany.

"The Sevenhill Inigo Clare Valley Riesling 2015 is a blend of wines made from the four distinct Sevenhill Riesling sites. The opulent, more honeyed wines from the richer ferruginous loams give the wine viscosity and a pleasing, comforting gentility, towards the sort of softness you can find in, dare I say, Chardonnay.

"On the other hand, the much older, slaty grounds give the same grape a bony austerity which can deter all but the hardcore, triple-X Rizza fiends. Here we get stiffer, more brittle acidity, and those drier phenolic tannins that leave the tongue feeling like it just licked a bowl of ground-up bone china.

"This wine gives plenty of both of these extremes in a clever, harmonious mixture. It has the classic softer Riesling lime, but with other more austere citrus, towards blood orange, pink grapefruit and pithy lemon.

"Given their lack of solid promotional dollars in a tricky market, there's a temptation for Clare Riesling makers to avoid these latter, leaner styles. In this Inigo, winemaker Liz Heidenreich has made an unapologetic, skilfully-blended admixture of the extremes: a beauty which provides the curious Riesling newcomer with a solid introduction to the best of Clare Riesling."

To purchase the 2015 Inigo Riesling, see The Tiber wine offer.

A regional leading light

Regionality was also the theme of Tony Love's review of the 2015 Inigo Riesling in the first issue of the SourceSA, The Advertiser's (Adelaide) new-look weekly food and wine publication.

Awarding the wine four stars, Tony said: "If you wrote a script for the perfect regional-varietal relationship with an iconic leading light at its core, the historical treasure of Sevenhill would be there front and centre.

"This everyday Riesling is open and showing all its lime and white orchard flower aromatics, then flavour notes of orange harmonising with lemon cut with razor-edged slice into the palate as you ease your way to the bottom of the glass."



Gourmet menu gets an extension

Sevenhill Cellars has extended its Clare Valley Gourmet Weekend offering to include breakfast and lunch on both days.

Our local food partners, Phil Scarles and Amanda Waldron, of London Hill Catering, will be back with their menu of locally inspired produce, matched with wines from Sevenhill's extensive wine list.

Sevenhill is one of 27 wineries taking part in this year's Gourmet Weekend from Friday, May 13, to Monday, May 16. A number of wineries, including Sevenhill, will be participating in a new feature this year, the Monday Wine Sale, which will offer visitors the opportunity to visit cellar doors for special releases, including museum wines and other small parcels.

The breakfast menu (9am-11am) is a traditional, hearty style, with London Hill's saltbush lamb sausages, free-range egg and mushrooms served with locally baked olive oil flatbread and spicy tomato relish.

Lunch (11am-4pm) is a "local feast", with choices of slow-cooked lamb shanks with roasted autumn

vegetables, a Moroccan goat tagine with preserved lemon cous cous or a vegetarian offering of a chickpea, coriander and vegetable curry.

Dessert is a richly rewarding Tiramisu made with a Sevenhill fortified or those looking for something not so sweet can enjoy a London Hill cheese platter.

The ever-popular coffee and tea masters from Travelling Bean will be serving their range of refreshments throughout the weekend, as well as some tasty delights.

In addition to the wonderful food and wine on offer, music will provide a relaxing backdrop all weekend, featuring the modern folk of Axe and the Ivory whose repertoire includes original material mixed with the more familiar tone of the classics.

Sevenhill wines will be on sale from the stall on the lawn area and our Cellar Door will be open on Saturday and Sunday from 10am-5pm.



For information on Gourmet Weekend, including accommodation, call the Clare Valley Wine, Food and Tourism Centre on 1800 242 131, visit www.clarevalley.com.au or email ask@clarevalley.com.au

Local commitment puts Terroir on the map

When people start leaving fresh produce at your restaurant door, you know your philosophy of promoting locally grown ingredients is a success.

From day one in September 2012 when Dan Moss opened his restaurant, Terroir, in the quaint township of Auburn at the southern end of the Clare Valley, he has adopted a firm policy of sourcing his supplies from within a 160-kilometre radius of the valley. The exceptions are some spices and dairy products, which are not produced in the Clare Valley.

The result is a stimulating menu that changes regularly, depending on what the region's gardens and paddocks are providing, and the development of a close bond with a wide range of local suppliers who are delighted that their produce is recognised through Dan's approach and enjoyed by Terroir's customers.

"It is quite amazing how supportive and interested people have become," said Dan, whose brother Rohan, a qualified butcher and accredited cheesemaker works with him at the restaurant.

"We have our own kitchen garden at Mintaro, but then we have our other small suppliers who grow things locally, including vegetables and fruit. The freshness and quality are amazing and it means that our menu changes all the time, depending on what is available.



"I had a lady who wanted to know if we would like her raspberries, so we had this lovely fresh fruit for a dessert. Another lady has ducks and chickens and another person called asking if we would be interested in quail."

Local diners have also been engaged through Dan's development of a special "locals' night" on Wednesdays when the Clare Valley community has the opportunity to experience Terroir's locavore character and its stylish surroundings in an historic building that was once a leading general store in the town.

"We have been really pleased to introduce this style of cuisine and our steady growth indicates that our commitment to local produce is being well accepted by both visitors and the local community," Dan said.

After training in Australia and working overseas in Canada and the United Kingdom, Dan is

thrilled that Terroir has quickly won recognition as a leading regional restaurant in South Australia. This status has been reinforced by a number of recent accolades, including a one fork award in The Advertiser 2015 Food Awards (one of three regional restaurants to be awarded), being named in Australia's top 500 restaurants by the Financial Review in January and Dan's selection as one of five national finalists in the 2015 Electrolux Appetite for Excellence Australian Young Restaurateur Award.

Terroir, which seats a maximum of 35 people, is open for dinner on Wednesday and Thursday, lunch and dinner on Friday and Saturday, and lunch on Sunday.

See Terroir's recipe on back page. Visit www.terroir.com.au

Medal recognises Trevor's dedicated service



Trevor Corfield (right) proudly shows off his Companions Medal and Certificate with Br Ian Cribb SJ (left) and Br John May SJ, of Sevenhill's Jesuit Community.

When Trevor Corfield started work at Sevenhill Cellars as a teenager in 1967, his work ethic and willingness to help other people were personal qualities that stood out even for a young person embarking on working life.

Sevenhill's Jesuit Winemaker Emeritus, Br John May SJ, was also a young man back then making his way as an understudy to the Jesuit Winemaker, Br John Hanlon SJ.

"I remember it well when Trevor first came to Sevenhill," Br May said.

"He used to ride his bike to work and he was always having trouble with his pedals and crank, so I would repair them for him.

"He worked on general duties and was very eager to learn new skills. I taught him to weld and how to work on the pumps and other equipment in the winery.

"One thing that stood out even back then was his helpful attitude."

Trevor's dedicated contribution to Sevenhill over many years was recognised in December 2015 when he was awarded the Companions Medal by the Australian Province of the Society of Jesus (Jesuits).

In the citation for the award, the Society's Provincial, Fr Brian McCoy SJ, said Trevor had demonstrated an enormous commitment to Sevenhill Cellars, with a real desire to ensure the best for the ongoing growth of the Sevenhill enterprise.

"His fellow workers hold him in high regard," he said. "He has been the backbone and the 'go to' man of the Cellars for many years.

"His friendship and respectful service to the Jesuit community at Sevenhill is a source of comfort and joy to all.

"Whatever Trevor is asked to do, he does with a smile and a huge dose of generosity."

A resident of the Sevenhill township, Trevor lives within a few minutes of the winery where he is regularly the first person at work and a willing helper if there are things to be done after hours, which often happens during busy times, such as vintage.

Trevor's broad range of skills means that there are not too many things that will have him wondering what to do. He is an accomplished mechanic, servicing a wide range of vehicles and equipment, including numerous pumps through Sevenhill's 100 hectares of vineyards.

He is a skilled welder and builder and knowledgeable when it comes to electrical and plumbing matters – all skills which are much in demand at a winery with extensive vineyards. Building and repairing fences and removing fallen trees are also valuable abilities. As many people have commented, "without him, Sevenhill would grind to a halt".

Trevor's commitment also extends to the wider community, particularly to the South Australian Country Fire Service. He has been a member of the Sevenhill CFS since 1983 and is now Captain of the brigade, which is one of the busiest in the region because of the area's high-risk for grass and bush fires and support role to other emergency services, including road accidents.

Trevor is supported in this role by his wife, Gloria, whom he married in 1972. They are the proud parents of four children and they have 15 grandchildren and one great grandchild.

New book showcases Sevenhill's story

The fascinating story of the Jesuits, who settled at Sevenhill in 1851, will be told in a book to be published in November 2016.

The publication, *The Vine and Branches: Fruits of the Sevenhill Mission*, will be launched to coincide with the 150th anniversary of the consecration of the first stage of St Aloysius' Church by Bishop Laurence Shiel in November 1866.

The book is a coffee-table-style publication with chapters covering the multi-faceted development of Sevenhill, including the College, St Aloysius' Church, Sevenhill Cellars and the Centre for Ignatian Spirituality.

It will be the first major publication to draw together the story of Jesuits at Sevenhill, a notable location through its significance as the birthplace of the Jesuits in Australia and the beginning of winemaking in the Clare Valley.

The book will include extensive pictorial content, including historical material and contemporary images to support the text, which has been written by a number of contributors with close connections to Sevenhill's three key missions.

The September issue of the *The Tiber* will include an Early Bird offer for those interested in purchasing the book at a special pre-order price.

CHIMMICHURRI OCTOPUS, GREEN LENTILS, ROMESCO, SMOKED ALMOND & CRISPY KALE

Recipe by Dan Moss, Terroir, Auburn.
Perfect with Sevenhill Riesling or Rosé.

INGREDIENTS

(Serves 6 people as a starter) Start dish two days in advance to marinate octopus and break down the proteins in the tentacle to ensure tenderness

6 large fresh octopus tentacles (membrane removed and suckers in tact)
200g smoked almonds (roughly chopped)

CHIMMICHURRI

1 cup firmly packed fresh flat leaf parsley leaves, chopped
1 cup firmly packed fresh coriander sprigs, chopped
3 sprigs of oregano, destemmed
1 garlic clove, crushed
125ml (1/2 cup) extra virgin olive oil
1 tablespoons red wine vinegar
1 lime (zest and juice)
Pinch of dried red chilli flakes

ROMESCO

2 large red capsicum, left whole
3 cloves garlic, unpeeled
125g whole blanched almonds
1/4 teaspoon smoked Spanish paprika
1 tablespoon red wine vinegar
2 tablespoons extra virgin olive oil
Pinch of dried red chilli flakes

CRISPY KALE

1/2 bunch of purple kale
Olive oil
Salt flakes

GREEN LENTILS

1 cup dried green lentils
750ml quality chicken stock
1 golden shallot
1 fresh bay leaf
For the salad
1/2 cup flat leaf parsley
1/2 cup spearmint
1/2 cup Thai basil
1/2 red onion, finely sliced

METHOD

CHIMMICHURRI

Hand chop herbs and garlic and mix well with all remaining ingredients in a large bowl. Take 2/3 of mix and marinate octopus for 48 hours. Keep remaining sauce to dress lentils.

GREEN LENTILS

Rinse green lentils under cold running water briefly. Add bay leaf and halved shallot to chicken stock, and bring to boil. Add green lentils bring back to the boil, then lower heat till a slight simmer, cook until tender (15 - 20 minutes). Drain lentils, add a good pinch of salt and cool. Then refrigerate. Keep lentils, herbs and onion separate until time to serve.

ROMESCO

Roast capsicum & garlic together in a hot oven until skin is blistered and charred and flesh is soft. Cool slightly then remove skin from both the capsicum and garlic and place flesh in a food processor. Add all other ingredients to the food processor and blitz until smooth. Set aside the romesco sauce and chill in the fridge.

CRISPY KALE

Using a pastry brush, coat the kale leaves lightly in olive oil and season with salt flakes. Place kale on food dehydrator tray and set to a high setting and dehydrate until leaves are nice and crispy (Over night). Kale can also be deep fried if you don't have a dehydrator, but be careful as the kale will spit once it hits the hot oil. Ensure to drain very well if using this method, and season leaves after they are out of the hot oil. This method should only take 30 seconds.

TO ASSEMBLE THE DISH....

Char grill marinated octopus over coals or wood, turning every few minutes to promote a nice even char. Cook until tender (10 - 15 minutes) once tentacle can be pierced easily in the middle with a small knife, the octopus is ready. Set aside and rest for 3 minutes in a warm spot.

Mix green lentils and herbs together and add left over chimichurri to dress. Slice octopus thinly and add to your lentil salad and mix well. Place a healthy handful on each plate. Top with rough chopped smoked almonds, crispy kale & a good spoon of romesco sauce on the side. Enjoy with friends and loved ones and.... a glass of Clare Valley Riesling or Rosé.

Romantic comedy returns for Shakespeare



The romantic comedy, *Much Ado About Nothing*, returns as Essential Theatre's production for next year's Shakespeare in the Vines at Sevenhill Cellars.

Full of acerbic wit and feisty humour, the production is another of Shakespeare's classic tales set in the post-war 1920s, in which many themes are explored, including love and loyalty combined with the deadly sins of conceit and pride.

Key characters are young soldiers, the dashing young Claudio and clever wordsmith Benedick, who become involved with two young women, Hero and Beatrice, in relationships that have a vastly different approach.

Much Ado About Nothing, to be staged on the Sevenhill lawns on Friday, February 17, and Saturday, February 18, 2017, will be Essential Theatre's 14th production at Sevenhill.

Sevenhill's two-night Shakespeare in the Vines has proved a popular event for the touring company from Victoria, whose national tour each year takes in a number of winery venues in Victoria, New South Wales, South Australia, Western Australia and New Zealand.

This year's production, the ever-popular *Romeo & Juliet*, attracted a combined audience of more than 600 people over two nights in February, with a capacity audience on the Saturday night.

The event's revised format with a later start to the performance at 7pm was well received again, with visitors enjoying a selection of food and wine in the lead up to the performance. Part of the food offering – a gourmet barbecue - assisted fundraising for Sevenhill's Weikert Cottage Redevelopment Project.

The Early Bird ticket offer for next year's Shakespeare in the Vines will be released in early November. For information, visit www.sevenhill.com.au