

THE TIBER

SEVENHILL COMMUNITY NEWSLETTER

JUNE 2018

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SEVENHILL
CLARE VALLEY
EST. 1851



**BLESSING GIVES
THANKS FOR A
FRUITFUL VINTAGE**

**SHIRAZ MAKES A
SPARKLING DEBUT**

**REGISTER AND SAVE
WITH THE ONLINE TIBER**

**CRITICS POINT TO A
STANDOUT RIESLING**



Local commitment a rewarding partnership

Sevenhill Cellars has made a concerted effort to use and promote local produce in our Cellar Door. Wine tends to shine when it is paired with something delicious to eat. These are some of our local partnerships:

Pangkarra Foods:

Pangkarra is a locally owned and operated business in the Clare Valley. Pangkarra produces wholegrain pasta, flour and Lavosh. They also make snack packs of roasted chickpeas, Faba beans and broad beans. Both the Lavosh and the snack packs are available in Cellar Door.

Evilo Estate:

Owned and operated by Debbie and Giulio Dichiera, Evilo Estate produces award-winning olive oils and marinated olives. Jams, chutneys and sauces are hand-crafted by Debbie, using seasonal produce. A range of the jams and chutneys are available in Cellar Door.

Woodside Cheese Wrights:

Adelaide Hills-based artisan cheese maker, Kris Lloyd, of Woodside Cheese Wrights, uses her skills to produce a stunning range of award winning cheeses. Products range from yoghurts and very soft cheeses to hard, mature cheddars and everything tasty in between. Sevenhill uses three Woodside cheeses in our Cellar Door cheese offering: Lemon Mrytle Chevre, Charleston Brie and the Australian Cheddar.

Simpson Rices Creek:

Simpson Rices Creek is located on the Auburn-Saddleworth Road in Auburn, producing a vast range of seasonal items, including wines, beers and ciders, olives, olive oil and a selection of condiments. Sevenhill stocks the delicious Kalamata olives in 700g tubs.

Corumbeena Orchards:

Located in the scrub out the back of Clare, Corumbeena Orchards is about as 'natural' as it gets. Andrew and Jillian Catlow have brought the exotic to the Clare Valley. Their produce includes pistachios, cherries, Jujube jam, spicy sauces, Australian desert limes, chocolates, honey and pistachio ice-cream. Grab a packet of the roast-salted pistachio kernels from Cellar Door.

Nelshaby Capers:

Nestled in the foothills of the Southern Flinders, Trevor and Beverly Newman have been growing capers for the past six years. The conditions are ideal for growing these salty, little, pickled delicacies. Try them with our cheese offering at Cellar Door.

Tony Worthington

Sales Manager

Blessing gives thanks for a fruitful vintage



Fr Paul Fyfe SJ at the vintage blessing ceremony with Sevenhill Winemaker Liz Heidenreich (left), cellarhand Clement Fustier, Fr Joseph Sobb SJ and Br Mukesh Patel SJ.

The ceremonial sprinkling of holy water on the first load of grapes delivered to Sevenhill Cellars marked the start of the 2018 vintage.

Sevenhill Parish priest, Fr Paul Fyfe SJ, conducted the vintage blessing on Tuesday, February 27, when 2.8 tonnes of Gewürztraminer grapes harvested early in the morning were tipped into the winery's crusher.

Winery staff and members of Sevenhill's Jesuit community gathered for the annual ceremony, which draws on a tradition that can be traced to the times of the Old Testament when grapes were given a special honour as the first fruits of the harvest.

The vintage blessing offers prayers and readings from the Gospel, giving thanks for the fruits of the harvest and seeking a safe and productive passage for those involved in the many aspects of making the new wines.

Fr Fyfe's Thanksgiving underlined this message of thanks and hope:

"Blessed are you Lord God of all creation, for from your goodness we have received the fruit of the vine, the work of human hands. It will become for us the wine of your Kingdom."

Sevenhill's vintage blessing was introduced in the mid 1980s when the Parish Priest, Fr Ted O'Connor SJ, and Winemaker-Manager, Br John May SJ, invited winery staff and resident Jesuits to share in a formal ceremony to celebrate the start of the annual grape harvest.

No doubt, before the start of this annual event, the Jesuits involved in winemaking following Sevenhill's settlement in 1851 would have offered private prayers during their daily worship for the safe passage of vintage.

The Jesuits planted vines at Sevenhill to



Winemaker Liz Heidenreich working with Grenache as it was pressed of skins following eight days of fermentation in March.

produce sacramental wine for their own use and it was also sold to churches in the emerging colonies. Sacramental wine remains an important part of Sevenhill's operation and the winery has also developed a highly regarded reputation for its table wines that are produced from estate-grown fruit.

The 2018 vintage at Sevenhill was completed on April 10 with picking and crushing of 30 tonnes of Merlot from the Rosehill vineyard. Indications are that the vintage in the Clare Valley will produce high-quality wines, with attractive varietal character. Although spring and summer were marked by very dry conditions, rain at critical times during the growing and ripening season ensured sound development of the fruit.

The warm days and cool nights leading into vintage and during the harvest allowed gentle development of the crop, which meant the fruit could be picked at optimum ripeness.

Reds are considered to be the standout varieties, with Cabernet Sauvignon and Shiraz already showing outstanding quality as they start their ageing in oak.

Riesling and Rosé are also showing fine varietal style from the favourable vintage conditions.

Register and save with the digital Tiber

Generous savings are available with our June Tiber wine offer to those who register as online subscribers to Sevenhill's wine club magazine.

This issue of The Tiber is the final printed version of Sevenhill's magazine.

Future issues of The Tiber will be available to Sevenhill's database as a digital, online publication only.

Increased costs for printing, mail processing and postage have reached the point where it has become difficult for Sevenhill to continue publishing a printed version of the magazine.

We will continue to produce two issues of the magazine each year as a digital publication to keep you up to date with all things Sevenhill and the Tiber readers will also continue to receive a special wine offer with each issue. Digital subscribers receive an email alerting them to publication of The Tiber and this contains links to view The Tiber and wine offer online.

Wine club members who have been receiving the printed version of The Tiber can register to become a digital subscriber by either:

- Purchasing from The Tiber June wine offer and taking advantage of the 20% discount for new Tiber digital subscribers.

- Going to www.sevenhill.com.au/subscriptions and register as an online subscriber.
- Existing digital subscribers will continue to receive The Tiber and wine offer and they can enjoy the 20% discount if ordering from the June wine offer.
- All digital subscribers - old and new - will go into a draw to win a six-pack of the 2013 Brother John May Reserve Release Shiraz, valued at \$660.

With the switch to digital only publication of the Tiber, we have decided to formally recognise our database members as belonging to the Tiber Wine Club.

Members of the Tiber Wine Club enjoy many benefits, including:

- FREE membership without a requirement to purchase.
- Two issues of The Tiber magazine each year.
- Special wine offers through The Tiber and our telephone contact.
- Free freight and bonus offers.
- Access to new-release wines and museum wines.
- Invitations to winery events.

We encourage our print subscribers to register for the online Tiber magazine to continue to keep in touch with what's happening at Sevenhill. You can also enjoy great benefits through our regular wine offer.

If you have any questions or would like to discuss receiving a modified print version of the magazine because you do not have access to online services, please call (08) 8843 5900 or email orders@sevenhill.com.au.

How to register

To register for the digital version of The Tiber:

- Purchase from The Tiber June wine offer and take advantage of the 20% discount for new Tiber digital subscribers.
- Go to www.sevenhill.com.au/subscriptions and register as a digital subscriber. By registering, you will go into a draw to win a six-pack of 2013 Brother John May Reserve Release Shiraz, valued at \$660.



Shiraz makes a sparkling debut

Sevenhill Cellars has expanded its sparkling wine offering with the addition of a Sparkling Shiraz.

The new sparkling red joins our popular Sparkling Riesling, which was introduced to the Sevenhill portfolio with the 2013 vintage.

Shiraz was selected by Winemaker Liz Heidenreich for the sparkling red as the rich character of Sevenhill's mature Shiraz vineyards provide wonderful fruit for the style.

Produced from a blend of the 2014, 2015 and 2016 vintages, the combination of three years gives complexity from age, but also freshness from the younger parcel. Following fermentation, some aged stock of vintage fortified Shiraz was added to provide balance and a touch of sweetness.

The Sparkling Shiraz is made by the Charmat method which involves secondary fermentation in a pressurised tank to add a sparkling character.

The palate is rich and fresh, with many layers of complexity, finishing with fruit-cake spice.

Sparkling Shiraz is a wine that can be enjoyed year-round, but it is often associated with the festive season when it goes perfectly with turkey and ham.

See The Tiber wine offer to purchase the Non-Vintage Sparkling Shiraz.

Bike steels the show at Sevenhill

About 155 hours in the making. That was the time spent by Clare artist Paul Leditschke in creating the latest sculpture to be installed along the Clare Valley's Riesling Trail.

The striking steel representation of a cyclist astride a racing-style bike is positioned on the eastern side of the trail at Sevenhill, about 800 metres north of College Road.

As our photograph shows, cyclists and walkers using the trail can observe the sculpture against the seasonally-changing backdrop of Sevenhill's vineyards.

The sculpture is constructed from corten steel, a material which Paul selected because of its composition, which allows the outer layer to take on a rusty hue while the inner core retains its strength.

"It is a material that is now used widely in architectural settings, particularly for outdoor sculptures because of its aesthetics and durability," he said.

"Producing the sculpture was certainly a lengthy process involving a significant amount of welding."

The bicycle sculpture is the latest artistic contribution in Paul's extensive involvement with the Riesling Trail. Previous projects have included a group of three adult kangaroos and a joey, made from recycled galvanised-iron roofing at Barinia at the northern end of the trail, a life-sized ring-tail possum on the trail in the Clare township and signage on a stone wall near the corner of New and Lennon streets in Clare.

Paul's work is part of a significant commitment to art installations along the trail in which sculptures capture history, wildlife and local stories in a



Artist Paul Leditschke with the newly installed bike sculpture at Sevenhill. Photograph: Riesling Trail Management Committee

range of styles and materials, adding to the core attractions of riding and walking along the trail.

The latest figures from tracking sites along the trail show the growing popularity of the trail which follows the curves and contours of the former railway from Auburn to Clare (25km) and 10km north to Barinia Road.

In the first four months of 2018, a total of 30,944 user numbers were recorded from five tracking sensors, an increase of 27.29% on 2017 (24,350).

The Sevenhill sensor recorded 10,509 users during the January-April period, an increase of 54.75% from 6791 in the same period of 2017. This figure was boosted by the Clare Cycling Classic and annual Clare Half Marathon in April.

Sevenhill tour named in magazine's awards

Sevenhill Cellars has been named in Gourmet Traveller Wine magazine's annual assessment of Australia's Best Cellar Doors.

Sevenhill's guided walking tour was identified in the magazine's March-April issue as providing the Best Additional Experience for cellar doors in the Clare Valley.

The guided tour, which is run Monday-Friday at 11am and at weekends by appointment, includes the winery's historic underground cellar, old-vine Shiraz vineyard, religious shrines and St Aloysius' Church and crypt.

Outside the guided tour time, visitors can follow the walking trail using a self-guided map and information, available from Cellar Door.

The tour is considered an ideal way to appreciate Sevenhill's heritage and spiritual significance as the first winery established in the Clare Valley following settlement on the property by Jesuits in 1851.



A walking tour group inspect an historic slate wine tank at the start of the tour.



Bro John May in Sevenhill's Slate Cellar where the Reserve Release Shiraz spends time in an open fermenter.

Critics point to a standout Riesling

Sevenhill's Single-Vineyard Riesling, the St Francis Xavier, continues to build its status as a consistent premium offering from a prized location in the Clare Valley.

The 2017 vintage has again received 95 points from prominent wine critic and author James Halliday in his review for the Cellaring Feature in the June-July issue of Halliday magazine.



The 2013, 2014 and 2015 vintages of the St Francis Xavier Single-Vineyard Riesling were rated by Halliday at 94 points in his annual Wine Companion tastings and the 2016 vintage raised the bar to 95 points.

Referring to the 2017 vintage, Halliday described the wine's key attributes as "intensity with delicacy".

"The aromas and flavours are overwhelmingly grapefruit and lime juice, and the acidity is piercing, but there's no trace of hardness," he said. "The minerally quality attributed to the shale-based soil plays a big part in the character of the wine as well. Stored in a cool cellar, it will live for decades."

Tyson Stelzer, writing in the March-April issue of Wine Business Magazine, agreed the 2017 St Francis Xavier was a Riesling that had the structure for a long life.

Awarding the wine 94 points, Stelzer said the 2017 vintage exemplified the high natural acidity and fine chalk mineral signature of its site.

"It's a pale and elegant style built on a core of kaffir lime and lemon fruit, beautiful hints of white pepper and subtle exotic nuances of pink grapefruit."

The critical acclaim for the St Francis Xavier Single-Vineyard Riesling reinforces the exceptional quality of Sevenhill's Weikert Vineyard, a small Riesling block (0.82ha) that was planted in 1978 using the highly regarded Geisheim clone.

The protected site has red-brown loam over gravelly shale and a cool, sheltered aspect, all of which contribute to the site consistently producing the fine qualities of a distinguished Riesling.

The 2017 St Francis Xavier has sold out but the 2018 vintage is expected to be released in July.

An esteemed Shiraz continues the tradition

A decade after the launch of the John May Reserve Release Shiraz (2004 vintage), the seventh vintage (2013) of this esteemed label has just been released.

The Reserve Release, which honours the stellar career of Sevenhill's Jesuit Winemaker Emeritus, Brother John May SJ AM, was created and launched with a simple commitment to producing a flagship Shiraz that was an expression of Sevenhill's prized, estate-grown old vines.

The launch of the first vintage in 2008 quickly confirmed the status of this flagship wine – a wine that exuded elegance and grace, the best of Clare Valley Shiraz.

Subsequent vintages have underlined the label's stature, underpinned by careful selection of fruit and a winemaking philosophy built on minimal intervention.

The 2012 vintage of the Brother John May Reserve Release was recently recognised by eminent Australian author and wine critic James Halliday with a rating of 95 points in his Cellaring supplement to the June-July Halliday magazine.

"The wine itself is a rock of ages, with layer upon layer of dark berry fruits, savoury tannins and sweet oak entirely consistent with the style and balancing of the savoury notes," he said.

The 2013 Reserve Release Shiraz is a worthy follow on from the acclaimed 2012 vintage.

The 2013 vintage started at the beginning of February following little rain in spring and hot, dry conditions of summer which led to rapid ripening of fruit. Berries tended to be smaller in size but they produced some intense flavours.

After harvesting, the fruit from the Brother Dan vineyard is crushed into one of Sevenhill's historic, five-tonne, open slate fermenters. The must was gently plunged and pumped over three times a day for up to 12 days to extract maximum flavour and colour. After basket pressing, the wine spent around 24 months in French oak, with further bottle ageing before its release.

The deep colour of the 2013 Brother John May Reserve Release Shiraz is consistent with the intense flavour and the varietal character of concentrated black fruit, seamlessly integrated with a delightful cedar, cigar-box note and velvety, fine tannins.

The 2013 Reserve Release Shiraz is certainly a long-lived wine that is worthy of Brother John's notable career as Sevenhill's seventh Jesuit Winemaker from 1972 to early 2003.

Bennelong listing

Sevenhill's premium bottle-aged Riesling has joined the wine list at Bennelong, the acclaimed Sydney restaurant at the Opera House overlooking Sydney Harbour.

The 2011 St Francis Xavier Single-Vineyard, Museum-Release Riesling is one of six wines from South Australia in the list's Riesling section, which has 14 selections representing Australian and international producers.

Bennelong's extensive wine list was developed by the Director of Wine, Russ Mills, who has strived to offer diners a wide diversity of varieties and styles to complement the restaurant's commitment to celebrating Australian produce throughout its food menu.

The wine list also has to match the range of dining styles on offer at Bennelong, which cater for casual, a la carte and intimate settings on several levels.

The 2011 St Francis Xavier is a Riesling which offers a distinctive aged style, produced using highly regarded fruit from Sevenhill's Weikert Vineyard.

Fruit from the Weikert block has high natural acidity and minerality, giving the Riesling the backbone to age beautifully and increase in complexity.

The 2011 St Francis Xavier Single-Vineyard Museum-Release Riesling was cellared after bottling in late 2011 and released in 2017,



The stylish interior of Bennelong looking toward Sydney's CBD. Photograph: Brett Stephens

displaying the distinctive style of a mature Riesling. The wine retains the variety's notable floral and citrus qualities, but also has a delicate touch of toast and honey that develops with age.

It is a wine style that fits comfortably within Bennelong's food philosophy under Executive Chef Peter Gilmore.

"Bennelong is all about the provenance of the food we are serving," he said.

"The menu is very much crafted in partnership with the farmers, fishermen, breeders and providores from across the land with whom our chefs work together with every day."

Cricket commentators discover delights of Sevenhill

When you move around the world as a cricket commentator, it's a crowded schedule involving frequent travel between matches, often with little time for a day off.

Former Australian Test stalwarts Mark Taylor, Ian Healy and Michael Slater have all developed respected reputations in the commentary box following their playing days and while they love their role, they do look forward to the times when they can swap their microphone for other passions when they are on the road.

A shared love of wine is a consuming interest that regularly sees the former cricketers visiting regional areas of Australia as they move around the country.

In January, just before the one-day internationals at Adelaide Oval, the trio found time to travel the Clare Valley where they have built up a connection with members of the wine industry over the years.

According to Taylor, the opportunity to visit Sevenhill for a tasting with Winemaker Liz Heidenreich was a highlight of their visit.

"We are very fortunate to be able to continue our involvement with the top levels of cricket and we are also lucky to be able to have some time to explore some of the country's wine regions," he said.

"We all find it a great way to relax away from the cricket schedule and it gives us a great opportunity to meet some fantastic people and learn more about Australian wine.

"Sevenhill is an amazing place. The history is just so interesting and we have really appreciated sampling some of the red wines made from older vines and small blocks."

As well as tasting from Sevenhill's wine portfolio, the former players even found time to join some visitors in one of the impromptu cricket



Sevenhill Winemaker Liz Heidenreich tasting with cricket commentators and former Test players Michael Slater (left), Ian Healy and Mark Taylor.

sessions that regularly occur on the lawns of Sevenhill during the summer holiday period.

The three Test greats squeezed in a couple of overs with some young cricket enthusiasts who were amazed to share their game with the Australian heroes.

Couple create Shakespeare's international connection

Sevenhill Cellars is the unlikely location for English couple Geoffrey and Jill Knights to reinforce their love affair with the many works of Shakespeare.

Geoffrey and Jill are two of the many loyal audience members who attend Shakespeare in the Vines on the lawn of Sevenhill Cellars each February, but their home is quite distant from the Clare Valley.

They live in the picturesque coastal town of St Ives in Cornwall for most of the year, but they also own an apartment by the sea at Port Adelaide, which they acquired in 2009.

It was during a visit to her sister in Adelaide in 1982 that Jill was captivated by South Australia and, after meeting Geoffrey in Cornwall and marrying in 1985, the couple enjoyed a belated honeymoon in Adelaide in 1986. They have been coming to Australia ever since and strengthened the connection with Adelaide with the purchase of their apartment where they stay a couple of times a year.

It was during one of their trips that friends who are also regular visitors to Sevenhill and



Jill and Geoffrey Knights at this year's production of *Much Ado About Nothing* for Shakespeare in the Vines.

Shakespeare in the Vines, asked Geoffrey and Jill to join them for the performance of *Twelfth Night* in 2013.

"It was a little daunting at first with all these new people, but everyone was wonderful and we have been invited to join them ever since," Jill said. "Now I am hooked on Sevenhill. The players make it and it is so much fun. An evening I would not like to miss."

Shakespeare in the Vines' distinctive outdoor setting at Sevenhill on the lawn between the winery and College and St Aloysius Church, surrounded by vineyards, reminds Geoffrey and Jill of the renowned Minack Theatre, a world-famous open-air theatre perched high on the cliffs above the Atlantic Ocean, not far from their home in St Ives.

Well before the Knights met and married, Geoffrey performed at The Minack in the 1971 production of *King Lear* and they have attended many of its productions, which coincidentally this year will include Shakespeare's *A Midsummer Night's Dream* in August.

"It is a wonderful setting," Jill said. "When it is dark and one sees the fishing boats lit up going back to Penzance, it is quite magical."

The 2019 production for Shakespeare in the Vines at Sevenhill is A Midsummer Night's Dream on Friday, February 8, and Saturday, February 9. An Early Bird ticket offer will be available in November.

Fortifieds and chocolate – a masterful combination

The rich flavours of Sevenhill's fortifieds have become another tempting taste sensation as a key ingredient in a new range of premium chocolates.

Sevenhill's Classic Topaque, Liqueur Verdelho and Fine Old Tawny are the flavoursome focus of the Trinity of Fortifieds, produced by master chocolatier David Medlow, of CocoLaura.

David has combined the distinctive character of the three fortifieds with milk, dark and white chocolate to form an impressive premium selection.

The Trinity of Fortifieds is an exclusive product to Sevenhill's Cellar Door and CocoLaura, a boutique confectionary brand, which has been continuously refined over three decades by David and his wife, Sharon Medlow Smith.

Originating as David Medlow Chocolates in McLaren Vale, South Australia, CocoLaura is now recognised for its innovative, high-quality confections manufactured from the township Laura in the Southern Flinders Ranges of South Australia

David's long involvement in the confectionary industry has seen him at the forefront of innovative product development, a position



that led him to discover the benefits of pectin, a natural gelling agent.

It was during a period working in Europe that he was introduced to pectin and, on his return to Australia, he was able to develop a range of pectin jellies that were successfully marketed under the Medlow confectionary brand.

The natural elements of pectin, its texture, clarity and adaptability for many forms of confections led him to extend his work with jellies to incorporate fortified wines and high-quality chocolate.

The latest stage of this work is the Trinity of Fortifieds, a collaborative project between CocoLaura and Sevenhill, which began in late 2017 with the goal of marrying the three fortifieds with complementary styles of fine Belgium chocolate.

Trinity of Fortifieds

Milk Chocolate with Classic Topaque

Aromas of malt, exotic spices and nut-brown butter mark Classic Topaque. The luscious palate has the lingering flavour of fruit-cake, with a waft of smokiness. These qualities are married with a well-balanced, creamy milk chocolate, a fresh fruity note and slightly roasted cocoa.

White Chocolate with Liqueur Verdelho

The flavours of candied orange peel, followed by a toasty caramel and nutty, lingering finish characterise Liqueur Verdelho. Combining this wine with the white-chocolate vanilla flavour and a note of cooked milk creates a distinctive finish.

Dark Chocolate with Fine Old Tawny

Tawny, reddish brown in colour, Fine Old Tawny has spicy raisin-fruit aromas underpinned by aged, roasted nuts. The palate is rich and mouth-filling, initially with flavours of red fruits, smoke and old wood. Combined in a dark chocolate with an intense, bitter cocoa flavour and a touch of fruitiness ... this is a delightful offering.



Butter Chicken

BUTTER UP FOR AN INDIAN DELICACY

Butter chicken is regarded as the most popular dish to emerge from India; it may even be one of the most popular dishes in the world. Its mildly spicy, creamy, savoury flavour makes it attractive to almost every taste.

Butter chicken originated in Delhi, the capital territory of India, sometime during the 1950s. During this period, a man named Kundan Lal Gurjal operated a restaurant in the city, called Moti Mahal. Kundan started his business after fleeing from political upheaval in another region of India. Moti Mahal was a success, serving many delightful tandoori dishes (a tandoor is a circular clay oven).

It is said that the cooks of Moti Mahal would mix leftover marinade juices with butter and tomato, and then stew the tandoor-cooked chicken in it. It is unlikely that they understood the significance of what they had created – a curry that became an internationally-loved delicacy.

Kundan's restaurant quickly became a famous attraction of Delhi, and it was not long before butter chicken was popular around the world.

Sevenhill's Inigo Grenache or the 2011 St Francis Xavier Single-Vineyard Museum-Release Riesling are red and white wines which go well with Butter Chicken.

INGREDIENTS

1/2 cup Greek-style yoghurt
2 garlic cloves, crushed
3cm piece ginger, peeled, finely grated
2 teaspoons ground cumin
2 teaspoons ground coriander
1 teaspoon garam masala
1/4 teaspoon chilli powder
1 tablespoon vegetable oil
20g butter
600g chicken thigh fillets, trimmed, cut into 3cm pieces
1 brown onion thickly sliced
410g can tomato puree
1/2 cup chicken stock
1/2 cup thickened cream
Rice, to serve
Coriander leaves

METHOD

1. Place yoghurt, garlic, ginger, cumin, coriander, garam masala and chilli powder in a glass or ceramic dish. Add chicken. Stir to coat. Cover. Refrigerate for 2 hours.
2. Heat oil and butter in a heavy-based saucepan over medium-high heat. Add onion. Cook, stirring occasionally, for 3 to 4 minutes or until softened. Add chicken mixture to pan. Cook, stirring, for 5 minutes or until chicken just starts to change colour. Add tomato puree and stock. Cover. Bring to the boil. Reduce heat to low. Simmer, stirring occasionally, for 10 minutes or until the chicken is tender and mixture has thickened slightly.
3. Stir in cream. Simmer for a further 5 minutes or until heated through. Serve with steamed rice and coriander leaves.



The St Ignatius – stylish treatment of fruit and oak.

St Ignatius proves a consistently rewarding blend

Sevenhill's St Ignatius blend continues to build its status as a premium red wine that offers rewarding drinking now or down the track with further ageing. Media reviewer Mike Bennie recently described the 2014 St Ignatius as a wine with "all its ducks in a row".

Writing in the January-February 2018 issue of Australian Wine Business, Bennie referred particularly to the integration of the St Ignatius' intense fruit with oak.

"A generous warming red of slick dark berry and plummy fruit, a lick of blackcurrant pastille sweetness, some well-balanced spicy oak and herbal detail," he said, awarding the wine 92 points. "It's round and smooth, mouth-filling and hearty."

The 2014 St Ignatius is a blend of Cabernet Sauvignon (52%), Merlot (25%), Malbec (14%) and Cabernet Franc (9%). All four varieties are crushed into open slate fermenters where they stay on skins for 12-14 days, with gentle hand plunging three times a day.

As mentioned by Bennie, oak selection and treatment are key elements in achieving the St Ignatius' elegant style.

Winemaker Liz Heidenreich uses a combination of new and older French oak. The Cabernet component has 40% new oak and 25% for the Merlot, Cabernet Franc and Malbec.

Each variety is left in individual batches in barrel for maturation of about 18 months.

Following blending, the wine is returned to barrel for further development for about six months before bottling.

See The Tiber wine offer to purchase the 2014 St Ignatius.