



SETTLEMENT WINES

(Spring 2011)



Once again the sun has come out, inspiring us to send out this long overdue newsletter. We'd like to bring you up to date on everything new and exciting in the Kitchen, the Cellar and the Garden along with some great special offers, just in time for the warmer weather.

From the Cellar: While Jason and Enzo's fortified blending is still going strong, with seven still on the bar and available for tasting, we have been focusing on our table wines lately.

Our 2010 Pinot Grigio was extremely popular and has sold out. Never fear. We have released our 2010 Adelaide Hills Savagnin. Citrus driven with lemon/lime on the palate. Granny Smith apples with a good acid finish and minimal residual sugar making it a perfect summer drop. Drink now.

This wine is perfectly matched with sunshine and beautiful views and released just in time for spring.

We've just bottled our 2010 McLaren Vale Shiraz produced from one of the older vineyards in Blewitt Springs. Like our 2008, this shows distinct shiraz characteristics of the Blewitt Springs region. We feel this wine outshines our 2008 which has been well loved by us all.

From the Kitchen: We have loads of new ideas and are always creating fresh delights for you to enjoy on our deck. The view is ever changing and our pizzas are better than ever.



The produce from our garden is the primary source of our pizza ingredients during the season. As you all know, we are committed to using only our own or best possible locally grown produce. It is this commitment that makes our pizzas so good!

Remember to book because seats fill fast.

From the Garden: Our garden has spent the last four months growing a rejuvenating patch of “green manure”. Lucerne, clover, broad beans etc. Now this has been tilled through and our patch is happier and healthier than ever before. Planting season is here and this year we will be focusing on Heirloom tomatoes, Capsicums, Eggplants, mixed lettuce and of course our famous range of hot chillies including the dangerously hot Bhut Jolokia. We’ve also had four varieties of garlic planted since January 2011 and look forward to harvest sometime between now and January 2012.



Events and Special Occasions:

After much urging from our best and regular customers, we have opened up bookings for events and special occasions. Open for functions Monday through Friday, we invite you to host your company Christmas party, family get together or any occasion at Settlement Wines.

We have a freshly revised function menu and will work with you to create the perfect occasion. Contact Ellen Smith on (08) 8323 7344 or ellen@settlementwines.com.au to discuss details.

The days are filling up quickly, so please call now.

Cellar Specials:

With the season of spring upon us, we have some offers for our valued customers, full of great Settlement Wines in case packs customizable to suit your tastes.



Bakers Dozen: Mixed or Straight bakers dozen of our 2008 Rose and or 2008 Chardonnay \$160.00, a saving of \$56

Or

A six pack for \$90

That's a great saving!

Build your own Bubbly: Mixed bakers dozen of our Sparkling Brut and or Sparkling Shiraz for \$110, a saving of \$34

ONLY \$5.00 delivery rate to all Metro areas.

Offer ends 31st January. So get in quick.

On behalf of the team here at Settlement Wines, we look forward to seeing you very soon. Please do not hesitate to contact us if we can help you in any way.

Cheers,
The Settlement Family



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