

# SIMPATICO REVELATIONS

SHARING WITH YOU THE LATEST FROM OUR WORLD OF WINE

## BAROSSA VINTAGE FESTIVAL

Come the 23 April the Barossa Valley will be in full swing for the 2011 Barossa Vintage Festival.

If grape stomping, grand balls or comedy in the vines sounds like your cup of tea, or should we say glass of wine, then we suggest booking some accommodation and prepare to get involved in the longest running wine tourism event in Australia, with a history spanning over 6 decades.

Running from the 23 April - 1 May the Barossa will be buzzing. As a visitor you can experience the very best of the Barossa - wine, food, music, art, culture and tradition. Running over 9 days and with over 100 events there will be something for everyone.

While you're here we would love you to visit the cellar door and get involved with the Vintage Festival Simpatico Wines style!

We thought what better timing than this to let you, our loyal customer, into the Simpatico cellar. Between 23 April - 1 May we will be launching our Simpatico Wines Cellar Selection Tasting. What makes this tasting so unique I hear you ask? Not only will we be taking you on a guided and educational wine flight, we will also be releasing the Simpatico Wines Stonewell Road Shiraz just for this tasting!

For your chance to be part of this amazing opportunity please call the Cellar Door on (08) 8561 1222 and make your booking.

For more information on the Barossa Vintage Festival head to [www.barossavintagefestival.com.au](http://www.barossavintagefestival.com.au) or follow them on Facebook [www.facebook.com/barossavintagefestival](http://www.facebook.com/barossavintagefestival)

## BUBBLES, BUBBLES, BUBBLES!

Something oh so exciting has happened here at the winery and we just can't wait to tell you!

We have a brand new release wine that is simply Barossa, the 2006 Simpatico Wines Sparkling Shiraz! This sparkling offers spicy fruit characters on the nose with an explosion of black cherries and strawberries on the palate balanced with a creamy yeastiness. For \$28 a bottle this sparkling is going to fly out the door, especially with only 73 x 6 packs available. To place your order please call us at the cellar door on (08) 8561 1222.

## A BIG SIMPATICO WELCOME TO OUR 2 NEW TEAM MEMBERS

2011 is already promising to be full of new and exciting times. Here at the winery we have 2 new team members, Will Bolton our new financial controller and Chris Lawson our new national sales manager. We look forward to this exciting growth they will bring to our business.



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Barossa Valley



cnr Barossa Valley Way & Vine Vale Rd  
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*Sorrow can be alleviated by  
good sleep, a bath and a good  
glass of wine.*

**St Thomas Aquines**

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## AUTUMN MENU

Did someone say comfort food? As soon as that summer warmth begins to drop we instantly think of slow cooked meals and delicious roasts.

Here's a recipe we think would definitely hit that Autumn food urge.

### **Chicken, bacon and mushroom pot pies**

Cooking time - 30 minutes

Ingredients - serves 4

40g Butter  
600g chicken thigh fillets, chopped  
4 bacon rashers, coarsely chopped  
200g swiss brown mushrooms, quartered  
1 leek, white part only, thinly sliced  
2 tbs plain flour  
1 1/2 cups chicken stock  
1/4 cup sour cream  
2 tsp Dijon mustard  
1 tbs finely chopped tarragon  
1 sheet ready-rolled frozen puff pastry  
1 egg, lightly whisked

### Method

1. Preheat oven at 220 C. Heat a little of the butter in a frying pan over medium heat. Add half the chicken and cook, stirring occasionally, for 5 minutes or until brown all over. Transfer to a bowl. Repeat with remaining chicken.
2. Add the bacon to the pan and cook, stirring, for 2 minutes or until cooked through. Transfer to a bowl.
3. Melt remaining butter in the pan over medium heat. Add mushrooms and leek; cook for 5 minutes or until leek softens. Return chicken and bacon to pan. Add the flour and cook for 1 minute or until combined. Add chicken stock and bring to the boil. Cook for 5 minutes or until sauce thickens. Remove from heat. Add the sour cream, mustard and tarragon and stir to combine. Taste and season.
4. Spoon mixture among four 1 1/4 cup capacity ovenproof dishes. Cut pastry into 12cm discs; place over chicken mixture. Lightly brush with egg. Place on an oven tray and bake for 15 minutes or until pastry is golden brown and puffed. Remove from oven; serve immediately.

We recommend these beautiful pies with our  
2008 Barossa Valley Cabernet - sip up and enjoy!



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*Have a spare \$90 500? You then could have then been in the chance to buy a 237 year old bottle of vin juane from France's Jura region at a wine auction in the town of Arbois.*

*The group that purchased this wine are not planning on cellaring this drop, but rather drink it!*

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## HAPPY BIRTHDAY TO SIMPATICO!

What a day the 17 March will be, and not because we will be dressing ourselves up in fancy greens for St. Patrick's day. All of us here at the Simpatico Wines cellar door will be enjoying a glass of Aimee's Run in celebration of our first birthday here in the Tanunda cellar door.

From 17 to 21 March, you can enjoy in the celebrations too, with a special offer from us to you our customer. Even though it's our birthday, you'll get the gift!

For anyone who spends \$95 or more at our cellar door, you will have the choice of taking with you either a bottle of our luscious Simpatico Wines 2009 Viognier, or, a bottle of the effervescent Simpatico Wines 2010 Aimee's Run. You won't get a gift like that at just any old time of year.

Come down and see us between the 17 - 21 March, and celebrate our very special first birthday!! The party's on us, and the celebrations will no doubt continue on almost until Vintage!

## FUNCTION TIME HERE AT THE CELLAR DOOR

Well the festive season was certainly upon us at the Simpatico cellar door. We were lucky enough to host the Tanunda Visitor Information Centre's Christmas party here; the night was full of fun and laughter - even Santa made an appearance!

Little Lachlan Hay hosted his first of many functions here at the winery, he along with 11 other babies were joined by their mothers for the Barossa Mothers Group get together. The group overlooked the vineyards while enjoying morning playtime and sharing a laugh over the many funny stories that come with being a new parent. With the babies not quite yet ready to develop their palates, this group actually gives the babies a great opportunity to develop socially and engage with others.

## SIMPATICO WINES IN THE SPOTLIGHT

What a year it was for the Simpatico Wines 2008 Stonewell Road Shiraz. To finish the year off this Barossa gem made a feature in the Winestate Annual Edition for 2010. Our iconic Stonewell Road Shiraz was one out of a select few who gained 5 stars for either a 2008 - 2009 Shiraz in the 'New Release' category for judging in 2010.

What a great start to summer it was for Simpatico Wines with the feature in the Barossa Living magazine. This feature enlightens Barossa Living readers with an insight on new or revamped cellar doors here in the Barossa. Featuring on page 25, you will see some fantastic photographic shots of the cellar door as well as a fantastic review of our Aimee's Run Sparkling Viognier.



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## BAROSSA YOUNG AMBASSADOR

At each Vintage Festival since 1999, twelve young adults aged 18-25 with a strong passion for the Barossa region, are handpicked to actively participate in hosting and promoting the Barossa and the Barossa Vintage Festival.

The Young Ambassador program aims to identify and raise the profile of potential future community leaders and Vintage Festival event conveners. Through the program, the Barossa dozen are given the opportunity to develop leadership and interpersonal skills by undertaking an extensive training program. This training incorporates the Barossa's rich food and wine culture and event planning. One of the Barossa dozen will be selected as the 2011 Barossa Young Ambassador. The recipient of this title will be awarded a travel prize and will act as the Barossa Young Ambassador until the next Vintage Festival in 2013.

Simpatico Wines is proud to announce that their Cellar Door Manager, Rachel Dunning is 1 of the 12 selected. Rachel says "It's really an honour to be able to work so closely with other people that are so passionate about the region. For me it's not about the end prize, it's about the journey and the fantastic people I meet along the way".

The 2011 Barossa Young Ambassador will be announced at the Vintage Festival Ball on Saturday 30 April.

## EVOLUTION AT SIMPATICO

Simpatico Wines is evolving from being a cellar door operation to also as a winery.

People often ask about what the difference is between a winery and a cellar door; in basic terms, a winery operates as a production facility where winemaking is performed, and a Cellar Door is the means by which a business can offer the final product of this winemaking process (the wine itself).

We have started to build a functional production facility; this means that not only will we operate as a business that facilitates a wine experience for customers, but we will also be focussed on wine production on site. Up until now, all our production has been completed off site at other wineries in the region. We are currently equipping the winery aspect of our business with machinery that will enable us to complete work such as fermentation of the grapes, and will also include filtering equipment and, the all important wine press.

With expansion of our warehouse and production facility being in its infancy, it offers us the opportunity to work more efficiently and dabble in having control of the important work that occurs within the winery itself.



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SIMPATICO WINES MAKES IT TO VICTORIA!

We are excited to announce that Ambrosia Cafe is now stocking Simpatico Wines on their wine list.

Now our fans with a home base in Victoria can enjoy Simpatico Wines at the Ambrosia Cafe located at Shop 13, 84 Bemersyde Drive, Berwick.

SIMPATICO WINES MAKES IT BIG IN SOUTH AUSTRALIA!

Some exciting news for our fellow 'Adelaidians' who can now purchase Simpatico Wines in the city!

The following stores are now stocking selected Simpatico Wines:

## **Cellarbrations @ Blackwood**

Main Rd Blackwood 5051

## **Edinburgh Cellars**

High Street Mitcham 5062

## **Parade Cellars**

Shop 15, 161 The Parade Norwood 5067

## **Cellarbrations @ The Rezz**

Hamilton Tce Newton 5074

## **Parafield Airport Liquor Store**

Kings Road Parafield Airport 5106

## **Barossa Valley Stockists**

### **Novotel Resort - Tasting Room**

Golf Links Road Barossa Valley 5352

### **Barossa Weintal Resort**

Murray Street Tanunda 5352

ARE YOU PART OF OUR FACEBOOK SOCIAL NETWORKING FAMILY?

Don't forget you can find us on Facebook! Follow our journey, be informed about special

offers, and keep abreast of all business activities at Simpatico.

Just key in Simpatico Wines into your search engine, or, access our page via the link:

<http://www.facebook.com/pages/Simpatico-Wines/140497865960> and don't forget to

click the "Like" button!!



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