

CONTI CHRONICLE

SPRING SUMMER 2010/11 EDITION



I am writing this from the kitchen table at “the farm”, or more formally known as my parent’s Miamup Road property in Margaret River.

I’ve been getting down here a fair bit lately but unfortunately it’s not all been about surfing and hanging out.

The warm spring weather has meant the young vines are growing at a phenomenal rate; posts have been hammered in, wires strained and the young vines trained following the winter pruning season.

I really like being part of the establishment phase of the young vineyard and watching how it grows. Thankfully, most of the work has been done by our vineyard manager, Bruce Pearce who runs his own viticultural consultancy service. His knowledge of vineyards is awesome and I’ve enjoyed many conversations revolving around vines, soils and the relationship that influences the resultant wines.

We’re confident Bruce’s soil management practices applied to our own vineyard will reward us with healthy vines and production of great wines in years to come.

The lack of winter rain is quite evident this year with the winter creek at the back of the property already starting to slow its water-flow. The dam is full and irrigation will be used sparingly to reduce stress in the young vines.

The same will apply at our own Perth-based vineyards at Carabooda and Mariginiup where we are applying techniques taken from Bruce’s viticultural expertise to further improve the quality of our fruit.

Regretfully, as I mentioned earlier, time spent in the vineyard is nowhere near as much as I’d like and although I’m fond of

the idea of being the ‘true vigneron’ who owns and tends to his own vines and makes all the wine himself, this holistic approach (as romantic as it is), can be a little impractical at times.

For example, I’m really proud of the fruit we’ve purchased from our Southwest grower in Manjimup. Pinot noir and chardonnay both excel in this particular site that produces a distinctive style that is quite European in its expression.

We will eventually produce a cabernet sauvignon or blend from our Miamup Road vineyard, but until then we will buy selected parcels of fruit for a future reserve red. This year we bought fruit from a vineyard not far from ours and periodical barrel samples indicate a rich Margaret River varietal cabernet that will need a little time to settle down.

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Earlier this month I went along to the Cullens Chardonnay Tasting which was as always, a fantastic day out. I love the direction Australian chardonnay is heading with definitely more refinement across the board, better use of oak and lighter leaner styles.

I make no secret of trying to emulate these styles with higher flavour intensity and lower alcohol. This again results from good vineyard management and that's why I'm keen to get the vineyard in great shape right from the beginning. I also assisted as a panelists at the SCOOP magazine tasting at the George Hotel

last month. Each panel was assigned different styles and ours was SSB and SBS blends. There were some absolute beauties in there, as well as some less than great entries that evidently suffered from a major heat spike right before harvest began this year. What was affirmed however, was that SSB together with its partner cab merlot, are definitely WA's trademark wines. Check out the reviews in the summer edition which should be out about now.

Aside from that, we've seen a couple of tiger snakes who, like the spring growth, have come out a bit earlier than normal

which always comes as a pleasant surprise and, we received a gold medal for our Mariginiup 2008 Shiraz at the Swan Valley Wine Show, plus silver medals for our 2010 Late Harvest Fronti at the Sheraton Perth Wine Awards and the 2009 Roccella Grenache Shiraz at the Qantas Wine Show of WA – which pretty much sums up what's been happening in the world of Paul Conti Wines.

Salute!

Jason Conti – winemaker,
Paul Conti Wines

SUMMER WHITES WHAT'S HOT OFF THE PRESS FOR 2010...

Tuart Vineyards Chenin Blanc 2010 \$16 per bottle

We tried to pick this wine earlier with the aim of making a fresher, drier style with persistent acidity and full, rich fruit. A traditional chenin style that begs the question...why drink pinot grigio when you have a top-class chenin blanc on-call at a good price?

"A real fruit bomb of a chenin blanc just brimming with ripe crisp tropical aromas and flavours. Pulsates with life on the vibrant juicy palate with a crisp sustaining acid keeping it long in the mouth." 90/100

Ray Jordan's 2011 WA Wine Guide

Pinot noir reprise

In the last edition of the Conti Chronicle we talked at length about the exciting new 2009 pinot noir release which took our taste buds by storm. Jason, being the only person who knows where anything's hidden in the winery, secretly stashed extra cases of this wine aside to allow an extra year of development for which we can attest, was a wise idea.

Late Harvest Fronti 2010 \$16 per bottle

Gonged with a silver medal at this year's Sheraton Perth Wine Awards, the Fronti upholds its trademark features with unwavering pride.

Think Turkish delight and rose water aromas, wrapped up with subtle spritz and perfectly balanced acidity. A stunning wine that best accompanies a platter of sliced rockmelon and prosciutto ham, fresh fruit or better still, try it with a Thai inspired curry!

There is limited stock available, so feel free to enquire within for more details.

We tried the 2009 last week and the results were stunning. This is a full bodied pinot noir and James Halliday was thoroughly impressed:

The 2010 vintage, also a beauty, is bottled and will be released earlier next year.



Organic Vines Sauvignon Blanc 2010 \$14 per bottle or \$120 by the case

Bar far the best selling white wine at our restaurant; the Margaret River-grown sauvignon blanc in this wine is excellent. A straight forward wine that's a little lighter-bodied than the chenin blanc.

Unwooded chardonnay 2010 \$14 per bottle or \$120 by the case

As far as unwooded styles go, this is a good example based on the traditional Chablis style. Not sweet - just crisp and dry as intended and a great food wine.

"Bright crimson; the bouquet is complex with Asian spices sprinkled through red and black cherry fruit; the palate has thrust and drive to the long finish. Thoroughly impressive." 93/100

James Halliday Australian Wine Companion 2011 Edition

Exclusive to cellar door and mail order customers only. \$30 per bottle.



ROLL OUT THE REDS...

Roccella Grenache Shiraz 2009 \$16 per bottle

The 2010 Qantas Wine Show of WA silver medal winner is, quite simply, "a great drink," says winemaker, Jason who enjoys this wine often with wood-fired pizza.

"Bright, youthful colour with attractive floral cherry aromas and a tight crisp palate with long sour cherry flavours. Savoury notes and nice grainy tannins." 4 stars

Winestate magazine, Best of the West May/June 2010

"A beautifully balanced and flavoursome fruit-driven blend with an earthy berry character wrapped in lush plum flavours and a little sweet vanillin oak. Soft and generous palate." 89/100

Ray Jordan's 2011 WA Wine Guide

"Bright colour; the sweet red fruit flavours of the grenache are the dominant part of the wine, other than the structure that is supplied by the shiraz; a synergistic blend, all from WA." 90/100

James Halliday Australian Wine Companion 2011 Edition

Tuart Vineyards Cabernet Sauvignon 2009 \$18 per bottle

Winemaker's notes: "A nice medium-bodied cabernet. Drink now or cellar until autumn/winter 2011 when it'll be in perfect condition. A good quaffer-cabernet style from our Carabooda vineyard with just a hint of Manjimup merlot and a dash of Margaret River."

Tuart Vineyards Tempranillo 2009 \$16 per bottle

Limited stock remains of this feisty Spaniard. Very much a rustic, earthy style. A good drink and very popular at our cellar door where it's sampled and purchased consistently among customers.

Mariginiup Shiraz 2008 \$28 per bottle

Give it up for James Halliday who thought this wine was rather special...and we thought his critique was rather special too:



"For several decades before shiraz assumed cult status, was the flagship wine of Paul Conti; has very good colour and excellent balance; the black fruits of the medium-bodied palate are supple and fine, tannins in perfectly judged support." 92/100

James Halliday Australian Wine Companion 2011 Edition

"Plenty in here with the powerful fruit coming from very low yielding vines. It's rich and concentrated with an endless flow of dark plum, cherry and earthy dark chocolate. Firm tannins and a solid oak treatment for a wine that will cellar in the medium term." 89/100

Ray Jordan's 2011 WA Wine Guide

"Earth/licorice nose and lively, rich, layered, dark, vibrant fruit palate with some complexity, and good quality oak in the background." 4 stars

Winestate magazine – World's greatest shiraz challenge – Sept/Oct 2010

There is limited supply of this flagship wine and what a sad loss it would be if it didn't make it to your cellar. It's drinking beautifully now.

The 2009 vintage is currently bottled and will be released earlier in 2011.

WE'RE WAITING IN ANTICIPATION FOR...

Medici Ridge Chardonnay 2010

Soon to be released in early November, this is the kind of chardonnay that makes our mouth water.

The pristine Manjimup portion (80 per cent) is barrel fermented in new and one-year-old French oak with the addition of a further 20 per cent coming from Margaret River to give a touch of stone-fruit complexity.



TAKE ME TO THE NORTHERN SUN IN WOODVALE... WHOA OH OH...

Ok, so it's not quite Cuba, but we'd like to invite you along to a relaxing sundowner to roll out our new release wines, welcome the festive season and look ahead to a summer of drinking darn good wine.

Jason will be on-hand to chat, as well as some soulful vibes, delicious nibbles (of course), and good company.

Saturday 27 November between 3pm and 6pm at the cellar door.

RSVP essential by Wednesday 24 November. Please contact conti@paulcontiwines.com.au or call 9409 9160 to reserve a place.

WHAT WE LAST DRANK...

Lorenza Sparkling Chenin Blanc NV and Medici Ridge Pinot Noir 2009 at a family barbecue of French-cut lamb cutlets, barbecue-fried rosemary potatoes and a huge bowl of salad!

The Lorenza is the quiet achiever who, once discovered, marks a lasting impression. You can't go wrong with this stunning sparkling whose accessible price by no means matches the exceptional quality of this traditional 'methode champenoise'-crafted celebratory drink. Only \$20 per bottle, she pairs nicely with NERO Sparkling Shiraz for those who have a penchant for the rare red bubbles - also \$20.



TELL US WHAT IT WAS LIKE?

We'd love to hear about your favourite, or perhaps most memorable Paul Conti Wines experience.

Over the years, we've been privy to some fantastic stories about how a drop of Paul Conti Wines accompanied many a milestone event. One that particularly stands out was when a lovely customer scrambled to our stand to try our Mariginiup Shiraz at a local wine show and upon taking her first sip turned to her daughter and said "darling, you were conceived on this wine...and it was possibly one the best nights of your dad and I's life!"

If you're one for nostalgia, we'd be delighted to hear your story - and with that, we'll judge the stand-out entry and give-away six bottles of Paul Conti's finest premium selection* in time for Christmas; plus a special airing on our website.

Send us your stories by Monday 29 November 2010, remembering to include your full name, email and postal address and best contact number. We'll accept up to 200 words**

Stories can be sent via email, with the subject line [COMPETITION – My Paul Conti Wines experience] or post to: Paul Conti Wines, c/o COMPETITION, 529 Wanneroo Road, Woodvale, WA 6026.

*Prize mix will include one bottle each (current vinages) of Medici Ridge Chardonnay, Tuart Vineyards Chenin Blanc, Organic Vines Sauvignon Blanc, Mariginiup Shiraz, Medici Ridge Pinot Noir and Tuart Vineyards Cabernet Sauvignon.

**Please note that by entering this competition, you have granted permission for Paul Conti Wines, should they choose to, publish your story on their website or within future editions of the Conti Chronicle. We always welcome personal stories outside of the competition so please advise us if you'd like your submission treated with privacy.

Public submissions will only be published stating a first name and town of origin



EAT, DRINK, CELEBRATE...

As always, Conti's Restaurant is taking bookings for Christmas which is currently near full-capacity.

Visit on-line at www.paulcontiwines.com.au to view the festive menus or call Roberto on 9409 1516 for more information or party options.

MAGIC MUSHROOMS



The humble mushy gets a revival in this fantastic and very easy recipe often prepared by daughter Berlinda when she entertains the masses. Serve as an entrée with a glass of crisp, dry chardonnay or a luscious pinot noir.

4 field mushrooms
 2 tablespoons olive oil
 1 clove garlic, crushed (I tend to use a little more than the recipe's suggestion)
 1 sheet butter puff pastry
 120 g (1 bunch) rocket
 70 g (2 ½ ounces) shaved Parmesan cheese
 1 tablespoon balsamic vinegar

Preheat the oven to 180° C (350 °F/ Gas 4). Remove the stem from each of the mushrooms and put the caps into a large bowl with the olive oil, garlic and some sea salt and freshly ground black pepper. Coat the mushrooms in the garlicky oil.

Cut the butter puff pastry into four squares and lay them on a baking tray. Roll the edges of each square over to form a raised edge,

then put a mushroom into the centre of each pastry square. Bake for 20 minutes or until the pastry is puffed and golden.

Tear the rocket leaves into bite-size pieces, toss them with the Parmesan and vinegar and season to taste. Pile the rocket salad on top of the mushroom tartlets and serve them while they are still warm. Serves 4



PA & AL CONTI

529 WANNEROO ROAD, WOODVALE WA 6026

tel: +61 (0)8 9409 9160 fax: +61 (0)8 9309 1634

mail: conti@paulcontiwines.com.au

web: www.paulcontiwines.com.au

PAUL
CONTI



PA & AL CONTI
 529 WANNEROO ROAD, WOODVALE WA 6026
 TEL: +61 (0)8 9409 9160 • FAX: +61 (0)8 9309 1634 • EMAIL: conti@paulcontiwines.com.au • WEB www.paulcontiwines.com.au

ORDER FORM

Wine selection – cellar-door prices & vintages as at Oct 2010 (subject to change)
Free delivery within Perth metropolitan area of orders OVER 12 BOTTLES

Variety	\$ per bottle	Quantity Required	\$ per case <i>* cellar door special</i>	Quantity Required	\$ Total
WHITE WINE					
Late Harvest Fronti 10	\$ 16.00		\$ 172.80		
<i>Organic Vines</i> Sauvignon Blanc 10	\$ 14.00		<i>*\$ 120.00</i>		
<i>Tuart Vineyards</i> Chenin Blanc 10	\$ 16.00		\$ 172.80		
<i>Tuart Vineyards</i> UW Chardonnay 10	\$ 14.00		<i>*\$ 120.00</i>		
<i>Medici Ridge</i> Chardonnay 10	\$ 18.00		\$ 194.40		
RED WINES					
<i>Anni Mae</i> Rosé	\$ 12.00		<i>*\$ 100.00</i>		
<i>Medici Ridge</i> Pinot Noir 09	\$ 30.00		\$ 324.00		
<i>Mimi's</i> Merlot 09	\$ 14.00		<i>*\$ 120.00</i>		
<i>Roccella</i> Grenache Shiraz 09	\$ 16.00		\$ 172.80		
<i>Tuart Vineyards</i> Cabernet Sauvignon 09	\$ 18.00		\$ 194.40		
<i>Tuarts Vineyard</i> Shiraz 09	\$ 16.00		<i>*\$ 120.00</i>		
<i>Tuart Vineyards</i> Tempranillo 09	\$ 16.00		\$ 172.80		
<i>Mariginiup</i> Shiraz 08	\$ 28.00		\$ 302.40		
SPARKLING WINE					
LORENZA Sparkling Chenin Blanc	\$ 20.00		\$ 216.40		
NERO Sparkling Shiraz NV	\$ 20.00		\$ 216.00		
FORTIFIEDS					
Reserve Muscat (375ml)	\$ 30.00		\$ 324.00		
Reserve Port	\$ 20.00		\$ 216.00		
White Liqueur	\$ 16.00		\$ 172.80		

WINE VALUE \$.....
 FREIGHT \$.....
 TOTAL \$.....

Please note: Orders must be placed by either fax or mail only
Please allow approximately 1 week for delivery (interstate)
FACSIMILE 08 9309 1634

CUSTOMER DETAILS - Please include contact numbers to assist with delivery queries

Please find enclosed cheque for
 \$.....

or debit card Bankcard Mastercard Visa AMEX

CARD No..... EXPIRY DATE.....

NAME.....

SIGNATURE.....

DELIVERY ADDRESS.....

.....P/C.....

If you're not there? (eg. leave at back door).....

CONTACT PHONE: MOBILE HOME ()..... FAX ().....

EMAIL:.....

Would you like to be on our mailing list? Yes No Please provide details if different to the above

INTERSTATE CARTON RATES EX PERTH

We use AUSTRALIA POST as our courier service.

Please note that insurance is not included in the rates listed below.

These rates include GST and delivery to all postal addresses in Australia. A signature will be obtained from addressee on delivery if required.

Postage Rates:

Destination	4 - 12 bottles
Perth and Suburbs	\$5.92
South/Mid West	\$9.53
North West	\$13.49
Sydney	\$19.28
NSW Country	\$22.00
Melbourne	\$19.28
VIC Country	\$22.00
Adelaide	\$18.74
SA Country	\$21.00
Brisbane	\$23.56
QLD Country	\$25.70
Canberra	\$20.35
NT	\$25.70
Tasmania	\$25.70