

Sanguine  
ESTATE  
HEATHCOTE

# Sanguine Estate's Grapevine

Volume 5, Sanguine Edition

July 2012

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## It's a red wine day...

Well it appears winter is finally upon us. Thankfully it held off just long enough for many of you to enjoy the perfect sunshine that cast its warmth over our terrace and winery during the Queen's Birthday "Heathcote on Show" weekend. As a family we truly enjoy welcoming you to Sanguine and treating you to a rare look into our winery, barrel room and of course a taste of Sanguine's new and past vintages.

It seems that as one event comes to a close we instantly have a new focus on the calendar and our upcoming occasion is not to be missed. It's that very special time of year again— our highly anticipated annual family dinner, to be held at MasterChef Gary Mehigan's Fenix Restaurant (see below for all the exciting details).

We look forward to spoiling you at the dinner.

Cheers,

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



## Save the Date! Annual Family Dinner

We are very excited to once again announce the date of our annual Family dinner, being held on **Tuesday 7th August**.

Not only will you indulge in a **delicious four course feast matched** perfectly to **our wines**, but you will also be **privileged to partake** in a **very special tasting** with **Winemaker Mark Hunter** and renowned **wine expert** and **TV presenter Matt Skinner**.

In addition, we will also be tapping into **back-vintages of Sanguine Estate wines** that are **no longer available to the public**.

And did we mention the **goodies**? If you have been fortunate to attend one of our previous family dinners you'll know what we mean when we say there are plenty of chances to be spoiled.

Aside from numerous **spot prizes** on the night valued from \$30 to \$150, **every guest** will take home a **gift from the family valued in excess of \$160**.

Still not convinced? To whet your appetite we've included the recipe of one of last year's dinner courses, created to match our Tempranillo (see the back page of this edition). Here is what one guest had to say of last year's event...

**" CONGRATULATIONS and thank you for the fabulous night at Fenix Restaurant. Great venue—terrific company—excellent food—fabulous wine— but what else could one expect from a 5 star rating!"**- Mary

Bookings are essential and formal invitations will be sent in the week commencing 9th July.



One of last year's amazing dishes



Matt Skinner



- Date:** Tuesday 7th August 2012
- Venue:** Fenix Restaurant: 680 Victoria Street, Richmond
- Time:** 6pm Arrival
- Price:** \$185 per person (Each ticket includes gifts valued at over \$160)  
Early bird discount of \$165 for bookings placed before 24th July

For more information email: [events@sanguinewines.com.au](mailto:events@sanguinewines.com.au) or call Jodi 0409 140 507

# Recent Reviews

## James Halliday Wine Companion Magazine

**Rating:** 94 points

**Wine:** 2009 Sanguine Estate Music Festival Heathcote Shiraz

A veritable orchestra of flavours that are sufficiently varied in their complexity and impact to avoid any hot/high alcohol concerns. The flavours range from bitter chocolate and earth at one extreme, through to plum, blackberry and blackcurrant at the other; oak and tannins play their part, but so do so sotto voce.

**14.8% alc. RRP \$29.95 Cellar 2029**

# SOLD OUT!



Sanguine Estate is a James Halliday 5 Star rated Winery

## Members only SPECIAL OFFER



Whether you are a wine buff or just love discovering new wines you can taste some of Victoria's finest drops at the

### Federation Square Annual Wine Showcase



Following a medal for our 2010 Progeny Shiraz at this year's Federation Square Regional judging we were invited to take part in the Annual August showcase, where all medal winning wineries are in the running to be awarded 'Wine of the Year'.

As a special thank you to our Sanguine Estate customers we are giving away 3 free passes on either day for your enjoyment.

Simply email [events@sanguinewines.com.au](mailto:events@sanguinewines.com.au) with your name and preferred date and we'll let you know if you've won!

**Wednesday & Thursday  
1st and 2nd August  
4:30pm to 8:30 pm**

**FREE TICKETS**  
*But be quick!*

## Did You Nose?

The term *bouquet* refers to the total scent of the wine. *Aroma* is the scent of the grapes. When wine tasters want to describe the *bouquet* and the *aroma* together, they use the term 'nose'.

So how do YOU tell the difference between *Aroma* and *Bouquet* when tasting wine? An example is when you smell fruit in wine, that's the *aroma*, whereas a yeasty, oak smell is the *bouquet*.

Try this...

1. Pour a glass of wine
2. Place the glass on a flat surface and swirl it around 3 or 4 times to allow it to open up
3. Put your nose directly into the glass and take a sniff
4. The first or primary scent should be fruity or floral. This is the *aroma*
5. The next scent is the *bouquet* which may be yeasty, woody and buttery and have hints of oak.



# Reflections — Sanguine Annual Cellar Door Opening



**A Sanguine winter's day**

On what was yet another magical winter weekend, the Sanguine family welcomed guests to the winery as a part of this year's *Heathcote On Show* festival on the Queen's Birthday long weekend.

Our recently landscaped terrace proved to be a popular spot to soak up the winter sunshine while enjoying a glass of Sanguine wine. The more curious guests were treated to a rare glimpse behind the cellar doors with winemaker Mark Hunter hosting relaxed tours of the winery and introducing our unique gravity fed winemaking.

A brief interruption to the power supply on Saturday wasn't enough to stop our good friends from Monsieur Pierre. They were cooking with gas and impressing the crowds with an amazing array of delicious regional fare.

When the sun fell below our olive grove, our cosy barrel room was the place to be, where guests were talked through our latest suite of wines including some rare back vintages.

Jodi had her TV debut when WIN NEWS dropped in, airing some great footage of the winery and of Monsieur Pierre on the Friday evening.

Thanks to everyone who ventured out to experience Sanguine for the first time, and it was also lovely to see so many familiar faces back again. A big thank you to the Heathcote Tourism Development Committee for promoting this remarkable event, and of course to our own team, who made it a truly Sanguine affair.

## Upcoming Events

### AUGUST

#### D'Orsa Dinner

*(refer to our Save the Date on page 1 for full details)*

**Date:** Tuesday 7th August 2012  
**Venue:** Fenix Restaurant: 680 Victoria Street, Richmond  
**Time:** 6pm Arrival  
**Price:** \$185 per person (Each ticket includes gifts valued at over \$160). Early bird discount of \$165 for bookings placed before 24th July. Group discounts for tables of 10 - \$155pp.



#### Federation Square Annual Wine Awards

**Date:** Wednesday 1st & Thursday 2nd August 2012  
**Venue:** The Atrium, Federation Square  
**Time:** 4.30pm to 8.30pm  
**Price:** Standard Adult Entry \$25 (Ticketmaster or at the door) Plus \$2 glass deposit.  
**Visit:** <http://www.fedsquare.com/events/wine-showcase/> **for further details—or visit Page 2 to find out how you can win tickets!**

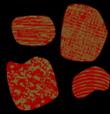
### OCTOBER

#### Heathcote Wine & Food Festival

**Date:** Saturday 6th & Sunday 7th October 2012  
**Venue:** Heathcote Showgrounds, Chauncey Street Heathcote  
**Time:** 10.30am to 5.30pm each day  
**Price:** Standard Adult Entry \$30 incl tasting glass, Premium Entry \$45 incl Premium Shiraz glass.  
**Visit:** <http://www.heathcotewinegrowers.com.au> **for ticket purchases and further details.**



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. We are also planning a dinner at the winery this year and you'll be the first to hear about the details closer to the event.



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# Chef Andy's Grilled Quail

*with chorizo & spiced cannellini beans*



## Ingredients

*Serves 6*

### Quail

6 large butterflied quail  
(deboned)  
1 tsp Salt  
1 tsp Sumac  
2 tbs extra virgin olive oil

### Beans

300g dried cannellini beans  
(can use canned)  
1 onion  
2 garlic cloves  
5 sprigs thyme  
80 ml white wine  
1 chorizo  
1 tin crushed tomatoes  
1tbs salt  
1 tbs pepper  
1 tsp paprika  
500ml chicken stock

*Chef Andrew Beddoes, formerly of **Fenix Restaurant**,  
designed this delicious recipe to be perfectly paired with the  
**Sanguine Estate Tempranillo.***



### Method

Cook cannellini beans in water, and then set aside.

Dice onion, garlic and chorizo

In pan sauté onion, garlic and chorizo and season with salt and pepper

Add thyme, then white wine, reduce

Add crushed tomatoes and beans

Add chicken stock, bring to boil and allow to simmer for 20 minutes

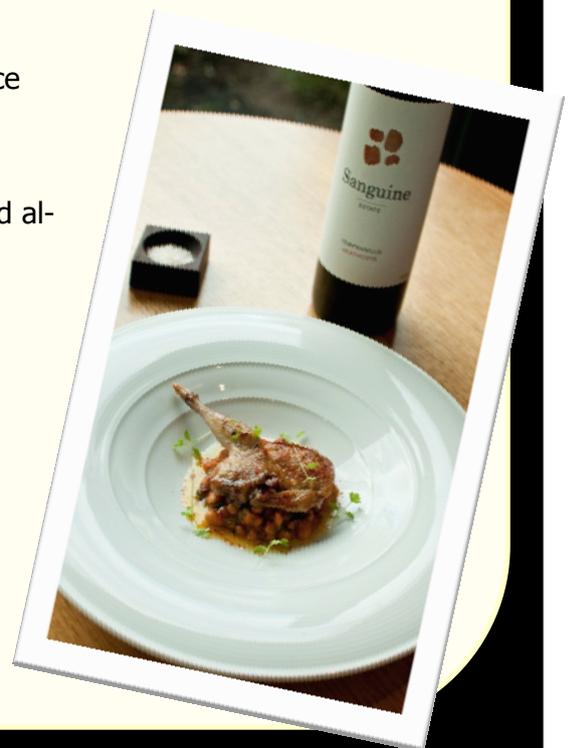
### Quail

Preheat oven to 180C

Sprinkle salt and sumac over quail,

Char grill for colour, then cook in oven for 6 minutes.

To serve; place your beans on the plate and top with the quail.



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