



Vermentino Gold

Trentham Estate is very pleased to announce that we have received our second Gold medal for our Vermentino – the only two ever awarded at a national Australian wine show for this fresh, exotic varietal!

Our 2010 vintage La Famiglia Vermentino recently took the honours at the 2011 Royal Queensland Wine Show, where the 2008 vintage received Gold in the year of its own release.

A favourite from our La Famiglia range of Italian varietals, the Vermentino is a delicate and crisp white with lemon lime aromas and a dry zesty palate. It is enjoyed by those who favour young, fresh whites such as riesling, or simply appreciate alternative wine varietals and seek out different styles to try.

The very attractive Vermentino variety originates from Sardinia in southern Italy, where it's enjoyed both as a pre-dinner aperitif and with some of the best seafood in the world.

The La Famiglia range of wines honour Trentham's Irish and Italian heritage involved in grapegrowing and winemaking – celebrating a Love for Life. The Murphy family believes good wine is to be enjoyed with good company and that the La Famiglia collection offers a style to please every wine drinker.

This second gold medal is an achievement we're very proud of, proving that Trentham's releases are world-class examples of the Vermentino varietal.

James Halliday's Australian Wine Companion 2012

Speaking of proud achievements, wine writer James Halliday has just released the 2012 edition of his renowned wine book, and has given Trentham an excellent 4-star rating. Our 2008 Heathcote Shiraz in particular received a 90-point stamp of approval, and the yet-to-be-released 2008 Mornington Peninsula Pinot Noir achieved a remarkable 91 points. We estimate this much-anticipated red will be available in 2012. Our reds are definitely a favourite with James, with the La Famiglia Sangiovese Rosé, and Shiraz also receiving top ratings. The winner in the whites was the lovely 2010 Sauvignon Blanc.

New Release Wines

Some beautiful wines are now available for spring drinking:

- 2010 Viognier
- 2011 Moscato
- 2010 Pinot Noir
- 2009 Nebbiolo



Get set for Chrissy

Whether you're planning a big family 'do or a gourmet feast, our range has something for all tastes, including bubbly, low-alcohol and crowd-pleasing classics, and as always we can deliver right to your door. So why not get together with your friends and family and start planning your celebratory beverages and even gifts? Our next edition will have plenty of specials, so keep an eye out!





Trentham on 'Today'

Did you spot us on Channel 9's *Today* show a few months back? We were lucky enough to host *Today's* weather presenter Steven Jacobs and the crew bright and early on April 7. Steven gave a tour of one of the region's premier houseboats moored at our wharf, met the Murphy family (including our star matriarch Moya, mother of Anthony and Pat), and cooked up a storm on the winery's riverfront. A lovely barbecue breakfast was enjoyed by the many onlookers. Thanks to Tourism Victoria and Mildura Tourism for their fantastic work.

There has been plenty of celebrity spotting at Trentham recently with writer/presenter David Reyne, and Robyn Butler and Wayne Hope of the ABC's *The Librarians* calling through for lunch.



Chef's Recipe

Rabbit Pie

Perfect for a Sunday spring lunch

YOU WILL NEED:

- 1 wild rabbit
- 2 litres of good quality chicken stock
- 1 stick of celery, chopped
- ½ carrot, sliced
- 1 onion, chopped
- 1 piece of lemon zest
- 1 stalk of parsley
- 1 bay leaf
- 1 sprig thyme
- 1 tsp black peppercorns
- 100g smoked bacon, chopped
- 200g button mushrooms, sliced
- 100g flaked almonds, toasted
- 1 cup chopped parsley
- Salt & pepper
- Frozen pastry of your choice
- ½ cup fresh breadcrumbs

Sauce

- 150g butter
- 150g plain flour
- 1.25 litres reserved cooking liquid
- 200ml cream
- Juice of 2 lemons
- Salt & pepper

STEPS:

1. Remove kidneys and liver from rabbit and reserve. Simmer rabbit in stock with celery, carrot, onion, zest, herbs and peppercorns until back legs tender, 1-2 hours.
2. Allow rabbit to cool completely in stock. Remove rabbit and set strained cooking liquid aside. Strip all meat from carcass and cut into small pieces. Discard bones.
3. Lightly sauté bacon and mushrooms and quickly sear reserved kidneys and liver. Chop kidneys and liver and mix with rabbit meat, bacon, mushrooms and almonds in a bowl. Mix in parsley and season well. Cover with plastic film.
4. To make the sauce, cook butter

and flour over a gentle heat to make a roux. Gradually stir in reserved rabbit stock and bring to simmering point.

5. Add cream and lemon juice and simmer for 10 minutes, using a simmer mat to prevent sauce sticking. Check for seasoning then add enough sauce to the meat to make a creamy, but not sloppy, filling. Allow to cool completely.
6. Preheat oven to 200°C. Line a 28cm x 18cm x 5cm lamington tin with pastry (reserve some to make a lattice top) and bake blind for 20 minutes. Remove pastry case from oven and allow to cool.
7. Reduce oven temperature to 180°C. Spoon filling into pastry case (it will be easier to cut squares or wedges if filling is a maximum of 4cm deep). Scatter top with breadcrumbs and criss-cross strips of pastry over filling. Bake for 15-20 minutes until pastry is well browned.
8. Serve with a glass of red – Pinot Noir or Merlot are perfect. Enjoy!

*Alternatively, you can make 4-6 small individual pies with this recipe



**Have your favourite Trentham wines delivered right to your door!
Simply fill out this form, front and back, then
tear off and post, fax or email it to us.**

Name: _____

Email address: _____

Gender: M F D.O.B: ____/____/____ (year optional) Mobile No: _____

Delivery Address: _____

Suburb: _____ Postcode: _____ Daytime phone no: _____

Payment method: Cheque Visa MasterCard Amex Diners TOTAL: \$_____

Card No: _____ Expiry: ____/____/____

Signature: _____

Delivery instructions/Other requests: _____

We use Australia Post for our deliveries and we subsidise the freight charge by giving you a discount when you buy twelve or more bottles. Insurance is included free of charge. Delivery to most places takes approx 4 working days.

Discount: 1-2 Dozen Bottles 10%. 3-4 Dozen Bottles 12.5%. 5 Dozen or more 15%

These Discounts do not apply to Specials or Produce and Souvenirs

FREIGHT: **VIC, NSW, S.A & A.C.T & Brisbane** - \$10.00 per case

Tasmania - \$18.00 per dozen. **WA** - \$20.00 per dozen, **NT** - \$25.00 per dozen

ALL OTHER AREAS PLEASE ENQUIRE

Person taking delivery of goods must be aged 18 years or above. New vintages are dispatched as they occur.

Prices are inclusive of GST. If paying by cheque, please contact us before posting to confirm amount.

PLACE YOUR ORDER...

Trentham's Exclusive House-made & Local Produce	Bottle Price	Number Ordered	Total
Chef's Bush Tomato Balsamic Vinegar	\$22.00		
Trentham Extra Virgin Olive Oil	\$16.00		
Chef's Dukkah	\$10.50		

VIEW WINE LIST 

PLACE YOUR ORDER

Trentham Classic	Vintage	Price	Notes	No. of bottles	Total
'Two Thirds' Semillon Sauvignon Blanc	2010	\$14.00	Low alcohol		
Sauvignon Blanc	2010	\$14.00	New release		
Pinot Noir	2010	\$14.00	New release		
Cabernet Sauvignon Merlot	2009	\$14.00	New release		
Shiraz	2009	\$14.00	New release		
Trentham Estate					
Viognier	2010	\$16.00	New release		
Chardonnay	2010	\$16.00	New release		
Noble Taminga 375ml	2006	\$16.00	2 Silver medals		
Merlot	2009	\$16.00	James Halliday 89 points		
Petit Verdot	2008	\$16.00	2 Silver medals		
Murphy's Lore					
Brut Reserve	NV	\$14.00	Top value bubbly		
Chardonnay	2009	\$10.00	Great summer quaffer		
Autumn Red	2010	\$10.00	Cellar Door favourite		
Shiraz Cabernet	2009	\$10.00	New release		
La Famiglia					
Vermentino	2010	\$16.00	GOLD medal winner		
Pinot Grigio	2010	\$16.00	New release		
Moscato	2011	\$14.00	Cellar Door favourite		
Sangiovese Rosé	2010	\$14.00	New release		
Nebbiolo	2009	\$16.00	New release		
Victorian range					
Yarra Valley Chardonnay	2008	\$30.00	Bronze medal winner		
Mornington Peninsula Pinot Noir	2006	\$30.00	New release		
Heathcote Shiraz	2008	\$30.00	New release		
Mount Macedon Pinot Chardonnay sparkling	NV	\$35.00	Premium sparkling		
Cellar Reserve					
Petit Verdot Tannat	2008	\$25.00	Special Edition		
Vintage Port	2005	\$25.00	Limited Bottling		

TOTAL	btls	\$.
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MINUS DISCOUNT	%	\$.
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PLUS FREIGHT	\$.
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GRAND TOTAL	\$.
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TRENTHAM

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