

CONTI CHRONICLE

SPRING / SUMMER 2011/12



Although a haze of doom and gloom continues to hover overhead, we're still looking forward and simply working on getting things "right".

Getting things right for us simply means planting grape varieties that are ideally suited to the presenting environment. We have intentionally created our vineyards around this principle and planted the classic Mediterranean varieties such as grenache, shiraz, tempranillo and muscat closer to home at our north coastal vineyards where fruit benefits from warm dry summers and cooled by afternoon sea breezes.

Chenin blanc also excels in this superb limestone country at our Carabooda vineyard.

Perhaps the most important focus for us over the past 12 months has been our Miamup Road property in Margaret River where much of our attention has been around prepping the soils in order to give vines the best start possible. Our vineyard manager Bruce Pearse, a regular support at our winery events, has largely been responsible for this and we're already applying some of his principles at our own vineyards.

We released our first Margaret River cabernet sauvignon this year and will continue to make this wine from its perfectly suited locale. Furthermore,

we look forward to producing our very own sauvignon blanc semillion blend - another Margaret River classic - from our Miamup Road vineyard.

I'm really pleased with the cabernet, with all its black olive, cassis and classic Margaret River grip on the palate.

Manjimup, we've concluded, is the best place for pinot noir and that's where it will remain.

I was inspired to make a feral Burgundian-style pinot about two years ago after attending a pinot noir workshop. This wine is entirely unfiltered so it's likely you'll find a small deposit in the bottom of your bottle which is completely natural and normal. Instead, I strongly suggest you decanter this wine for best results.

PAUL CONTI

Our chardonnay is also a work-in-progress where an attempt to make a funky barrel fermented style was my aim. This year and last, we used fruit grown in Manjimup and we blended this from a sensational little vineyard high up in the Blackwood Valley which adds a nice continental flavour to the wine. For the 2011 Manjimup component I applied a full-solid wild-ferment in oak which in itself posed higher risks and has made the wine very distinct from other vintages. The 2010 vintage looked pretty funky during fermentation and even I was a little apprehensive about where it was heading, and yet, 12 months on, the wine is drinking like a charm. For this reason, I'd suggest giving the 2011 a little time with the promise of a beautifully structured chardonnay to come.

Perhaps the biggest surprise for me was our 2011 chenin blanc from our

Carabooda vineyard. I love this wine. It's a classic unwooded style, exhibiting fresh pears and apples with a degree of richness by contrast. It's far more than just a thin, weedy, or fat, oily dry white, but rather a flavoursome fruit-driven style with refined elegance which is a direct result of Carabooda's limestone country.

As always, the Mariginiup Shiraz tastes best when we barely have any left in stock! Now 12 months since its release, the shiraz has come into its own as a cracker of a wine. For those who have the current 2010 vintage, give the wine some time and by autumn next year, you'll uncork another black beauty.

The last two wines are made closer to home; our Tuart Vineyards 2010 Tempranillo was bottled in February, meaning we took it out of oak early and bottled it a little younger. I think this wine is a lovely alternative to merlot

with similar body, weight and interest.

And the same applies to our grenache shiraz – a great drink which is equally enjoyable when lightly chilled over the warmer months. This wine is all about upfront drinkability which doesn't need oak, but rather room to express the sweet berry flavours from the grenache fruit.

All this "method-in-our-madness" approach ties in with our philosophy of bottling wines younger and releasing a little later to retain fruit freshness without drying the wines out too much.

And so, with a little luck and elbow grease, I'll start getting the wines exactly the way I want them.

Salutel

Jason Conti

(Winemaker, Paul Conti Wines)

VINTAGE REPORT - ALL IN THE TIMING



We have been employing the same grape pickers for over 20 years. Seen here is the patriarch of the team, Nia Trong and the other patriarch, Paul Conti at our Carabooda vineyard, vintage 2011.



"I love harvest time at Carabooda!"

Vintage once again kicked off a little earlier than previous years – the Australia Day weekend in fact.

We purposely chose to pick chenin blanc early and we're really pleased that we did. Any later and it would have been game-over. The weather turned almost immediately to stinking hot and the fruit would have inevitably fried.

Again, the 2011 ripening conditions suited our reds such as shiraz, grenache, and tempranillo and we managed to pick these at optimum ripeness and flavour. Had we left these a day over however and they would have seen the same fate as the whites.

White fruit from our Margaret River growers also arrived unusually early this year, which caused chaos in the production line, but that's what vintage

is all about – a temporary period of madness! Thanks to the warm weather down there, the cabernet sauvignon developed some really appealing, ripe blueberry characters. "YUM" is the best way to describe it!

Concluding as quickly as it started, an earlier vintage meant for the first time in years Jason was able to enjoy an Easter egg or two and a leisurely surf on Good Friday.

SPRING LONG TABLE TASTING



Berlinda does an "ambience" test-run before the guests arrive.

Adopting a slightly different approach to our annual new release events, the Spring Long Table Tasting, held within the aromatic surrounds of our barrel room on September 24, was a resounding success.

A full-house of wine aficionados enjoyed a personal critique of our new release wines under the guidance of Jason's winemaking knowledge.

Smoked salmon tartlets, creamy chicken vol au vents, wild mushroom risotto cakes and mini beef bourguignon pies were specifically selected to match the wines, meaning no one left hungry or short of a drink!

We will hold our traditional 'From the Barrel' event in autumn 2012 where we hope to see some new and familiar faces again at the cellar door.

...our very special guest – Jane Cornes

We were very honoured to have Jane Cornes, contributing editor (food and wine) for SCOOP magazine, restaurant critic for Post Newspapers and contributor to Australian Gourmet

Traveller magazine's annual restaurant guide, attend our Spring Long Table Tasting. Jane kindly offered to provide her personal critique on a selection of the wines she tasted which we hope you enjoy reading as much as we did.

"I was fortunate enough to be one of a largish bunch of Conti fans gathered on the winery's terrace on a sunny Saturday afternoon to exchange names and a glass or two of Lorenza Sparkling Chenin Blanc.

In France, where chenin's traditional home is the Loire Valley, they'd call this wine a *crémant de Loire*. Here in the West, winemaker Jason Conti has used the traditional *methode champenoise* technique to produce a deliciously crisp, medium-bodied quaffer with a mellow finish that's perfect for Summer drinking. I understand this wine is available only from the winery.

Of Conti's other wines, served with various delicious nibbles, my favourites were:

Tuart Vineyards 2011 Chenin Blanc

Chenin pops up again, this time as a straight white. This one's very young and offers a nice zing on the tongue, coupled with pronounced minerality. Unwooded and with a nice, firm acid structure, I'd be drinking this now.

Organic Vines 2011 Sauvignon Blanc

A markedly aromatic wine courtesy of our hot 2010/11 Summer, this offers whiffs of asparagus giving way to rich, intense fruit flavours and a pure, clean finish. Given its fruitiness, I'd probably match this with something featuring gentle spice. A Middle Eastern tagine, say, or Moroccan chicken.

Medici Ridge 2010 Chardonnay

Apparently there's not a lot of this left, which is a shame. Sourced from the cooler Manjimup/Pemberton region, with a little Margaret River fruit thrown in for good measure, the wine has that classic barnyardy nose. A small amount of the wine was aged in French oak and blended back into the unoaked wine. Coupled with malolactic fermentation and some gentle lees stirring, this has resulted in subtle softness and Vegemite characteristics without compromising the good, firm acid structure. My favourite wine of the tasting.

Mariginiup 2009 Shiraz

The winery's flagship red, Mariginiup has been made by Conti since the 60s. Aged in new American and French oak, the wine delivers sweet, intense licorice flavours and surprisingly soft tannins. A good one to buy now and cellar for a few years." Jane Cornes

CRITICAL WORD... A JAPANESE FAVOURITE

For those of you who have access to the rare 2009 Mariginiup Shiraz, we have no qualms in telling you you're onto a winner here. Last stocks of this vintage remain, with a very small quantity left at the cellar door. Please phone us in advance to avoid disappointment or enquire at your good local wine store.

The wine is also a silver medal winner from the highly accredited Riedel Japan International Wine Challenge, with our Japanese distributor, Farmstone International, winning Best Importer Award for the fourth consecutive time.

Mariginiup Shiraz 2009 ★★★★★
James Halliday Australian Wine Companion
2011 Edition

Purple-crimson; the vineyard seldom fails to deliver top-quality grapes, and excelled itself this vintage, with plum and blackberry fruits on the smooth and supple medium-bodied palate, tannins and oak in precise support.

Rating: 94 points **To:** 2024

Mariginiup Shiraz 2009 ★★★★★ ½
Winestate Best of the West
May/June 2011

Massive, warm-climate crowd pleaser of a shiraz. "Lots of money spent here on some top-quality fruit and oak," observed one judge.

Medici Ridge Chardonnay 2010
17.3 points, SCOOP magazine
White tasting, Autumn 2011 edition

Another delicious, complex chardonnay from Wanneroo's master winemaker.

Stars deft oak handling and fruit sourced from Manjimup and Margaret River.

Balanced, fresh and graced with a lingering aftertaste.

This will benefit from a few more months and more if you've got the patience, in the bottle.

The West Australian Wine Guide 2012 by Ray Jordan

Tuart Vineyards 2011 Chenin Blanc

Just like his old man, Paul, Jason Conti knows how to get the best out of this variety. So well suited to the warm climes of the Swan. This is bursting with tropical fruits on the nose and palate. There's a lovely fresh, crisp acid which gives a refreshing aftertaste. Nice current drinking. **90/100**

Medici Ridge 2011 Chardonnay

Smoky and slightly bacon savoury notes on the nose, this is a lighter chardonnay with good flavour intensity. Nice melon and subtle chary oak, balanced with a fine, lingering acidity. Should be ideal in the shorter term. **91/100**

The limited edition 2010
Mariginiup Shiraz magnum
\$60.00



Medici Ridge Chardonnay 2010 ★★★★★ ½
James Halliday Australian Wine Companion
2011 Edition

Part barrel-fermented and matured in French oak, part stainless steel; has a very fragrant, almost perfumed, bouquet, unusual for chardonnay; the palate is vibrant, with grapefruit, white peach and an unexpected touch of passionfruit. From selected South West Australia regions.

Rating: 92 points **To:** 2016

A very limited supply remains of this wine to make way for the 2011 vintage. Please enquire at the cellar door before visiting to avoid disappointment.

Other Halliday ratings:

Tuart Vineyards 2009 Cabernet Sauvignon –

Rating: 90 points **To:** 2015 ★★★★★ ½

Organic Vines 2010 Margaret River Sauvignon Blanc –

Rating: 89 points **To:** 2013 ★★★★★

Medici Ridge 2010 Pinot Noir –

Rating: 89 points **To:** 2017 ★★★★★

Late Harvest 2010 Fronti –

Rating: 89 points **To:** 2012 ★★★★★

Tuart Vineyards 2010 Tempranillo

Love this highly drinkable tempranillo. Perfumed bouquet of spices and red berry with a touch of confectionary. The palate is so seamlessly soft and generous with effortless control and poise. Fine tannin and very fine oak integration. Excellent wine. **91/100**

Mariginiup 2009 Shiraz

A robust, earthy and very plump shiraz loaded with dark plums and black currant with a liberal dose of vanillin oak. It's earthy and lavishly textured. Lots of chocolate and ground coffee and sweet dark plum flavours. Tannins are ripe and firm. A wine with some medium-term cellaring potential while it retains its youthful nature. **91/100**

MIAMUP ROAD, MARGARET RIVER

As mentioned earlier, a big effort has been applied to Miamup Road in getting the soil balance just right meaning extensive use of cover crops and application of soil nutrients which are critical for vine health.

In particular, the whites have performed quite strongly and we will likely see our first, albeit small, crop in 2012.

We're in no hurry for the reds; best to leave them to do their handy work in their own good time.

Bruce Pearse, who is keeping a watchful eye on the vineyard, says, "The vineyard is looking great, plenty of growth at this early stage and looking pretty fruitful. We start training vines next week and Jason is coming down to give a hand to get some foliage wires in place so we can get the shoots growing upwards."

Right: Cabernet sauvignon is looking good, showing excellent potential.



Image courtesy of Bruce Pearse.

THE BLACK DEVIL – A HERO IN THE MAKING

In keeping with our proud Sicilian heritage, root-stock plantings of an exciting new variety called Nero d'Avola have been established at our homestead property, where the vines will be grafted to become an integral part of our portfolio in years to come.

Known as "the most important red wine grape in Sicily", Nero d'Avola (translated as the "Black Grape of Avola" (a small town in Sicily's south east)), the hot dry summers akin to the Swan Coastal Plain to will allow this variety to thrive and feel very much at home.

Nero d'Avola wines are often compared to New World Shirazes, with sweet tannins and plum or peppery flavours.

We prefer to call it the Black Devil, based on Jason's interpretation of the name. Watch this space over the coming three to five years when the wine will be ready for release!



NEW RELEASES

Roccella 2011 Grenache Shiraz

Our 2011 grenache shiraz was well received at this year's Spring Long Table Tasting, despite Jason being just a little anxious our die-hard grenache fans might find the new style a little different to previous vintages. He needn't have worried.

Moving away from an earthier, seasoned-oak style, Jason decided to make the wine into a fresher and bottled-young "fruit bomb" with an edgy addition of tempranillo to add a little dryness and tannin grip to the finish.

As always, fruit was entirely hand harvested from three distinct vineyards. The grenache came from a trusted grower located at the foot of the Perth Hills, the shiraz from our 60+ year old Mariginiup vineyard and the tempranillo from Mann Vineyard in the Swan Valley.

Harvest dates were determined solely on tasting fruit in the field with the aim of capturing abundant fruit sweetness in the grenache and good colour and body attributes from the shiraz.

\$16.00 per bottle



Medici Ridge 2011 Chardonnay

Made from two South West vineyard sites; one in Manjimup which follows entirely organic viticultural principles, planted in non-irrigated, gravely free-drainage soils to the mandoza clone. The Nannup vineyard is one of the highest in the region with sweeping views over the Blackwood Valley and is planted predominantly with the Dijon clone.

This is an elegant wine with subtle oak influence. The palate is fresh and lively reflecting quality cool-climate vineyards.

Honeydew melon and stone-fruit flavours are evident as a young wine which will develop toasty characters as the wine matures.

\$18.00 per bottle

2010 Tuart Vineyards Tempranillo

Local wine writer, Ray Jordan is a big fan of this wine and so are we.

The wine was fermented in small open-top fermentation tanks with natural yeast and plunged four times a day at moderate temperatures to extract maximum colour and flavour. Gentle basket-pressing followed before maturation in seasoned and French oak for eight months, plus a 10 per cent addition of cabernet sauvignon to add berry lift. Dark cherry and spice is complemented by lifted sweet oak.

\$16.00 per bottle



Late Harvest 2011 FRONTI

Many people are unaware what versatility this fabulous wine brings to the table, so we're going to tell you. Next time you head off to a Thai restaurant, take a bottle of Fronti and begin to be gastronomically inspired. The subtle sweetness of this wine balances the heat of spicy Asian dishes perfectly, and because the wine is low in alcohol, it won't leave you with a sore head the following day.

It is also perfectly suited to a platter of soft cheeses, cold ham or prosciutto and seasonal fruits – or simply served as an aperitif, thanks in part due to a subtle spritz character on the palate.

Think musk, rose petal and floral characters captured in a bottle and you have one of our best selling wines right there!

\$16.00 per bottle

Tuart Vineyards 2011 Chenin Blanc

You heard it from the winemaker himself - this is one of his favourites from the 2011 vintage and it shone like a treat at the Spring Long Table Tasting.

Picked in the cool of the morning to retain maximum fruit freshness and vitality, the wine is a tropical fruit medley with abundant natural acidity. Enjoy with all the cuisine that comes with an endless Aussie summer.

\$16.00 per bottle

Organic Vines 2011 Sauvignon Blanc

What can we say? It's a 100 per cent Margaret River, pure, organic sauv blanc – the Holy Grail for this ever-popular variety.

\$14.00 per bottle





Margaret River 2010 Cabernet Sauvignon

There's much more to this wine than meets the eye. Fruit was sourced from two Margaret River vineyards; one from a certified organic grower in the Rosaglen district and a smaller portion from the classic gravelly soils of the Wilyabrup sub-region. Both vineyard sites were selected as a combined effort to express the rich blackberry and blueberry flavours noted from these regions.

The 2010 summer was an ideal season for red fruit ripening and the hand harvested fruit from both vineyards was picked within days of each other.

This is a classic Margaret River style with some mocha and dark chocolate aromas that work in harmony with the lovely black-fruit flavours and subtle oak influence.

\$20.00 per bottle

Medici Ridge 2010 Pinot Noir

Completely hand harvested from a gravelly loam, organically grown vineyard in Manjumup. Fermentation was allowed to commence naturally in small open fermenters where it was hand-plunged daily before basket pressing into new and seasoned French oak. After decanting, allow the wine to unveil its smoky, violet, strawberry and red plum characters.

\$25.00 per bottle

CELEBRITY ENDORSEMENT

Berlinda found this quote while reading actress and the perennially health-conscious Gwyneth Paltrow's popular blog site called GOOP. Although we're already preaching to the converted here, we thought the excerpt below might reiterate our faith in red wine and all the wonderful benefits it bestows upon us. The quote is taken from world-leading dermatologist, Dr Perricone.

"Pinot Noir is a delightful wine to accompany foods like salmon because pinot noirs have enough acidity in them to mitigate the fatty content. Red wine contains a powerful heart-healthy, anti-cancer, anti-aging antioxidant called resveratrol. It also appears that resveratrol helps protect the skin against the sun's UV radiation. It appears that drinking wine—particularly red wines such as Pinot Noir—interferes with the production of a body chemical vital to the process that leads to clogged arteries and an increased risk of heart attack. White and rose wine do not offer the same protection."

Dr Perricone MD FACN.

Mariginiup 2010 Shiraz

According to Jason, the 2010 vintage along the north coast was also a cracker for red fruit and the Mariginiup Shiraz was no exception. The wine was awarded silver at the 2011 Swan Valley Wine Show and bronze at the Perth Royal Show.

"This wine continues a long line of single vineyard vintages that date back to the 1970s," says Jason.

Fruit was harvested just before a severe heat spike meaning our timing was impeccable and saved the fruit from over ripening.

This is a wonderful combination of ripe red berry, aniseed, dark chocolate and sweet wood concocted from separate parcels of new French and American

oaked wine with elements of seasoned French oak included to round it out.

A uniquely soft but full, bold and complex palate is balanced by silky smooth tannins, subtle integrated oak and a grippy finish.

\$28.00 per bottle

We've also bottled this wine in a limited edition 1.5litre magnum (see image previous page) with an elegant matching gift box which is an apt gift for any self confessed red wine lover who has the patience to allow the wine to mature into something really special over years to come.

\$60 per bottle



Conti's Restaurant is taking bookings for Christmas. To avoid disappointment, please contact our acting manager Carmel Booth on 9409 1516 to reserve a table. A set lunch, mid-week festive menu (ideal for office dos), and Christmas Day menus are posted on our website.

VENISON POLENTA BOLOGNESE GRATIN

We stumbled across this scrumptious recipe while watching Bill Granger's cooking series one Friday night. It's so incredibly tasty, but make sure you have plenty of time to spare. As with any good Bolognese sauce, allow at least 2-3 hours to slow-cook, but it's worth the effort. We recommend serving with a glass of rich and robust, Mariginiup Shiraz.

Ingredients

For the bolognese sauce	200 ml white wine
2 tbsp olive oil	800 g canned chopped tomatoes
20 g butter	250 ml chicken stock, or water
1 large onion, finely chopped	For the polenta
2 carrots, finely diced	500 ml milk
2 stalks celery, finely diced	375 g instant polenta
75 g pancetta, diced	100 g parmesan, grated
350 g minced pork	olive oil
350 g minced venison, or beef	
250 ml milk	

Method

1. For the bolognese sauce: heat the oil and butter in a large heavy-based pan. Add the onion, carrot, celery and pancetta and cook, stirring occasionally, for 5-6 minutes until soft.
2. Add the pork and venison mince and cook, stirring, for 5-6 minutes or until the mince is cooked through, breaking up any lumps with your wooden spoon. Season with sea salt and ground black pepper. Pour in the milk and wine and cook, stirring occasionally, until they have evaporated.
3. Add the tomatoes and chicken stock (or water) and turn the heat to low. Cook the bolognese on the barest simmer for 2-3 hours, stirring occasionally and adding a little more stock or water if it becomes dry.
4. For the polenta: in a large saucepan, combine the milk with 1 litre of water and a large pinch of sea salt. Bring to the boil then immediately reduce the heat to a simmer. Gradually whisk in the polenta and stir constantly for 5-6 minutes, or until the polenta is no longer grainy. Remove from the heat, stir in half the parmesan and season to taste.
5. Preheat the oven to 180C/160C fan/Gas 4 and lightly oil a baking dish. Spread two-thirds of the polenta over the base of the dish, top with a generous layer of bolognese sauce, then spoon the rest of the polenta over the top. Sprinkle with the remaining grated parmesan and drizzle with a little olive oil. Bake for 20-25 minutes, or until golden.





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ORDER FORM

Wine selection – cellar-door prices¹ & vintages as at Oct 2011 (subject to change)
 Free delivery within Perth metropolitan area of orders **OVER 12 BOTTLES**

Variety	\$ per bottle	Quantity Required	\$ per case *cellar door special	Quantity Required	\$ Total
WHITE WINE					
Late Harvest Fronti 11	\$ 16.00		\$ 172.80		
<i>Organic Vines</i> Sauvignon Blanc 11	\$ 14.00		*\$ 120.00		
<i>Tuart Vineyards</i> Chenin Blanc 11	\$ 16.00		\$ 172.80		
UW Chardonnay 10 organic	\$ 12.00		*\$ 80.00		
<i>Medici Ridge</i> Chardonnay 11 (limited 2010 avail)	\$ 18.00		\$ 194.40		
RED WINES					
<i>Anni Mae</i> Rosé	\$ 12.00		*\$ 80.00		
<i>Medici Ridge</i> Pinot Noir 10	\$ 25.00		\$ 270.00		
<i>Mimi's</i> Merlot 10	\$ 12.00		*\$ 120.00		
<i>Roccella</i> Grenache Shiraz 11	\$ 16.00		\$ 172.80		
<i>Margaret River</i> Cabernet Sauvignon 10	\$ 20.00		\$ 216.40		
<i>Medici Ridge</i> Shiraz 10	\$ 16.00		*\$ 120.00		
<i>Tuart Vineyards</i> Tempranillo 10	\$ 16.00		\$ 172.80		
<i>Mariginup</i> Shiraz 09 (very limited. 2010 new vintage)	\$ 28.00		\$ 302.40		
SPARKLING WINE					
LORENZA Sparkling Chenin Blanc	\$ 20.00		\$ 216.40		
NERO Sparkling Shiraz NV	\$ 20.00		\$ 216.40		
FORTIFIEDS					
Reserve Muscat (375ml)	\$ 30.00		\$ 324.00		
Reserve Port	\$ 20.00		\$ 216.00		
White Liqueur	\$ 16.00		\$ 172.80		

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

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

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

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