



THE WIRRA WIRRA Bell Ringers

OWN ANNUAL

Dear Bellringers,

A year in the chair and Vintage number two!

What have I learnt? 'Not enough' shouts the chorus of colleagues!

(Oh Gawd! Did he say two vintages in the same year? These new accountants will be the death of us. ed.)

We have a great team that has been very supportive. From vineyard, winery, office, maintenance, cellar door, functions, stock control, sales and marketing and our agents, both here and overseas - they have all been of enormous help and inspiration.

The local trades people and in particular Harry, are examples of the level of talent in the region. The staff at the Salopian Inn, our second office, and Pip have always been ready to help us at short notice - Market 190 also has always come to our aid when we have needed it. Doug at the Victory and John and Zanny at the Star of Greece have also provided a good number of special events for us. The recently reopened Flying Fish has already been the scene of a Board meeting and a great lunch.

(How come the only trades to register on TJ'S radar, apart from Harry, are those that pander to the dedicated lunchbiste? ed.)

(Stop interrupting my sermon. T.J.)

As I was saying, Oscars in the Vale has Wirra Wirra wines on the list which is great, and Bruce Gordon from the Olive Grove has helped us too.

These 'local' eating spots are testament to the riches of the Fleurieu and provide great opportunities for Wirra Wirra and any visitors to the region.

Our growers too have been patient and understanding as I have slowly crept away from the desk and back closer to the grape and the winery. Samantha Connaw and Tony Hoare have had a lot on their plates in taking on their new roles and both have been most accommodating of my production winemaking background and interests. Paul Carpenter has bought his considerable height and matching skill in to help on the winemaking side.

It has been a year of significant change at Wirra Wirra. Hopefully, we can now get on with the real job at hand, making great regional wine and enhancing our quality profile in Australia and overseas.



*Little Late and Luscious.
Vintage 2002 Encounters the Crusher.*

The new barrel store has been a boon to our storage conditions and, as always, is already too small!

(Hold on TJ, you are obviously unaware of the "Scientific rules and Anomalies of Sheds" e.g. "A shed always sbrinks between the time of planning and construction and the date you start to use it." This is a corollary of the prime rule of sheds which states ...

"An empty shed gathers its own junk". ed.)

(Your insights leave me awestruck, now please go and play with the thesaurus. T.J.)

Our own vineyards at Finniis and around the winery have produced very high quality fruit for vintage 2002 and we look forward to seeing the resultant wines. The fruit quality is due not only to the great season but also to the skill and dedication of the viticultural team of Tony, Wayne, Kevin and Richard.

There have been many laughs as well as the odd anxious moments.

Jonathon Hesketh and I left New York on the morning of September 11th, Jon flying to Washington and I to Boston. Both to the very worst destinations as it happened. It took us 10 days to get home.

Wirra Wirra is soon to commence its second stage of the building programme. This includes Cellar Door, a library cum Board Room, inside toilets (joy!) and some offices.

Cellar Door has been performing extremely well and the small team led by Kym has been looking at a myriad of opportunities to entice friends of Wirra Wirra down to the winery. The Petanque days have taken off well and we will build a couple of permanent rinks once we get the building programme over and done with.

Brad and Fiona Rey have become parents of rapidly growing Lachlan, Lynne Hopgood has left to have a baby (we will miss her great humour!), and Mark and Catherine Watson are expecting their second child. It's close to an epidemic! Tony Hoare married Briony in January and the reception was held in the new barrel store. A great event and although not officially invited, Jessie, the winery labradoodle, had a great time along with all the guests.

A couple of Aussies, a New Zealander, a Frenchman and a French Canadian along with Chris Miller make up the extra cellar crew for Vintage 2002 and all have immediately fitted in with the Wirra Wirra way and all have showed a very keen interest in making quality wine. Chris will take some time to get back his 'office' hands!

Sharon Wood has joined us as PA for myself and Mark Watson and as Wirra Wirra's receptionist. She has ably replaced Delta Robins who joined the Sales and Marketing Team (deserter!).

Once the building program is completed we will return to having interesting music and events back in the winery. Greg Trott will be installing the grand pipe organ that came out of the Church of the Epiphany at Crafers which will give us another unique claim to fame.

The office crew, and the good Chairman RGT himself, were all "volunteered" to pick the Chook Block exhibiting remarkable picking skills and a penchant for turning work into play. Thank goodness we were paying by the bucket and not by the hour!

Actually, I think I have learnt a lot in a short time!

Tim James M.D. in training

(Ab! TJ, learning is a lifelong task, which in your case might mean living a lot longer than you planned. ed.)

Vale - John Heine

11/1/44 - 21/1/02

Nobody could pack so much into a day, a week, a year, a life-time as John Heine did. He was able to tread the world's business scene with great aplomb. He lifted Sola Optical in Lonsdale, South Australia onto the global market where it stood for all to 'see' as Sola International. He will be sorely missed as Chairman of the Hill Smith's famous family winery, Yalumba. During the last two years he had created a foundation directed at the needs of children of single parents. His wife Barb and children Pete, Kate and Marc wish to continue to further this great cause, along with others of his pet schemes.

Though his workload at times was prodigious, his playtime was equally heavy. He loved all the things that go to make up life - eating, drinking, chatting especially on the phone at all hours, and taking his friends fishing. He was a wonderful supporter of the arts and so many like pursuits.

John was a great listener and having listened was always able to give a précis of the subject and add in the clearest terms possible his friendly but very direct advice.

Our sympathy is with Barb and the children. We will all miss him.

Greg Trott

Save the Golden Egg, before you Goose The Kill!



Australia's Proud Standard in the Wine Battlefield

We in the wine industry can safely say our industry is one of never ending fascination. The changes are rung almost hourly, often with quite unpredictable results. Nature is one of the culprits and man another. It seems strange that the changes are as often and diverse as they are, when we only get one chance in twelve months at supply of a product which in turn, in the case of red wine, has between two and five years to find its way onto a shelf.

Some of the changes however, do take a long time to take place, decades in fact. One such example which pertains to our region was the massive change that began some forty years ago and is now beginning to show signs of a return. I refer to the exodus from this region of all of the large companies who manufactured in the region - save one. This move had a great effect on this region causing the 182 growers to unite and form a co-operative.

During the '60's and '70's we saw Penfolds, Walter Reynell & Sons, Wynns, Emu Wines, Tatchilla (the proper one), Seaview and Horndale 'leave' the region - save one - the Hardy family. Even that Company had a moment when it did not own a single vine in its own right in McLaren Vale; the very region that helped build their illustrious flag. They did acquire Noel Chapman's experimental vineyard when they

purchased Walter Reynell & Sons. Thomas Hardy & Sons, now BRL Hardy, (they really should drop the BRL bit) subsequently purchased established vineyards north of the town and have had a pro-active period of new plantings south west of the McLaren Vale township. The exit of the large; saw the advent of the new. Some 30 new wineries started during the decade of the seventies. Big changes indeed.

One of the most significant changes took place a little over a year ago - the conglomeration of the Penfolds (Southcorp) Rosemount enterprises. I must say it mystifies me how the giant Penfolds monolith can be steered by the Rosemount brigade. However, through this unexpected back door, Penfolds has returned to our plot on God's earth which surely can only be a good move for McLaren Vale.

The above preamble leads me to my real concerns and it is all to do with that gold nugget that rightly belongs to the name Penfolds - their great wine styles that have endured for over 50 years. The preservation of these precious nectars is I believe paramount. This is where no change should be allowed, save the sourcing of the fruit, so that the wines can continue to improve within their styles and can become as consistent as God will allow.

Not everybody is in love with the Penfolds styles and thank goodness, for the rest of us are trying to eke out an existence with our own wines. Besides, it would be shockingly boring if all wines had a sameness.

When two or more ideologies merge or are taken over, a period of consolidation is always required just as the Southcorp group is going through now. Behind the scenes there would be bedlam. Staff coming to grips with new management and vice versa, winemakers with new duties; 250,000 tonnes to ferment with a time condensed vintage on hand. There would be hundreds of growers given a new set of rules, with many staring at reduced tonnage

allocations. Naturally this would cause a modicum of agitation but, given time, it will be OK.

While all this is going on and a lot more besides somebody has to stand back and quietly but firmly make sure those precious Penfolds wine styles never suffer.

Those of you who have read thus far must be asking a rather obvious question - why the bloody hell is Trott concerning himself about the world's biggest premium wine company and its machinations when he has Wirra Wirra to worry about. I agree it's a reasonable query.

Let me say categorically that, while I still can breathe and have a modicum of sanity, I will continue to concern myself with the fortunes of my own company.

The reason I am concerned about the Penfolds wine styles is because I believe this brand is the flagship for the whole Australian wine industry. Philip Shaw and his team have a huge responsibility to preserve this great Australian icon. I plead with them not to change styles just for the sake of the 'bottom line'. Tamper too much and drive them beyond recognition, and shareholders and our industry will rue the cost

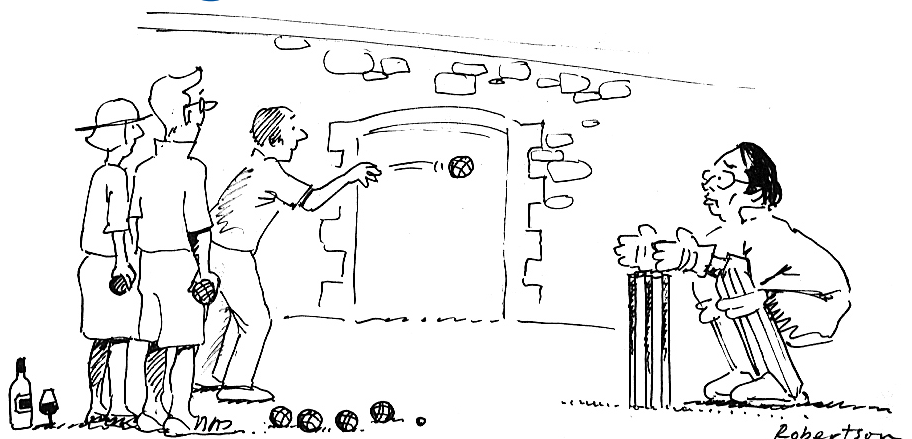
This all sounds rather alarmist stuff but my bleatings will not register on the Richter scale. Surely they all know what a jewel they guard, and besides, while the wonderful John Duval, Penfolds chief winemaker, still walks his beloved vineyards that have made Grange great, all will be well.

I welcome the Penfolds name back into McLaren Vale, and also the team behind this illustrious brand. They will have a profound influence on this region.

This is a change that has been rung - full circle.

I rest, trusting in the goodness of the great,
RG

Piste again - the Wirra Wirra Test



**Boules, bocce, petanque . . .
it's definitely not cricket - dear boy!!**

Cool Boules Rule OK!

The regular Sunday afternoons of picnic lunch and petanque have been a hit this summer. With pistes marked out on the lawns, Wirra Wirra umbrellas for some contemplative shade, sets of shiny equipment, superb luncheons from Salopian and glasses of our inestimable wines, dozens of happy visitors whiled away the odd 5 hours in competitive post prandial pursuits. Trott of course has never been entirely sure of this game ever since an amiable customer had tossed up a boule on the piste and he had attempted a lusty cover drive which shattered his favourite willow and left him reverberating like a bell. He's also been a bit grumpy since we planted vines all over the paddock he was saving for his own personal cricket ground.

“Mrs. Wigley”- A Rosé by any other name ... would not be Wirra Wirra

The latest edition to our line-up of wines is a rosé produced from a blend of Cabernet franc, Grenache and Petit verdot. Virginal first run juices are whisked off to the convent to prevent skin contact, but a few of the naughtier ones had obviously been fiddling with the flavonoids from the village before being enclloistered, leaving them with a guilty blush of rouge.

Part ingenue, part vamp, it's a style to be chilled and quaffed on its own or with light fare. We have decided to package this in Stelvin to guarantee it keeps fresh and allow for easy access on those balmy afternoons.

“Mrs. Wigley” is the moniker that was bestowed on a black cat that resided at the cellars for over 14 years. She was born at Joe Petrucci's cottage 100 metres away, and the litter was dragged across the paddock to one of the open fermenters, and here she stayed and grew from kitten to mouser.

She had a fashionable tail that was from an accident; not mother nature. As a kitten she caught her tail between 2 sheets of galvanised iron and had to have some quick surgery done with Joe's pruning snips. This gave Mrs. Wigley a signature short tail and a rather racy 'Manxed' look like a factory Norton.

She loved cellar door, mostly due to the Myponga Cheddar that was left after tasting. A ring of the cheese bell and she would appear as if from nowhere.

Mrs. Wigley was named so due to the fact that Robert Strangways Wigley (RSW) never actually married although there was the devoted Irish housekeeper who cooked in his roofless kitchen. So 'Mrs. Wigley' remained merely a winsome, winery wraith, blushing demurely or seductively as the moment required.



McLaren Vale - Petit Verdot



A small parcel of fruit from Jock Bosworth; an esteemed, educated and obtuse grower who has a penchant for organics, biodynamics and anything else that will aide in producing outstanding, intense fruit.

We kept a small parcel of this particularly intense component wine and bottled it separately, so that the variety's concentrated jammy, cedar and tarry character could be seen on its own. As a result we have this small offer of 98 dozen. If you're keen to try another full-bodied red with a different spectrum of flavours ... don't dilly-dally.

McLaren Vale - Grenache/Shiraz

Grenache and Shiraz have thrived in the McLaren Vale since the region was first established over 150 years ago. The reason they were widely planted during this time was simply that they grew better than anything else. In short, the region and these varieties have a natural affinity for each other, and this is exemplified in the accolades that Grenache and Shiraz wines from McLaren Vale constantly receive.

With some vineyards now over a century old, there are still many ancient vines to produce fruit from which this wine is produced. Our climate and these varieties truly fit like a glove, and the resultant wine is a seamless interaction between the two grapes.

Soft smoky, liquorice and sweet, cherries and plums with long soft tannins all accented by a subdued earthy undertone. We always aim to make wines that show integration and complexity from the time of release and that would also benefit from further cellaring.



Paul Carpenter

Adding Altitude to Ample Ability

A local resident of Willunga, Paul Carpenter graduated from the local high school and ventured to the big smoke of Roseworthy where he attained a degree in Agricultural Science from the Adelaide University and a post-grad in Oenology in 2001.

“Carpsy” has dipped his hands in the ferments of many local wineries over the years doing stints at Geoff Merrill Wines from 1995 to 1997, a preliminary taste of Wirra Wirra in 1998 and 1999, 2000 at Tatachilla and 2001 at Haselgrove's.

His passion for winemaking and true Aussie itch for travel has taken him to “Chateau Du Bluzard” in Beaujolais in 1998, and knee deep in pinot juice at “Archery Summit” in Oregon in 2001.

He has now returned to roost as Assistant Winemaker at the Ever-so-loving Cellars of Wirra Wirra.

The Salopian Inn's Upside Down Tart of Goats Cheese, Zucchini and Tomato with a Roasted Almond and Herb Dressing

Makes 8 Tarts

Tart Filling

Ingredients:

- 1 kilogram Zucchini
(500 grams in 1cm dice & 500 grams finely sliced lengthways)
- 250 grams fresh Goats Cheese (not curd)
- 1 small Spanish Onion (finely diced)
- 1 dozen slow roasted Roman tomatoes
- 2 cloves garlic (finely chopped)
- 1 tablespoon chopped basil
- 1 teaspoon chopped oregano
- 1 teaspoon chopped parsley
- Olive oil (McLaren Vale of course!)
- Salt and Pepper

Method: Saute the onion and garlic in the olive oil until soft, then add the diced zucchini and the herbs and saute for a further 2 minutes. Add the goats cheese to the mixture and season with salt and pepper. Blanch the zucchini slices in boiling water for 30 seconds and refresh in cold water.

Pastry

Ingredients

- 500 grams strong plain flour
- 80 grams parmesan cheese (grated)
- 180 grams diced unsalted butter
- 250mls cold water

Method: Place all the dry ingredients in a food processor and process until the mixture resembles fine bread crumbs. Add the water and process until well combined. Allow the pastry to rest in a refrigerator for at least 1 hour. When rested roll the pastry out to 5mm thickness and cut into the required shape and size to fit on top of the tarts.



*"A perfect match with the Wirra Wirra
Adelaide Hills Sauvignon Blanc"*

Almond Dressing

Ingredients

- 100 grams Roasted chopped almonds
- 2 teaspoons Coriole Sweet Aged Vinegar
(or Balsamic Vinegar)
- 150 tls Extra Virgin Olive Oil (McLaren Vale)
- 1 tablespoon chopped Basil and Oregano
- 1/2 teaspoon very finely chopped garlic
- Salt and Pepper

Method: Mix all the ingredients together well.

Assembly: Line the sides of the tart moulds with the zucchini slices and place the tomatoes at the bottom of the moulds. Fill the moulds with the goats cheese mixture. Cover the filled moulds with the pastry lids. Bake the tarts at 200°C for 15 minutes or until the pastry is golden brown. Turn the tarts out onto individual plates and drizzle with the Almond Dressing.

**Recipe and Wine Match
by Pip Forrester**



Two Terrible Trolls

De Fence of Wirra Wirra

With the threat of global terrorism, we decided to strengthen our defences which at Wirra Wirra means Woodhenge, the gargantuan post and rail barrier near the main gate. Trott thought another chain or two towards the main road would be a sufficient deterrent, so we unleashed Craig Hill and Robin Turner, our two most fearsome trolls, to prune a few posts and whittle a rail or two. They must have disturbed one of the Woodhenge pixies Xanthie Rickard who seemed pleased with their work

(TJ was heard to mutter "Where is this all going to end?" to which, of course, there is no comforting reply. ed.)



One Perfect Pixie

Fashionably, Almost Frighteningly Late - A Cool Beauty Walks Wirra Wirra's Aisle

Vintage this year was so late in getting started that we almost thought we were going to get away with not having to do Vintage 2002 at all, or at least completing it in a very sedate fashion. Alas, the chaos and disorder was just later in arriving...

There were concerns at the start of vintage this year about dramatically low crop levels, but this didn't actually come to fruition, at least not for Wirra Wirra. Shiraz and chardonnay have been most affected, but although the yields are lower than typical, the quality more than makes up for it.

The cool growing season this year has led to this being potentially one of the best vintages in recent history for McLaren Vale and Adelaide Hills whites. All the varietals are displaying lots of varietal definition and natural acidity. The Riesling this year looks particularly exciting, and there will be some great Clare Valley fruit in the blend. Definitely one to look forward to.

The reds started coming in particularly late due to the mild weather, and when they ripened it all happened at once! The good thing is the cooler temperatures resulted in smaller berry size; thus intense colour and tannins from the skins. The Shiraz look fantastic, but I believe that the 2002 Cabernet sauvignon will be exceptional.

This is our first vintage since the extensions of the cellars have been completed. Although the new barrel shed is supposed to hold all our new barrels, it is already bursting at the seams ... this could be seen as a good thing, and the new barrel work area has certainly made life a lot easier for all of us.

I must add that this year's Vintage Crew have been so positive and enthusiastic that it can't help but improve the quality and heighten the wines with their care and attention...Thanks guys.

Sam Connew



Temptation Island ~ Hoping to convince suspicious grapes that vintage would be an entirely pleasant experience, the devious crew for Wirra Wirra's 2002 harvest declared themselves ripe (more in the sense of old Port Salut or football socks I suggest ed.) and leapt unaided into the fermenter. To further encourage the reluctant grapes with a holiday atmosphere they added cocktail umbrellas to their XL5's. The grapes of course didn't fall for it but the crew impressed themselves so much they now demand little umbrellas for all their tasting duties. If this lunacy ever reaches cellar door or the marketing madmen ...
Gawdelpus!!!

You Can Stick It - and some really did!



First Prize



Second Prize

Brave Bellringers took frightful risks to affix the Wirra Wirra logo to unusual and inaccessible objects. These were courageous attempts to win a prize and carry the gospel to the edges of the known universe.

We have selected these fetching entries as winners, however we have a suspicion that some Bellringers perished in the attempt to sticker submerged submarines and active volcanoes. Other photo evidence may have been blurred by the tiger waking up unexpectedly.

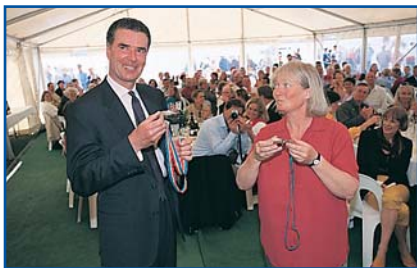
Third Prize goes to the photo of an infant bum and fine set of tackle, which we thought cheeky and risky given the infant is likely to seek retribution on maturity.

Second prize is for the captioning of the Cape York wilderness, adventurous proof that Wirra Wirra can travel well 'even to the edge of the world'.

But the first prize goes to the intrepid Adelaide academic for her courage and delicious sense of irony in bearding the fearsome WCTU in their lair and branding their pennant.



Third Prize



A Fleurieu and a Flinders Salute the Encounter



Barrel of Blend Busting Boilers



Feu de Jois



Square Rigging Festoons on the Bay

Encountering The Fleurieu - A Glittering Prize and a Dazzling Day!

It was one of those idyllic, transparent autumn days on the picture postcard bay at Victor Harbor when we celebrated the bicentenary of the meeting between the explorers Matthew Flinders and Nicholas Baudin a few miles out to sea in 1802. The focus was on the meeting of the three cultures, British, French and Australian, as three magnificent square rigged schooners and a modern frigate from the French Navy completed the story book scene. In a marquee overlooking the historic Screwpile Jetty on Granite Island, several hundred of the fortunate experienced Wirra Wirra's tribute to these great men and the wonderful heritage we now enjoy. We were delighted to have the company on the day of descendants of Flinders, Lisette Flinders Petrie and her family and M. Hugues de Fleurieu and his family who are descendants of Count Charles Claret de Fleurieu who despatched several French explorers to these shores and after whom our peninsula is named. A simple delicious meal of local fish and kangaroo that sustained the explorers was served accompanied by a range of Wirra Wirra's finest. However to toast the occasion a special wine was blended from

French and Australian components, Shiraz and Grenache from Cotes du Rhone and McLaren Vale. This was brought to shore in barrel, nearly busting the boilers of two of the more mature porters, our own Tim James and grower Dave Wright, who helped carry it triumphantly into the luncheon. This treasure was escorted in fine style by a troop of the Noarlunga Rifles who also fired several salutes, including a "Feu de Joie", for the occasion.

The cask was broached and Hugues and Lisette formally tasted the blend and pronounced it perfect for the grand toast

Wirra Wirra is the Sponsor for this year's Fleurieu Prize, Australia's richest award for landscape painting and proceeds from the luncheon will go to the Fleurieu Biennale who judge the award in November.

An extremely limited, additional blend of this unique wine, which will not be repeated, will be available at that time to suitably finish the celebrations of Encounter 2002. Put your hands up with great speed if you want to snare a bottle of this superb two terroir memento of the Encounter.

Ring or fax Kym Pilkington ASAP with your expressions of interest.



No, Brianna - there is no cure!

Grant Appeals for a Great Vintage 2002

Current Bushing King and Queen, Coriole's Grant Harrison and Rachel Steer were given the honour of ringing in Vintage 2002 on Wirra Wirra's great bell. The new belfry is less of a visual spectacle with its galvo cladding, but its sympathetic stone

facing awaits the next burst of building. This didn't worry the happy band of locals and trade who celebrated the annual ceremony with a Salopian spread in the cellars and copious district wine. Even while on their best behaviour, Wirra Wirra's Jonathon Hesketh and McLaren Vale Winemakers Chairman Kevin O'Brien are still capable of appalling even hardened industry staff like Brianna Keneally.



French connection, Nicholas Haeni has a tug with the King and Queen



Wirra Wirra Vineyards

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