



# news from Woody Nook

SPRING 2004

## Hello again!

It has been a long time between newsletters. Our excuse has been wanting to wait until most of our renovations are complete so we can say "Look at us NOW!"

As we promised when we purchased Woody Nook more than four years ago, we have not changed the quaint and rustic charm of our property. However, there were certain improvements that had to be made in order to provide an attractive destination for an increasing number of visitors. Actually we did start off intending to simply put a roof over the alfresco dining area (the paved outside part of the Nookery Café alongside the pond). Until now this seating could only be enjoyed on a warm, calm, dry day. If the weather was cold, wet or windy, our seating capacity was very limited. However, in applying to have this work done and extend the area slightly at the same time, it was decreed by the local Shire and the Liquor Licensing Board that, with our larger space and the increased number of visitors that could be accommodated, our kitchen would need to be extended, the number of toilets tripled etc. etc. So, with ten times the anticipated expenditure now incurred, together with heaps of hard work and hardship for our staff during the three months of construction, we do hope you will hurry back to enjoy the end results! (Photos inside)

Below are the most important reasons for our existence and our writing to you – details of our latest wine releases. Also in this issue are details of our new Woody Nook Wine Club and an application form for joining. For those of you who enjoy a surprise and will look forward to getting two or three bottles of Woody Nook wines every three months, we invite you to sign up and give yourself this treat. As a thank you for committing to this quarterly expenditure, we are offering Club Members the huge benefit of being able to make all other Woody Nook wine purchases at a 15% discount (for cases) and 10% for smaller quantities.

Our "Nook Cook Book" is a project that has involved the entire team at Woody Nook and we had loads of fun putting it together. It is obviously not intended to be a book for 'cordon bleu' chefs, merely an attractive (there are 50 pages of coloured photographs in addition to the recipes), useful and well-priced gift or souvenir of a visit to Woody Nook and the Nookery Café. You may have noticed already that it is included, along with other Woody Nook gift shop items, on our website, so can be ordered online. We hope you will consider it as an ideal 'under \$20' Christmas present, especially for anyone you know who has been to Woody Nook.

That is enough introduction from me, but a big 'thank you' as always for your continued support and I hope you will enjoy Neil's newly released wines – he has done a wonderful job as always.

*Jane Bailey*

## Vintage 2004

The 2004 vintage got off to a fine start with very cold wintering, which is important for a true dormancy period. The following spring was nice and mild with no hail to damage bud burst. From November on there was little to no rain - and a dry growing season is ideal for flavour development. There were a few hot spells throughout the summer, but the nights remained cool. The pesky little birds were not much of a problem this year, due to another good flowering of the marri trees. Cropping levels were slightly up in most varieties, with intense fruit flavours and excellent colour.

*Neil Gallagher*

## New Releases

### Chenin Blanc & Sauvignon Blanc 2004

These traditional Woody Nook premium white wines, together with our popular, rather sweeter Late Harvest, will be released on October 15. Neil and our Cellar Door team unanimously declared the Chenin Blanc "wonderful, equal to the 2003" and the Sauvignon Blanc "beautiful, drier than the 03, very fruit driven with an extremely crisp finish." As usual they are unblended single varietals, made solely from unirrigated, hand-picked grapes from Woody Nook's own single vineyard estate. The time lapse from when the grapes were carefully selected, picked and placed in the bins between the rows of vines in the cool mid-March early morning hours, until they hit the crusher – literally a hundred yards away - was no more than half an hour, which means there was absolutely no fruit deterioration due to machine handling or hot temperatures. Both wines were fermented in stainless steel tanks where they remained until being bottled in August. 548 cases of Chenin were produced; 371 of Sauvignon Blanc. The Chenin is so good with spicy food and pasta dishes, an ideal wine to accompany lunch. The Sauvignon Blanc is perfect with fish, but delicious accompanying any food!



### Kelly's Farewell Semillon Sauvignon Blanc 2004

Our 'folkloric series' white wine this year has been made in the same proportions to our 2003 blend, 55% from Woody Nook's Semillon and 45% from a neighbouring vineyard's Sauvignon Blanc grapes. 'Consistency Counts' has always been one of our mottoes and we feel Neil has made another delightful summer wine, equally "fresh and vibrant" to quote our back label, with "appealing intensity of fruit on the palate".

### Velvet Rose

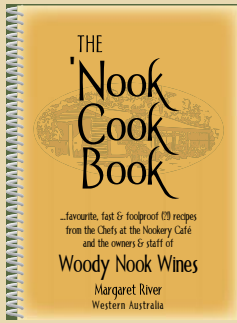
We have quite a following for our slightly sweeter red variety, even though Neil makes it slightly differently every year. Maybe this is the attraction for our customers who look forward to the comparison. Made from red wine grapes in a white wine process (how a rosé is made for anyone who may not know) this release was made from mostly purchased Merlot (unfortunately we do not have enough of our own to spare for Velvet Rose) but we did add a small percentage of Chenin Blanc of which we had a very good tonnage this year. We don't believe one should buy a wine just because it has an attractive label, but this truly makes a perfect gift for a special lady.

### Killdog Creek Cabernet Merlot; Killdog Creek Cabernet Shiraz

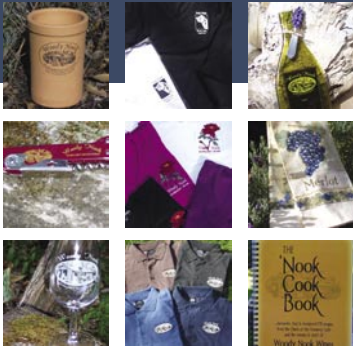
These two 'folkloric series' red wines, will be released on October 15 also. Neil has made a second blend of reds to satisfy the demand for our slightly cheaper range - a Cabernet Shiraz, which we are really pleased with. We have not yet entered it into any competitions, but are confident it will meet with judges' expectations for this particular blend. It is made of 55% Cabernet Sauvignon and 45% Shiraz grapes and has "wonderful aromas of boiled fruitcake on the nose, with just a hint of mint. Its fresh, complex flavours suggest pronounced vanillin oak with sweet spicy overtones that give way to a long, satisfying finish."



# The Nook Cook Book



As the front cover explains, this is a collection of fast, favourite and foolproof recipes by the owners and staff of Woody Nook Wines and the chefs of the Nookery Café. The idea came about from the frequent requests Debbie Babb and Glenda Brunke received for recipes of menu items served in the Café. As they were willing to give away some of their secrets and the rest of the team enthusiastically agreed to contribute, the Nook Cook Book evolved. Many photographs of the dishes are included, together with some scenes of the vineyard, cellar door and dining areas. Each recipe has a suggestion for the best season in which to enjoy it and, of course, an appropriate Woody Nook wine is recommended as well! Available at Cellar Door for \$18.95 or order by phone, fax or online.



## Gifts on our Website

You may now purchase certain gifts from our online shopping page. We have not been able to include all the grape and wine related items that are displayed in our gift shop at the Cellar Door, but have selected some of our top selling lines, being identified with Woody Nook and therefore making very attractive and useful souvenirs or presents. We have three styles of tee-shirts, our engraved tasting glasses, our Western Australian made terracotta wine cooler, our logo embellished corkscrew, terry teatowel, recycled wine bottle cheese/paté board and our Nook Cook Book.

## Singapore Distributor Appointed



It was with great excitement that a small new company in Singapore took us on board in May. Wynvines are really pleased that we appointed them as our exclusive agent there and are working hard to introduce our wines to their clients. We hope to grow in Asia together.

## The USA

Peter and I, still with a home in North Carolina, decided to take on the importation of our wines into the USA. What a tedious, frustrating, unbelievably slow process this has been, applying and obtaining all the necessary permits and label approvals, both federal and state. It is an ongoing bureaucratic nightmare and as we are so small, a very costly exercise. However, having got this far, we are determined to persevere. Three shipments have arrived and are in a small, temperature controlled storage unit close to our home. We do have a distributor in North Carolina, Georgia, New York and New Jersey and are enjoying participating in their marketing efforts in these areas, attending tastings and dinners where our wines are featured. We are currently working towards getting representation in Texas, California, Nevada, Arizona, Illinois, and Florida.

## Representation in Perth

Early in the new year, the decision was made to undertake the sales of our wine to the retail and restaurant trade in the Perth area ourselves. To this end both Karen and Jude have been extremely busy visiting old and new customers and establishing a greater presence of our wines in the Metropolitan and surrounding areas. To date they have made huge inroads and continue to work hard in this endeavour. If you have a favourite place to dine where you would like to see a particular Woody Nook variety on the wine list, please ask the restaurant to give us a call as we would be delighted to pay them a visit and give them the opportunity to taste our wines.

## Staff News

Rob Dyson was promoted in February this year to the position of Assistant Winemaker. Rob has been Neil's right hand man in the vineyard and winery for 7 years and well deserves his new role. Since our last newsletter, Karen Crawford's title has changed to that of Sales and Administration Manager; Jude Barry has become our Cellar Door Manager. Congratulations to them both. Pam Brophy unfortunately decided to leave us and devote more time to her horses; but just over a year ago our Cellar Door Sales team gained the excellent services of Lorraine Baily and Ann McFarlane.



Rob Dyson



Jude Barry & Karen Crawford

## Our Renovations

With space being tight in this newsletter, let our photos tell the story. They show (1) the alfresco dining area after the bulldozer had been to work; (2) the same space finished, looking through the zip-down plastic sheeting to the pond; (3) the kitchen after it had been gutted; (4) the gleaming, new, all-stainless-steel kitchen. (5) the pergola-ed patio outside the Cellar door, also showing the entrance (at rear) to the new tasting area for large groups and (6) the re-landscaped lawn and play area.



## First Saturdays – gourmet dinners & other special evenings

Commencing on Saturday, November 6 we will be introducing a special evening on the first Saturday of each month. The first one will be an all inclusive Gourmet Dinner, for which a delicious, 4-course seafood menu will be created by chefs Debbie Babb and Glenda Brunke to be served with a selection of Woody Nook wines. We feel that Debbie and Glenda do a wonderful job serving extremely reasonably priced, family-oriented lunch-time delights to our visitors, but need an opportunity to show off their culinary skills to a dinner ‘audience’ where their imagination can have more freedom and the “nothing over \$20” slogan that we are known for, can be violated!

The charge for the first all inclusive Gourmet Dinner will be \$75 per person and bookings are essential - at 9755 7030. A deposit will be requested for tables of 6 or more, non-refundable within 48 hours of the dinner. Special dietary requirements can be accommodated.

We are still planning other First Saturday events for the summer months and would ask you to check our website on a regular basis as we will post details as soon as they are arranged. The dates will be: December 4, January 8 (the second Saturday, as we are closed on the 1st), February 5 and March 5 and on into the cooler months as popularity demands. In addition to more Gourmet Dinners, you can look forward to some or all of the following fun nights in the future: “Hawaiian Sundowner”, “Reds, Whites & the Blues”, a “Western Night”, a “Medieval Banquet” and “Wine-Ding Down for Winter”.

## Private dinners and functions, including wedding receptions

As you will have gathered from the above, First Saturdays will soon be taken up with new events at Woody Nook. That still leaves 29 or 30 days of the month when we would be happy to cater for your private function, whether it be a dinner (for 20 or more guests) a party or wedding reception! We are currently working on a brochure which will give full details of suggested menus and their corresponding prices for such occasions. In the meantime, however, we would welcome your enquiries for any such plans you might be putting together. The number to ring is 9755 7030.

## Travels with Woody

One day last January, I was called to a table in the courtyard area of the Nookery Café to meet a couple - Quentin and Rosanne Short - who had enquired whether an owner was around. They wondered whether I would be interested in a collection of photos that a relation of theirs had sent to them from England. They were a travelogue of destinations visited by 'Woody' - a bottle of Woody Nook Merlot which had been presented to his travelling companion at the end of a holiday in Western Australia a few years earlier. Woody has been all over the world since then and has been photographed in all kinds of cities and interesting places, often commenting on his degree of comfort in each place in the captions and on his relative safety depending on whether there was other good wine available there or not! It was such fun to read this album and of course I have since been in touch with its clever creator and obtained his permission to reproduce some of his work here. I hope these snapshots bring a smile to your face too! Thank you so much Nick Fear of Bristol, England. I should add that I have expressed to Nick the hope that, with all the stress and climatic changes Woody may have endured during his various journeys, he is none the worse for wear! I have also suggested that it might be best to prepare Woody for his demise before too much longer as an optimum age for such a character is between five and eight years!



*Had a great time in Singapore. Wish you had come along. It was very tall! Felt reasonably safe, as most people seemed to drink Tiger Beer. When anyone asked for wine, because of the Malay accent, they were brought a green leaf with rice to eat, vine I think? See you, Woody*



*I hope you are all well. It seems an age since I last wrote. I have visited Istanbul and you can see me overlooking the Blue Mosque. It was a great place all round, with gardens almost as good as those in King's Park. The weather reminded me of home; the breeze off the sea was very cooling. The water of the Bosphorus was as blue as the Indian Ocean around Rottneest Island. It was full of fish and used a lot by craft of all shapes and sizes. I felt quite safe as very few of the locals drank wine. This was mainly due to them being Muslim, but also because of the local wine. One wag commented that the Turkish had been producing wine for thousands of years, but they had not quite got it right yet! Take care of yourselves, Woody.*



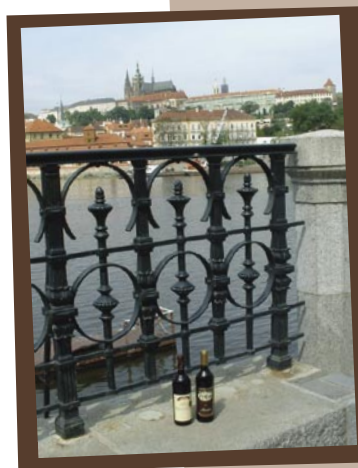
*Have been to Venice and found it an experience. It was nice and warm and the hotel was comfortable. I was worried by a trip in a gondola as I thought it would sink at any moment. The construction was light; it had no engine; and the captain only had a stick to steer with. Some very nice Italian wines, but a little thin, some nice sparkling whites. Hope you are well and the rainy season is not too wet. Regards, Woody.*



*Had a great time in France. I visited a lot of tiny pieces of Australia in a foreign land, which was very moving. Several of the memorials there looked like the one in King's Park. The live ordnance about the area would blow your socks off. Most would vaporize my cork and turn me into a cleanskin at the very least! The French natives were very appreciative of good wine and several gave me sideways looks, but the relties looked after me and hid me quickly. Look after yourselves. All the best, Woody.*



*I have just been on a trip with my relties, to celebrate their 25th Wedding Anniversary. We had one of those once in a lifetime experiences, travelling on the Orient Express. Here I am looking out of the window, watching all the sights flashing by. I had a good time on board, travelled well and felt quite secure.*



*G'day. I don't seem to have been in touch for ages. How are things with you, well I hope. I have just returned from a trip to Prague in Czechoslovakia. A really good place with plenty of things to see and experience. The language was a little tricky, but I found most people could speak Australian. The food and drink is wonderful and very reasonably priced. Whilst there I met a very nice Bohemian Red called Svantovanrinecke. Svanto and I hit it off immediately; we found we had such a lot in common. She is a delight in so many ways. I have enclosed a picture of us on a stroll by the side of the Vltava River. Prague Castle is in the background. She has returned home with me to visit some of my backyard after seeing so much of hers. All the very best, Woody.*