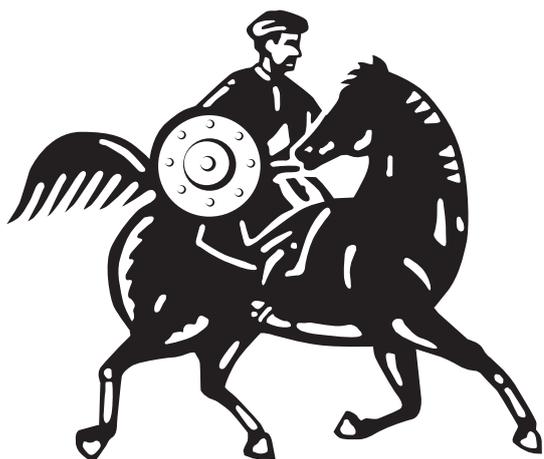




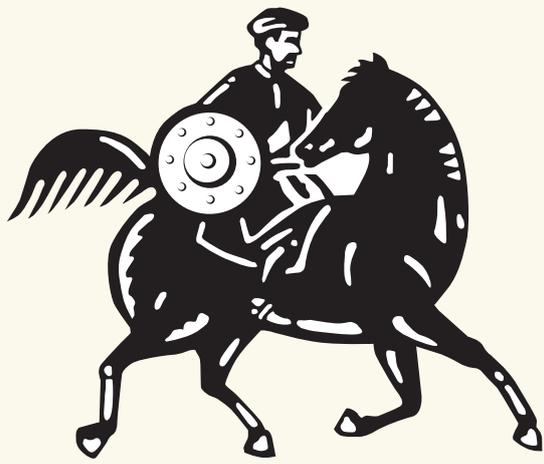
SARACEN ESTATES



MARGARET RIVER

AUTUMN 2009
VINTNER'S NOTES

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SARACEN ESTATES

MARGARET RIVER

AFTER A LONG WAIT, WE ARE PROUD TO ANNOUNCE THE OPENING OF OUR CELLAR DOOR ON CAVES ROAD IN WILYABRUP.

On Saturday November 1st Saraceni Estates and Duckstein Brewery were officially opened by the Honourable Colin Barnett, Premier of WA. The evening was enjoyed by almost 500 guests who savoured German style fare with our superb wines and craft brewed beers whilst being entertained by traditional German dancing and music.

The majority of the stone work utilised Donnybrook stone from one particular quarry (120 tonnes in total) and the remainder was done using local granite, including the extensive landscaping. Local timbers also feature throughout the building, jarrah externally and sheoak internally.



Saraceni Estates owner Luke Saraceni accompanies the Hon Premier Colin Barnett in officially opening the facility.

We're very excited to have finally opened our doors to the public and be sharing our wonderful new facility. The building process was at times complicated and lengthy but we are extremely proud of the finished result. The building has a welcoming feel, is family friendly and has something to offer everyone.

The finished result is quite spectacular: reflecting the colours and textures of the local environment in a modern and striking building and surrounds quite like no other in the area. We believe we have achieved our aim of offering something a little bit different to visitors to the Margaret River wine region.



WHAT'S IN A NAME?

Very often there is a story! Luke and Maree Saraceni chose the name Saraceni Estates when they were researching the origins and history of their family name.

The Romans first used the term Saraceni to describe the nomadic Arab tribes of the Syro-Arabian Desert and the Saraceni name is very well known as a result of those conquering tribes who settled in various regions of Italy. Michele and Anna Saraceni (Luke's parents) migrated from Abruzzi, one of the regions of Italy conquered by the Saraceni, to Perth after World War II. They brought with them the Italian traditions of winemaking, sauce and sausage making and the production of home-made pasta, to name but a few.

In 1996 Luke and Maree bought land and planted vines in the Wilyabrup Valley of the Margaret River region along the scenic Caves road, and the search for a name and label for the vineyard began.

With the Saraceni name and the wonderful opportunity to use a Saraceni warrior incorporating the associated colours of black, gold and red on the label Saraceni Estates was born.

The Saraceni warrior on horseback is a common theme to our wine packaging and throughout the building: there is even a life size bronze Saraceni warrior guarding the entrance to the Cellar Door!





WINE CELLAR SHOWCASE: 2008 SAUVIGNON BLANC

With the warmer weather still lingering, there's still time to be enjoying refreshing white wines. Our 2008 Sauvignon Blanc has vibrant and fresh characteristics typical of the variety on the nose; lychees and fresh cut grass, fresh fruit flavours of good intensity. The palate is clean, fresh and zingy, showing strong fruit flavours with a nice weight in the middle. The wine finishes with lovely lingering flavours of sweet lychee.

WINE AND FOOD PAIRING:

This is a stellar example of Margaret River Sauvignon Blanc and is an ideal aperitif or the perfect accompaniment to crustaceans. A good possible match would be a creamy crab dish - the acidity and flavours of the wine create a perfect foil to the richness and texture of the crab.



WINE & FOOD MATCH: MUSHROOM RISOTTO

This recipe was provided by Duckstein's Head Chef Michael Dixon whose favourite wine is our 2004 Cabernet Sauvignon. Our 2004 Cabernet is drinking beautifully after a few years in the cellar and has softened and gained complexity making it an ideal accompaniment to this dish. Both the wine and the risotto also compliment a good cut of steak, cooked to your liking. Enjoy!

What you need

500g aborio rice

30g butter

50ml olive oil

1 medium sized onion diced

2 cloves garlic crushed

250g button mushrooms thinly sliced

250g oyster mushrooms thinly sliced

100g enoki mushrooms thinly sliced

1.5L chicken or veg stock

Melt butter in olive oil and sauté onion and garlic. Add rice and sauté until translucent. Add mushrooms and fold in slowly. Cover with hot stock, when fully absorbed by rice add another ladle of stock and stir until absorbed. Continue ladle by ladle until rice is al dente, season well with salt and pepper and serve hot with shaved parmesan cheese.

INTRODUCING CONSULTANT WINEMAKER BOB CARTWRIGHT

So why is Bob Cartwright the "King of Chardonnay"? This story starts with the tale of a great wine, and it's not one of ours! Bob was responsible for 28 consecutive vintages at Leeuwin Estate where he crafted one of Australia's and indeed the world's finest Chardonnays: the Leeuwin Art Series. This wine is revered the world over for its complexity, elegance and longevity and it can hold its own amongst the best from around the globe.

Why did Bob leave Leeuwin Estate? "Consulting was completely new to me, a new journey and an exciting time. It's given me the ability to refine myself and see whether given good fruit I can achieve what I did at Leeuwin," he says. Considering it's only been a few years since he joined our team we think he is doing a remarkable job: just look at the awards our Chardonnay keeps winning!

When Luke and Maree Saraceni approached Bob about making their wines he jumped at the chance, "the property has ideal soil for viticulture and the varieties and in particular the clone of Chardonnay excited me immensely. The initial potential I could see has already been proven in the first few vintages, in particular with regard to the Chardonnay. The Shiraz is also beginning to really impress, with the last three years seeing consistently good fruit coming off that block."

When Bob isn't at work he loves to travel to his favourite Chardonnay producing regions of France, or can often be found fishing off the beautiful local coastline. His favourite fish to catch is undoubtedly pink snapper and the best way to cook it is simply with butter and lemon in a pan. And what to drink with it? Well, Chardonnay of course!

For further information about any of our wines, or to purchase our wines please visit www.saracenestates.com.au or complete the order form with this newsletter.

WINE EDUCATION

FINING AGENTS IN WINES

One of the most commonly asked questions of Cellar Door staff is regarding the use of fining agents in wine. The more astute observers amongst us will have noticed that many bottles of wine contain statements regarding the use of egg, milk, nut or fish products. For example our 2006 Saracen Estates Cabernet Sauvignon Merlot was fined with egg whites.

Fining agents are sometimes used by winemakers to make minor adjustments to a wine to improve quality by removing certain unwanted elements. Many fining agents are proteins from natural products such as albumin from egg whites and casein from skim milk.

A winemaker will select a specific fining agent for a specific purpose – for example isinglass (a fish product) is often used to remove bitterness and to clarify white wines, and egg whites can be used to remove certain undesirable tannins in red wine.

Fining agents are generally removed from a wine when they sink to the bottom of the wine after having bound to the undesirable component, or they are removed by filtration. The use of fining agents in wine is as old as the winemaking process itself, and is an important step in allowing the winemaker to create the best wine possible for you to enjoy!

BUT WAIT THERE'S MORE

The Duckstein Brewery and restaurant on the other side of the building, plus a beer garden, an island featuring artwork illustrating the history of wine in the world and a fantastic kid's playground.

The brewery (and our brewer, Paul) can be viewed through a glass wall in the restaurant and there is ample room to savour a craft-brewed beer either outside on the deck or inside on the lounges by the fire. There's also the option of some hearty traditional German fare to be enjoyed with your favourite drop, wine or beer: we invite you to join us soon!



WINE FOR DUDES PINK BUBBLES FUNDRAISER

Saracen Estates were proud to be a sponsor of the inaugural Wine For Dudes Pink Bubbles Day. Just over \$6000 was raised for breast cancer research. We applaud the efforts of the Dudes team and look forward to being involved again next year!

NEWSLETTER SPECIAL

BUY A CASE AND RECEIVE AN ADDITIONAL 10% ON TOP OF THE EXISTING 10% CASE DISCOUNT PRICE.....THAT'S A 20% SAVING AND FREE FREIGHT.



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