



Sanguine Estate's Grapevine

Volume 6, Sanguine Edition

August 2012

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Welcome to another winning edition ...

Goodbye grey, wet and windy days and welcome to the new beginnings of Spring and all the glorious weather that (hopefully) comes with it. August has been a month of celebration with the holding of our Annual Family Dinner at Fenix Restaurant where we released 4 new vintages (see page 3 for all the details), and the unexpected pleasure of winning a trophy for **Best shiraz of the year** and also **Overall Best Red wine of the year** for our 2010 Progeny Shiraz at the Annual Federation Square Best of the Best Showcase. What an absolute honour!

The judges said "This Heathcote Shiraz has excellent typicity and highlights how good a Victorian shiraz can be. Soft and supple with bright fruit—plums and cherries combined harmoniously with pepper and some spice."

Although this wine has practically sold out overnight, we have a very limited supply set aside for our VIP customers (a 6 bottle maximum applies) as well as free freight on our new release wines (see page 2 for details).

We hope you enjoy this edition of Grapevine.

Cheers,

Tony, Lyn, Mark & Melissa Hunter and Jodi & Brett Marsh



Recent Reviews

Federation Square Annual "Best of the Best" Wine Showcase

2010 Progeny Heathcote Shiraz—Trophy Winner (maximum 6 bottles per customer—sorry)

Of the 550 wines that competed in the 2011-2012 series, our 2010 Progeny shiraz was awarded the prestigious title of not only the **Best Shiraz**, but also **Red wine of the year** at the Federation Square Annual "Best of the Best" wine showcase.

Both Mark and Lyn appeared on **WINTV News** on the Friday night following the award and Mark appeared in a number of articles about the award. Congratulations Mark! [Click here to read the articles.](#)

James Halliday Australian Wine Companion 2013

2010 Estate Heathcote Shiraz 94/100 (to be released in 2013)

2009 D'Orsa Heathcote Shiraz 93/100 (to be released in 2013)

2010 Progeny Heathcote Shiraz 92/100

New Vintage Releases

The following vintages were released at our Annual Family Dinner earlier this month

**Free
Freight
until 30
Sept**

	Per Bottle	Six Bottles	Per Dozen
<p>2009 Estate Shiraz</p> <p>Splash some into a glass alongside a dish of lamb shanks to discover the layered ripe flavours, black fruit aromas and robust structure — a winter wonderland. <i>94/100 James Halliday</i></p>	\$39.95	\$239.70 \$227.72	\$479.40 \$431.46
<p>2009 Tempranillo</p> <p>A very generous palate with ripe black cherry and spice, some minerality to tense the muscles, and herbal sage beckoning for tapas or roast quail, chorizo and spicy beans. <i>93/100 James Halliday</i></p>	\$29.95	\$179.70 \$170.72	\$359.40 \$323.46
<p>2009 Cabernet Blend</p> <p>Cabernet Sauvignon (70%) dominates the blend with luscious black fruits and cassis, the Cabernet Franc (15%) adding complex fragrance and Petit Verdot (15%) more structure. Try air cured carpaccio, fresh truffles and mayonnaise to conjure up the 'chateau' life. <i>94/100 James Halliday</i></p>	\$24.95	\$149.70 \$142.22	\$299.40 \$269.46
<p>2011 Chardonnay</p> <p>Melon and lemon aromas and a rich palate of youthful curves with sinews of mountain stream minerality, just perfect to wrap around the cool earthiness and ancient spices of rainbow trout escabeche with fried shallots. <i>Not yet reviewed</i></p>	\$19.95	\$119.70 \$113.72	\$239.40 \$215.46



Sanguine Estate is a James Halliday **5 Star** rated Winery

Museum Release: We'll be calling our members in late September about this fabulous offer!

[CLICK HERE TO DOWNLOAD ORDERFORM](#)

[CLICK HERE TO ORDER ONLINE](#)

From the Winemaker



Winemaker Mark Hunter

In the vineyard

After another big and long vintage the body has finally recovered from the 16 hour days and 6 weeks of harvest. Apart from being very busy pruning at this time of year we also focus on feeding the soil with manure and all the skins and seed from the previous vintage to provide some extra organic matter to help the vines through the next vintage. Now we await bud burst.....

In the winery

We finally have the 2011 vintage bottled and left to settle before release. The 2011 wines have more pepper and spice than I have seen in previous Heathcote vintages, very interesting complex wines.

Ben and I have had our first comprehensive look at the 2012 vintage in barrel. The highlights were the Tempranillo and Shiraz, particularly from our older vineyards, they are concentrated but very elegant. I look forward to putting together the final blends later in the year and will keep you posted on how they are looking.

Reflections — Sanguine Annual Family Dinner

As we have all battled the cold this winter we find comfort and warmth in all manner of ways. One of the most joyous manifests itself in the form of partnering great wine with great food. When you throw in some good company, a relaxed and educational masterclass and a selection of quality free gifts then you're talking about this year's Annual Sanguine Estate Family Dinner.

On Tuesday 7th August Sanguine once again held its Annual Family dinner at Gary Mehigans Fenix Restaurant which provides the perfect culinary backdrop to highlight the Sanguine Estate suite of wines.

The sell out event kicked off with International Wine guru Matt Skinner and Sanguine Winemaker Mark Hunter hosting an enlightening masterclass on the pairing of quality wines and glassware. Dinner guests not only enjoyed learning about how the Plumm glassware can be the difference between a good glass of wine and a great one, they were also surprised by being presented with their own set of individually mouth blown crystal glasses to take home (Valued at \$120).

The surprises didn't stop there. After enjoying the delicious meals which were so perfectly paired to each of the wines, (including Stuffed quail & speck ballotine with the Estate Shiraz AND braised & pressed beef rib with roasted bone marrow with the D'Orsa) Gary himself popped in to say hi and have a chat and a laugh with the guests. The ever entertaining celebrity thanked Plumm and Sanguine Estate for hosting such a quality night at his venue.



Gary Mehigan and the Hunter Family



Matt Skinner

Gary Mehigan

Another highlight for guests was the opportunity to check how their own cellar collections are currently drinking, with Mark releasing a vertical tasting bench enabling guests to sample all back vintages of our wines.

The comments and feedback we have received from guests at the event have been overwhelmingly positive, and we thank not only our sponsor Plumm, and hosting venue Fenix, but most importantly our dinner guests for making the evening such an enjoyable experience for everyone involved.

Upcoming Events

OCTOBER

Heathcote Wine & Food Festival

Spring isn't far away and we're busy planning another fantastic weekend of Sanguine experiences under our marquee at this year's Heathcote Wine and Food Festival. In addition to the Sanguine Marquee there are many more attractions, enjoy some relaxed live music or participate in wine seminars, taste and buy many of the 150 plus wines on offer.

Date: Saturday 6th & Sunday 7th October 2012
Venue: Heathcote Showgrounds, Chauncey Street Heathcote
Time: 10.30am to 5.30pm each day
Price: Book now online for early bird savings.
Tickets from \$25 online (\$30 at the gate) Children under 12 FREE
Visit: <http://www.heathcotewines.org>
 for ticket purchases and further details.



MARCH 2013

Sanguine Estate Music Festival

Following an extremely successful 2012 event, we're very pleased to announce the dates for the 2013 Sanguine Estate Music Festival.

Date: Friday 8th March—Sunday 10th March
Venue: Sanguine Estate
Time: 10.30am to 5.30pm each day
Price: Festival passes start from \$120
Visit: <http://sanguinewines.com.au/music-festival-2013>
Email: sanguineestatemusicfestival@gmail.com for ticket purchases and further details.

Chef Andy's Trio of Lamb

*Loin wrapped in prosciutto with sticky polenta,
Braised lamb neck, and Osso bucco tortellini with a rosemary jus*

*Chef Andrew Beddoes formerly of Fenix Restaurant designed
this delicious recipe to be perfectly paired with the
Sanguine Estate D'Orsa Shiraz*

Serves 6

Lamb loin

2 lamb loins
12 slices fat pancetta
1 tsp salt
Olive oil

Polenta

1 cup polenta
3 cup Milk
½ cup cream
3 sprigs Rosemary
40 g Parmesan
1 tbs Salt
1 tsp Pepper
50 g butter

Braised lamb neck

3 lamb neck
1 carrot
1 whole garlic
1 onion
2 x sprig rosemary
1 litre beef stock
200 ml red wine
3 tbs salt
Olive oil

Osso bucco

3 large osso bucco
½ cup flour
1 onion
1 carrot
1 whole garlic
3 tbs tomato paste
2 sprig rosemary
2 tbs Salt
200ml red wine
1 litre beef stock

Pasta dough

250g 00 flour
2 eggs
3 yolks
2 tsp olive oil

Rosemary jus

1 onion
1 whole garlic
2 sprigs rosemary
200ml red wine

Method for lamb loin

1. Lay out 6 slices of pancetta on a piece of cling film.
2. Add lamb loin, then seasoning and oil.
3. Fold over and roll into cylinder wrapping tightly.
4. Place in fridge.
5. In a hot pan, seal on all sides then cook in oven for 14 minutes at 180°C.
6. Allow to rest for 10 minutes.

Method for polenta

1. Place milk, cream and rosemary in a pot and bring to heat. Allow to infuse for 15 mins, then strain.
2. Add polenta to pot and stir gently until cooked.
3. Once cooked whisk in butter.
4. Whisk in parmesan and seasoning.

Method for lamb neck

1. Heat frypan, once hot add lamb neck, sealing on all sides until golden all over. Then place in baking dish.
2. Using the same pan add vegetables and colour on all sides, then add them to the baking dish.
3. Add wine to deglaze the pan, then add stock.
4. Pour stock over your neck and vegetables, cover and bake at 90°C for 8 hours
5. Once cooked allow to cool down for 1 hour.
6. Remove the liquid and cover with foil.
7. On the stove reduce the liquid to ½ and reserve for rosemary jus.

Method for osso bucco

1. Heat pan & add oil. Coat osso bucco in flour and fry on all sides until well coloured, then set aside.
2. Toss all your vegetables in the same pan, then add to the baking dish with osso bucco
3. Add tomato paste, fry off & add wine and stock, pour over meat and vegetables, then bake at 100°C for 8 hours.
4. Once cooked allow to cool down then remove from liquid and set aside.
5. Reduce the liquid by ½ and reserve for rosemary jus.
6. Pick all meat off bone and mash the veg into meat, add some of the liquid and set aside (this is for your tortellini)

Method for tortellini

1. To make pasta dough add flour to blender and blitz. Add eggs and yolks, keep blitzing and then add oil. Once it has formed a ball wrap in glad wrap and rest in a cool room for 2 hours.
2. Remove from wrap, kneed then roll out the dough.
3. Set pasta maker on the widest setting and work your way down to the 3rd from the end.
4. Lay out pasta sheets (you may need to dust with flour).
5. Using a cookie cutter cut circles & place 15 g of osso bucco mix on each.
6. Brush egg white around the sides of meat, fold in half to make a semi circle and pinch edges together.
7. Place small amount of egg white on ends and fold the flat bottoms around to meet one another. Allow to rest in a cool room for 20 mins.
8. Cook in boiling salted water until they float

Method for rosemary jus

1. Slice onion, cut garlic in ½ and add to hot pan with rosemary.
2. Once well coloured add wine, reduce, and then add reduced stock from osso bucco and lamb neck.
3. Reduce by ½. Strain and use to pour over the lamb neck and tortellini.



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