



November eNEWS

LOOK OUT, WE'RE EVERYWHERE



If you are around Belair Hotel this evening, do call in to say G'day to Scott Collett and taste a few of our current releases. Look out for him, this evening from 4.30-7.30pm.

We're also pretty chuffed to be a part of the Adelaide Convention Bureau Member Christmas Party on the 28th November, and the preview of "A Few Best Men" at Norwood Hoyts on 14th December – so if you happen to be at either of these events, make sure you tap us on the shoulder/give us a cheeky wink.

DON'T BE A TURKEY



Step away from the traditional Pinot and Turkey food pairings, and match your food to something a little different this festive season. Our Octogenarian Grenache works a treat with a range of Christmas meats. The aromatic fruit of blood plums and bright red cherries coat the palate with a delicate touch of cinnamon and white pepper spice - perfect with traditional turkey and ham.

A chilled 2011 Semillon Sauvignon Blanc is a great alternative to match with fresh seafood – think about introducing crisp, green apple and citrus flavours to the table.

Lastly...don't forget dessert! Try some Muscat with your Christmas Pudding – Muscat can be kept in the freezer and won't freeze because of the high alcohol level. Something fun to try... Grandma will love it!

RECIPE FOR SUCCESS



There's far too much to think about in the lead-up to Christmas, so we'd like to make it easier for you. That means less time in the kitchen, and more time with your feet up sipping the good stuff!

We've got a very special offer on some of our food friendly wines, along with a no-fuss recipe for the festive season. (Note: Recipe states that a glass of wine must be in the chef's hand at all times)

The Festive Chef Pack

The Festive Chef pack includes...

- 2 x 2011 Semillon Sauvignon Blanc
- 2 x 2010 Octogenarian Grenache Tempranillo (exclusive to Cellar Door)
- 2 x MV Muscat
- 1 x Christmas recipe

The Festive Chef Pack - \$ 128 Delivered (Australia Wide) - [Click here](#) to place your order...



This Month's Special



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Restaurant Menu



Function Packages



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» Christmas Recipe

SHOPPING MADE SIMPLE



There are some people who are just impossible to buy for because they have everything. A Woodstock Gift Voucher can be used for wine or lunch in our Coterie restaurant, and can be tailored to suit any budget. You'll be high-fiving yourself in the mirror when you see the look on the recipient's face!

Call us on 08 8383 0156 with your credit card details and we'll pop one in the post on the very same day.

Friend's First Name

Friend's Last Name

Friend's Email

Submit

WET YOUR CHRISSEY WHISTLE



Nobody likes to be thirsty on Christmas Day, so make sure you dust off the esky and stock up your cellar well in advance. Sorting out your beverages is one simple task you can do right now to prepare for the silly season. If you call us before December 14th, we'll be able to get your wines to you in time for Christmas Day. We'll leave it up to you to chill them!

[Click here](#) to place your order...

SCHOOL'S OUT FOR SUMMER



If you're at a loss as to what to do during the school holidays, we'd love to see you at the Cellar Door. We've got a great playground for kids, along with Long-nosed Potoroos, Brush-tailed Bettongs, Red-necked Wallabies, Swamp Wallabies and red kangaroos. With the beach only a stone's throw from McLaren Vale, it'll make for a great family day out. Hope to see you here!

THE OCTOGENARIAN – HOT OFF THE PRESS



The OCTOgenarian Grenache/Tempranillo has been quite the man about town this month, proving to be a hot topic amongst Australian wine writers.

The Daily Telegraph's Jeff Collerson chose our 2010 The OCTOgenarian Grenache/Tempranillo as his hot pick for reds this November.

"Medium bodied and food friendly red. Grenache adds depth to tempranillo in Spain's best Rioja reds. Here oak and tannins play a secondary role to the fruit – Enjoy with beef casserole"

Tony Love also gave The Octogenarian 94 points when listing it in The Advertiser's 'Top 100 Wines' and then another write up in Taste... stop it Tony, we're blushing!

"FRESH START - The salad is no longer a toss-together of green leaf in a bowl. Imagine, smoking spring lamb, podding that bucket of broad beans which speaks so powerfully of the new season vegetable patch, working a handful of aromatics through, tearing off slabs of bread, drizzling over your best new vintage olive oil. Heaven. A dish like this could be eaten with almost any wine style as long as it's in the medium bodied, savoury manner rather than super strong, fruit-sweet dominant. Enter this McLaren Vale beauty, redolent with fragrant spices to begin, juicy yet not sweet, with the lovely smoothness and drink-ability of tempranillo adding instant table friendly appeal."

The OCTOgenarian is available from the Cellar Door and retails for \$32

