

Trentham judged world's best



Trentham Estate is ecstatic to announce that it has joined the ranks of the elite wineries of the world – its 2005 Heathcote Shiraz has received the top award for a Shiraz/Syrah at the 2008 International Wine & Spirit Competition in London.

The Trophy for Shiraz/Syrah is one of 38 trophies awarded to various styles and varieties of wine, fortified wine and spirits, and is selected from specific classes from a staggering 200 separate Shiraz tasting categories. Trentham's 2005 Heathcote Shiraz received Gold/Best of Class in its particular category.

This is Trentham's first ever entry into the IWSC – 'the premier competition of its kind in the world'. All products are divided by category, country, region and vintage and are judged on a special points system. Technical analysis is carried out on all medal winners to ensure they are technically sound and of consistent high quality.

The new release Heathcote Shiraz, from Trentham's new Victorian vineyard range, has now received four Gold medals to date – all internationally. Owner of Trentham Anthony Murphy and his winemaking team are blown away by the IWSC result and are honoured to be named together with top wine and spirit producers from around the world. Trentham Estate is one of just three Australian wineries to have received a trophy at this year's competition.

The IWSC judges gave the 2005 Heathcote Shiraz an outstanding verdict: 'Glorious, exemplary Shiraz which is the epitome of a fantastic vintage. Whilst a long way from its peak it has the hallmark of perfection: the nose has finely oaked cigar-box character with pronounced evolved tertiary aromas. The palate is classy, racy and polished, velvety with warm spicy nuances, harmonious and deep. Impeccable.'

"This trophy is a wonderful surprise for us and great ongoing success for our Heathcote Shiraz", said Anthony, who will travel to London in late November to receive the prestigious trophy.

The new Victorian range includes a 2006 Yarra Valley Chardonnay and 2005 Mornington Peninsula Pinot Noir, together with a NV Mount Macedon Pinot Chardonnay sparkling - all are available now from our Cellar Door.

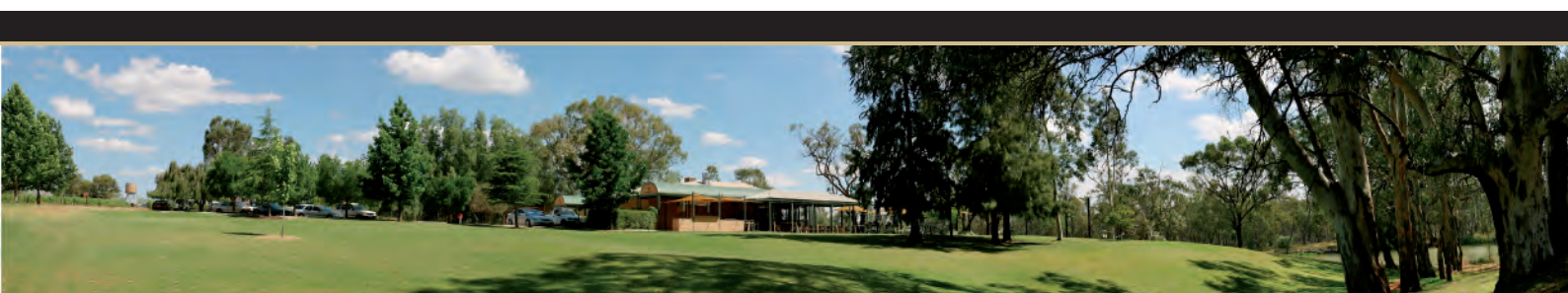


2008 International Wine & Spirit Competition - Best of Class

2008 Decanter World Wine Awards

2008 New Zealand International Wine Show

2008 Liquorland New Zealand Top 100 International Wine Competition



New Release Wines

The first of our 2008 vintage wines have been released in the lead up to summer:

- 2008 'La Famiglia' Moscato
- 2008 'La Famiglia' Sangiovese Rosé
- 2008 Murphy's Lore Autumn Red
- 2008 Sauvignon Blanc
- 2008 Albarino
- 2006 Shiraz

Coming soon:

- 2008 Murphy's Lore Chardonnay
- 2008 Murphy's Lore Spatlese Lexia
- 2008 'La Famiglia' Pinot Grigio
- 2008 Pinot Noir



Attention Burke & Wills Tawny Port fans

With all the changes happening with our ranges and varieties, sadly our winemakers have decided not to produce future stock of the Burke & Wills Tawny Port - the good news however, is that we have plenty of stock available as we move into summer. If you would like to stock up on 750ml bottles, now is the time - please phone the winery to reserve yours. We apologise for any disappointment and hope you will continue to enjoy our other wines in its place.



Introducing... Albarino



Trentham has released its first ever Spanish varietal – the Albarino.

This exotic grape variety hails from Rias Baixas in Galicia, north-west Spain and is becoming popular in many new-world wine producing countries. The variety is well known for its natural acidity, beautiful aromatics in the youthful wines and the ability to thrive in diverse weather conditions. The Estate planted 2 hectares of Albarino in 2006, and the 2008 is the first harvest from this vineyard.

This is a fresh, attractive fruit driven wine displaying subtle peach and pear aromas. The palate is soft and long consisting of stone fruit characters balanced with subtle citrus flavours. Fans of Pinot Grigio and Viognier in particular will enjoy this new style. The 2008 Albarino has already been listed in the 2008 New South Wales Wine Awards Top 40 wines, showing that Albarino is sure to become a popular varietal in Australia!

The 2008 Albarino is a new addition to our 'Estate' range and is available now. Drop into the Cellar Door for a try and let us know what you think of it!

Wine Show Success

Trentham has brought home a few Golds recently from various wine shows.

2008 New Zealand International Wine Show

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|--------|--------------------------------|
| GOLD | 2006 Cabernet Sauvignon Merlot |
| | 2005 Heathcote Shiraz |
| Silver | 2008 'La Famiglia' Moscato |
| | 2005 Noble Taminga |

2008 Riverland Wine Show

- | | |
|--------|-------------------------------|
| GOLD | 2007 Chardonnay |
| Bronze | 2008 'La Famiglia' Vermentino |
| | 2008 Sauvignon Blanc |
| | 2008 Albarino |

Praise for Gold-winning Chardonnay

"A crowd-pleasing chardonnay from a quality leader in the Murray Valley region. The nose has fresh melon and mango aromas with a subtle thread of oak. It's ripely flavoured in the mouth, smooth and lush but with good balancing acidity and an appealing, savoury touch of toasty oak on the aftertaste."

- *Ralph Kyte-Powell, The Age, 12 August 2008.*



Trentham still the Best Tourism Winery

For the second year running, Trentham Estate has been announced the winner of the Tourism Wineries category at the Inland New South Wales Tourism Awards.

The 2008 awards were presented in Parkes at a Las Vegas-themed gala. One of 25 award categories, the Tourism Wineries section is open to wineries offering an outstanding tourism experience, as well as making a significant contribution to tourism.

"To receive the award for this category in 2007, our very first year of entering, was a wonderful surprise, so to repeat that success in 2008 is just superb, and a true testament to the quality of the experience Trentham Estate offers," said Managing Director & Winemaker, Anthony Murphy.

"It is also great to receive an award such as this in our twentieth year – it certainly inspires and encourages our terrific team," said Anthony.

Trentham is now one of three finalists for the Tourism Wineries category at the New South Wales Tourism Awards, presented in Sydney in late November.

Trentham is once again extremely proud to be recognised as inland New South Wales' top tourism winery, and we wish to thank our loyal patrons for your wonderful support.

The winery's 20th birthday celebrations were held on Sunday September 7 and as expected it was a very special day. 300 guests enjoyed a three course lunch with complimentary wines while relaxing to music from three local bands, and owners Anthony and Nola Murphy spoke of the enjoyment the family has had operating the winery, Cellar Door and Restaurant over the years. Complete with one of the biggest birthday cakes ever seen, it was indeed a day to remember – thanks to all who came along.

Our second tourism winery award is without a doubt a great way to begin another twenty wonderful years!



Special wines for Christmas

Our exclusive Reserve list has recently been expanded, with six new wines released from our cellar. The full list now includes:

2004 Sauvignon Blanc	2002 Merlot
2003 Viognier	2002 Cabernet Sauvignon Merlot
2002 Chardonnay	2002 Cabernet Sauvignon
2002 Noble Taminga	2001 Petit Verdot
2001 Pinot Noir	2002 Shiraz
2001 Nebbiolo	

To order any of these superb cellared wines please phone us on (03) 5024 8888. Prices range from \$20 to \$24 per bottle.

Chef's Recipe

Olive Oil Chocolate Mousse
A yummy treat for summer.

You will need:

- 200g good quality dark chocolate
- $\frac{1}{2}$ cup good quality olive oil
- 3 large egg yolks
- 3 large egg whites
- $\frac{1}{2}$ cup sugar
- 200ml thickened cream

Directions:

1. Slowly melt the chopped chocolate in a bowl over a saucepan of boiling water while continuously stirring. Add the olive oil until combined, then put aside and let cool slightly.
2. In a small bowl, beat the egg yolks and $\frac{1}{2}$ cup of the sugar until the cream turns thick.
3. In a separate bowl beat the egg whites and the remaining $\frac{1}{2}$ cup sugar until stiff and holds peaks.
4. In a third bowl whip the thickened cream until stiff.
5. Transfer the chocolate & olive oil mix to a large bowl and fold in one mix after another: start with the creamy egg yolk mix, then the stiff egg whites, and lastly the whipped cream – until well combined.
6. Spoon mix into small individual serving bowls, cover, and place in fridge to chill for at least 4 hours.
7. Delicious served on ripe orange fillets in their own juice topped with pistachio praline.



From the Winemaker...



It was a Friday morning and Julia, who handles our Marketing, comes into my office and tells me she's just found out we've "won something". Scanning the pages of print from the International Wine & Spirit Competition website, I realised we had won a Gold medal for our 2005 Heathcote Shiraz – fantastic, our first entry into this prestigious competition and we have had a win. But as I read on there was more – Top Gold in Class, and finally the Trophy for Best Shiraz/Syrah of the whole show! The best wine from over 2000 entries from all countries including France... we were stunned.

Two other Australian wineries to win this particularly trophy in previous years include Henschke for their 2002 Mount Edelstone Shiraz and Wolf Blass' 1998 Platinum Shiraz, so this was clearly a sensational result. There were only two other wineries from Australia to win trophies this year out of the 60+ entry classes.

As I have mentioned in previous newsletters this Heathcote Shiraz was part of our 'Victorian project' which Pat and myself have been working on for many years – a project where we have selected different varieties that are known to perform well in a region, such as Mount Macedon sparkling, Yarra Valley Chardonnay, Mornington Pinot Noir and Heathcote Shiraz. From here we selected very good vineyards and in Heathcote it was Andrew and Cathy Branson's vineyard at Mount Burrumbroot – great people and a world class vineyard.

The "value" of this Trophy still hasn't sunk in but really this is bigger than the Jimmy Watson, especially in terms of prestige and status in the world wine scene. Special mention must go to our terrific winemaking team led by Shane Kerr and Dale Smith, who have made all this happen.

I hope you get the chance to taste this wonderful wine.

Cheers,
Anthony



Anthony and the winemaking team are thrilled with the IWSC trophy

Wishing you a Happy and Safe Festive Season!

We would like to thank you for your support during 2008, and wish you all the best for a happy and prosperous 2009.

If you wish to place a mail order for Christmas, please do so by **Thursday 11th December** – orders dispatched after this date may or may not arrive on time, so get in early!



Cellar Door
Open 7 Days for sales & tastings
9:30am - 5:00pm

Restaurant
Open for Lunch & BBQs - Tuesday to Sunday
Functions - for groups of 30+
(Please enquire)

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