



# NEWSLETTER

October 2006

## AUSTRALIAN OLD VINE WINE P/L

PO BOX 17, BEELBANGERA NSW 2680

Phone/Fax 02 6963 5239

Email: [ausoldvine@iinet.net.au](mailto:ausoldvine@iinet.net.au)

Welcome to our second newsletter!

***Spring is in the air, wine is in the barrels for 2006, and the refrigerator is full of salami!***

It has been a busy year, on the vineyard and here is a run down of what's been going on...

### VINTAGE

Harvest commenced with our Semillon towards the end of February finishing with the Cabernet mid April, all expertly picked by this years backpackers. (Who all survived to tell the tale after the extreme summer temperatures we experienced!)



*Elio pruning*

### PRUNING

Pruning has finished for this year, with the help of an enthusiastic backpacker who returned to help Elio. Picking wasn't enough to deter her!

### CELLAR DOOR

The Cellar Door has seen an increased interest over the last 12 months. We were nominated and a **finalist** in the NSW Inland Tourism Awards and we are proud to say we are now open 7 days a week from 10am – 4pm.

### EVENTS

Another successful **unWined** was held this June long weekend with 250 people attending who enjoyed a gourmet Italian BBQ under a Marquee in our back yard. It was a great day with people dancing to the lively sounds of Pete Smith and his band.

*If you are in town next June long weekend come along, but please remember to book for catering purposes.*

**La Festa** drew huge crowds to Griffith over the Easter weekend and saw large numbers at the cellar door for tastings.

**Salami making day** was held in June and is once again available with tastings along with cheeses and our homemade persimmon paste.



*Having fun at unWined*

## New Additions and New Vintage to Old Vine

At the beginning of this year we released the Old Vine *Semillon Botrytis*, which has been sent to Canada along with the 2004 Old Vine *Shiraz*.

A gift box is available for the Botrytis and would make a great Chrissie present.

The 2005 Chambourcin was bottled mid August and will be released later on in the year, we will keep you posted.

2005 proved to be an excellent vintage, so if you are interested in a bottle or two let us know and we will put some aside.



Plus some great NEWS! We have been awarded a Bronze medal for the *Botrytis* at the 2006 Griffith Wine Show!

### One of my favourite Recipes

#### PERSIMMON ICE-CREAM

As its coming into summer I thought that you might be interested in my persimmon ice cream recipe and it is a good accompaniment to our botrytis either by the glass or indulge and pour a little over the ice cream.

#### Ingredients:

3 ripe persimmons stems removed

1/2 cup caster sugar

Juice of one lemon

1 1/2 cups thickened cream

#### Method:

Cut persimmons in half. Scoop out pulp and rub through a fine sieve. Discard seeds.

Add sugar, juice and cream to remaining pulp. Mix well. Pour into a shallow metal tin.

Cover and freeze until solid around the sides but still soft in the centre. Scrape ice cream into a bowl.

Using an electric mixer, beat ice cream until smooth. Return to metal tin, cover and freeze until firm.



*With summer and the festive season just around the corner and as friends of Old Vine Wine we would like to make life easier for you!*

*We can take the worry and trouble out of buying wine for the festive season plus supply the perfect gift for your family and friends while making it easier on your pockets...*

*You will notice with our price list and order form there is a space for us to be able to deliver wine to your friends and family anywhere in Australia. If you have any questions just give myself or Elio a call, we are now open 7 days a week!*

*Kindest Regards, Marie Alban.*