



PIALLIGO
estate
WINES

Newsletter

www.pialligoestate.com.au Issue 19 Summer 2007/2008

DATES FOR YOUR DIARY

FESTIVE SEASON TRADING
Closed from 23 December re-opening
3 January 2008

DECK CHAIR CINEMAS
Friday 18 January 2008
Friday 1 February 2008

MULTICULTURAL FESTIVAL
Saturday 9 February 2008

VALENTINE'S DAY
Thursday 14 February 2008

DECK CHAIR CINEMA
Friday 15 February 2008

SHAKESPEARE IN THE VINES
Saturday 1 March 2008

DECK CHAIR CINEMA
Friday 14 March 2008

HARVEST FESTIVAL
Saturday 5–Sunday 6
April 2008

Sally Milner & John Nutt

18 Kallaroo Road, Pialligo ACT 2609, Australia

Phone: **02 6247 6060** Café: 02 6262 6692

Email: info@pialligoestate.com.au

Dear Friends,

This is our last newsletter for 2007. It has been a great year at Pialligo Estate, with changes at the cellar door and café now complete and working well, just in time for the festive season, but also in time for the recent rains. No more worrying about whether all our customers are going to get wet!! The rains are a mixed blessing in the vineyard, but wonderful for the garden and tree plantings!

We have an exciting year planned for 2008, and are getting off to a very smart start with the return of our Deckchair Cinemas in January, through February and into March, while the weather is balmy (we hope!). If you haven't been to one of these, they are wonderfully relaxed fun. Tickets include 2 course dinner, popcorn and ice creams.

For 2008 we have added another wonderful event for your calendar. On 1 March 2008 The Essential Theatre will perform Shakespeare's **Twelfth Night** at the Estate. This professional company performs at vineyards and wineries around Australia and we are delighted that they have chosen us in this region. We will be providing dinner hampers in the price of the tickets and really hope that you will all join us on the night, and tell all your friends!

Merry Christmas and a Happy New Year! And remember wine and Pialligo Estate produce will make excellent last minute Christmas gifts...

Very best wishes

Sally, John, Jessica, Jane and all the team at Pialligo Estate

CHRISTMAS GIFT IDEAS

Still looking for a Christmas gift? Receive a free Christmas card with each purchase of these items.

Trio of Wines - \$55

Choose any 3 bottles from these Pialligo Estate wines:

Riesling, Chardonnay, Rosé, Merlot, Cabernet Sauvignon or Shiraz.

Party Pack - \$180

Our dozen party pack includes 2 bottles each of Pialligo Estate wines:

Sparkling, Riesling, Chardonnay, Rosé, Merlot, and Shiraz.

Everything you need for a Christmas party!

Normally \$240, now for Christmas only \$180.

(This is a rare chance for you to purchase the sparkling, usually only available at functions held at the Estate.)

And, this pack also includes party napkins and chocolates!

Pialligo Estate Produce Hamper - \$60

This is a beautiful gift box, filled with a bottle of wine of your choice, our own olive oil and red wine vinegar, fig chutney and marinated olives.

Pialligo Estate Olive Oil and Vinegar Set - \$10

Why not buy someone special tickets to Shakespeare in the vines? - Page 2

DECKCHAIR CINEMA

With the expected balmy weather of summer and autumn we will again be running our popular Deckchair Cinema during January, February and March. Tickets include a 2 course dinner, 2 glasses of wine as well as the open air cinema experience with popcorn and ice cream. The movies will all be 'comedy classics'. Don't forget to bring your own chairs or blankets if you need greater comfort.

All screenings will be **\$55.00 per person which includes the 2 course meal, 2 glasses of wine, ice cream and popcorn, and movie. Children \$20.00.**

Bookings essential 6262 6692

These events are always popular and often booked out. Please call early to avoid disappointment.

Dates, all starting at 6:30, for dinner followed by the movie as the sky darkens:

Friday 18 January - We start our season with a charming piece of ephemera, Audrey Hepburn and Peter O'Toole's Classic 'How to Steal a Million' (1966). This is an art-heist movie, directed by William Wyler, starring Peter O'Toole as a suave art investigator and Audrey Hepburn as Nicole Bonnet, the daughter of genius art fraud Charles Bonnet (Hugh Griffith). The central theme of the movie is the recovery from a Parisian museum of a forged Cellini, copied by Bonnet's grandfather, before its discovery and exposure as such, and is enlivened by the romantic angle between the characters played by O'Toole and Hepburn.

Friday 1 February - film title to be announced

Friday 15 February - film title to be announced

Friday 14 March - film title to be announced

FESTIVE SEASON TRADING HOURS

Please note that the Pialligo Estate café will be closed from 4pm Sunday 23 December 2007 for the Christmas/New Year break. We will reopen on Thursday 3 January 2008.

However, John and Sally and other family members will be at the cellar door to offer tastings of our award winning wines for all your visiting friends and family. They are happy to organise some light refreshments, such as cheese and antipasto platters, if you telephone ahead.

We hope you all have an enjoyable and safe festive season.

FROM THE KITCHEN

Fig Chutney

Figs have been known for centuries as a symbol of abundance, fertility and sweetness. The fig is a favourite for us at Pialligo Estate, although we unfortunately have to fight the birds to harvest fruit from our very old tree. Our chefs have used our own fresh figs in chutney, but for the past several months, as fresh figs are out of season, we have used dried figs. This chutney seems equally popular. It is currently being served with our Antipasto platter and Cheese plate.

Here is our recipe to make your own fig chutney :

- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 3 oranges, juiced
- 375g dried figs, roughly chopped
- 1/2 cup brown sugar
- 1 teaspoon fresh ginger

Method

Heat oil in a saucepan over medium-high heat. Add onion. Cook for 3 to 4 minutes or until soft. Add 1 cup orange juice, 3/4 cup water, figs, sugar, and ginger. Stir to combine. Bring to the boil. Reduce heat to medium and simmer, uncovered, for 20 minutes or until liquid evaporates and mixture turns into a soft pulp.

SHAKESPEARE IN THE VINES

WHAT DO THY VINEYARD DO IN EARLY MARCH?

The Essential Theatre, a travelling company of Shakespearean actors, is presenting Shakespeare in the Vines at Pialligo Estate on **Saturday 1 March 2008**. The Essential Theatre Company performs Shakespearean plays in selected vineyards around the country. This year they have chosen to perform Twelfth Night in our Heritage Rose Garden!

In case it is some time since you have read the play, you will find a summary on page 5 of this newsletter, and also on the events page of the website.

It will be fascinating to watch the players perform in and around the rose garden! And in and around the guests, who will be seated on the lawn or along our veranda to the north of the cellar door building. It will be a truly interactive experience.

Two levels of tickets will be available, both of which include the performance, as well as a delicious dinner hamper, one bottle of wine between two, water and snacks.

Standard Ticket: \$100.00. Bring your own picnic rug to sit or lie on the comfortable, lush, cool grass. Relax while you enjoy Shakespeare and your food and wine!

Premium Ticket: \$130.00. Be seated at tables along the veranda, and overlook the garden and players from this vantage point. Our friendly staff will serve you.

Starting time: 6.30pm (for a 7pm start to the performance). Please arrive early to ensure you are well settled by the start of the performance. The performance takes about 3 hours including one interval.

Please car pool where possible as parking will be at a premium.

Reserve your seats/spaces by telephoning 6262 6692 or email events@pialligoestate.com.au and tickets will be sent to you in the post. (This might make a great Christmas present for someone!) Please book early to avoid disappointment.

RECENT AWARDS

Our **2007 Pinot Grigio** is definitely a crowd pleaser, having won its third award since its release in early September. This delightfully floral wine was awarded with another Bronze in the 2007 Australian Alternative Varieties Wine Show, held in Mildura, where it was described as 'clean, fruity and rich'.

Our **Olive oil** has also received a bronze medal from the 2007 Royal Canberra Extra Virgin Olive Oil Show in October. Bottles are still on sale in the Cellar Door for \$10 and this price includes a bottle of our Red Wine Vinegar.

FROM THE VINEYARD

A wet year in the vineyard! This November we had 137mm of rain and it is raining heavily as I write this on 1 December. This is remarkable and bringing challenges we have not faced since our early years (when some of our baby vines 'drowned'!)

Last season we were irrigating regularly, this season scarcely at all. This year we need to deal with the potential of fungus diseases and excessive vigour in the canopy, which can result in shading of the fruit and uneven ripening, unless controlled. But what a relief, no frosts!

John is in the vineyard all day, every day now, shoot thinning and wire lifting (to keep the canopy high and allow light penetration to the new bunches). When there is a break in the weather he applies natural anti-fungus sprays of copper and sulphur to ensure the vines remain clean. (We follow organic principles as much as possible in the vineyard and keep our sprays to the absolute minimum.)

The fruit has set well throughout the vineyard, although we are still seeing some effect from last year's frosts in our Riesling block. We won't have quite as good a crop as we had hoped from this variety, but all other varieties are cropping well.

NEW WINE RELEASES

Over recent months we have released new vintages in the cellar door:

2007 Riesling: This year, owing to frost damage in our own vineyard, we made our Riesling with premium quality grapes from the Tumbarumba District of New South Wales. This classic Riesling is crisp and refreshing with high natural acidity and aromas of flower petals and citrus. It will drink beautifully while young, but will also mature gracefully in the bottle.

\$20 a bottle, \$100 – 6 pack, \$200 – dozen

2007 Pinot Grigio: The grapes for this wine were also sourced from Tumbarumba. It is a classic Italian style, which is fresh and lively with floral scents or apples and pears. Our Pinot Grigio wine is well-structured with soft natural acidity and a zesty, fresh, crisp finish.

\$25 a bottle, \$125 – 6 pack, \$250 - dozen

2007 Rosé – 'It's like a butterfly dancing on my tongue.'

Our 2007 Rosé was bottled mid June, and released in early September. As with previous vintages, we have used ripe Merlot and Cabernet Sauvignon as the main grape varieties, pressed to leave the juice in contact with the skins, only long enough to acquire an attractive pink blush. The fresh summer berry aroma is followed on the palate by elegant strawberry and cherry flavours. While the levels of sweetness are a personal preference, any natural fruit sugar is balanced by natural acidity to give just enough weight and mouthfeel. This weather is the perfect time to be drinking our 'veranda wine'. Keep it chilled and serve during your summer barbeques.

\$20 a bottle, \$100 – 6 pack, \$200 – dozen

2006 Sangiovese: Sangiovese translates as 'the blood of Jupiter', and is the classic grape variety of Italy; it is to Italy what Shiraz is to Australia. It is best known for its role in classic Chianti wines, where it usually is the predominant grape, and is blended with other red varieties such as Dolcetto or Barbera, and sometimes even white varieties. Sangiovese is an earthy, complex wine which shows dark cherry fruit flavours. It is a great food wine and should be enjoyed with classic Italian feasts of pizza, tomato based pastas and other high carbohydrate foods!

Our 2006 vintage, a bright cherry-coloured wine, displays a concentrated spicy bouquet with earthy undertones. The palate is soft and supple with well-integrated firm tannins from mature oak. This wine can be enjoyed with Antipasto, and also works very well with cheeses. This wine can be served now, but will drink as well with a few years bottle age.

TWELFTH NIGHT

Along with the sweeping natural landscapes and delectable local wines, Twelfth Night will sweep you away to the land of Illyria. Here you will be introduced to the lovesick nobleman, Duke Orsino, pining for the love of Lady Olivia. His love, however, is unrequited, due to the morose Lady Olivia's dedication to mourning her dead brother.

Meanwhile, off the coast, a storm has caused a terrible shipwreck, sweeping the young woman Viola to the Illyrian shore. In this strange land, she assumes her twin brother, Sebastian, has been drowned in the storms. Distressed and alone, Olivia decides to change her destiny and take a different course in life. She disguises herself as a man, taking on the name of Cesario, and goes to work for Duke Orsino as his page.

However Viola never planned for this role to be quite so challenging - she never planned to fall in love with the Duke - a difficult love to pursue, as Orsino believes her to be a man, Cesario!

Things continue to complicate when under the orders of the Duke Cesario visits the disdainful Olivia. Olivia, believing Cesario to be a beautiful young man, begins to fall in love with him...also a difficult love to pursue!

The love triangle is complete: Viola loves Orsino, Orsino loves Olivia and Olivia loves Cesario, and everyone is miserable!

To add to this already chaotic situation are a couple of drunken and bumbling knights, a singing clown and a lovesick kinsman whose misadventures help bring this fabulous tale to its climax!

Will love be requited?...

Will twins be reunited?...

We invite you to sit back in the surrounds of this charming winery and enjoy the many twists and turns of Shakespeare's true romantic comedy.

ENJOY THE MOMENTS AS ALL WILL BE REVEALED ON

'TWELFTH NIGHT'

PIALLIGO *estate*

