



March eNEWS

**SCOTT'S VINTAGE UPDATE**



Vintage is over, here's a quick snippet on how it was for us!

There will be lots of negative stories about this wet vintage, but Woodstock has come through it well.

Having an average rainfall in winter and above average rainfall in spring ensured adequate sub-soil moisture and healthy canopies. Throughout the summer and in recent weeks we have experienced more rain and some humidity which has kept many growers busy preventing disease. Fortunately, we were able to stay one step ahead of the Botrytis. Some other regions and producers were not so lucky...

On 28th February, the Riesling and Sauvignon Blanc were harvested followed by Semillon. The whites are crisp and clean and in good volumes. Next we handpicked lots of clean Grenache for Rosé and dry red, although some careful dropping of the Botrytis affected bunches were needed. Fortunately, we were then able to harvest fully ripened Shiraz before Botrytis became an issue, and again, we did drop some affected bunches in certain blocks. Cabernet Sauvignon is yet to be harvested but it's currently sitting at 13.3 Baumé with normal sized crops, which is encouraging.

Eventful times are now ahead for our winemaker Ben Glaetzer and team, who once again will be focusing on absolute quality every step of the way.

Here's cheers!

**NIGEL MUNZBERG – WOODSTOCK'S EXECUTIVE CHEF**



**How long have you worked at Woodstock Estate?**

I have worked at Woodstock as the Executive Chef for 3 ½ years.

**Where do you get your inspiration from?**

I find inspiration from all over. I have a library of books which I like to reference; one favourite in particular is Quay by Peter Gilmore. Dining out is another great source, when I have the time I enjoy dining at Chianti's and Star of Siam. My time travelling has also been great for inspiration, especially while representing Woodstock at the Royal Hong Kong Yacht Club in 2009, the Hong Kong markets just amazed me.

**What are the joys of working and living in McLaren Vale?**

The people and the landscape as well as the peace and tranquillity... I love getting out into the garden and working on my veggie patch, it's such a joy to be able to grow your own fresh vegetables for cooking.

**What is your favourite season and why?**



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It would have to be summer... I love fresh berries, stone fruits and crayfish, also mulberries from the Estate.

#### What is your favourite wine?

My favourite wine is the 2008 Woodstock Pilot's View Shiraz. I find it to be food friendly and versatile. I enjoy drinking it on its own or with light game dishes such as crispy skin duck breast.

#### Do you have a favourite dish or recipe from the restaurant?

Sticky Pork Belly! I believe the sign of a good chef is someone who can use prime cuts of meat as well as lesser cuts and turn them into an amazing dish. The Sticky Pork Belly is slow cooked, which allows the flavours to develop and the meat to soften. I love the sticky caramel and the way it just melts in your mouth...

As a **gift to our eNEWS readers**, Nigel would like to share his Sticky Pork Belly recipe. We recommend you try it at home with a glass of our **2009 Cabernet Sauvignon... yum!** Make sure you pop into **The Coterie Restaurant** on your next visit to McLaren Vale as we'd **love to hear about your Sticky Pork Belly experience!**

» [Sticky Pork Belly Recipe](#)

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## WIN A WOODSTOCK EXPERIENCE!



How would you like to **WIN** an **unforgettable experience for 4 people at Woodstock Wine Estate?** Join us on a Sunday for a day of fun and frivolity!

- Our **Cellar Door Manager, Jimi Charleston**, will welcome you to Woodstock over **morning tea**
- Climb aboard our restored **1927 Chevy truck** for a **specialised tour of the Estate**
- Enjoy a private tasting, including selected museum wines in **'The Stocks' Shiraz vineyard**
- Meet our charming Kangaroo **"Dusty"** and his furry friends in the **Wildlife Sanctuary**
- Relax to **Live Jazz Music** over an **exclusive degustation menu** in the **Coterie Restaurant**
- Enjoy a selection of cheeses and fortifieds in the **Barrel Room**
- Be **entertained by tunes** from Woodstock's guitarist, **Jimi Charleston**
- **Receive 20% off** all purchases made in the Cellar Door on the day

To go into the draw to win this great experience, all you need to do is **order any 6 bottles of Woodstock Wines online from now** until **30th April 2011**. Be sure you write in the delivery comments section **\*Woodstock Experience\*** and keep a look out on **Woodstock's Facebook page** for the winner to be **announced 3rd May!**

Don't miss out of this unique experience. Click [here](#) to place your order and go into the draw to win.

**Good luck and enjoy!**

## MCLAREN VALE IPHONE APP

**Are you planning a visit to McLaren Vale over the Easter break or**



**looking for an excuse to visit some wineries?** If so, make sure you check out the **McLaren Vale iPhone App!** A local group of IT developers have been working diligently with local businesses to assemble and launch the **McLaren Vale iPhone App!** This is a **FREE** regional directory that enables you to stay connected with all your favourite places in the Vale, from anywhere in the world!

*"Combining the best elements of the social media experience with a dynamically refreshing regional guide, Connect McLaren Vale provides instant access to best of South Australia's McLaren Vale winemaking region, straight from the horse's mouth."*

Download this **FREE** App now buy searching '**Connect McLaren Vale**' in the **iTunes App Store.**

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## WOODSTOCK WINE ESTATE

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