



# news from Woody Nook

SPRING 2002

## Greetings

They say time flies when you are having fun. Well, it is more than two years since Peter and I, together with Neil Gallagher, purchased Woody Nook and those years certainly have flown by, and we have had loads of fun too! I guess we can also say that we've achieved quite a lot in that time, when we look around the vineyard and winery and see the one big improvement (new winery!) and lots of minor ones that we hope will be of benefit to all. Do not worry though! We have no intention of changing the general rustic and casual ambience of Woody Nook, but it was necessary to upgrade our wine-making facilities if we were going to be able to expand a little. So, with all the new space he has, Neil now gets lost amongst his tanks and barrels, but loves the way the winery design is working so well, the state-of-the-art refrigeration technology; and the large

storage area we now have in the old winery. An avenue of trees now welcomes you to the property, as do the same wonderful team at cellar door - Karen Crawford, Jude Barry, Maggie Bennett, Karen Neal and Maggie Cook, as well as Pam Brophy, who joined us in July. There probably aren't many businesses that run smoothly and successfully when the owners live 20,000 kms away for much of the year. It therefore speaks to the competence and dedication of our staff that we do indeed entrust our 'pride and joy' to them (and keep the phone companies profitable!!) Anyway, we love this place and the wines Neil makes and we hope we can continue to 'get it right' in every way so that you, our valued customers, continue to feel the same way too. Thanks.

*Jane Bailey*



## Website

Here we are sending out our newsletter to all our mail order customers - and we are quite happy to continue to do so. However, if you happen to be someone who would be willing to receive an email from us, either with the newsletter attached, or advising that its contents are to be found on our website, then please let us know at [info@woodynook.com.au](mailto:info@woodynook.com.au) and we will communicate with you in this fashion in the future. In fact, with your permission for us to do this, we will be able to let you know of any special offers that we think you might be interested in as well. For any orders that you wish to place, again we welcome them by any means of correspondence - phone, fax, or email - but as our website is fully operational now - [www.woodynook.com.au](http://www.woodynook.com.au) - we look



forward to an increasing number of orders coming through via our shopping page as that is of course a cost saving for everyone.

[www.woodynook.com.au](http://www.woodynook.com.au)

# Export

## Order for Brazil



Jane Bailey with Francisco Chaves of Vinhos da Australia

Woody Nook has been exporting to the USA and Hong Kong for several years, and to the United Kingdom for the past twelve months, but it is especially exciting to announce that we are sending our first shipment to Brazil at the end of September.

We had been led to believe that wine in Brazil is sold at very moderate prices and that there is only a small market for premium, relatively expensive imports. However, our wines were very favourably received at tastings conducted in several cities during December and March and we have received a request for a substantial annual allocation of both our red and white wines.

## New Winery



When you next have the opportunity to visit Woody Nook, we hope you will notice all the improvements we mentioned in our last newsletter, because we are happy to announce that they have all been made. It will take a couple more years for our avenue of prunus trees to grow to a size that will truly enhance our drive, but they have survived their first year very well and we are currently enjoying their pretty pink spring blossom. Our greatest source of pride is our new winery building which you will be able to catch a glimpse of amongst the trees behind and to the right of the existing cellar door and café. It is as rustic as we could make it to blend in with Woody Nook's general ambience but on the inside it is our winemaker's dream come true! So much wonderful space, with increased numbers of stainless steel tanks and barrels and room for twice as many. With its large protected concrete verandah, the bottling contractors were able to handle the bottling of our 2000 reds in March so efficiently even in the pouring rain.

## Wine for that *Special Occasion*

When you are planning a private special occasion at your home, whether it be a wedding reception, barbeque, birthday, anniversary or cocktail party - any function where the number of guests is fairly large - please be aware that the remaining stocks of our 2001 Chenin Blanc are being cleared at a huge discount, now that our 2002 vintage is about to be released. You don't have to wait for a big celebration to take advantage of this special offer of course, but as you are on our mailing list, we know that you appreciate fine wines and probably usually only order our current prize-winners, your favourites or those that you have recently tasted on a visit to our cellar door or a restaurant. We'd hazard a guess, however, that if and when you entertain on a large scale, you do look to find less expensive wines to serve to your guests on those occasions. So for \$120 a case plus delivery, you can buy direct from Woody Nook and serve everyone a gold medal winning premium white wine.

Our white wine varieties this year are Woody Nook Sauvignon Blanc, Woody Nook Chenin Blanc and Woody Nook Late Harvest, together with Kelly's Farewell Sauvignon Blanc Semillon (our 'Folkloric' second label series is explained below). There are some tasting notes on the reverse of the mail order form. Release date for these wines has been set for November 1st. We are very pleased with the consistent characteristics of these wines which we know is an important aspect when you, our customers, decide on trying a new vintage which has been preceded by multi award winners. We are thrilled that our Chenin Blanc is now a back to back Gold Medal winner, the 2002 vintage having recently been awarded the top prize for this variety again this year at the Perth Royal Wine Show.

---

### **Killdog Creek and Kelly's Farewell**

As most of our customers will be aware, Woody Nook has always been able to boast that our wines are made from grapes grown on a single vineyard - our own. With the construction of our new winery building, we now have the space to expand a little and we decided that, rather than planting new vines and waiting for them to mature (the age of the owners being one consideration here!!) we would increase our production immediately by buying some fruit from neighbouring properties and create a second label series, namely Kelly's Farewell for the white wines and Killdog Creek for the reds. They are very much a 'folkloric' pair as both have front labels illustrating a piece of local history and back labels telling the tales. Kelly's Farewell 2001 is a Sauvignon Blanc made from grapes picked on the vineyard immediately adjacent to our own. Killdog Creek 2000 is a Cabernet Merlot, made from our own wonderful Cabernet Sauvignon fruit and Merlot from another nearby property. They have both proved to be very popular; are priced slightly below our Woody Nook label; and make a splendid souvenir or gift for a visitor to the area or to anyone who would enjoy its real local 'flavour' in more ways than one! Our 2002 release includes a Kelly's Farewell Sauvignon Blanc Semillon, which has already earned a Silver Medal at the Perth Royal Wine Show.

---

Our second shipment of wines to London will probably be on the high seas before you read this, following the successful year that our importer, Ian Campbell of Church House Vintners, has had introducing our wines to his customers there. He handles our online orders that are for delivery in the UK and has recently secured a distributor for the north of England, based in Sheffield. Peter and I attended a tasting that Ian had arranged at the centuries old, thatched Lamb Inn, Little Milton, Oxfordshire in June, where a delightful evening was spent sharing our Cabernet Sauvignon, Shiraz, Sauvignon Blanc and Classique with patrons outside, before enjoying more of the same over dinner in the cosy dining room. If any of our Australian customers have friends and/or family in the UK, to whom you would like to send some Woody Nook wine, there is a special order form on our website shopping page and Church House Vintners will arrange delivery for you. - easy and painless - until your credit card bill arrives!! The rate of exchange does hurt, but it is improving and remember that, unlike most other wine mail-order companies, Church House Vintners offer 3 and 6 packs as well as 12 bottle cases, which makes a great option.

## *New Release*

2002 Whites

## *Folkloric Series*



## *United Kingdom*



First International

## Award



Although Woody Nook's winemaker Neil Gallagher is justly proud of the 29 awards he won during 2001, our first international award was a great way to start 2002. Woody Nook's Cabernet Sauvignon 1999 received the top gold medal for the 'Best Cabernet Sauvignon' at the WinPac competition in Hong Kong. Unfortunately we have just sold out of that vintage worldwide, apart from the UK. That's the bad news; but there is good news too - in our humble opinion our 2000 vintage is even better! At press time, it had already picked up a Silver Medal at the Sheraton Perth W.A. Wine Awards, a Bronze Medal at the Perth Royal Wine Show plus two others in NSW competitions.

## Gift Shop



Sales in our little gift shop have doubled in the past twelve months, proof that all the attractive new lines purchased for it are what our visitors are looking for - unusual grape and wine related home accessories, the majority exclusive to Woody Nook in Australia. New items are arriving continuously so each visit to our cellar door will hopefully provide you with much browsing pleasure and success.

Indeed, with the Christmas season fast approaching, our gift shop does provide a one-stop opportunity to get much of your present shopping taken care of. We have a large selection of wine bottle bags and accessories made from many different materials including handmade paper, hessian, painted fabric, linen and Christmas designs, all of which make a bottle of Woody Nook a most attractive gift. Likewise we have place mats and coasters, kitchen and tableware in a variety of materials, all with wonderful grape or wine designs.

## Nookery Café

Paul Smith and Tamara Edwards-Smith have been the lessees of our restaurant for two years now and continue to build up their reputation for hearty meals at reasonable prices. Besides their basic current menu which is always available for perusal on our website, they offer several daily specials and a great selection of two course menus, which are proving very popular because of their excellent value at \$18.50. Coffees, Lunches and Afternoon Teas are served and nothing is priced over \$20. Paul and Tamara welcome enquiries at 08 9755 7030 regarding private functions and small weddings.



email: [info@woodynook.com.au](mailto:info@woodynook.com.au)  
website: [www.woodynook.com.au](http://www.woodynook.com.au)

(Place orders online for delivery  
anywhere in Australia or Overseas)

## Woody Nook

Winery • Metricup Road, Willyabrup, Western Australia  
Postal • RSM 395 Busselton WA 6280

Pb (08) 9755 7547 • Fax (08) 9755 7077  
Nookery Café Bookings (08) 9755 7030