



## 2005 Harvest

The 2005 grape harvest is now a faded memory. Shiraz and Merlot are both late ripening grape varieties. We had to wait impatiently as other grape growers were harvesting their white varieties while we waited for the reds to reach optimum ripeness.

The Merlot was harvested in early April and looks fantastic. Unfortunately the rains came and we decided not to harvest Shiraz. Our philosophy is if the grapes are not the very best and the resultant wine is not going to be of the highest quality we will elect not to make wine from that year. This means you will not see a 2005 Broomstick Estate Shiraz.

However, early tasting of the Merlot in barrel shows we have a "ripper" to look forward to next year when it is released this space.

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## WA Wine and Food Festival

The annual Wine and Food Festival was held in the Perth Convention Centre this year for the first time after moving from Burswood. If you managed to attend over the long weekend, you would have seen a Pavilion full of new and existing premium wineries, special foods and plenty of entertainment. Around 20,000 people attended during the 3 day event.

It was great to meet the many existing Broomstick Estate wine enthusiasts and also show our wares to many new Broomstick wine converts.



Andrew Gaman (left), our consultant winemaker, dropped in during the Show and discussed current wine issues with Robert Holloway (right) and interested wine aficionados.

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## 2005 Decanter International Wine Show success for Broomstick

After winning a Gold Medal at the Qantas Mt Barker Wine Show, a Silver Medal at the Margaret River Wine Show last year and a number of other medals for our 2003 Shiraz, we recently won a Bronze Medal at the prestigious 2005 Decanter World Wine Awards in London. We competed against hundreds of entries, from wineries around the world in some of the most renowned wine regions so we are thrilled to be recognised in such company with this achievement.

Our aim from the outset was simple – to make the best possible Shiraz – and we are



delighted that the judges agree with what we think makes great Shiraz.

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### James Halliday 2006 Australian Wine Companion

Internationally respected wine writer James Halliday recently gave our 2003 Shiraz a very high rating of 94/100 in his 2006 Australian Wine Companion. The wine was also given a five-star winery rating, described as 'Outstanding winery capable of producing wines of the highest calibre,' and a five-glass tasting notes rating – 'Outstanding wines of the highest quality, usually with a distinguished pedigree'.

Broomstick Estate was also included in James Halliday's list of 'Best Wineries of the Region' [Margaret River]. He described the 2003 Shiraz as, "complex, medium to full-bodied; lovely spicy overtones to blackberry/blackcurrant fruit; good oak handling; excellent balance to length."

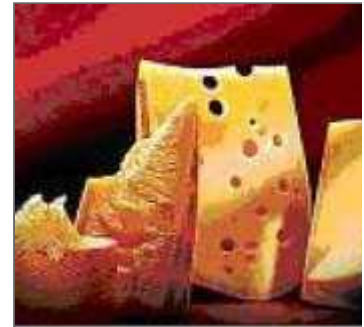


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### Cheese and Wine: In search of the perfect marriage

There is nothing quite like a good glass of Shiraz [or any red wine for that matter] with the perfect cheese. According to the Australian Cheese and Wine Guide, it is all about experimentation so here are some of their suggestions to get you started:

For a medium to full-bodied red, pair it with white mould cheese [Brie or Camembert], cheddar [Matured and Vintage Cheddar, Flavoured or Colby] and hard grating cheeses [Parmesan, Pecorino or Romano]. [According to a recent article in Gourmet Traveller, a young Shiraz like ours is best paired with aged cheddar.]



For accompaniments with these cheeses try Pear, Quince or Fig Jam, Muscatels, Oatmeal or Wheatmeal Biscuits a Walnuts - keep it simple.

Cheeses should be ripe and served at room temperature - remove from the refrigerator ½ to 1 hour before serving.

When preparing your cheese plate, use a separate knife for each cheese and have a damp cloth handy to wipe the so the flavours don't conflict.

And most importantly, ENJOY.

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### 2004 Broomstick Estate Cabernet Sauvignon and Petit Verdot

If you are impressed with our Shiraz, then you must try our new 2004 Cabernet Sauvignon and 2004 Petit Verdot. Peti

is a French Bordeaux grape variety known for its concentrated tannic wines rich in colour with an extra spicy note that released in late September.

We have high hopes for these two wines so watch this space for the latest news and availability. You'll have to hurry as they are in limited supply.

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### **Wine Quote**

"I like to drink wine more than I used to." [Vito Corleone in The Godfather: 1972].

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