

# A View from the Ridge

SUMMER 2009 IN THIS ISSUE: VINEYARD REPORT, KELLY'S KITCHEN, LIQUID LOUNGE SPECIALS, WINE SHOW RESULTS



Above: Tracey and Darren at the Hunter Valley Wine Show Below: Scott, Belinda & Brendan at the NSW Wine Awards Trophy dinner, Catalina Restaurant

Welcome to our Summer '09 edition of "A View from the Ridge". Since the last newsletter (Winter '09) we have commenced construction of our new cellar door, restaurant and manager's residence. With favourable weather conditions we are expecting an official opening for the October long weekend 2010 (details for members to participate in weekend festivities will be detailed in the Winter 2010 Newsletter).

During October we participated in the 'Wine for Asia' Exhibition with some of our wines now being exported to markets beyond Japan (again they were attracted to the Verdelho and Chambourcin whilst the 'Ripples' Rosé and Shiraz were very popular).



We hope you enjoy your tasting pack with some new varieties included as well as some old favourites. From all the Scotts we extend our wishes for a wonderful Christmas and a prosperous 2010 to you, your family, and friends. *Cheers!*

## Vineyard Report

Pruning was completed by the beginning of August and due to the mild Winter conditions budburst commenced in the white varieties mid-August. By September everything was awake and with good soil moisture profiles the season started with a beautifully even budburst.

Spring saw perfect growing conditions followed by record temperatures during November with numerous 40°C days. In the vineyard at this time, the vines are going through 'berry set' so the bunches are sure to be smaller this year with potentially greater flavour profiles. With a hot, dry summer predicted we could be in for a challenging vintage but this will ensure concentrated fruit characters in the wines.

This season we have added another member to our vineyard team with Rob Thomson providing experienced consultancy vineyard advice to ensure the quality of fruit is maintained whilst Darren is busily involved with the Cellar Door / restaurant construction – remember that great wines are born in the vineyard. We welcome Rob to RidgeView. Picking is expected to commence at the end of January and continue through to early March. *Cheers, Levi*

## The Wynman

Mark Jones, our Business Development Manager continues to increase the exposure of RidgeView Wines. As a result of his tireless efforts and persistent nature, many of our wines are now available in restaurants and clubs throughout Newcastle and the Central Coast. If you don't find us on your favourite wine list, give the owner Marks' details. *Trade enquiries: 0458 996626 (wynman)*

# LIQUID LOUNGE WINE CLUB SPECIALS

## Accommodation

3rd night free with any weekend or midweek stay for January, February, March, April 2010 (depending on availability – on top of the 10% discount)

## Wine

- Very limited supply of Trophy winning 2006 'Generations' Reserve Shiraz \$190/6-pack (including delivery) – please note 6 bottle limit.
- Verdelho fans – 4 each of 2007, 2008, 2009 Verdelho (Top 100 – Blue/Gold Award, 5 Silver, 16 Bronze medals between them) \$190 / case delivered
- Semillon fans – 3 each of 2007, 2008, 2007 'Generations' Reserve, 2008 'Generations' Reserve (3 Gold, 4 Silver, 23 Bronze medals between them) \$190/ case delivered
- MEMBER'S ULTIMATE SPECIAL – order ALL of the above ('Generations' Reserve Shiraz pack, Verdelho mix, and Semillon mix), for \$500
- All deals are subject to availability of wines (while stocks last).

*“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance” – Benjamin Franklin*



## Wine Shows

Our wines continue to impress with numerous awards at various prestigious wine shows including GOLD medals for our 2009 'Generations' Reserve Semillon and 2008 Semillon at the NSW Small Winemakers Show and 2006 'Generations' Reserve Shiraz at the Clear Image Hunter Valley Wine Show. To date we have received more than 175 medals in 3 years of which 74 were awarded this year.

In October our 2006 'Generations' Reserve Shiraz was included in the 'TOP 40' wines in NSW and awarded a TROPHY for "Best Young Shiraz" at the NSW Wine Awards. To think we have the best young Shiraz in NSW is a true reflection of the commitment we have to producing premium quality wines and to the dedication shown by our Vineyard Manager, Levi Adams and winemaking team.

The 2009 Verdelho was also recently awarded a "Top 100 – Blue/Gold" Award at the Sydney International Wine Competition. This means that our strong tradition of outstanding Verdelho finished amongst the top 5% of wines judged with food (we have always maintained that Verdelho is a tremendous accompaniment to Asian Cuisine).



Darren and Tracey at the NSW Wine Awards

RidgeView

2009 NSW Wine Awards  
'TOP 40' and  
TROPHY WINNER

*"Best Young Shiraz"*

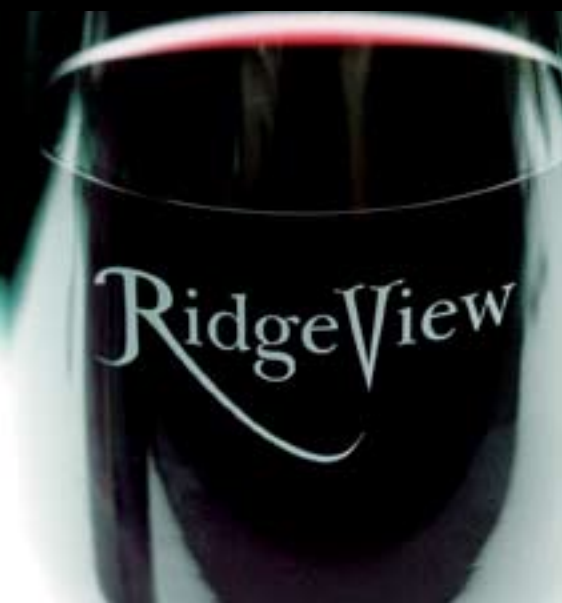
RIDGEVIEW 2006  
'GENERATIONS' RESERVE SHIRAZ  
HUNTER VALLEY

*"Generations' is our premium Reserve range celebrating the involvement of our parents, children and extended family in the creation of our wines"* - Darren & Tracey Scott

The 2006 Reserve Shiraz is an intensely complex wine produced from exceptionally ripe, hand-picked fruit off our "Effen Hill" vineyard. It has a deep purple/black hue with notes of blackberry, plums and dark cassis and a firm, tannic palate, typical of the Hunter Valley. The wine is long, luscious and balanced with a long, balanced finish. Although it is suitable for 10+ years of cellaring for 10+ years of complexity and finesse.

119 475 221  
Website: www.ridgeview.com.au

Your Reward



# Kelly's Kitchen

## *Rosemary and prosciutto chicken legs with creamy risoni*

**preparation time:** 30 minutes

**cooking time:** 45 minutes

**serves:** 4

nutritional count per serving: 60.4g total fat  
(29.2g Saturated fat); 3783 kJ (509 cal); 42.6g  
carbohydrate; 47.3g protein; 3.4g fibre

8 Stalks of fresh rosemary  
8 chicken drumsticks (1.2 kg)  
8 Slices of prosciutto (120g)  
1 cup (220g) risoni  
1 tablespoon of olive oil  
1 medium brown onion (150g),  
chopped finely  
1 clove garlic, crushed  
300ml cream  
1/4 teaspoon dried chilli flakes  
250g cherry tomatoes, halved  
1 tablespoon fresh lemon thyme  
leaves

1. Press one rosemary stalk onto each drumstick; firmly wrap one prosciutto slice around each to hold in place

2. Cook chicken in heated oiled grill pan until brown all over. Cover chicken; cook for about 40 minutes

3. Meanwhile, cook risoni in large saucepan of boiling water until just tender; drain. Rinse under cold water; then drain.

4. Heat oil in large frying pan; cook onion and garlic, stirring, until onion softens. Add cream and chilli; simmer, uncovered, until mixture thickens. Add risoni, tomato and half the thyme; cook, stirring, until tomato just softens. Serve with chicken and sprinkle the remaining thyme for the perfect finish.

## RidgeView Cottages

Our luxurious self-contained cottages continue to amaze our guests. From the serenity of the surroundings to the attention to detail within the cottages, you will be captivated by our property's appeal. With Summer upon us, our award winning pool is the perfect area to relax with your favourite bottle of RidgeView wine.

Renovations are in progress on Kiewa and Parragilga (our 2 bedroom cottages) with an ensuite being built for the 2nd bedroom. This will be followed during 2010 with upgrades to the kitchen and lounge room as well as an extension to the outdoor entertainment area.



## 2010 Vintage

Join us to pick grapes for the day, and then celebrate with the Scott family at our post harvest BBQ, or stay a couple of nights in one of our comfy cottages. Picking occurs most Saturdays in February and early March depending on weather. Contact Tracey on 0419475221 to register your interest. Check out the website for details on individual cottages. *Hope to see you there!*



### Wine recommendation:

*To go with this dish, I recommend "Ripples Rose". The spritzzy lift to this wine goes well with my dish as it gives a bright break through of flavour through the chilli and prosciutto. I love the taste of the flavours in this dish and when I'm allowed...I have a small amount of "Ripples" and it really makes a great combination. Enjoy!*



# Tasting notes: Summer '09 Pack

(1 GOLD, 16 Silver, 30 Bronze medals)

## 2009 Pinot Gris

(not shown in any wine show – new release)

First vintage as a straight varietal from our 'Little Gully Vineyard.' Brilliant lemon / green hues give rise to delicate pear, lemon and citrus blossom aromas with a hint of honeysuckle. The lovely linear structure displays a well developed middle palate of sweet pear and fresh lemon with a hint of grapefruit. The delightfully long finish will compliment seafood, salads or Asian cuisine. \$20 / bottle

## 2008 Semillon

(1 GOLD, 2 Silver, 11 Bronze medals)

The 2008 Semillon is a brilliant pale straw colour displaying a citrus nose with lifted tropical fruit overtones. Crisp lemon-lime characters fill the palate whilst a hint of pineapple and passionfruit underpinned by subtle lanolin characters compliment a well balanced acidic finish.

This wine will compliment any seafood or Asian dish and is designed for immediate consumption but will benefit from short to medium term cellaring. \$20 / bottle

## 2007 Rosé

(1 Silver, 2 Bronze medals)

The 2007 Rosé is made from the Shiraz grapes on the Eastern slope of our "Effen Hill" vineyard. Early ripened grapes were gently pressed to extract the vibrant crimson colour and subtle, soft tannins. It displays an intense strawberry nose with cherry and plum overtones. The palate is beautifully balanced with forest fruits and wild berry flavours complimented by well balanced acid and a subtle sweet-fruit finish that is long and flavoursome. This wine is best served chilled and is an ideal accompaniment to salads and antipasto as well as your favourite Mexican or Asian cuisine. \$20 / bottle

## 2007 Merlot

(1 Silver, 2 Bronze medals)

The 2007 Merlot displays elegance and finesse that evolves only from an excellent vintage.

Perfectly ripened fruit was handpicked from our "Effen Hill" vineyard and handcrafted using traditional hand plunging techniques in open vat fermenters. The resultant wine displays a deep purple hue with a sweet berry nose complimented by subtle American oak nuances. The palate has a silky richness of plums and blackberries

with well balanced tannins creating a long soft finish.

Although ready for immediate enjoyment it will benefit from 5-8 years cellaring. Enjoy with Greek or Italian cuisine or your favourite red meat dish. \$25 / bottle

## 2006 Shiraz

(6 Silver, 6 Bronze medals)

Handpicked and handcrafted from grapes off our "Effen Hill" vineyard, the 2006 Shiraz displays typical Hunter characteristics only achieved in excellent vintages. Dry conditions meant low yields and amazing fruit producing an elegant medium bodied wine that displays raspberry and sweet cherry, lifted fruit characters with a sweet American Oak overtone.

This wine is ready for immediate enjoyment with your favourite red meat dish but will develop further complexity with 5-10yrs cellaring. \$25 / bottle

## 2006 Tipple's Gold Botrytis Semillon

(6 Silver, 9 Bronze medals)

This wine of distinction has been created in recognition of William Tipple-Smith, recently attributed to discovering the first payable gold in rugged hill country near Bathurst, NSW in 1847. Although 'Bad Luck Billy' was not credited at the time for his find, we – his 4th, 5th, and 6th generation descendants – have staked our claim on this liquid gold. So raise your glass and have a tipple for the old prospector for what might have been "Tipple's Gold".

Perfect conditions allowed botrytis-affected Semillon grapes to be handpicked at optimum ripeness during Autumn. "Tipple's Gold" displays a brilliant golden hue with concentrated citrus aromas and a luscious full rounded palate dominated by strong tropical peach and apricot flavours underpinned by well balanced spicy French oak nuances creating a long, smooth finish. 'Strike Gold' and enjoy with your favourite dessert or cheese platter. \$25 / bottle

**All wines are available in straight or mixed cases; members are entitled to 20% off the case price.**

The logo for RidgeView features the word "RidgeView" in a stylized, yellow, serif font. The letter "R" is particularly large and has a decorative flourish that extends downwards and to the left.

Hunter Valley Wines and Cottages  
[www.ridgeview.com.au](http://www.ridgeview.com.au)

phone: 0419 475 221 fax: 02 9534 5468  
email: [drink@ridgeview.com.au](mailto:drink@ridgeview.com.au)

273 Sweetwater Road,  
Rothbury NSW 2335

Cellar door open  
Friday–Sunday 10am–5pm