

Boston Bay

Sauvignon Blanc
THE GREAT WHITE

2009

750ML

This is Boston Bay's first sauvignon blanc and we're really proud of it. This elegant, crunchy sauvignon is packed with appetising tropical fruits and gooseberry. The perfect partner to Eyre Peninsula's fantastic seafood.

Autumn 2009 Newsletter

Boston Bay Wines

'The Great White' Sauvignon Blanc - Released May 2009!



Boston Bay Wines are proud to announce the release of 'The Great White' - Boston Bay Wines 2009 Sauvignon Blanc.

Up until now our white wine portfolio has been dominated by our best selling Riesling and Chardonnay, both being a fantastic match to our local seafood. However, 2009 sees the additional of our Sauvignon Blanc which will provide an

outstanding complement to regional oysters - at their best during mid winter. Pictured above are vineyard owners Graham and Mary Ford overseeing the first harvest of the Sauvignon Blanc after buds were grafted onto Shiraz root stock some two and half years ago. Between five and six tonnes were harvested, the fruit withstanding a few particularly hot days without enduring the

damage that the Riesling and Merlot did.

The sad news for the vineyard this year is that the heat has ruined the 2009 Riesling crop and fruit will be sourced from the Clare Valley. Similar in circumstance to 2002 we will label our 2009 Boston Bay Riesling 'The Watervale' denoting that the fruit sourced for this wine is not from our Port Lincoln vineyard.

Continuing in popularity is the Boston Bay Merlot recently reviewed by Tony Love - Food and Wine Editor for the Advertiser. "Grown right on the shores of Boston Bay there's a little bit of Bordeaux in this bottle of earth, spice and mushrooms mixed with mulberry and plummy fruit - a lighter and softer tannin profile giving some structure underneath. All combine for a very drinkable style."

As an incentive for our mail order customers we would like

to again offer our \$14 freight voucher for straight or mixed carton orders. This has been a great promotion - offering our award winning wines at cellar door prices, delivered to your door via Australia Post.

Vintage Reds - \$200



We have a number of special dozen available for purchase via our website - currently a great opportunity exists to either enjoy now or cellar a selection of Boston Bay reds. With a cellar door value of over \$230 this is a lovely range of wines to add to your collection.

www.bostonbaywines.com.au

Boston Bay Wines - More chefs on the way from Sydney



Cellar Door Sales

12 - 4pm

***Thursday, Friday, Saturday,
Sunday and Monday***

***Closed Good Friday
& Christmas Day***

Telephone: 08 86843600

Boston Bay Wines continues to impress with our fantastic catering service available for in-house and external functions. We recently enjoyed a visit from Kendall Hill - Travel Writer with the Australian Gourmet Traveller who commented in the March 2009 issue, "At Boston Bay Wines I tasted a terrific riesling from the Ford family's 25 year old vineyard, followed by a decent chardonnay and a silky shiraz."

In April we will again host a group of visiting chefs from Sydney who make the most of a boat load full of Eyre Peninsula seafood - taking over the kitchen and sharing their preferred option for cooking and presenting these magnificent products.

Chef Tony Ford has also cooked on the Port Lincoln jetty with Sunrise weather presenter Fifi Box during Tunarama and entertained

Extreme Fishing presenter UK actor Robson Green during the filming of an episode focusing on the abalone industry in Port Lincoln. Our January Summer Café was a popular draw card for summer visitors to Port Lincoln and we are about to launch into our lazy Winter Sunday Lunches beginning in April.


Eyre Peninsula
Australia's seafood frontier



Seared Sashimi Tuna

Ingredients

300g Southern Blue Fin Tuna

Honey Soy Mix : 30ml light soy

30ml mirin, 30ml honey

Seed Mix : 1/4 cup toasted sesame seeds
pinch sea salt

2 tbsp cracked coriander seeds

Method

Trim fish fillets, removing skin, bones and blood line. Marinate in honey soy mixture for 10 minutes, keeping cool. Blow torch or sear on a hot grill for 7 seconds on each side. Return to honey mixture being careful not to overlap pieces. Allow to cool. Remove from honey mixture and roll in seed mix. Gladwrap and set for half an hour in the refrigerator. Slice and serve, keeping the face of each slice clean of seed mixture.

(Recipe as featured in Advertiser 'Indulge'
Food and Wine feature February 18th 2009
Photo courtesy of Blaslov Fishing Company)



Why we love the West Coast!

Vineyard management is definitely not a full time pursuit for brothers Bill and Bob Ford. Pictured below is Bob Ford with three of his children, Tess, Ruby and Sam Ford after a very successful days diving in a secret location just a short drive from Port Lincoln. Both brothers continue to dive the families Abalone license which sees a busy diving schedule leading up to Chinese New Year in February / March - a traditional time for consuming abalone in Asia.

The spectacular scenery right up and down the West Coast is a real highlight - rugged lime-

stone cliffs sheering into inky blue seas. Unique and exciting tourism ventures continue to make the Eyre Peninsula a great place to visit. Why not

try shark diving, swimming with Tuna or Sea Lions. Plan your next visit via the SA Tourism website: www.southaustralia.com



From the kitchen - Chef Liz Ford



Sister in law to Chef Tony and Aunty to our apprentice Sam, Liz Ford is an invaluable member of our catering team. Liz originally completed her chef training in England and went on to own a stunning

seafood restaurant called the 'Boathouse' near Cambridge.

After making the decision to emigrate to Australia in 1987 Liz and her sister Glynis moved to Port Lincoln and established a waterfront restaurant, '24 Foreshore' located close to where the Port Lincoln Hotel now stands.

Liz met her husband to be Bill Ford whilst managing the restaurant, selling the business to make way for the beginnings of their family together.

Partnered with brother in law Tony Ford and husband Bill, Liz was a pivotal member of 'Magicians on Eyre' 2003 Tasting Australia Team which secured the best main course trophy for the competition. Specialising in the preparation of both hot and cold salads, gourmet desserts and finger-food Liz brings a real passion for well presented food to the kitchen. An avid reader and collector of recipe books, Liz is the creative genius behind many of our Winter Sunday Lunch and function menu suggestions.

Order a Dozen and We Pay Your First \$14 Worth of Freight

Privacy Statement - All personal banking details are destroyed after use

Destination	Price/Carton
Adelaide	\$ FREE
SA Country	\$ FREE
Melbourne	\$ FREE
Victoria Country	\$ 2.50
Sydney	\$ FREE
Newcastle	\$ FREE
Gosford	\$ FREE
Wollongong	\$ FREE
NSW Country	\$ 3.50
Canberra	\$ FREE
Brisbane	\$ 2.70

Destination	Price/Carton
Gold Coast	\$ 3.70
Sunshine Coast	\$ 3.90
QLD Country	\$ 8.00
Perth	\$ 4.40
WA Country	\$ 16.40
Tasmania	\$ 12.40
Darwin	\$ 10.80
Alice Springs	\$ 10.80
Northern Territory	\$ 14.70

Prices presented above are less the \$14 freight Boston Bay Wines will pay.

Telephone Orders: 08 86843600

Facsimile Orders: 08 86843637

P.O. Box 364, Port Lincoln, S.A. 5606

Email: bbw@bostonbaywines.com.au

Boston Bay Wines

2009 'Watervale' Riesling

2008 Spatlese Riesling

2009 Sauvignon Blanc (coming soon)

2008 Chardonnay

2006 Merlot

2005 Cabernet Sauvignon

2005 Shiraz

Riesling Mistelle

For a selection of recipes from our kitchen check out our website.

www.bostonbaywines.com.au

