



news from Woody Nook

AUTUMN 2003

Greetings

Dear mail-/fax-/phone-/email-/web order-customers!

On behalf of my husband Peter, our co-owner and winemaker Neil Gallagher and all our team at Woody Nook, I thank you, as always, for your custom and interest in our wines.

As I write this another vintage is just about over, the cabernet sauvignon from Fraser-Gallop's Estate - up the road - (which goes into our second label Killdog Creek Cabernet Merlot) being the last of the grapes to be picked and start their journey. They have spent six days in our open fermenters, being frequently plunged as they sit on their skins and will then be pressed. Our own yields were pretty good, the vines not having been affected by a lengthy drought as they were last year. In early summer the birds looked as though they would cause a big headache, but strangely - and luckily - they seemed to lose interest and did little damage. We put all our nets on anyway and plan to buy more before next year, just in case they are needed.

In addition to our usual French and American oak barrels, Neil bought some Hungarian ones to try this year. He had been impressed with wine he had tasted that had matured in them at a local winery. Another alternative he is contemplating, along with most other wineries in the area and elsewhere, is the conversion to Stelvin caps for our white wines as from our very next bottling in September. Corks, even the most expensive ones and those we pay even extra for to have them 'microwaved', still cause so many problems, either through their shrinkage or the tainting of the wine, that it just makes so much sense to us the producers and hopefully to yourselves the customers, to use these caps, which eliminate both problems completely.

I hope you will enjoy our 2001 reds.

Sincerely

Jane Bailey



Release of 2001 Reds

SATURDAY, APRIL 19, 2003.

Our 'Gallagher's Choice' Cabernet Sauvignon 2001 and our Merlot 2001 will be launched over the Easter weekend and be immediately available to all our customers - with no price increase!

Neil believes the Cabernet Sauvignon 'displays crystal clear varietal fruit, fresh acidity, firm but fine tannins and harmonious toasty, spicy oak, all combining to form a splendid palate.' He describes the Merlot as being 'a generously flavoured wine with full plum/dark cherry fruit and subtle tannins.'

Some 2001 *Whites still to clear*

We still have some of our gold-medal winning Chenin Blanc 2001 (Perth Royal Wine Show) reduced to \$80.00 per case. Also, if the slightly drier Classique 2001 is more to your liking, there are some cases left of that also, priced the same, at \$80.00 per case. This means that it is necessary to purchase a minimum

of one case, but you may choose a mixed selection of these three varieties if you wish. You would need to email or fax your order to us if you opt for a mixed case, however, as our online order form is only programmed to accept a case of each of these discounted varieties. Hurry while stocks last!!

Recent Tastings by *Wine Writers*

Our UK distributor still has some stocks of our Cabernet Sauvignon 1999 (and of course you may have some in your collection) so it was pleasing to read that Decanter 'the world's best wine magazine' gave this a four star "highly recommended" rating, describing the wine as "restrained but ripe fruit with leafy cedar and high alcohol. Balanced, integrated fruit. Complex spectrum of earthy cedar through to lift. Enjoyable now. Up to 5 years."

David Pike, whose column 'gustovino' appears regularly in the Western Australian Business News, likes our Sauvignon Blanc! He rated our 2001 vintage 19/20. He has now given our 2002

vintage 18.75/20, writing "You will find an amazing intensity to both the aromas and palate flavours in this wine. Quite striking herbaceous aromas with a nettle influence and grassy undertones. These are some of Margaret River's oldest sauvignon blanc vines and the palate weight displays a viscous character that entwines with ripe gooseberry, citrus, and a lemon grass character. Powerful and lengthy finish to the wine."

Finally, although we have sold out of our Cabernet Sauvignon and Merlot 2000, we have plenty of our Shiraz 2000 available and Winewise, 'the consumer's wine guide' gives that a bold print "Highly Recommended" and "V for Value" listing.

Incidentally, Winewise's website www.winewise.com.au has a comprehensive article about the Stelvin caps that I mentioned overleaf.

The *Nookery Café*

PAUL & TAMARA MOVE ON...

Paul Smith and his wife Tamara Edwards Smith decided to leave us recently in order to open their own restaurant in Cowaramup, the small town on the Bussell Highway between ourselves and Margaret River. It will be called the Cowara Café. They did a great job during their 2-1/2 years with us and we wish them every success in their new venture.

DEBBIE & GLENDA TAKE OVER...

We were very fortunate to secure the wonderful team of Debbie Babb and Glenda Brunke as our new lessees. Debbie and Glenda first met when they were apprentices together ten years ago at a well-known local winery but after becoming qualified chefs, they gained their experience in different regions. Debbie remained in the south west and was most recently Head Chef at one of Busselton's most popular restaurants. Glenda, spent some time working at one of Broome's premier resorts before heading south again, her last position being Sous Chef at one the area's award-winning wineries. I know that their culinary skills, enthusiasm, energy and flair, together with reasonable prices, will maintain and enhance our reputation for excellent food and great value. By the time you receive this

we will hopefully have their menus and photos of their creations on our website to whet your appetite!

IMPROVEMENTS

Whilst on the subject of The Nookery Café, the outside seating area beside the fishpond will soon have a roof and weatherproof sides to protect patrons from the rain and winter breezes. It will allow us to accommodate many more people during the colder months, besides enhancing the attractiveness of the area, which will also have new paving and jarrah tables made from the several trees that unfortunately had to be felled to make room for the new winery. Our very own Graeme Chapman, a skilled craftsman, will be making this furniture for us.

LYN HOLDEN TO EXHIBIT

We are also proud to announce that an artist who has recently moved to the Margaret River area has agreed to exhibit her work in our café. Lyn not only paints pictures on traditional surfaces and in traditional media, but takes commissions to illustrate family histories on long saw blades, circular saw blades, milk churns and other unusual artefacts. She is currently working hard on preparing work for hanging and offering for sale at The Nookery Café and we are looking forward to having our walls decorated in such an attractive manner.

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