



How sweet it is...

Trentham's **2007 La Famiglia Moscato** received the People's Choice Trophy at the 2007 Australian Alternative Varieties Wine Show in November – the second trophy our winery has won for this varietal at this annual show. Another of the La Famiglia class of '07, the Sangiovese Rosé, received a well-deserved Silver medal at the show.

The Moscato has taken out this coveted Trophy just in time for its release – if you haven't tried our lovely sweet style, it is now available from our Cellar Door, by mail order or at selected retailers. The 2007 vintage is slightly spritzly with balanced sweetness, and is refreshingly crisp.

The first vintage of Moscato produced by Trentham, in 2005, received the Best Murray Darling Region Wine trophy at the Alternative Varieties Wine Show that year. That particular vintage went on to completely sell out at Cellar Door and around the country, with even the winemakers struggling to claim themselves a bottle!

Another major success at the 2007 wine shows has been the **2006 Viognier**. The 2006 received a Gold medal at the Royal Melbourne Wine Show in early 2007, and capped off the year by bringing home another from the Riverland Wine Show. A Silver medal at the Decanter World Wine Awards in Europe was a nice surprise as well. The French varietal has been an absolute star for Trentham since its first release in 2000 – a total of 2 trophies, 9 gold medals and 15 silver medals have been awarded.

We're pleased to say this wine will soon be released and available for you to enjoy.

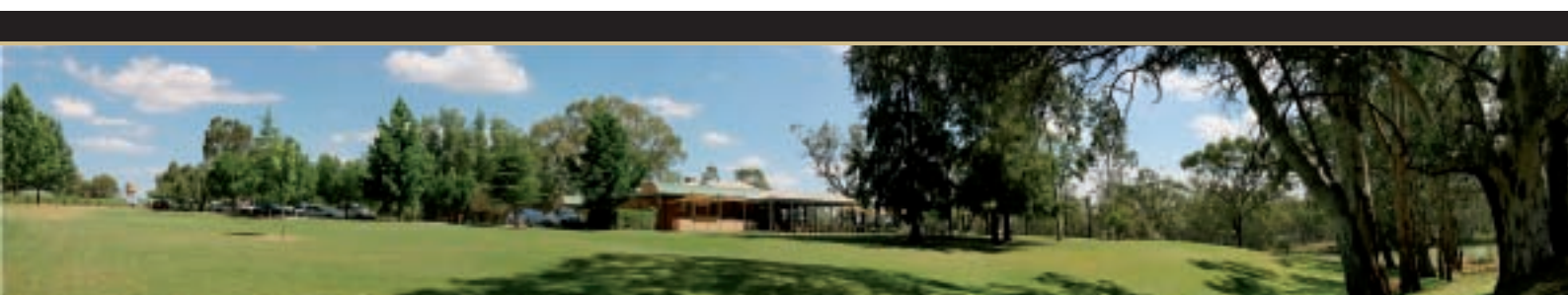
Vintage season has well and truly kicked off at Trentham with another excellent crop, particularly the Sauvignon Blanc. Our winemakers certainly have some surprises on the way.

Here's to a successful 2008 vintage!

TRENTHAM



Another new label to look out for





New Release Wines

2008 has brought with it plenty of exciting new releases. The following wines are now available from the Cellar Door or by mail order:

- 2006 Pinot Noir
- 2007 'La Famiglia' Pinot Grigio
- 2007 'La Famiglia' Moscato
- 2005 'La Famiglia' Nebbiolo

Coming soon:

- 2006 Viognier
- 2006 Cabernet Sauvignon Merlot
- 2005 Noble Taminga
- 2006 Merlot

Our first 2008 vintage wines look to be released in winter or spring. Look out for the Two Thirds and the Murphy's Lore wines.

A bit of bad news...

With all the changes happening with our ranges and varieties, sadly our winemakers have decided not to produce future vintages of the Sparkling Ruby or the Sparkling Brut for the time being. The Ruby in particular has a small but loyal fan base, so we hope you can continue to enjoy our new wines in its place, or until it makes a comeback!



Latest Reviews

2007 Murphy's Lore Chardonnay

"The Murphy's Lore range has invariably offered good-value quaffing in recent years and thoroughly deserves the much-improved new labeling created for the latest releases. The chardonnay is a soft, somewhat broad style with plenty of ripe peach flavour and may be enjoyed with or without food."

- Paddy Kendler, *Herald Sun*, 25 December 2007.

"An unwooded style with attractive notes of spice, peach and nettle, tied together on the palate with citrus acidity. Plenty of flavour but not so much as to drive away those unsure of chardies. The zippy freshness is what makes the wine. An excellent-value summer quaffer."

- Ken Gargett, *Courier-Mail*, 8 January 2008.

2006 Pinot Noir

"... an easy-drinking, light-bodied, soft summer red ideally suited to casual luncheons, lazy afternoon cheese platters or balmy evening barbecues. As is so often the case in the world of wine, simplicity can be surprisingly satisfying."

- Paddy Kendler, *Herald Sun*, 5 February 2008.

Quaff 2008

11 of Trentham's wines were featured in Peter Forrestal's annual wine guide, 'Quaff 2008'. One of our favourite quotes was for the 2007 'La Famiglia' Pinot Grigio which Peter rated as 'Bloody Good' for the third year running...



"It's a hat-trick of Bloody Goods for the Murphy brothers, winemaker Anthony and viticulturist Pat, whose Trentham Estate is on a picturesque bend on the Murray just outside Mildura. There's a family resemblance to the previous year's Pinot Grigio in the 2007, which is delicate, fresh and clean, with subtle pear and apple flavours, some savouriness, good mouthfeel and a gentle easy-drinking finish."

And we'd also like to add that wine writer Huon Hooke of the Sydney Morning Herald named Trentham as one of his top ten best-value Australian wine producers in December – a great honour.



Trentham receives Encouragement Award



Restaurant staff Sheena, Shandelle, Andy & Samantha with our awards and trophy.

We were lucky enough to receive the Encouragement Award for the Tourism Wineries category at the New South Wales Tourism Awards held at Star City in Sydney in November, after winning the same category at the Inland NSW awards. This wraps up a very successful year, our first on the tourism awards circuit! Simply being named as a state finalist makes Trentham one of the top three tourism wineries in New South Wales for 2007 (according to these awards) – a pretty big achievement and we couldn't be prouder!

Plenty of reasons to celebrate!

Our End of Vintage & St. Patricks Day Celebrations first began in 2005 and has become a hugely popular event at the winery, with hundreds of families coming along each year to toast the recent harvest and enjoy great food and wines along with entertainment from local Irish bands and dancers.

This year's celebrations will be held on Sunday 16th March and bookings are advised. Our Chefs will be cooking a delicious gourmet BBQ with main meals available for just \$15. Platters and desserts are also on offer, and there will be a jumping castle for the kids. There is no charge for entry.

If you are in the Mildura area on St. Pat's weekend, come along dressed in your Irish best and celebrate with us!



Congratulations

... to the winners of the Murphy's Lore packs from the December newsletter – Sue Parkes, Lyndoch SA; Michael Cobb, Geelong VIC; Robyn Crouch, Glenalta SA; Barbara Worrell, Bentleigh VIC; and R.J. Bridger, Point Lonsdale VIC. Enjoy!

Cellar Door specials

As always, we have plenty of vintage-end wines at special case prices, starting at \$80 – phone the winery on (03) 5024 8888 for the latest wines available or see our website.

Chef's Recipe

Beef & Guinness Pie

Perfect for St Patricks Day! This recipe makes 4 individual pies.

Ingredients:

- 1 kg boneless beef chuck, cut into 1 cm pieces
- 2 tbs plain flour
- 1 tsp salt
- ½ tsp black pepper
- 2 tbs vegetable oil
- 1 large onion, chopped
- 2 garlic cloves, chopped
- 3 tbs water
- 1 ½ tbs tomato paste
- 1 cup beef broth
- 1 cup Guinness or other Irish stout
- 1 tbs Worcestershire sauce
- 1 tsp drained brined green peppercorns, chopped
- 2 fresh thyme sprigs
- 1 egg
- Short crust pastry

Directions:

1. Mix together flour, salt and pepper in a shallow dish. Add beef and turn to coat, then shake off excess flour mix.
2. Heat oil in an ovenproof pot over high heat, then brown coated meat in batches, cooking each batch for around 5 minutes, then set aside.
3. Add onion, garlic and water to pot and cook, stirring frequently until onion is softened. Add tomato paste and continue to stir for 1 minute.
4. Stir in the cooked beef as well as the beef broth, Guinness, Worcestershire sauce, peppercorns and thyme, and bring to a simmer, then cover and transfer to the oven. Braise until beef is very tender and the sauce has thickened – about 80 to 90 minutes.
5. Discard thyme and cool the stew completely, uncovered, for about 30 minutes – this prevents the stew melting the pastry when you assemble the pies.
6. When stew is cool enough, make pies in 4 deep bowls or ramekins using short crust pastry. Brush tops with egg and cook in oven for 10-12 minutes at 180°C.

Anthony's Winery News



With the New Year comes a new vintage which is always an exciting time for winemakers ready to make the best wines they ever have, but as always the fruit quality determines the final outcome.

The fruit's quality factors are not only the physical appearance, but also the chemical makeup which determines the final wine's colour, tannins, balance and, most importantly, flavours.

The flavour compounds in the grapes are very much determined by environmental factors especially the temperature – there is an ideal temperature range for grape flavour development, being not too hot and not too cold. That is why global warming is such a huge factor for the wine industry and could lead to dramatic changes over the next 20 years.

It is also a known fact that only around 5% of the flavour compounds in a berry are released or available to smell and taste in the final wine. Therefore there is great potential to have more flavour compounds to be released by natural means such as fermenting with different yeast strains, and this is exactly what the wine industry peak research body, the Australian Wine Research Institute (AWRI) is doing at the moment.

So quality is a moving target and each year we try with changing vineyard practices and winemaking techniques to produce the best wine we possibly can for you to enjoy.

Cheers to a new season,
Anthony.

Pat's Vineyard News

In the last report I gave a small summary of the water availability relating to irrigation - not much has changed at this stage. Water is still a dominant issue, but fading in importance as harvest takes priority.

Prior to Christmas the weather was almost perfect for grapes, however after Christmas we had a record heat wave. Many vines were sunburnt - leaves, berries and whole bunches. Luckily our damage was minimal due to the fact that most of our vines are on single trellis. Along with foliage wires and careful irrigation there were sufficient leaves to provide bunch protection.

On January 17 we received 23mm of rain, although unfortunately the timing was less than beneficial. Sauvignon Blanc berries could be found in the middle of the rows - such was the force that expelled them from their bunches. Every variety reacts differently to rain, depending on ripeness and sugar levels. For example, Chardonnay, Taminga, and Cabernet Sauvignon were completely unaffected while Shiraz, Albarino, and Sauvignon Blanc had many split berries. The cooler, windy weather since the rain has been ideal. Split berries have dried up, fallen off or healed and very little mould or rot is evident. Despite the obvious hiccups, the vintage outlook still remains optimistic. Red varieties have good colour and, except for a few split berries, the whites look superb.

Some table grape growers have lost their entire crop due to sunburn then rain damage.

Back in November, temporary water was over \$1000 per megalitre - the price is now down to \$240. Obviously supply has increased and most demand has been fulfilled.

Cheers, Pat.



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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