

2008 Riesling
now available



Autumn 2008 Newsletter



Boston Bay Wines

Boston Bay 2008 Riesling Now Available

Celebrations all round as Boston Bay Wines releases the 2008 Riesling and 2008 Spatlese Riesling.

Boston Bay Wines contract winemakers, David O'Leary and Nick Walker, have once again produced these fantastic 'Great Whites.'

"The 2008 Boston Bay Riesling is showing amazing mineral and floral lift with all the hallmarks of great Riesling character; zesty lime dominates the bouquet together with long lingering lemon and citrus palate, balanced by natural acid."

In the Independent Weekly, wine writer Philip White records his impressions of the 2008 Riesling:

"STUNNING! It's more like a top flight Jasmeyer from Alsace (winery in France) than anything from the edge of the desert in the worst drought since Moses."

Both these wines are best enjoyed young and fresh and are available at our cellar door, through our wholesale outlets and mail order, up until late November when they are anticipated to sell out.

Adding to our magnificent views over Boston Bay our recent **bold, new cellar door renovations** have been very well received by both our cellar door patrons and function customers.

Our renovations were driven by customer demand for increased function-seating capacity and we are now able to comfortably seat 120 guests.

We decided to completely replace and remodel our beverage service area by constructing a magnificent jarrah and black granite bar with overhead display boxes showcasing our current range of wines and vintages.

A retail space has also been

added, exhibiting memorabilia, wine lovers knick-knacks, locally produced food items, such as honey and olives, as well as local tourist information.

The 2008 vintage was very fruitful and somewhat lucky with a total of 50 tonnes of fruit harvested from our Port Lincoln vineyard. The crippling hot weather in late February did not affect either our red or white grape varieties as we had completed our harvest. We were particularly pleased with the dry, mild ripening period over late December and throughout January.

Weddings dominate our function calendar and we are indeed in a position of privilege, being chosen to host such a significant event in the life of a couple.

From our family to yours, we wish you well over the coming winter months.



Check out our

**BOLD
NEW**

Cellar Door
Renovations!

Cellar Door Sales

12 - 4pm

Thursday, Friday, Saturday,
Sunday and Monday

Closed Good Friday
& Christmas Day

Telephone: 08 86843600

Fax : 08 86843637

www.bostonbaywines.com.au

Sauvignon Blanc - Bottled in 2009

The Ford family are delighted that **Sauvignon Blanc** vines have been added to our vineyard. The graftings have been establishing themselves for six months now and we anticipate that fruit will be available for harvest in 2009.

Our contract winemakers David O'Leary and Nick Walker are both successful growers and producers of a unique Adelaide Hills Sauvignon Blanc and are as excited as we are with the

prospect of this variety being included in our portfolio of whites.

Sauvignon Blanc is regarded as a traditional favorite with seafood dishes featuring oysters, prawns and a variety of other ocean delights. It offers us the perfect opportunity to enhance the pristine, fresh flavours of our world renowned seafood products with a regional wine from our Port Lincoln vineyard.



Sunday Lunch at Boston Bay Wines



Salt & Pepper Sardines

Serves 6 as an entrée or light lunch

Ingredients

- 2 tablespoons Szechwan pepper
- 1 ½ cups cornflour
- 2 tablespoons fine ground pepper
- 1 ½ cups rice flour
- 2 tablespoons cracked pepper
- 2 tablespoons salt
- 18 - 24 whole or filleted sardines

Method

Mix the salt and variety of peppers together. Place three quarters of this mixture in a frypan and stir-fry for 3-4 minutes on a medium heat until toasted. Remove from the heat.

In a mixing bowl combine the cornflour and rice flour with the toasted salt and pepper. Toss the cleaned and gutted sardines either filleted or whole through the mix and shallow fry in olive oil until golden brown.

Drain and serve with garlic mayonnaise, lemon, limes or a home made sweet chilli sauce. I also like to serve with a handful of home-made chips, a garden salad and capers. Season the cooked sardines with remaining salt and pepper mix to taste.

(Recipe as featured in Feb/Mar edition of Sumptuous. Photograph by Randy Larcombe.)

Weddings, special birthday celebrations and corporate functions continue to fill our function calendar. All of our menus feature the magical and wholesome flavours of premium, world class seafood complimented with the best farm produce the Eyre Peninsula has to offer.

With winter just around the corner, Boston Bay Wines is the perfect venue to enjoy a leisurely Sunday Lunch with a bottle of our latest red vintages.

Our new release 2005 Merlot, 2005 Cabernet Sauvignon and 2004 Shiraz have been very

well received. Late last year we were thrilled with the four star rating that our 2004 Cabernet received in the *WINESTATE* magazine and the best in class silver medal at the **2007 London International Wine and Spirits Competition**. Our customers agree that the 2005 Cabernet Sauvignon has lovely dark berry fruits with hints of violet on the palate with great depth and length.

The water temperature on the West 'surf' Coast has rapidly dropped and Chef Tony Ford is now able to spend more time in the kitchen over the

weekends. His brother Bob Ford has cut enough firewood to supply rural China and has stoked up the fireplace ensuring a cosy environment.

We will offer two courses with cheese for \$40. Boston Bay Wines will host three Sunday lunches this winter on June 29th, July 27th and August 31st. A number of other restaurant functions open to the public are also being planned.

Enquiries and bookings can be made through our cellar door on: **08 8684 3600**

bbm@bostonbaywines.com.au

Sam Ford Joins the Catering Team

"Wines, vines and the seaside," what a special place to live and work.

Boston Bay Wines resident chefs Tony and Eliz Ford have plucked their super fit nephew **Sam Ford** (pictured right) from the West Coast surf to join the team in the winery's kitchen.

Sam, 19 is undertaking a Certificate 2 in Hospitality (Kitchen Operations) through our local TAFE whilst embracing all aspects of the businesses catering service.

Sam has recently been on

deck with the family to host a visiting group of chefs and seafood wholesalers from Melbourne, Sydney and Brisbane who spent some four days on the Eyre Peninsula sampling our world class seafood.

An initiative of the Eyre Regional Development Board an evening gathering was held at Boston Bay Wines and the chefs were provided with a dinghy full of Southern Blue Fin Tuna, Mulloway, Kingfish, Snapper, Marron, Oysters and Mussels. With a glass or two of Boston Bay

Wine the creative juices began to flow and the chefs spent the evening sharing tricks of the trade and culinary secrets amongst each other.



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: bbm@bostonbaywines.com.au

Boston Bay Wines

2008 Riesling

2008 Spatlese Riesling

2007 Chardonnay

2005 Merlot

2005 Cabernet Sauvignon

2004 Shiraz

Riesling Mistelle

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

www.bostonbaywines.com.au

