

# THE TIBER

SEVENHILL COMMUNITY NEWSLETTER

SEPTEMBER 2016

ISSUE 023



**SEVENHILL**  
CLARE VALLEY  
EST. 1851

**SEVENHILL WINE LEGEND  
RECEIVES QUEEN'S  
BIRTHDAY HONOUR**

**RELISH THESE  
RIESLINGS FROM 2016**

**SEVENHILL HOSTS  
VICE-REGAL VISIT**

**NEW SEVENHILL BOOK  
– SEE BACK PAGE FOR  
SPECIAL OFFER**



## Winter rain significant to long-term vineyard health

Good winter rain has several positive effects on a vineyard's health. Above-average rainfall this year has filled our dams and soaked the soil. A wet soil profile washes out unwanted salts and recharges the water table, keeping our bores topped up and water stored deep in the vines' root zone. Having soil moisture at depth, in some cases up to two metres or more below the surface, supplies the vines well into late spring and early summer, negating the need to irrigate until the really hot weather of summer when the vines benefit from some extra water.

Apart from the obvious benefit in the drier and hotter summer months, the extra moisture helps maintain a healthy inter-row green sward, which holds the soil together. This prevents soil erosion and acts as a scaffold to prevent soil compaction from machinery moving along the vine rows. A healthy green sward also has a cooling effect on hot days by reducing radiant heat and lowering ground temperatures and vine stress.

Soil micro flora and bacteria also benefit from a healthy green sward and higher levels of soil moisture. As the plants in the sward go through their life cycle, they stimulate the soil's carbon and nitrate levels. This, in turn, boosts soil fungal and bacterial counts, which are important in supplying nutrients. All this activity, which is taking place in a damp or wet soil profile, builds the structure. A good soil structure is vital for root growth and a key component in the health of a good vineyard. Therefore, good winter rain contributes much more than just water.

One interesting point about this year is that the dams are holding a significant amount of water from 461mm of rainfall to the end of July. This is approximately 100mm above average for this period. However, in 2014 over the same time, Sevenhill received 515mm, yet very little water was caught in the dams. High rainfall over short periods, as has occurred this year, is key to producing good run off. The general perception in the Clare Valley is that it has been "the wettest winter for a number of years". However, in 2014 we actually received more rainfall but it produced a lot less run off.

**Craig Richards**  
Vineyard Manager

## Age pays a rich dividend

Red wine and racehorses have more in common than the celebrations that often follow a big win when owners, trainers and even the jockeys get together to celebrate a successful day at the track.

Indeed, one of Australia's most successful racehorse trainers was said to have an exceptional understanding of stellar – and expensive – red wines, an appreciation which he developed through regularly toasting success with some very wealthy owners who were not shy when it came to ordering a premium red.

The same trainer, who became the custodian of an extensive cellar, was also known to say that he treated his wines like the horses he developed for the big spring races. While young they can be brash and excitable, but the rewards come with patient handling over the years when they become mature and more refined.

It's a fact of life that most red wine these days is consumed within a short time of being purchased. A typical red will spend about 18 months maturing in a barrel after vintage and will generally be released on to the market about two years after it was made. At this stage, it will be quite approachable with vibrant fruit flavours and the obvious influence of oak and the natural tannins in the wine.

Over time, however, the character of the wine changes through its natural chemistry. Its colour will alter slowly and the obvious aroma and flavour of its primary stage will evolve into softer, elegant qualities and other characteristics will emerge, adding to the wine's complexity – and enjoyment.

Two of Sevenhill Cellars' premium red wines are prime examples of how wines made for the long haul can bring rich rewards with patient cellaring.

Both the 2013 St Ignatius (a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec) and 2010 Brother John May Reserve Release Shiraz have spent extended time in barrel and bottle before their release.

The benefits of this additional age was noted by wine writer Tony Love in a recent column for *The Advertiser's* weekend magazine in which he wrote about Sevenhill's Jesuit Winemaker Emeritus, Brother John May SJ being named in the Queen's Birthday Honours.

"The Sevenhill 2013 St Ignatius is, in Brother John May's terms, a 'Bordeaux/Pomerol' style blend," he said.



"This is still very tightly wound, so a long decant is best to reveal its briar/blackberry bush/dusty oak set of smells that spill into a rich, full-bodied, mouth-coating mix of dark fruits, black olive and black tea set of flavours and textures. Five to ten years in the cellar will benefit further."

Commenting on the 2010 Brother John May Reserve Release Shiraz, Tony said the wine made another appropriate statement about longevity.

"This is a huge, ripe and rich shiraz at 15.5 per cent alcohol, yet has found great balance and composure over five years maturation in barrel and bottle," he said. "Dense, dark plum compote characters abound with mouth-filling structure and concentration."

So next time you buy a red wine that says it has the potential to handle some age, think about putting it away in a cool, dark place for a while. In racing parlance, you will be on a winner!

*To purchase the 2013 St Ignatius and 2010 Brother John May Reserve Release Shiraz, see The Tiber wine offer.*

## Sevenhill Gold

Sevenhill Cellars received a Gold Medal for the 2010 St Francis Xavier Single-Vineyard Museum Release Riesling at this year's Perth Royal Wine Show.

The wine scored top points (18.67) in class 7 for Riesling 2015 and older. It also received a Gold Medal at the 2015 Rutherglen Wine Show.

## Sevenhill wine legend receives Queen's Birthday honour

One of the Clare Valley's most respected wine industry figures, Sevenhill Cellars' Jesuit Winemaker Emeritus, Brother John May SJ, was named in the 2016 Queen's Birthday Honours List.

Br John May was admitted as a member in the General Division of the Order of Australia (AM) in recognition of his significant service to winemaking, through contributions to professional associations, to regional tourism and to the Catholic Church in Australia.

He was invested with an insignia of his award by the South Australian Governor, His Excellency the Honourable Hieu Van Le AC, at a ceremony at Government House, Adelaide, on September 1.

Br John, who came to Sevenhill and the Clare Valley in 1963, said he was "deeply honoured" to be made a member of the Order of Australia.

"It is a great privilege to be recognised in this way, as there are many other people in the community who deserve to be acknowledged because of their contribution and commitment," he said.

"I have been fortunate to be part of the development of Sevenhill and the Clare Valley's wine industry and to be closely involved with the parish and the community. Along the way, I have received wonderful support from many people and I hope that I have been able to contribute in the same way.

"We are all given gifts by God and, when I was sent to Sevenhill, my commitment was to exercise all my talents for the greater glory of God.

"Being a Jesuit, our motto *Ad majorem Dei gloriam* (For the greater glory of God) has been my guiding light. Having devoted my life to the Lord, I do not expect to be honoured for my work which, for me, has always had its own rewards."

Br May's first vintage at Sevenhill in 1963 came soon after he arrived from Melbourne as a young Jesuit Brother to work as an assistant to the then Jesuit Winemaker, Brother John Hanlon, SJ.

Br May's first year at Sevenhill coincided with the start of a new era in wine production. The first hydraulic wine press was installed at Sevenhill in 1963 and in 1968 the first dry white table wine was made from Crouchen (Clare Riesling) grapes.

Br May, who was born in Sydney and became a carpenter after leaving school, joined the Jesuits in 1949, training at Loyola College



Br May is invested with his Order of Australia insignia by the South Australian Governor, His Excellency the Honourable Hieu Van Le AC, at Government House, Adelaide. Cover and inside photographs: Dale Smith

in the Melbourne suburb of Watsonia. After working at Sevenhill from 1963 to 1969, he returned to Loyola College in 1969 where he was manager of a large retreat house and novitiate.

However, when Br Hanlon died suddenly in February 1972, Br May was recalled to Sevenhill to become the seventh Jesuit Winemaker in challenging circumstances on the eve of vintage.

In his early days as winemaker, Br May was supported by the tight-knit Clare winemaking community, whose co-operative spirit ensured that one of the region's valued wine assets was guided and supported through a difficult time. However, Br May soon embraced the role of manager of winemaking and viticulture and he set about a determined and energetic program to guarantee the sustainability of Sevenhill.

This strategy involved improvement of the winery buildings and equipment 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 and Regions South Australia). Br May also devoted considerable effort to developing Sevenhill's sales network through expansion of the Cellar Door operation and interstate and international distribution of Sevenhill wines.

In addition to his work at Sevenhill, Br John contributed to the community in many ways, including chairmanship of the Clare Valley Tourism Association and membership of the Clare Valley Winemakers' Association, Clare Region Winegrape Growers' Association, and Vine Improvement and Landcare organisations. He was a keen sportsman, playing tennis and table tennis and he "trod

the boards" with local theatre group, the Auburn Players, for 14 years.

Br John retired from winemaking in early 2003, with his stellar career distinguished by the emergence of Sevenhill's reputation for quality table wines, the growth of its cellar door and recognition of Sevenhill's significant religious and heritage character.

His contribution to Sevenhill was recognised with the launch in 2008 of the 2004 Brother John May Reserve Release Shiraz to coincide with the completion of his 45th vintage at Sevenhill. Made from premium fruit in limited quantity, the fifth vintage of this highly sought-after wine, the 2010 Brother John May Reserve Release Shiraz, was released in early 2016.

Br John's passionate advocacy of Sevenhill and the Clare Valley continues through his active role in the winery's activities, including hosting visitors who are enthralled by his vast knowledge of Sevenhill's winemaking and spiritual heritage.

### Br John's recognition

- **June 2016:** Admitted as a member in the General Division of the Order of Australia (AM) in the Queen's Birthday Honours' List.
- **May 2014:** Named as an inaugural member of the Clare Valley Wine Hall of Fame as one of six recipients of Legends Awards, presented by the Clare Valley Winemakers' Association
- **2006:** Received the Jubilee Medal from the Australian Jesuits.
- **2005:** Received the Harry Dowling Award for excellence in regional tourism at the 2005 South Australian Tourism Awards.

## Relish these Rieslings from 2016

Sevenhill Cellars' newly released 2016 Rieslings underline why winemakers in the Clare Valley were looking forward to the wines from the compressed 2016 vintage.

Riesling was one of the standout varieties, with quality possibly the best for several years. Good rainfall at key times in late January and early February was extremely beneficial on the eve of harvest and favourable conditions during picking allowed even ripening of the fruit.

The kind weather during vintage allowed the winemakers to time the picking around ripeness without being rushed by the threat of detrimental weather. The result was fruit of outstanding varietal character and flavour.

While location and the influence of the site conditions are significant to Riesling as a variety, vintage conditions have a big say in producing wines of great distinction.

The 2016 Inigo Riesling is a blend of four blocks at Sevenhill, each with different soil profiles that range from silty/stone slate to richer, red loam. This diversity contributes to the complexity of the wine, but in general the Inigo style captures the typical zestiness of Clare Riesling.

The 2016 vintage is underlined by a citrus punch that engages on the back of a powerful floral aroma. Pithy lime flavours flow through to a slightly textured finish.

The 2016 St Francis Xavier Single-Vineyard Riesling was produced with fruit from the Weikert Vineyard, a small, protected site (0.82ha) planted with the highly regarded Geisheim clone in 1978. The vineyard's red-brown loam soil and cool, sheltered aspect are key elements in achieving the balanced growth and fine qualities of this label.

The grapes are picked in the coolest period of the day and gently pressed and fermented at a very low temperature. Only the free run juice is used to make this wine, resulting in minimal phenolics and purity of fruit.



According to Winemaker Liz Heidenreich, the 2016 St Francis Xavier Single-Vineyard Riesling exemplifies the variety's authenticity and elegance with its floral style, delicate citrus character and lingering minerality.

Both the Inigo and St Francis Xavier Rieslings are wonderful wines with seafood, including the mussel and omelette recipe featured on the back page.

*To purchase the new-release Rieslings, see The Tiber wine offer.*

## Three in row for Inigo reds

Sevenhill Cellars has been named for the third successive year in Ray Jordan's Top 100 Reds in *The West Australian*.

Sevenhill's 2013 Inigo Cabernet Sauvignon was rated at 94 points, making it the top-rated Cabernet Sauvignon in the \$20-\$25 category.

The annual tasting attracted almost 600 wines from around Australia in four price categories, providing Ray with a challenging task.

"The path to reach the final list of wines was the most arduous in all the years I have been conducting this annual event," he said. "It wasn't so much the standard of the wines that eventually made the final list but the quality of those that I had to leave out, among them wines in previous years that would have walked into the Top 100. It meant that nearly five in six wines did not make the final cut."

The 2013 Inigo Cabernet Sauvignon impressed Ray with its intense and concentrated varietal style. "Blackcurrant and black olive nuances, with cedary oak influences," he wrote. "It's loaded with lots of dark fruits and supported by firm, ripe tannins and very attractive oak. So smooth and seamless through the palate to its long finish. Will happily support extended cellaring."

Ray provided an insight to his readers on how a leading wine reviewer goes about assessing the "best from the rest", with fruit a prominent consideration.

"For me, it must be fully ripe and showing no under ripe, green characters," he said. "They can be light or medium-bodied but they must be ripe. The other aspects were sometimes heavy-handed oak treatment and, in some cases, a little too much tannin or even acidity.



"In the end, it adds up to balance. A wine, whatever the body or style, must be balanced with everything working towards a common end of focus and plate length and completeness."

*The 2014 Inigo Cabernet Sauvignon has just been released, continuing the quality of this impressive variety at Sevenhill. To purchase this wine, see The Tiber wine offer.*

## Sevenhill hosts Vice-Regal visitors

Sevenhill Cellars hosted the Governor of South Australia, His Excellency the Honourable Hieu Van Le, and Mrs Le during a three-day visit to the Clare Valley in August.

The Vice-Regal party visited Sevenhill on Tuesday, August 16, spending about an hour touring the historic property, renowned for its winery and spiritual and heritage character.

The Governor and his wife were joined by the Mayor of the Clare and Gilbert Valleys Council, Allan Aughey, his wife, Lyn, and the council's Chief Executive Officer, Roy Blight.

They were welcomed at St Aloysius' Church by Sevenhill's Jesuit Winemaker Emeritus, Br John May SJ, and Sevenhill's General Manager, Mike Christophersen, before touring the historic church and crypt. Sevenhill guide, Geoff Duke, outlined St Aloysius' significance in the foundation and development of the Society of Jesus (Jesuits) in Australia.

The visitors then moved to the Schreiner vineyard block, home to Sevenhill's 160-year-old+ Shiraz vines, where Vineyard Manager, Craig Richards, explained their status as the oldest bearing vines on the property.

Next stop was the winery's underground cellar, the first part of which was dug by hand

in the 1850s for the storage of meat, fresh produce and sacramental wine. Today, the cellar remains a working part of the winery, housing barrels of ageing fortified wine.

The final stage of the visit included the winery's cellar door and a tasting of the St Francis Xavier Single-Vineyard Riesling and Brother John May Reserve Release Shiraz in The Slate Cellar. His Excellency was

particularly interested in the different styles of the newly released 2016 St Francis Xavier and the aged character of the 2010 Museum-Release St Francis Xavier.

On their departure from Sevenhill, the Vice-Regal visitors were presented with gift-boxed bottles of the 2016 St Francis Xavier Single-Vineyard Riesling and the 2010 Brother John May Reserve Release Shiraz.



The Vice-Regal and Council visitors on the steps of St Aloysius' Church with Sevenhill staff: Roy Blight (left), Alan Aughey, Lyn Aughey, Mrs Le, Br John May, His Excellency the Honourable Hieu Van Le, Mike Christophersen, Craig Richards and Geoff Duke.

## Revelling in the ratings from a respected voice

The Halliday *Wine Companion* 2017 hit the bookshops on Thursday, August 4, and, within days of its release, it was sitting comfortably in the number one position on the best seller lists.

Such is the popularity of this annual publication, which is quite upfront about its status as the bestselling and definitive guide to Australian wine.

The man behind this respected book, James Halliday, remains a giant of the industry who keeps up a remarkable pace with his extensive writing on wine, which now embraces the web with the [www.winecompanion.com.au](http://www.winecompanion.com.au) in addition to the *Wine Companion* magazine and his regular column in the *Weekend Australian*.

James acknowledged in the latest *Wine Companion* that he received valuable assistance from highly regarded wine reviewers Campbell Mattinson and Tyson Stelzer in reviewing the wines, but he remains an active voice whose authority continues to be trusted by countless wine enthusiasts throughout Australia and beyond.

Wineries also regard the *Wine Companion* ratings with great respect and anticipation, and Sevenhill Cellars is pleased to confirm that five of its wines were rated above 90 points in the 2017 edition.

The 2013 St Ignatius, a premium blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec, was the top-rated wine at 95 points, a score which puts it in the Outstanding class – wines of gold medal standard, usually with a great pedigree.

The 2015 St Francis Xavier Single-Vineyard Riesling and 2010 Brother John May Reserve Release Shiraz were rated at 94 points, a score reserved for wines on the cusp of gold medal status, virtually indistinguishable from wines scoring 95.

The 2015 Inigo Riesling and 2013 Inigo Barbera received 91 points in the Highly Recommended class; wines of great quality style and character, and worthy of a place in any cellar.



## Weathering the seasons for a fruitful vintage

Growing grapes is like many other agricultural pursuits. As the crop develops, producers keep a keen eye on the weather because the natural elements have a big say in the outcome.

As harvest gets close, the anxiety level ramps up, as a whole year's work can be undone very quickly with a short burst of unseasonal or extreme weather.

Vintage in 2014 was a mixture of weather conditions in the Clare Valley, with above-average winter rains followed by a dry spring.

The lead-up to Christmas was dry and warm, promoting good growth and berry development. However, very hot conditions in January accelerated ripening and vintage started early in the first weeks of February.

Fortunately, heavy rain in mid-February caused little damage and the mild conditions that followed produced ideal ripening conditions, particularly the cool nights. Riesling, Shiraz and Cabernet Sauvignon all produced what was considered to be outstanding fruit.

The release of the 2014 Inigo Shiraz and 2014 Inigo Cabernet Sauvignon confirm that this optimism was well founded, with their development in barrel and then the bottle resulting in two worthy follow up wines to the acclaimed 2013 vintages, both of which were rated at 94 points by distinguished wine critic James Halliday in his annual *Wine Companion*.

Abundant fruit makes the 2014 Inigo Cabernet Sauvignon a delightful example of the variety's style in the Clare Valley.

Winemaker Liz Heidenreich's recent assessment of the wine identified prominent, bright flavours of plums and blueberries, with leafy undertones providing a savoury note. Long tannins make their mark on the finish.

Liz considers the wine is attractive in its early life, but has the structure to achieve further rewards with age.

Her evaluation of the 2014 Inigo Shiraz emphasises the influence of Sevenhill's old-vine fruit, which imparts a sturdy character, expressed with deep colour and flavour.



"Intense aromas of black olives and cherries point to the maturity and elegance of the vineyard," she said. "This opulent, black fruit continues on the palate, finishing with long, fine tannins."

As we head into spring of 2016, we hope that the above-average rain of winter will be backed up by some regular showers, laying the foundation for a prosperous vintage in 2017.

*To purchase the 2014 Inigo reds, see The Tiber wine offer.*

## When tartrates occur in wine, don't be concerned

Occasionally, when you pour from a bottle of wine, you may notice some crystals at the bottom of the bottle. In red wine, they may even look like small strands or shards.

This material, often described by wine professionals as "wine diamonds", is a collection of tartrates - tiny, crystalline deposits that occur in wines when potassium and tartaric acid, both naturally occurring products of grapes, bind together to form a crystal.

Tartrates are scientifically known as potassium bitartrate, which is the same thing as cream of tartar used in cooking. *They are completely harmless and natural.* The formation of wine diamonds is less common in red wines, as their level of tartaric acid is lower, and crystals tend to fall out naturally during the longer barrel-ageing process.

### Why do wine diamonds form?

Tartrates are a normal by-product of wine as it ages - but if the wine is exposed to cold temperatures, these chilly conditions can make the tartaric acid compounds in a wine naturally combine with potassium to form a crystal.

### Why does tartaric acid remain in wine?

All wine contains naturally occurring organic acids (malic and tartaric acids being the primary ones). Tartaric is the primary acid we taste in all wines; it is essential to a wine's mouth-feel and balance.

### What methods are used to remove tartrates?

Winemakers use a process called cold stabilisation to remove tartrates from white wine before it is bottled. This technique is

used for purely aesthetic reasons. However, very cold stabilisation may strip a wine of its aromas and flavours, so careful monitoring of the temperature is employed to maintain quality and consistency of the wine.

### Do tartrates affect the quality of the wine?

No. Actually, the presence of tartrate crystals is viewed by many winemakers, sommeliers and academics as a sign of quality, indicating that the wine was not over-processed. Wine crystals never impart an unpleasant taste.

### How should I serve wine that has tartrate crystals?

Decant the last quarter-bottle of wine, leaving any crystals behind. Pouring through a strainer is also acceptable.



## Shakespeare makes an Aussie connection

Essential Theatre's trademark Australian setting continues in February 2017 for its performance of another of Shakespeare's classic works at Sevenhill.

Its production, *Much Ado About Nothing*, will be presented against a backdrop of rural Australia in the mid 19th century, continuing the creative style that has seen the company introduce a local flavour to its adaption of Shakespeare's traditional texts for modern audiences.

Next year's production of *Much Ado About Nothing* will revisit the play that started it all for Essential Theatre in 2003 and its touring program with Shakespeare in the Vines.

*Much Ado About Nothing* will be staged on the lawns of Sevenhill on Friday, February 17, and Saturday, February 18, 2016, starting at 7pm.

Described as a colourful comedy with some acerbic wit, the play is a timeless tale of two pairs

of lovers and people who fall into two distinct categories – those who want them to be together and those who try to rip them apart. It explores many themes, including love and loyalty combined with the deadly sins of conceit and pride.

For lovers of Shakespeare, the event is the perfect way to enjoy a classic work with a modern twist, while enjoying some great food and Sevenhill wines in a relaxed setting before the performance starts.

Tickets are \$40 each during the Early Bird ticket offer from early November to December 31, 2016. From January 1, 2017, tickets are \$45 each.

***The Early Bird ticket offer for next year's Shakespeare in the Vines will be released in early November.***

***For information and bookings, visit [www.sevenhill.com.au/events](http://www.sevenhill.com.au/events)***

CLARE  
WITH FRESH  
EYRE

*A fresh  
combination not  
to be missed*

Fresh Rieslings and the best Eyre Peninsula seafood... that's the taste sensation that will be on offer throughout the Clare Valley in October.

Clare with Fresh Eyre is a month-long regional promotion that highlights the premium offerings of two of Australia's leading food and wine regions.

Throughout October, visitors and locals will be able to experience a vast selection of Riesling and seafood, providing a wonderful insight to the diverse regional qualities of this attractive pairing.

Sevenhill Cellars is hosting one of Clare with Fresh Eyre's major events, the Riesling & Seafood Showcase on Saturday, October 22. Between 11am and 4pm on the Sevenhill lawn, chefs from both regions will be preparing an extensive menu of plates featuring seafood and local produce, accompanied by a range of Riesling styles from the 2016 vintage.

Throughout October, Clare wineries and restaurants will also be offering a wide selection of Riesling and seafood options, ranging from seafood additions to their menus to adventurous special events with a seafood theme.

The second year of this month-long food and wine focus, Clare with Fresh Eyre is a must for those who want to enjoy a truly special combination of the finest in regional food and wine.

***More information at [www.clarevalley.com.au](http://www.clarevalley.com.au)***

## KINKAWOOKA MUSSELS WITH CORIANDER, CHILLI AND COCONUT ON FREE-RANGE EGG AND SPRING-ONION OMELETTE

### OMELETTE

8 eggs  
2 spring onions  
2 tblespns olive oil  
1 tblespn soy sauce

Combine eggs, chopped spring onion and soy in a bowl with a dash of water and whisk until just combined.

Heat olive oil in a wok or non-stick frying pan until very hot, pour in egg mixture and leave to cook for 30 seconds, using a spatula to move the outside of omelette into the middle until just cooked. Repeat if needed. Slide on to a board.

### CORIANDER AND CHILLI RELISH

90g ginger  
1 bunch spring onion  
1 bunch coriander  
3 cloves garlic  
4 red chillies  
Olive oil

Salt flakes and white pepper

Place all the ingredients in food processor and blend to a paste.

### MUSSELS

Heat wok until very hot, pour in a little olive oil and add coriander paste and cook until fragrant. Add 1 tin coconut cream and bring to a simmer.

Add mussels to wok and cover with a lid. Mussels will open very quickly, so take out with tongs and leave to cool slightly. Remove meat from shells.

Meanwhile, reduce cooking liquid to thick consistency. Dress mussels with some of the cooking liquid.

To assemble: Slice omelette into strips and place on Asian spoons or small dish. Top with mussels and garnish with thick coconut cream and fresh chilli.



## Linger with a perfect pairing

The warmer weather of spring and summer is on the way and it's a time when we start thinking about lingering over lunches or dinner, often in a relaxed outdoor setting.

It's the perfect season for the pairing seafood with a crisp, cold white wine.

With the release of our 2016 Inigo Riesling and 2016 St Francis Xavier Single-Vineyard Riesling, we have called on Clare Valley food identity Louise Haines for one of her recipes featuring delightful fresh seafood from South Australia's Eyre Peninsula.

## New book tells the Sevenhill story

Enjoy a saving of \$15 with a pre-release order for new book that takes an in-depth look at Sevenhill's history.

The publication, *The Vine and the Branches: Fruits of the Sevenhill Mission*, tells the fascinating story of the Jesuits who settled at Sevenhill in 1851.

It will be launched in mid-November 2016 to coincide with celebrations to mark the 150th anniversary of the consecration of the first stage of St Aloysius' Church by Bishop Laurence Sheil in November 1866.

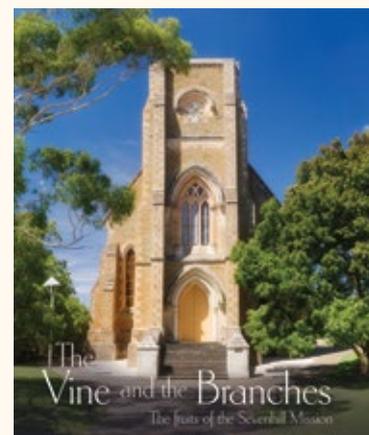
The book will sell for \$65, but pre-release orders offer a purchase price of \$50, plus \$8.50 for postage and handling.

The publication, of more than 200 pages, is a coffee-table-style book covering the multifaceted development of Sevenhill, including the College, St Aloysius' Church and the Centre of Ignatian Spirituality.

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

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

## Order early and save



Pre-release offer ends Monday 31st October 2016. To place your pre-release order, go online at [www.sevenhill.com.au/promotions/pre-release\\_book\\_offer](http://www.sevenhill.com.au/promotions/pre-release_book_offer) or Telephone (08) 8843 5900.



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