



Sanguine
ESTATE
HEATHCOTE

Sanguine Estate's Grapevine

Volume 7, Sanguine Edition

December 2012

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Welcome to the Festive Edition ...

What a magnificently busy year 2012 has been for Sanguine Estate!

We kicked the year off with a bang, hosting our inaugural Music Festival in March—and it was such an overwhelming success that 90% of last year's guests are returning in 2013. Your chance to secure tickets to the 2013 Sanguine Estate Music Festival is on page 3.

We also had the pleasure of meeting many of you at the Heathcote Wine & Food Festival, Good Food & Wine Show (Heathcote stand), Heathcote & surrounding regions Federation Square Wine Showcase, Heathcote Cabernet Masterclasses and opened our Cellar Door with wine, gourmet food and masterclasses during Heathcote on Show.

Our Annual Family Reserve dinner in August at Fenix Restaurant was a wonderful evening filled with fun, friends, food and celebrities (Gary Mehigan and Matt Skinner) as we took the opportunity to celebrate our fabulous 2010 Progeny Shiraz winning **Best Red Wine** and **Red Wine of the Year** at the Annual Federation Square Wine Showcase.

All in all we have had a very exciting 2012 and have savoured every moment. We hope you and your families enjoy a safe and Happy New Year and we look forward to sharing our 2013 adventures with you all.

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



New Releases

2011 Progeny Shiraz *"Double Gold Medal Winner" (see page 2)*

The 2011 vintage was our most challenging to date. The silver lining to the cloud of this hellish wet vintage is the cool climate characters developed in our 2011 Progeny shiraz. It took a frantic effort on the vineyard battle front to tame the rampant growth and pesky moulds, but the fruit blossomed in the winery showing more adult and sophisticated hints of black pepper and spice over ripe but refined cherry and blueberry flavours. The splash of viognier makes it pretty enough to charm the pants off a passing char grilled quail with baby beetroots.

Already claiming a Gold medal at the recent 2012 Victorian Wine Show, and backed up by a Blue Gold Medal at the Sydney International Wine Competition this vintage is looking in great shape to be a fabulous successor to the sell out 2010 vintage. **Btl: \$19.95 ½ Doz: \$113.72 1 Doz: \$215.46**



**OUR CELLAR DOOR IS NOW OPEN
EVERY WEEKEND 10AM—5PM**

For more information email: events@sanguinewines.com.au or call Jodi 0409 140 507

Recent Reviews

We are pleased to announce the following awards and medals were recent additions to the Sanguine Estate suite of wines trophy collection:

2011 Progeny Shiraz

- GOLD** 2012 Victorian Wine Show (top 7% of 26 wines in class)
BLUE-GOLD 2012 Sydney International Wine Competition

2009 Cabernet Blend

- GOLD** 2011 & 2012 Le Concours des Vins
GOLD Rutherglen Wine Show

2009 Estate Shiraz

- ★★★★☆ Winestate Magazine
GOLD 2012 Victorian Wine Show (top 4% of 105 wines in class)
SILVER VISY 2012 Great Australian Shiraz Challenge (top 19% of 371 shiraz entered)



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



Members only SPECIAL OFFERS

Cellar Door
Special Ends
December
23rd

\$60

RRP: \$75



AWARD WINNING 2011 Progeny + Plumm twin wineglass gift pack

To celebrate the 2 recent awards for our newly released Progeny Shiraz and our cellar door opening **EVERY** weekend we are offering a unique Plumm & Progeny gift pack.

The right glassware can mean the difference between a **good** glass of wine and a **great** one. Beautifully presented, dishwasher friendly and destined to be used every day these 2 Plumm Vintage glasses are made from premium European crystal.

Paired with our 2011 Progeny Shiraz these packs (\$60) make an ideal Christmas gift. Visit our cellar door and pick one up as a gift for your wine loving friends or one to just enjoy yourself. (Offer only available at the cellar door).

From the Winemaker

Overall it has been a quiet few weeks in the winery. I have been focusing most of my attention on nursing the big and amazing 2012 vintage through maturation in barrel.

During this down time in the winery I decided to accept an invitation to test my palate by judging a small Victorian wine show. This was my first official judging, and I found it a very interesting and palate building experience. Like most winemakers, I have been critical of the wine show judging system in the past, however this experience opened my eyes and I am fairly confident that the best and deserving wines get awarded the medals.

I am sure some wines look better with food and a few years of maturing but you can't assume this when judging.



Winemaker
Mark Hunter

Reflections — Heathcote Wine and Food Festival



On the weekend of the 6th and 7th of October Sanguine Estate set up camp at the annual Heathcote Wine & Food Festival, also known as *Shiraz Heaven*.

The chilly weather didn't deter the crowds who enjoyed an amazing array of the region's best produce, washed down with a glass of the finest shiraz of course!

Our extra large marquee provided ample shelter from the drizzle, and was soon filled with patrons eager to taste our award winning wines and participate in our very popular winemaker masterclasses.

Our masterclass guests enjoyed an intimate discussion with Winemaker Mark Hunter on vintage variation, received exclusive tastings of our award winning and SOLD OUT 2010 Progeny, and took home a FREE bottle of our Cabernet with their Sanguine purchases.

Once again the festival was a huge success and we are truly grateful to the Heathcote Wine Growers Association for their tireless coordination and support of this fabulous regional showcase. We hope to see you all there again next year!



Upcoming Events

MARCH 2013

Sanguine Estate Music Festival

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

We are again lucky enough to be joined by Australia's leading Artists who will perform glorious chamber music in the beautiful surrounds of our Barrel Room. Food partner Monsieur Pierre will spoil you with exquisite menus throughout the festival and there will be a variety of wine based activities to entertain and educate those so inclined.

With 90% of last year's guests returning we encourage you to reserve your tickets quickly to avoid disappointment.

- Dates:** Friday 8th March—Sunday 10th March, 2013
Venue: Sanguine Estate—77 Shurans Lane, Heathcote
Price: Festival day passes start from \$120 (3 day passes from \$548)
Visit: <http://sanguinewines.com.au/music-festival-2013>
Email: sanguineestatemusicfestival@gmail.com
Phone: Chris on 0408 339 145



Estate Weekend Pass \$548pp

Includes 5 concerts, Sanguine Estate wine, Friday supper, Saturday gourmet lunchbox and Gala Dinner and Sunday lunch.

Reserve Weekend Pass \$731pp

All of the above plus a Food and Wine matching masterclass for Saturday lunch with winemaker Mark Hunter, Reserve wine on the Saturday, Invitation to the "Musical Taster" in Melbourne leading up to the festival and reserved seating for all concerts.

Iconic Weekend Pass \$3500 per couple (SOLD OUT)

All of the above plus 3 nights accommodation in a luxury B&B, chauffeur transfers to and from accommodation during festival and a private tour of the region with Sanguine Estate winemaker Mark Hunter.

Friday Night Pass \$140pp

Includes welcome concert, Sanguine Estate wine, and Friday supper.

Saturday Day pass \$320pp

Includes 3 concerts, Sanguine Estate wine, Saturday gourmet lunchbox and Gala Dinner.

Sunday Day Pass \$120pp

Includes Farewell concert, Sanguine Estate wine, Gourmet BBQ lunch.



FESTIVE MULLED WINE

Spice things up this Christmas with delicious mulled wine that's easy to make and tastes like Christmas in a glass. It's a lovely celebration of those traditional festive spices like cloves, cinnamon and nutmeg.

Make sure you let everything cook away slowly and warm up gently so the flavours have time to mingle with the wine. A perfect festive treat to keep simmering on the stove at a very low heat - serve in to glasses as guests pop in to celebrate.

INGREDIENTS

- 2 mandarin oranges
- peel of 1 lemon
- peel of 1 lime
- 150g caster sugar
- 6 whole cloves
- 1 cinnamon stick
- 3 fresh bay leaves
- 1 whole nutmeg
- 1 whole vanilla pod, halved
- 2 star anise
- 2 bottles of Tempranillo, or similar red wine

Method

1. Peel large sections of peel from your mandarin oranges, lemon and limes.
2. Put the sugar in a large saucepan over a medium heat, add the pieces of peel and squeeze in the orange-mandarin juice.
3. Add the cloves, cinnamon stick, bay leaves and about 10 to 12 gratings of nutmeg.
4. Throw in your halved vanilla pod and stir in just enough red wine to cover the sugar.
5. Let this simmer until the sugar has completely dissolved into the red wine and then bring to the boil. Keep on a rolling boil for about 4 to 5 minutes, or until you've got a beautiful thick syrup. (This first creates a wonderful flavour base by really getting the sugar and spices to infuse and blend well with the wine. It's important to do make a syrup base first because it needs to be quite hot, and if you do this with both bottles of wine in there you'll burn off the alcohol).
6. When your syrup is ready turn the heat down to low and add your star anise and both bottles of wine. Gently heat the wine and after around 5 minutes, when it's warm and delicious, ladle it into glasses and serve.

The team at Sanguine Estate would like to thank you for your continued support throughout 2012 and wish you and your family a safe and prosperous 2013.



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[Find us on Facebook](#)

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(Cellar Door open weekends and public holiday - other days by appointment only)