

Dear Woody Nook Friends,

• Winery: 506 Metricup Road, Wilyabrup, WA, 6280 • Ph: (08) 9755 7547
• Fax: (08) 9755 7007 • Nookery Café bookings: (08) 9755 7030
• email: info@woodynook.com.au • Web: www.woodynook.com.au

It's hard to believe, but eighteen months have gone by since I put 'pen to paper' to compile our last newsletter. Less surprising is that, as a result of this lengthy gap in communication, there are many Woody Nook happenings to mention in the following articles!

The most 'visible' event is the progress made in the establishment of our new vineyard. Equally exciting, however, has been the continuing accumulation of awards and accolades for our wines, the 2004 Cabernet Sauvignon and Shiraz in particular.

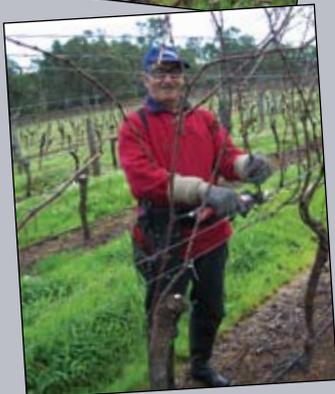
We hope you will enjoy reading our bits and pieces of news. As always, thank you for being a supporter of Woody Nook and our wines. We value your custom very much indeed.

Jane Bailey

Vineyard Report

Varietals For 'The New Block'

The photos above show the vineyard and dam in all of their bare glory in early 2007. By September of that year the posts were up and the wildflowers were a splendid sight. With plentiful rains during the winter months, the lake filled completely and it looked beautiful, edged with the rescued and relocated grass trees. The 'rootling' vines were planted in November and now, just a year later, the last photo at right shows how well they are growing!



Our Assistant Winemaker, Michael Brophy explains further...

The development of our new vineyard is progressing well with the vines about to enter their second summer. Pruning is complete and training of the vines will be an ongoing task during the coming growing season. We are not 'pushing' these vines for early production, but rather concentrating on the right structure and maturity in the early years. In addition to further plantings of cabernet, shiraz, merlot, semillon and sauvignon blanc, a large proportion is planted to Spanish varieties. These include Tempranillo, Graciano (components of the traditional Rioja blend) and Albarino, a white which makes a luscious full-bodied wine – again in the Rioja style.

This year we have commenced the installation of foliage wires in preparation for growth of the upper canes. So far over 30km of wire has been used, with another 70km to go!

Above left: Michael in the 'old' vineyard during winter 2008 when the Merlot & Semillon blocks were retrellised, as our solo contract pruner Joe Italiano (below left) completed his always superb job on the vines.



New Team Members



Linda Rocchi
- Admin



Joanne Lanning
- Cellar Door



Marian Salas
- Cellar Door



Kerry Jarvis
- Cellar Door



Gilda Jacobsen
- Nookery Café



Judy Williams
- Nookery Café



Cathie McGregor
- Nookery Café



Marcella Garrido
- Nookery Café



Sean Mahoney & Glenn Italiano
- Vineyard

The Nookery Café

Unless you have been to Woody Nook in the past few months, been browsing through our website recently, or heard through the 'grapevine' you would not be aware of a tragedy that occurred in July this year. Our Head Chef, Brod Newland, was killed instantly in a car crash on the Bussell Highway close to Margaret River.



Brod Newland (RIP)

Brod had joined us late last year (a few months after Debbie Babb decided she needed a break from working as our lessee of The Nookery Café seven days a week and we decided to manage the Café ourselves.) He had built up our reputation in a very short time and as Brod seemed as happy working for us as we were having him on our team, we imagined he would be with us for ever. Sadly, this was not to be.

In December 2008 Laurent Andre-Kleber Berget, a French-born Australian became our new Head Chef. Laurent has had thirty years of experience as a chef in all kinds of establishments - hotels, colleges, function centres and fine dining restaurants - including three years at the Commonwealth Club of Australia preparing 'silver service' meals for the Prime Minister and his colleagues! We feel very fortunate to have attracted Laurent to the Nookery Café and are looking forward to his creating exciting new menus for us, guiding Steven Mercuri and Clint Murtha (who together did a phenomenal job 'holding the fort' when Brod died) to the completion of their apprenticeships and building our reputation further.



Laurent Andre-Kleber Berget

Woody Nook at Woodcote

Our restaurant in England has now been open two years and continues to receive rave reviews in the local newspapers and magazines. Peter and I hosted a very special dinner at the end of May, at which our late Head Chef, Broderick Newland, was due to be the guest chef and introduce his Australian menu at the event. We decided Brod would have wanted us to go ahead with the dinner and so we dedicated it to his memory. He would have been thrilled at the wonderful success of the evening.

We also worked hard to find new distributors and outlets for our wines throughout the UK and were particularly pleased that the sommelier of a Michelin 2 star establishment - The Gidley Park Hotel in Devon - tasted our wines and immediately wanted to put several varietals on his very prestigious winelist.

Peter manned our stand at The London Wine Show in late October and reported that our Shiraz 04 was the 'star turn'. It is his favourite, so it was no surprise that he sold more bottles of that than any other varietal! Pictured is our 'barrel' at the Show and also our larger space at the Perth Good Food & Wine Show held in July this year. An attendance figure of 20,000 over the three days of the Perth event and 15,000 a day in London made for a very busy time for our respective crews but provided good exposure for Woody Nook wines in both locations.



Kerry & Ann at the Perth Good Food & Wine Show

Our 'Winningest' Wines

CABERNET SAUVIGNON & SHIRAZ 2004

In the last newsletter we had photographs showing off this pair's first Gold Medals. Since that time they have earned almost more medals than in fact can be fitted on to the bottles in one long strip! They are truly superb wines and we are naturally thrilled with their ongoing success.

The Cabernet Sauvignon has earned four Golds to date, two Silvers and seven Bronze medals. The Shiraz has won two Golds, three Silvers and seven Bronzes. The Perth Sunday Times included the Cab.Sauv. in its 50 Best Reds and The Scoop Traveller Magazine judged it the #2 red wine in WA from all those tasted from all the wine growing districts. It won one of its Silvers at the International Wine and Spirit Competition in London, an especial thrill for Woody Nook, being our very first entry! Although it is always great to win Gold at any wine show, it is extra pleasing for Neil Gallagher, our winemaker/viticulturist to earn those medals in a Western Australian competition and in successive years - the Cabernet Sauvignon in 2007 and the Shiraz in 2008 - did so at the Qantas WA Wine Show.

We still have stocks of both wines, but with their reputation growing, availability is diminishing quickly. If you want to have some of this wonderful wine in your collection, please don't wait too long to place your order! A bottle of Cab.Sauv. 04 is pictured here in a very attractive red-lined jarrah-coloured wooden box with four smart and useful wine accessories set in the lid. The price for both is \$75.95, a beautiful gift for the discerning wine lover.



Neil Gallagher

2008 White Wines



The 2008 vintage was an excellent one, particularly for whites. The summer ripening period was characterized by moderate temperatures and culminating in warmer conditions just prior to harvest. Although picking was slightly earlier, the slow development during the ripening period and the warm finish provided perfect conditions for good acid retention and fruit flavour development in the white varieties. While yields were slightly lower, the quality of the fruit was outstanding as evidenced by the awards these wines are already winning.

When 'going to press' our Chenin Blanc 2008 had been released and the Semillon Sauvignon Blanc, Sauvignon Blanc and Late Harvest were about two weeks away, so by the time you read this, they should all be available at cellar door and beginning to appear in the shops. They all have their usual characteristics, the Chenin with its sweet fruit on the nose and palate, but dry finish; the Semillon Sauvignon Blanc with its fruity and refreshing crispness; the Sauvignon Blanc with its fragrant nose and long herbaceous palate; and the Late Harvest with its luscious bouquet and flavour. No prices will increase for the launch of any of these four wines!!

Saturday Gourmet Dinners

We are very pleased to announce the reintroduction of Gourmet Dinners through the summer months – January 3 to March 28 inclusive. If they are popular and successful this year, we will hope to expand the number of days per week in 2010. For this coming summer, however, we will only be able to hold them on Saturday evenings with a limit of 60 people. The \$65 per person 3 course + coffee set price table d'hote menus will be placed on our website soon, changing each week as we anticipate return visits! Bookings are essential and we recommend you consider making yours as soon as you know when a date will suit your plans. Our chefs, are especially looking forward to 'strutting their stuff' so to speak on these evenings. The number to call: 9755 7030

Nookery Cookery

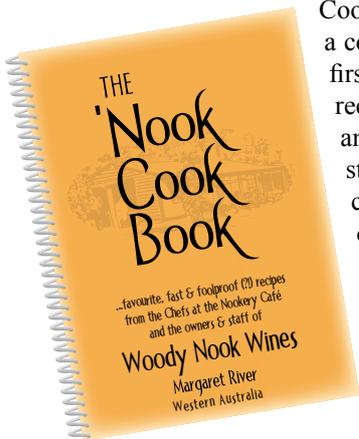
What else could we call the recently launched range of produce that our Chefs are making to sell in the Café! We might have guessed that the Onion Jam would be our hottest seller as it is the yummy topping to our winter menu's steak sandwich, also an accompaniment to our platters. We are selling out as quickly as another batch can be made, but the other goodies are also popular and include Mixed Berry Jam, Strawberry Jam, Dukkah and Marinated Olives. It is planned to add several other items as the seasonal availability of ingredients permits.



Nook Cook Book Volume II

For those of you who have purchased our Nook Cook Book (or, as Wine Club Members, received a copy as the gift we send out in recognition of a first year's membership) have you used any of the recipes? They are, you will recall, 'fast, favourite and foolproof' and all contributed by our then staff (it was compiled four years ago). 1,000 copies were printed and as they have now sold out, we thought we should start working on a Volume II! To this end our current employees have been asked to contribute a couple of similarly easy, quick and inexpensive dishes from their repertoire! This time we will include a section of 'Recipes using wine' (Woody Nook of course!) and another

specifically featuring 'Australian' dishes, always quite a tricky category to determine, but our overseas visitors always hope to find such a section when they browse through the cellar door copy. Hopefully we will be able to announce its availability in our next newsletter!

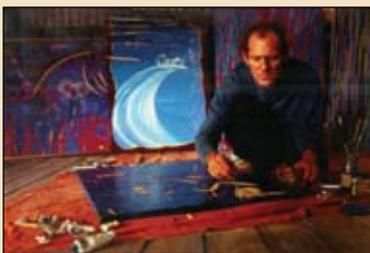


NEW VEGGIE GARDEN

Fresh, home-grown vegetables for the Nookery Café! Spring 2008 saw the design and construction (by Neil and Michael) of a series of raised beds in the garden at Woody Nook house and shortly after this photo was taken, many different seeds were sown and seedlings planted. Well-known local gardener, Sylvia Credaro, is overseeing the project and providing all the expertise. Now our chefs are eagerly awaiting the first crop of everything from parsley and chives, tomatoes, leeks and lettuce to asparagus and raspberries!



New Art & Jewellery in our 'Gallery' Tasting Room



Phil O'Brien, a Margaret River artist, has been exhibiting his work in our gallery since before Christmas and it is proving very popular with several pieces sold. His style is abstract with a subtle use of pleasant, co-ordinating and easy-to-live with colours – in most instances, although he does have a few more detailed and bold paintings on

display. His prices range from \$600.00 to \$2200.00 and we can arrange delivery to a Perth metropolitan address for just \$50.

Julleen jewellery lovingly created by Julia Ray of Perth is displayed in the glass cabinet in the corner of the room. Her collection includes attractive necklaces, bracelets and earrings featuring freshwater pearls and a wide variety of genuine gemstones, all at very reasonable prices.



RHINESTONE TEE-SHIRTS

We can hardly keep up with the demand for our attractive range of black ladies tees with their various rhinestone 'wine related' wording. They are by far our fastest moving gift-shop item and no sooner do new stocks arrive, we have to order more. It's interesting that the most popular design is 'Group Therapy', pictured here!



Sizes are S to XXL and they are available by phone, fax, email or through our website, price just \$33.95. They are 100% cotton. Our cellar door team wear them as a uniform, a good advertisement that they wash well, keeping their colour and shape.