



Newsletter #9 – Summer 2011

Welcome to the summer edition of the newsletter ... our way of keeping you up to date, as well as providing access to our cellar door and limited quantities of our hand-crafted wines. Thank you for your ongoing support. We look forward to seeing you at the Cellar Door – open 7 days a week from 10:00am to 5:00pm.

How to Order:

Ph: (03) 6260 2895

Email: enquiries@pooleywines.com.au

Website: www.pooleywines.com.au/

Firstly, we would like to let our Queensland and Victorian customers know that our thoughts are with you. We wish you all the best in your recovery from the natural disasters that have occurred this summer.

NEWSLETTER SPECIAL:

Join our Wine Club in February or March and receive a FREE Pooley Wines Black Apron & Hat valued at \$50.00. To join, go to our website and follow the links to the Wine Club section.

Our summer in Tasmania has been a mixed bag and already the season is looking like it will be two weeks later than normal. However, the vineyards are looking exceptional, with verason and bird net application underway.

2011 TASMANIAN WINE SHOW

2011 has begun with a "bang" with many medals and trophies won at the recent Tasmanian Wine Show dinner held at Meadowbank Vineyard. Pooley Wines walked away with a total of 18 medals from 20 wines entered and two trophies – a 90% success rate! The only two wines that missed out were museum wines and one was unfortunately corked.

A fantastic result in particular for Matt. He won the "PEOPLES CHOICE AWARD" for the 2009 Family Reserve Pinot Noir. Along with the recent success of his 2008 Family Reserve Pinot Noir (2 Gold and 1 Bronze), he is fast establishing himself as a very talented wine maker. Well done Matt.

Judges' comments of the Pinots were: "Many highlights. Very pleasing to see 3 year old Pinots with such brightness and vitality with time to go." BEST MUSEUM WINE was awarded to the 2004 Pooley Coal River Riesling, proving the cellaring potential of the Riesling variety. Overall, the judges' comments were that the "Rieslings are world class; how can it be that the public prefer Pinot Gris and Sauvignon Blanc to this wonderful classic variety so suited to the Tasmanian climate".

All the results are on the website http://www.pooleywines.com.au/wine_awards.php

CELEBRATE WITH SPARKLES

Why not celebrate the Chinese Year of the Rabbit 2011 with a glass of **2005 Pooley Sparkling Pinot Noir**. Or another classic match is Peking Duck with pancakes.

We have re-released a limited quantity of this Red Sparkler for the festive season at a special price of **\$40.00 – HURRY WHILE STOCKS LAST.**

<http://www.pooleywines.com.au/store/products/2005-Pooley-Sparkling-Pinot-Noir-Cuvee.html>



TIPS FOR COOKING WITH WINE *(Information sourced from WineDefinitions.com)*

Wine is often used in cooking to enhance the flavour of the food. The type of wine you use is important. Cook only with a wine that you would drink. Good ways to add wine to your food are ...

- 1) When a recipe calls for water, replace the water with a favorite wine
- 2) Stir in 1 to 2 tabs of a full-bodied red into brown gravy. Simmer to create rich brown gravy for red meat
- 3) Mix wine with your favorite oil to baste meat and poultry
- 4) For meat dishes calling for wine, first heat the wine. Do not boil the wine, this will cause loss of flavour
- 5) Adding cold wine tends to make the meat tough, while warm wine helps tenderize it.
- 6) Dry red wines have better chemistry with heavier red meats
- 7) Serve the same wine with dinner that you used to cook with, as the flavours will balance each other. If you prefer to use a fine wine during dinner, try to stay within the same wine family.

Cooking with wine can be a pleasure and a great enhancement to the final taste. Just be sure to keep the cook's glass full !!!

COMING EVENT:

March 5th & 6th ... OPEN VINEYARD WEEKEND, Southern Tasmania.

We would love to see you during the wine weekend, when we will be having an art exhibition and sales of works by Tom Samek and George Callaghan, hung in the historic Coach house at our Belmont Vineyard, Richmond. On Sunday 6th we have invited Anton Kunz (Swiss Chef of note) to cook a long lunch from 11:00am to 4:00pm. Most of our medal and Trophy wines will also be available for tasting and purchase.

Call (03) 6260 2895 to book your place.

FOR THE FOODIES ...

Cured Atlantic Salmon with Russian salad

1 side of Atlantic Salmon, pin-boned with skin on
2 Bunches of Dill
500g Sea Salt
50g Pink Peppercorns
50g Fennel Seeds
500g Caster Sugar
50g Cracked Black Pepper

Place the salmon skin side down on a tray lined with cling-film. Combine sugar, salt, fennel seeds and the two peppers in a bowl and pour over the fish. Cover and place a light weight on top. Refrigerate for two days to cure.

Remove from fridge, scrape off the excess salt and sugar mix from the fish and add freshly chopped dill. Cut the thinnest slices possible against the grain of the fish and layer onto a fresh plate. Start towards the narrow end of the salmon and work back. Cover and chill until ready to serve.

Russian Salad:

2 large potatoes, diced
1 large celeriac, diced
2 large carrots
3 soft boiled eggs (chopped)
300g peas (frozen are fine for this salad)
1 celery heart, finely chopped
1 bunch flat leaf parsley finely chopped
1 bunch chives, finely chopped
125g whole egg mayonnaise
10 spears of asparagus (if in season) chopped into one inch chunks after cooking
100g sheeps' yoghurt (or Greek yoghurt/sour cream)

Cook root vegetables in salted boiling water until tender: refresh by rinsing in cold water. Blanch asparagus and peas together for one minute then refresh. Combine all vegetables and eggs gently then fold through mayonnaise and yoghurt. Season with black pepper and sea salt. Serve drizzled with Extra Virgin Olive Oil.

SERVE WITH 2010 Pooley Coal River Pinot Grigio

Until next time ...

The Pooley Family