



CRABTREE

WATERVALE | CLARE VALLEY



A New Year and New Releases from the Crabtree Crew in beautiful downtown Watervale. We hope you enjoy our new release wines packed with flavour and elegance. We have a new Cellar Door range to celebrate, kicking off with a great introductory offer. There are traveller's tales, a website overhaul, new animals, and much more happening at the grape farm. With the tragic floods in the East and fires in the West the Australian Wine Industry has pulled together an amazing opportunity for all wine buffs to contribute to the cause through the Wine Industry Flood Relief Raffle - details enclosed.

So set yourself up with a chilled glass of wonderful Watervale white and read on...

*With wine and  
hope, anything  
is possible.*

Anon Spanish Proverb

# New Red Releases

## 2010 Crabtree Tempranillo



Produced in our cellar utilising traditional winemaking techniques, this Tempranillo has ruby red hues with brilliant clarity. It displays lifted aromas of black pepper, spice, coffee following with dark cherries and blackcurrant flavours. This savoury style is inspired by the fine wines of Spain and shows finely textured tannin and a long persistent finish. Ideal with tapas, pizza or rabbit casserole.

Best served decanted. Great drinking this winter or keep a few for 5-7 years.

## 2009 Crabtree Watervale Shiraz



This wine was formerly labeled as Picnic Hill Vineyard Shiraz and continues to be sourced from this block. The change of label to Watervale Shiraz has been done to signify this wine as our benchmark Shiraz. A fitting partner to our Watervale Riesling. The 2009 Crabtree Watervale Shiraz has deep purple and crimson hues. Lifted perfume of bright berry fruits with just a hint of menthol are supported by super fine grain tannin and black pepper spice. Long and concentrated. Try it with slowed braised lamb shanks simply served with creamy mash and fresh peas.

## 2009 Crabtree Windmill Vineyard Cabernet Sauvignon



The 2009 Crabtree Windmill Cabernet is fragrant and lifted with violets and vibrant blackcurrent spice and fennel seed. A long palate balanced by rustic grainy tannins with hints of tobacco leaf and pepper. An excellent follow up to the acclaimed 2008 vintage of this wine. A perfect match with Clare Valley Saltbush Lamb roast served with winter greens and homemade mint sauce. A real keeper for 6 - 8 years.

## 2010 Crabtree Hilltop Vineyard Shiraz



The 2009 Crabtree Hilltop Shiraz has deep purple and crimson hues. The wine shows ripe sweet berry fruit with underlying herbal tones, supported by a soft juicy palate with black cherries and rose petal florals. Soft and succulent with a hint of vanilla. Try it with spicy Moroccan dishes or traditional Australian BBQ eye fillet and salad.



# New Cellar Door Releases

The Crabtree Cellar Door Release wines are small parcels of wines only available by visiting our Cellar Door or to Mail Order customers. We like to think of them as little Watervale gems that are a treat to discover and share with friends.

## 2009 Cellar Door Release Riesling

The 2009 Cellar Door Release Riesling is crafted from handpicked Crabtree Watervale Estate fruit. This dry Riesling was cold fermented at very low temperatures to ensure all the fresh fruit flavours are retained.

It is made from a combination of free run juice and light pressings. With 18 months in the bottle the wine is drinking beautifully with a touch of toast and biscuit on the nose followed by rich fruit and a clean crisp citrus finish.

Pour a couple of chilled glasses with beer battered fish and chips wrapped in newspaper or a pile of fresh hand peeled prawns.

## 2009 Cellar Door Tempranillo Cabernet

The 2009 Cellar Door Release Tempranillo Cabernet is produced from handpicked Crabtree Watervale Estate fruit. The wine is made up of open fermented and basket pressed Tempranillo 80% and Cabernet Sauvignon 20%. A blend increasingly finding popularity in Northern Spain – the home of great Tempranillo.

Both varieties were separately fermented, pressed and barrel matured before the final blend.

This wine has the hall mark dark cherry and savoury characteristics expected from quality Tempranillo with a touch of blackberry from the Cabernet. The soft but persistent tannins make this an easy drink today but will develop more interesting flavours over the next two years.

Try a glass or two with slow braised rabbit or charcoal spit roasted goat.

## 2009 Cellar Door Release Shiraz

Handpicked from the Crabtree Watervale Estate, the fruit was open fermented in a small 2 tonne vat, gently hand plunged during the 5 day ferment period, then basket pressed by hand using an 80 year old small wooden press. The final wine was matured for 14 months in a combination of new and older barriques.

The resulting wine shows deep red purple hues and a solid core of rich plum and spice flavours with firm tannins.

A perfect match for a simple hot grilled T Bone and fresh garden salad or very, very slow cooked shanks with roasted winter vegies.

Introduction Sample Dozen Cellar Door Release Mixed Dozen Normally \$160 Now \$120 Limited Offer - Only until 31st March

“With bread  
and wine you  
can walk  
your road.”

*Spanish proverb*



Well we didn't quite walk to Spain, more like fly to Paris, fast train to San Sebastian, rent a car to Haro, central wine hub in La Rioja Alta.....

Pulling up in the Spanish medieval village of Briones, an hours drive from Haro, brings a sigh of relief from both of us. Another “drive yourself, Euro death wish experience” resulting in very similar apoplectic moments as those found riding a motorcycle in Vietnam. The freeway from Haro is beautifully paved and multi laned, the perfect environment for German wine agents to test out their new V8 Mercedes against the land speed records recently set by local Spanish winemakers in their '78 Peugeots. It's a beautiful blue bird day and the vines are groaning with the fundamentals' of La Rioja Alta – Tempranillo, Graciano, Grenacha and the lesser known Mazuelo. A sample row of each variety conveniently growing at the front door of our destination - Bodega Miguel Merino.

Winemaker and owner Miguel Merino greets us in the driveway with a big “Cheshire Cat” grin and a happy “Ola!” It's Tempranillo time, La Rioja time, time to learn centuries of Spanish winemaking secrets in a couple of hours – sure.

Miguel proves to be a kind and far too generous host, ushering the two of us into his cool stone cellars, out of the warmish mid morning sun. Immediately the small size and hands on nature of Miguel's winemaking is evident everywhere. A spotless crushing facility, small parcel configuration of tanks, sorting tables used to grade the handpicked fruit. A winery not that much bigger than our beloved Crabtree but oh so romantically housed in an ancient stone buildings and cellars. A far cry from our ozzie tin sheds. After an informative technical tour of the vinification area we moved to Miguel's tasting room to get down to the pointy end of the business. Now, as in most European wine regions there are rules and labels to decode. For some, the rules just get in the way of good glass of vino, for others, we just need to know the intricacies to better understand what we're getting into.

Riojas have historically been classified by how long they are aged before the bottles are released. These descriptions are a simple guide to quality, age and style;

#### Joven

This means “young” in Spanish. Fresh, light and fruit driven wines, which are pretty well released after final blending and see no or very little barrel or bottle aging. The wines are normally designed for early drinking within a year or two of release.

#### Crianza

Translates to “breeding” or “aging” in Spanish. Crianza wines have two aging requirements: a minimum age in wood and a minimum age in bottle before release. The minimum times can vary, as a rule of thumb the wine must be aged in the bodega for at least 2 years before it is released to the market, at least 6 months of that time in oak.

#### Reserva

The Reserva and Gran Reserva wine classification are all about aging. The wine must spend a minimum amount of time in the bodega, 3 years in total with a minimum of 1 year in barrel. In the past this classification would only be made in the best years but increasingly some wineries are producing them each year as they no longer produce the Joven or Crianza wines.

#### Gran Reserva

Bench mark wines that are traditionally only made in exceptional vintages. This classification must see at least 2 years in oak plus 3 years in the bottle for a minimum of 5 years before the wine is released.

Miguel patiently talked us through a range of his fine wines and finishing with the highlights of the tasting, his magnificent 2000 and 2003 Miguel Merino Gran Reserva.

During the tasting we discovered, what so many commentators have noted, that there appears to be two styles of Rioja and probably Spanish reds in general. Those of the “modern” world and those of the “classic” old world style. The new van guard of young tertiary trained winemakers, often the sons and daughters of the old guard, are making their mark. Young wines that are fresh, clean, well balanced, matured predominantly in small French oak. These are exciting wines that are rightly finding favour in new markets globally. Some critics suggest that they are too modern and are losing their sense of place and Spanish identity. The reality is that they are competitive premium wines with growing audiences around the world.

Then there are the “Classic” Riojas. At their best great examples of centuries of winemaking confidence. Predominantly American oak, showing wonderful complexity and length. Some of the older Gran Reservas' and Reservas' were astonishingly similar to aged Pinot Noir or French Burgundy. Lovely natural vivacity that dances after 10 years maturation. The wines at the Miguel Merino tasting were all superb and were a

lesson in harnessing both worlds and maybe the older learning just a little from the young as well.

Some of the older Reserva wines are wonderful oozing real “personality”, like people, they may have some minor flaws, perhaps little volatility but, decanted for some time or left in a glass and revisited over the hour – much more impressive then on the initial inspection. Wonderful examples of making great wines that tasted of the earth, the summer ripening and extended large oak maturation.

So after an hour or so of what could only be described as a Master Class on Rioja Alta, we bid Miguel farewell with precious bottles of his Reserva and Grand Reserva's under our wing. The Merino label is not currently available in Australia however if you are ever travelling the La Rioja region please do make an appointment and visit one of the great characters of the region.

So in short, what did we learn about Tempranillo in its native land? The depth and intensity of the hall mark dark cherry, tobacco and bitter chocolate flavours is only just being explored in Australian Tempranillo's. Vine age is instrumental in delivering depth of flavour. Dry grown old vine Tempranillo can still be over vigorous and requires the planting of mid row grass to reduce such vigour, along with leaf and bunch thinning. The timing of picking is critical in delivering the fine balance between fruit ripeness and vivacity. The clever addition of small amounts of Graciano (3-4%) blended with Tempranillo to adjust acidity naturally. Small French Oak barrels appear to be increasing in popularity in Spain providing more subtle oak characteristics, ideal for the modern Joven and Crianza styles being produced in Australia. Interestingly the use of American Oak staves married to French Oak barrel heads appears to be gaining favour within the Classic Rioja styles, maybe a sign of realising the best of both worlds.

In terms of where Tempranillo sits in the Australian context we seem to be travelling the right road – albeit a long track that will hopefully return us to La Rioja for more valuable lessons.

Visit [www.miguelmerino.com](http://www.miguelmerino.com)



## Roast chicken with chorizo and tomato

Serves 4.

#### Ingredients:

800 gm small potatoes, such as kipfler, scrubbed and quartered  
1 Spanish onion, cut into thin wedges  
120 ml extra-virgin olive oil  
2 tbsp each coarsely chopped thyme and oregano, plus extra leaves to serve  
Finely grated rind and juice of 2 lemons  
1 garlic clove, coarsely chopped  
2 tsp smoked paprika  
4 chicken Marylands, halved through the joint  
2 chorizo, thickly sliced  
300 gm cherry tomatoes or small truss tomatoes, cut into clusters  
200 ml chicken stock  
2 tbsp sherry vinegar, or to taste  
To serve: crisp leaf salad

**1** Preheat oven to 200C. Combine potato and onion in a large roasting pan, drizzle with 60ml olive oil, season to taste and place in oven while you prepare the chicken.

**2** Pound herbs, rind, garlic and paprika in a mortar and pestle until a paste forms, stir in half the lemon juice and remaining oil. Transfer to a bowl with chicken, stirring to coat well, and stand to marinate for 10 minutes.

**3** Heat a large frying pan over medium-high heat, add chicken pieces and cook, turning once until browned (2 minutes on each side). Add to roasting pan with chorizo and tomatoes, drizzle with any remaining marinade and return roasting pan to oven.

**4** Meanwhile, return frying pan to medium-high heat, deglaze with stock and simmer until slightly reduced (1-2 minutes). Add remaining lemon juice, season to taste and pour into roasting pan. Cook until potato is tender and chicken is cooked through (20-25 minutes). Add vinegar to pan, then serve chicken, chorizo and vegetables hot with pan juices, scattered with extra herbs, with a crisp leaf salad.

Gourmet Traveller Magazine Emma Knowles published in September 2010.

# AUSTRALIAN WINE TRADE FLOOD RELIEF RAFFLE

We've all been shocked by the devastation wrought by the floods in Queensland and Victoria. Wine Writer Tyson Stelzer has organised the Australian Wine Trade Flood Relief Raffle, rallying wineries across the nation to donate their best wines for a massive raffle. The wine industry response has been incredible and if you want to support this very worthy cause and buy a chance to win incredible wines (including ours), go to

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

## Whats' On

### Marrabel Bull Ride

26 February 2011  
For further information visit <http://www.marrabelrodeo.com/>

### Bundaleer Festival 'Magic in the Forrest'

8 - 10 April 2011  
A weekend of superb music at Bundaleer. Saturday evening features world renowned trumpeter James Morrison and nationally acclaimed David Hobson, who will be supported by Silvie Paladino, and accompanied by the Adelaide Art Orchestra, conducted by Timothy Sexton. For further information visit <http://www.bundaleerfestival.com.au/>

### A Taste of Good Things, Rhynie

17 April 2011  
Come and enjoy a line up of great regional food matched with local wines and music to get those feet tapping. For further information contact 8884 2747 or email [taniamatz@bigpond.com.au](mailto:taniamatz@bigpond.com.au)

### Clare Valley Easter Race Day

24 April 2011  
A day out at the Clare Valley Easter Races will be one to remember - take a walk on the wide side this Easter where fashion, fun and frivolity create a special atmosphere that can't be beaten. For further information visit [www.trsa.com.au](http://www.trsa.com.au) or phone 8842 1033

### Burra Antique Fair

30 April and 1 May 2011  
For further information contact Leonie Ambler on 8892 2772

### Clare Valley Gourmet Weekend

14 and 15 May  
What better way to experience the Clare Valley. Enjoy award winning Clare Valley wines and food prepared by leading chefs around the region throughout the weekend. For further information please visit [www.clarevalleygourmet.com.au](http://www.clarevalleygourmet.com.au) or contact Clare Valley Winemakers Inc on 8843 0122

## The Buzz

### Double Gold For Crabtree Rieslings - 2010 Royal Adelaide Wine Show

Our 2010 Crabtree Rieslings turned heads at the 2010 Royal Adelaide Wine Show. The 2010 Crabtree Watervale Riesling was awarded Top Gold in the 2010 Riesling Class with the 2010 Crabtree Hilltop Riesling also winning a Gold Medal in the same class. This is a repeat performance for the Crabtree Watervale Riesling with the 2009 vintage taking out equal Top Gold in 2009's show as well.

### Crabtree Awarded Three Trophies - 2010 Clare Valley Wine Show

Crabtree Watervale Wines was awarded three major trophies at the 2010 Clare Valley Wine Show backing up on their record seven trophy haul at 2009 Clare Wine Show. The trophies were; Best Small Exhibitor, Best Single Vineyard Wine - 2008 Crabtree Watervale Riesling, Viticulturist Trophy - Brendan Pudney. Richard Woods said of the win "The Crew has been quite nervous about backing up from our win last year. We're absolutely thrilled that we've been able to deliver a solid result in our local show, up against so many great Clare wines. It's a credit to the little team, especially Brendan taking out the Viticulturist Trophy two years in a row."



Above The Crabtree Crew accepting Trophies at the 2010 Clare Valley Wine Show.



Then again we all have a soul mate out there...

## animal farm



### The Poultry Party

When next visiting the Crabtree Watervale Estate keep a sharp eye out for the newest addition to the Poultry Party. Yes, the ugliest chooks that ever fluffed a feather. We have inherited three very rare Australian Game Hens.

Originally known as 'Colonial Game', Australia's first official breed was originally developed from Malay Game and several English game breeds. Although they look a bit like a cross between a dinosaur and an emu, this large breed was originally considered to be an ideal farmer's fowl, especially for the production of table poultry. They are a surprisingly docile and friendly breed.

They may remain quite rare due to their looks and ability to attract partners. Rasa is currently introducing them to on line dating sites.

# Crabtree Watervale Wines Order Form



## CRABTREE

Mailing Address: PO Box 164 Watervale SA 5452

Winery Address: North Terrace, Watervale SA 5452

T: 08 8843 0069 F: 08 8843 0144 E: handcrafted@crabtreewines.com.au [www.crabtreewines.com.au](http://www.crabtreewines.com.au)

Name ..... Email .....

Postal Address ..... Suburb ..... Post Code .....

Phone (Hm) ..... (Mob) ..... (Wk) .....

Credit Card Number ..... Type of Card (circle) AMEX / BC / VISA / MC.....

Expiry Date ..... / ..... Verification Code .....

Special Instructions for Delivery .....

White Wine		Single Bottle Price	Mixed/Straight Dozen Price (per bottle)	Straight Dozen Price	Your Order (in bottles)
2010 Watervale Riesling	<i>Limit - 3 Bottles</i>	\$25.00	\$22.00	\$264	
2010 Hill Top Riesling	Gold Medal	\$22.00	\$18.00	\$216	
2010 Arriviste Chardonnay Viognier	New Release	\$22.00	\$18.00	\$216	
2010 Watervale Zibibbo	New Release	\$22.00	\$18.00	\$216	
2009 Cellar Door Riesling	New Release	\$15.00	\$12.50	\$150	
2008 Fresh Dry White Unlabelled	Party Wine	-	-	\$60	
Red Wine					
2010 Bay Of Biscay Rose`	New Release	\$22.00	\$18.00	\$216	
2010 Tempranillo	New Release	\$25.00	\$22.00	\$264	
2009 Windmill Vineyard Cabernet Sauvignon	<i>Limit - 3 Bottles</i>	\$25.00	\$22.00	\$264	
2009 Picnic Hill Shiraz	New Release	\$25.00	\$22.00	\$264	
2009 Hilltop Shiraz	New Release	\$22.00	\$18.00	\$216	
2006 Three Sixty Degree Shiraz Cabernet	Current	\$22.00	\$18.00	\$216	
2006 Picnic Hill Shiraz	93 Halliday Pts	\$22.00	\$18.00	\$216	
2009 Cellar Door Tempranillo Cabernet	New Release	\$18.00	\$15.00	\$180	
2008 Cellar Door Shiraz	New Release	\$15.00	\$12.50	\$150	
Crabtree Grand Muscat	Old Blend	\$22.00	\$18.00	\$216	
<b>Cellar Door Release Sample Dozen *</b>	<b>Special Offer</b>	-	-	\$120	
<i>4 bottles of each of the Cellar Door Release wines listed above. Save \$40</i>		-	-	-	

\* Valid until 31<sup>st</sup> March 2011

Freight From:	1 <sup>st</sup> Dozen	Additional Dozens
Adelaide	\$8.00	\$8.00
Alice Springs / Darwin	\$29.00	\$25.00
Brisbane	\$18.00	\$15.00
Canberra	\$18.00	\$16.00
Melbourne	\$14.00	\$13.00
Perth	\$22.00	\$19.00
Sydney	\$15.00	\$14.00
Hobart	\$29.00	\$25.00
Outside Metro Areas Add	\$7.00	-

<b>Wine Total</b>	
<b>Freight Cost</b>	
<b>Total Order</b>	

*Purchase 3 or more dozen and receive free freight nationally*

**Fully Insured**

Office Use Only

Paid ..... Sent .....

Date ..... Entered .....