



Bell Ringers

OWN ANNUAL

The Fleurieu Awards

Dear Readers,

A few weeks ago, on Saturday 9th November 2002, 400 people gathered at Wirra Wirra Vineyards in Bank SA's splendid marquee to witness the presentation of the richest landscape art award in Australia - The Fleurieu Prize.

As most will know, putting together such an event, involving five separate exhibitions, an ephemeral sculpture display, various openings, lectures, dinners, is no mean task. Rosie Johnston, with her right and left hand assistant Leeza Peters, headed the team of Tony Stacey, sponsorship, Anthea Hoffman, volunteers, Jane Hylton, Art Advisor and Karen Foster helping with PR. With a band of over 60 volunteers who made things tick like a Waterbury watch, they did a wonderful job, making the 2002 Fleurieu Arts Awards a series of memorable occasions.

The judges had the most difficult task of viewing some 700 entries to select finalists to be hung for each exhibition. The final judging, after all selected paintings were hung, was carried out by John Wonnacott, arguably England's greatest living landscape painter, Dr Sasha Grishin and Rick Amor.

The results are as follows:-

The McLaren Vale Prize, for a painting with a wine industry theme was won by Juris Cerins, Elizabeth Doidge won the Fleurieu Vistas Prize for a landscape of the Fleurieu Peninsula and the Steinhoff Prize, for a young S.A. Artist, went to Samone Turnbull.

The \$50,000 Fleurieu Prize for Australian landscape was won by Joe Furlonger. (see right)

The inaugural Pennsylvania Academy of Fine Arts Scholarship Prize, to study in Philadelphia, was awarded to Patrick Zeisling



*The Barrell Hall Gallery,
"aglow with inspiration".*

(The Academy's generous award, instigated by Donald Caldwell and Karen Ashburn, provides free tuition for a year.)

The Volunteers Choice Prize, where our sterling band of tireless enthusiasts vote for their favourite painting, was won by W. C. Brooke who previously won the first McLaren Vale Prize in 1998.

On David and Jen Wright's dam just past Chapel Hill, one of this country's greatest sculptors, Hossein Valamanesh, has created an extraordinary work of art specifically for this landscape he chose. It has generated a vast amount of interest and comment. As I write I am sure that it will be on view well after the main exhibitions close at the end of November. Please visit and be as intrigued and delighted as we have been.

I don't wish to dwell on the history of this whole event other than to say that the original pushers and shovers, Tony Parkinson, David Dridan and



*"Hills, Carnarvon, Central Queensland"
by Joe Furlonger*

myself, plus Tony Brooks who structured the whole concept, have no lesser aim than to see this event placed in the top rungs of the ladder of Art events in Australia.

As a member of the current Fleurieu Biennale Board, capably chaired by David McNeil and as a Trustee of the Fleurieu Art Foundation Chaired by Pip Scales, I would exhort everyone, management, advisors, helpers, friends and benefactors to make sure this aim is upheld.

Speaking of the future, we've hardly touched the sides of the potential for this art event. As it is a 'visual arts festival', the opportunities to broaden into other visual forms are huge but we had to make sure we got the 'landscape painting' section right before we move on. I believe it may well be time to add another facet.

Naturally the funding is a paramount consideration. We have had wonderful support from a wide range of sponsors, too many here to list. I pay a very personal tribute to them all and, as this is the BellRinger, I express a special gratitude to all at Wirra Wirra who have made the major event possible at the cellars. Total sponsorship was some \$518,000, a mighty effort in these troubled times.

In some ways the Fleurieu Biennale has reached it's first set of crossroads. The initial major sponsors have covered the first three events, 1998-2000-2002, and we are waiting anxiously but enthusiastically for the next group to pad up and take to the crease. We have a great opportunity to make the next series the most exciting, innovative and creative visual art event in this country. It needs clear, thoughtful and workable planning. I am sure we will all give of our best and make it happen.

Greg Trott, Visiting Caretaker

Observations from the Tower

The foundations are down and the steelworks are up - they already require alteration in fact! The second phase of our building program has begun and should be completed in the foreseeable future, thank heavens. Don't start queueing for the luxurious inside toilets just yet however, but don't worry, you'll know in good time. I'm beginning to suspect that the opening of these oft dreamed of facilities will completely overshadow the official launch of the whole building.

Winter has been as cold as I can recall in recent times, but very dry, and the low level of retained moisture in our vineyards may challenge us towards Vintage 2003.

Samantha Connew, our Senior Winemaker, has just returned from an overseas trip. Sam did a great job catching up with Negotiants UK, our new distributors in the Old Dart, then on to Switzerland to talk to Martell and came home via the States. In the USA she represented Wirra Wirra at the Pennsylvania Academy of Fine Arts wine auction where some great Wirra Wirra wines were on offer. She then attended two dinners showcasing our products.

This Academy has a current link with the Fleurieu Biennale thanks to some excellent work by our Chairman Greg Trott. Among his continual efforts to champion the fair fields of McLaren Vale, Trottie has been instrumental in founding this visual arts festival and The Fleurieu Prize for Landscape, with the finalists exhibition hung in our new maturation cellars this November.

It has been sad to see Brad Rey leave our team and we wish Brad and his family well in their new venture with Coriole. His happy disposition, enthusiasm and trans Pacific accent will be missed, especially when we strike cultural canyons with our friends from the Americas and need an interpreter. On a happier note it is great to see the familiar face of Andrew Tierney joining us from Negotiants.

The vineyard team did a great job getting through the rigours of pruning without the loss of any digits, (although the brass monkeys weren't happy) and all looks set for '03.

Mary Gordon has joined us, part time, in the vineyard and already we are making progress along the HACCP track. Great to see her here and eagerly contributing to our progress.

Geoff Gower, one of our growers in the Adelaide Hills has just returned from an extensive trip to Europe with his wife Anne. They saw a lot of great wine and excellent vineyards and have come back even more enthused about the prospects for Adelaide Hills Sauvignon Blanc. Geoff's fruit formed the basis for the 2002 Adelaide Hills Sauvignon Blanc that Wirra Wirra bottled under Stelvin screw caps. The wine has met with great success at Cellar Door and on the Domestic market. Geoff, like many of our growers, shows a very keen interest in the progress of his fruit through the winery. He also brings in a great supply of fresh apples towards the end of vintage.

Daniel McLean, who looks after all of our pays and our accounts with great effort, apparently made himself well



Winemakers James Carpenter and Connew wonder which is the most attractive artwork, that hanging on or that sleeping in, the barrels.

known amongst the local community during and after the Bushing Festival Winemakers Lunch at Penny's Hill. Go Daniel! However I am chastened by the thought that when even the beancounters go berserk, there is little hope for sensible behaviour from the rest of the staff.

Jon Hesketh has just returned from an extensive overseas trip where he was on the move every day for three weeks. (*Why? Didn't he pay the hotel bills or were the Wise Guys after him? Ed.*) He covered enormous territory talking to existing agents and a number of potential new ones, and already we've seen results of this trip coming in. We are certain that Trish and the boys were glad to have him home again.

In the meantime, Bellringers, rest easy, I will endeavour to maintain order.

T. James

Head Keeper, and Prefect



Fortifying The Cellars.

A sight that would give Tim James a shiver of apprehension and drain the blood from a bankers face. Trott explains plans on the back of an envelope to an incredulous Craig Hill, for the massive ironstone wall and deep moat required to hold back a possible invasion by the fierce Petruccis.

Who's Heincas?

"Harrythebuilder" has appeared before in these pages and is somewhat of a fixture round the estate, constructing follies & fancies for Trott and fixing various bits of these historic buildings. In fact his good works are dotted throughout the district, so it is time we learnt a bit more of the eventful life of a colourful member of our tribe.

Christened Heincas Kilaitis in Lithuania 74 years ago, he was a good student of English at school but World War 2 intervened. He was forced to leave home as a teenager and travel through Germany, keeping on the move to avoid the draft and the Russian advance. He witnessed the horrors of the times, exploding ammunition trains, soldiers being strafed on the road by Spitfires, German soldiers hung from trees, the ground shaking as Lancasters conducted huge bombing raids on Hamburg. Travelling in groups of 2 or 3 he learnt survival, stealing chooks and cooking them, but often going without food for 4 or 5 days at a time.

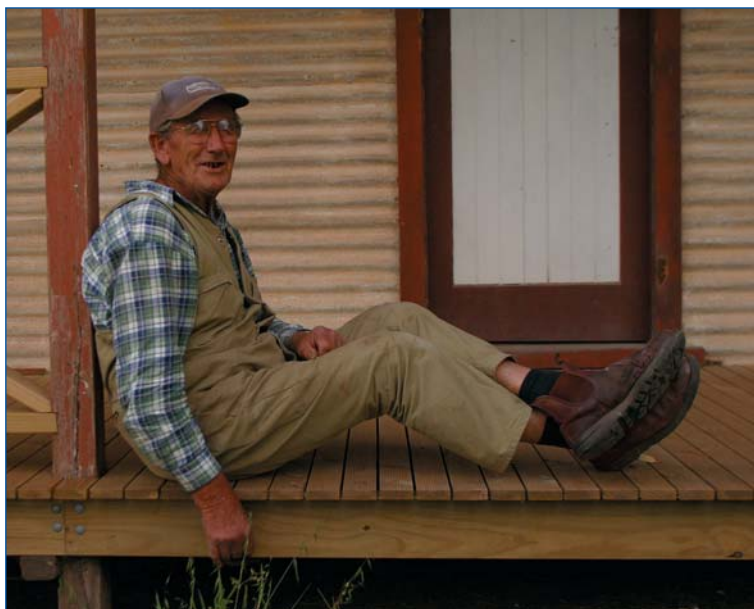
In displaced persons camp he was given 3 choices for resettlement- UK, Canada or Australia. They showed the film "The Overlanders" starring Chips Rafferty, so Harry had dreams of becoming an Aussie cowboy. He arrived in 1948 at Bathurst and did odd jobs - reaping flax and working for Ford in Geelong where his fluency in several languages made him unofficial interpreter. Then, to fulfil obligations to work for the Government for 18 months he went to Finke in outback South Australia to work replacing sleepers on the famous narrow gauge railway to Alice Springs. He graduated to fireman on the T-Class steam engines that hauled the "Ghan" train. He says some of his favourite food ever was eggs & bacon cooked on a shovel in the firebox, and meat and potatoes cooked in the boiler. Harry was in Quorn when they made the film "Bitter Springs" starring Chips himself, Tommy Trinder and Bud Tingwell.

In search of another adventure he rode his motorbike to The Snowy River scheme, but when it actually snowed Harry said "Forget it!" and headed for warmer parts. Harry often says "Forget it!" with great emphasis, especially when offered his least favourite food, tomatoes & chutney, or any suggestions with which he disagrees.

In Mildura he learnt the building trade, although, as he was brought up in metric, he had great difficulty with the 3ft rule.

He met his wife Fay in Lorne and then it was via Adelaide to Darwin for 18 years in the Department of Works.

He bought 10 acres sight- unseen on the Queensland Sunshine Coast and moved there to subdivide it and build



...and on the 7th day, Harry Lounges at The Lodge. houses, but he always felt like a stranger in town.

Fay's ill health triggered a return to South Australia and they lived in Goolwa for several years.

It was here in 1987 Harry was introduced to Trott and started building the laboratory at Wirra Wirra, for which, he said, Roger Liminton drew up the plans after the job was finished. Then Harry moved on to the office areas and tank enclosures and rebuilt the eccentric, Jerry Keyte designed, weighbridge shed when it had to be shifted.

Then it was builder and project foreman for Trotts imposing house on & off for 3 years.

When Harry built the great doors on the barrel hall extension, Trott complained they did not have a surrounding frame. "There were no frames on the original doors you built Trottie" said Harry.

"Yes there are - I just haven't got round to finishing them!" replied Trott unperturbed.

In between jobs for Wirra Wirra Harry has, among many things, done extensions to Dave & Jen Wrights and Scott and Ann Colletts houses and helped Mark Maxwell construct his new winery.

All along he has cared for his devoted wife Fay who has born her ill health with great fortitude.

His latest effort is to renovate "The Lodge" at the winery entrance, which was constructed in the 1940's from materials salvaged from the ruins of Wirra Wirra.

Harry's khaki overalls, carpenter's pencil, ever present cigarette and indestructible good spirits, graced by a set of teeth only a camel would be proud of, will be part of the Wirra Wirra tribe for as long as great plans are drawn on the backs of envelopes and people have the courage to build them.



The blue Bean and Mayo, served red by our Kymbo

Exclusive Drive-In Tasting Room.

With deference to historic open fermenters and Wirra Wirra's often sporty and stylish classic vintages, it was decided that adventurous types driving classic open top sports cars would deserve certain privileges. If they persisted with the hood down during inclement, chilly or unpleasant weather, they would be invited to bring their machine into the cellars to taste our wines by the fire or at least under cover. Dr. Oliver Mayo, an evolutionary biologist who once authored a book on Australian wines amongst other things, arrived at Wirra Wirra in his immaculate 1920's Bean, strangely enough merely to view the Fleurieu Art Exhibition. However he was delighted to experience a rare "drive-in" tasting and feels the process is suitable homage to fine machines, buildings and wine, and the happily devoted eccentrics that care for them.

All Your Christmases At Once!

Wirra Wirra's orchestra of virtuoso wines have been receiving more than their fair share of applause. The "RSW", "The Angelus", Scrubby Rise White, Sauvignon Blanc and Chardonnay, both from the Adelaide Hills, all turned up in Philip White's top 100 in "The Advertiser". "Church Block" and McLaren Vale Shiraz, made it to Hallidays 100 in "The Australian".

Also our specialist release under The Vineyard Series, the '98 Penley Cabernet Sauvignon was the highest pointed wine in Hallidays 2002 Companion, so we've decided to unchain 30 six packs of this outstanding wine from our museum stocks to make your senses sing.

Enthusiastic reviews are keeping the rest of range blushing with pride with that sinful "Mrs Wigley" seducing scribes and consumers from coast to coast, so much so that we are about to run out. If you want to experience our sexy debutante rosé, get your order in—and hhhuuuuurrrry!



A Rosé called Mrs Wigley and a Rose by any other name in this instance The Dark Lady by David Austen

Here's a few bars to help you remember the tunes played by this orchestra.



'98 Penley Cabernet Sauvignon "Vineyard Series" Museum release

Unmistakeable Coonawarra, intense blackberries and plums on the nose, tightly structured but generous fruit from an outstanding vintage. Brilliant now with years of extra improvement.



'00 "Angelus" Cabernet Sauvignon New release

Intensely fragrant with complex, lingering, ripe fruit, showing the deep black fruit flavours from McLaren Vale and the tighter, minty characters of Coonawarra.



'00 "RSW" Shiraz

McLaren Vale Shiraz at its best, deep, dense, sweet, wild fruit flavours with heady aromas of spice and liquorice.



'01 Church Block

The blend that built Wirra Wirra's reputation, and it continues to bless the faithful and new converts alike. Great flavour, dark berry & chocolate aromas, richly textured, soft & warm.



'02 Adelaide Hills Sauvignon Blanc

Intense distinctive gooseberry aromas with loads of tangy tropical fruit flavours, one of the best from this vintage kept pristine under Stelvin.



'02 Adelaide Hills Chardonnay

Complex nutty and citrus aromas with persistent, full flavours, melon and fig and grapefruit. Wonderfully balanced oak characters to give mouth-filling satisfaction.



'02 Hand Picked Riesling

Strong lime and Granny Smith aromas with a perfumed, floral finish, married to the rounder full-bloom palate of McLaren Vale and Fleurieu fruit, all Stelvin fresh.



'02 Scrubby Rise White

A beautiful, lively blend of Sauvignon Blanc and Semillon enriched with 10% Viognier for a fuller, more complex palate - deemed best value in its field.



'02 Sextons Acre Chardonnay

Unwooded, clean flavours showing the tangy melon richness of McLaren Vale fruit.

So Don't Just Stand There - unleash the plastic and get set for a cool and happy Christmas, giddy with indulgence!



Wirra Wirra Vineyards

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The Slow Roman Invasion

One day recently Trott woke up in his castle to find he was almost surrounded by Italians, and it was all the doing of one family, his next door neighbours in several directions, the Petruccis.

A large, bristling, hairy thing, known as Joe Petruccis moustache, is closely followed by the eponymous Joe himself, although the mo is big enough to live independently. Joe is probably the happiest man in McLaren Vale which is evidenced by a gleaming smile below the mo, sparkling eyes above it and an infectious, high-pitched cackle of laughter that could make a statue smile.

About 50 years ago Joe (Guiseppe) was born in the village of Castellino in Campobasso, where his family was in general farming. (The recent earthquake tragedy in this region affected him greatly as the ties are still strong.)

Joe's father came to Australia in 1960 to join a brother in Melbourne doing concrete work. The rest of the family, Joe, John, Vicky with their mother and grandmother followed in 1966.

Joe, 13 at the time, didn't last long at school, with the nuns suggesting emphatically he should go to a 'boys only' institution after only a few months of Joe's "cheekiness and chasing the girls".

Thinking his limited English would only prolong problems at school, Joe instead walked in to the shoemaker next door in Collingwood and got a job.

A few years into the apprenticeship however he decided concreting was quicker and more lucrative.

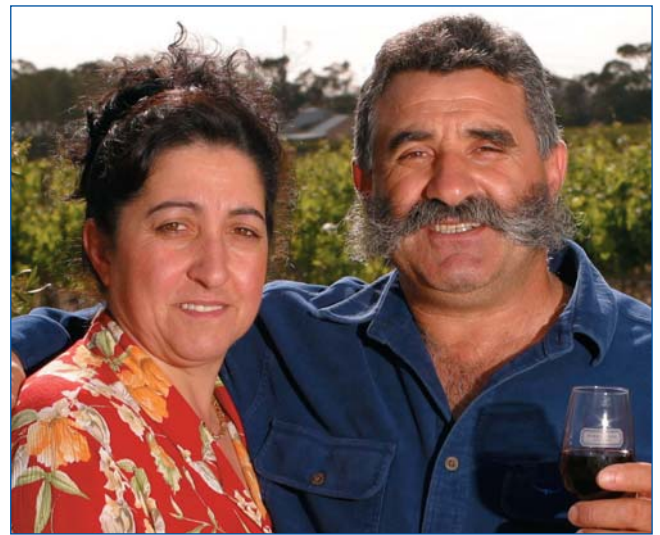
He did very well, but taking a fateful holiday in South Australia, he discovered McLaren Vale and immediately fell in love with life in the vineyards. To his father's great joy and pride, Joe wasted no time to seek out and buy 120 acres, including some vines, from the Olivers adjoining Wirra Wirra on the Northern side.

His father, whom Joe resembles more and all, died suddenly in an accident in 1976, so the whole extended family of 11 moved to McLaren Vale to an old 3 bedroom house on the property.

In many ways this triggered a rediscovery of their Italian heritage, with Joe's mother and grandmother renewing culinary traditions of rearing 3 or 4 pigs a year for hams, sausage, pancetta, growing vegetables, olives making pasta. They even made their own wine for a few years till they decided friends and neighbours in the wine industry seemed to do it more reliably.



Trotts peaceful garden with Caesars army lurking just over the rise past the riesling



Joe and Rosa in their Sabella Vineyards named after the Roman goddess of plenty

After only 3 years they suffered a major financial blow when the local growers co-op collapsed owing members large sums. This saw Joe working as a cleaner for Woolworths in Rundle Mall at night and doing contract pruning to make ends meet. The old sherry varieties Pedro and Palomino in the vineyard were grafted over to Chardonnay and Cabernet Franc, which also fell into disfavour for a while, and to survive, some vintages were packed in boxes and sent to Melbourne for the 'backyarders'.

Joe and John persisted, with new areas planted to Semillon, Riesling, Merlot and Pinot Noir in the mid 80's.

John and sister Vicky Vasarelli and their families built new houses on the property, but Joe and Rosa and their 2 children stayed in the old house for another few years until he purchased the 66 acres on the eastern boundary near Trotts Castle, 11 years ago. Then it was a new house, more vines, and purchase of another 27 acres to the west of the winery and 20 acres to the south of Trotts house. (Trott believes this is a classic Roman pincer movement to surround Wirra Wirra, so has taken an interest in fortifications and siege weapons. He is also a little miffed as the last 20 acres had been earmarked in his mind for his future personal cricket ground.)

There is a long history of Italian influence in McLaren Vale with a litany of names significant in the district - Brunato, Franceschini, Di Fabbio, LoPresti, DeLisio, Palombo and who has not heard of Scarpentoni and Maglieri.

The local social center for the Italians is the Bocce Club, which the Petruccis and the Vasarellis helped found a decade ago.

Joe has an unshakeable faith in McLaren Vale, and shares Trotts concern that growers and winemakers must continually focus on quality before all else.

As Joe says, although he loves being Italian, McLaren Vale is his home and his life, and where the Petrucci name will be found in future generations.

Although proud of his achievements, Joe says he has not been alone. Without his father he says he would not have had the foresight, without his mother and grandmother he would not have understood his heritage, without brother and sister he would not have been part of a team, without wife Rosa he would not have had the strength and heart for the work, and without his children Michael and Maria there would have been no point - and without neighbours like Trott, it would have been boring.

Something Fishy from “The Fish” Blondes for an Irish Christmas

With one of Australia’s most perfect restaurant locations, the Flying Fish at Port Elliott looks out to idyllic Horseshoe Bay from the beach. Looking inwards you are rewarded by the sight of Les Deux Blondes, the comely co-proprietors Leanne Steimanis and Frieda de Leeuw, who gently chide their customers when they miss their mouths with morsels of food because they have become over entranced with the view. Trying to come up with a suitable recipe for Christmas, Chef Leigh Irish settled on the stronger flavours of Atlantic salmon matched with that most sought after courtesan Mrs Wigley rosé. This is simple, elegant summertime cuisine, throwing tradition to the winds, for a Christmas by the sea.

Oven baked Atlantic Salmon nestled on a bed of braised leek and saffron dill cream

Ingredients:

- 400g Atlantic Salmon, skin and bones removed. Cut into 200g serves.
- 300g Leek cut into 2cm lengths and washed.
- 1 Cup White Wine
- 2 Cups Thickened Cream
- Pinch Saffron
- 40ml Pernod
- 1 Tbspn Sugar
- Pinch Pepper & Salt
- 1/4 Cup Dill Chopped
- 2 Sprigs Dill Garnish

Method:

1. Place Leeks on baking tray.
2. Combine white wine and cream in saucepan and bring to the boil. Add remaining ingredients and remove from heat.
3. Pour over Leeks and cover with foil and allow to cook in oven for 40 mins to 1 hour at 250°C.
4. Place Salmon on tray with grease proof paper in oven for 10 mins.

To plate up, remove Leek from cream sauce and place in middle of plate then place Salmon on Leek. With remaining saffron cream, stir in chopped dill then pour over Salmon, garnish with dill sprig.

Serve with Wirra Wirra “Mrs.Wigley” Rosé



Waiting for the Salmon to leap into the pan, “The Fish” trio get giggly with “Mrs Wigley”.

Changing of the Guard

A new team of fresh faced office wallahs have been drafted into the front line to take guard over Wirra Wirra’s bucket of beans and keep an accurate count. Their role is to fend off the creditors, persecute the debtors, and prevent the profligate spending of marketing, winemaking and the ingenious Trott, and encourage those fine chappies in sales and cellar door, who understand the word income.

Heading the team is **Mark Watson** who arrived at Wirra Wirra a year ago via a torturous journey through B.Ecs and Chartered whatsits, then via a couple of major movers, Price Waterhouse and Fauldings, as corporate honcho, and even a few years in the U.K. His CV unfortunately states he is a member of the Insolvency Practitioners Association without specifying on which side of the fence. With the phrase “It’s elementary my dear Watson” echoing in his ears, he has produced, with the assistance of the lovely Katherine, their 2 sprogs, Charlie who is 3 and Isobel 1/2. If accounting is in the genes, science may yet correct this aberration before these innocents succumb.

All of which will be too late for **Daniel McLean** who progressed, via an innocently undertaken Commerce degree, to full blown accounting at Fauldings where he fell under the spell of the same Watson mentioned above. Plays footy and cricket for the curiously named Ironbank in the character building cold of the Adelaide Hills



Daniel, Sharon and Mark in front of a device for getting blood from a stone

The “still, small, voice of calm” as the hymn has it, that callers most often hear when phoning the cellars belongs to **Sharon Wood**.

When not receptioning, she doubles as P.A to T.J, keeping his tie and diary neat and straight, and making sure he has a clean handkerchief and underwear so he wont be an

embarrassment to the family if run over by a bus. Having managed a medical centre and P.A’d for lawyers, and being an RSPCA volunteer who loves animals, Sharon has a distinct advantage when confronted by several of the more unruly denizens of the cellars.

Down in the rowdier cells where marketing and sales rattle their chains, the new faces are fatefully familiar. **Andrew (Tige) Tierney** has a long McLaren Vale pedigree (*but in baggy trousers you’d hardly notice*). He is one of the offspring of the legendary Brian and Rose Tierney who owned “The Barn” restaurant for over 20 years. His first meeting with Trott occurred as an impressionable 8 year old and later he helped sell Wirra Wirra wines with Louis La Forgia and more recently as S.A. Sales Manager for Negotiants. Winning a Fellowship allowed him to swan round Europe developing a taste for the great wines of Burgundy, Tuscany and Piedmont. With these expensive tastes and long suffering wife Louise and their three terrors, Thomas, William and Henry to support, he came to Wirra Wirra in the mistaken belief that the salaries were as good as their wines. His 3/4 Italian and 1/4 Irish heritage gives him no chance for an organised life but a fearsome propensity for opinions.



Andrew and Delta by dawns early light

Also joining the deviates downstairs is another hardy crossbreed, **Delta Robins** of 1/2 Pom 1/2 Aussie persuasion. The Pom genes allow her to cope with the cold and damp playing softball with the hillbillies at Bridgewater. Suspiciously shared the same school as Daniel McLean and worked for Andrew Tierney at Negotiants after a spell of 6 years as restaurant manager at the Stamford Plaza. Renowned for a piercing gaze, a silver tongue and various prettily perforated parts, she doubles as a wind chime when not helping Hesketh and Tierney stay one leap ahead of the trends.