



VINE *Life*

NUMBER 9/JUNE 2014



A roof over our heads

It's on at last. The roof is on the cellar door and we now have a feel for what life will be like inside as we start our new careers as winery hosts as well as vigneronns. Hope we are up to the challenge.

Never having worked in hospitality I confess to being just a bit nervous about sloshing exactly 20ml of wine into our Reidel glasses and making sure no-one has 'one too many'.

It was a surprise to learn (not having really thought about

it) that six 'tastes' (if one doesn't spit) equals one standard drink. Just as well we will have only six or eight wines available for tasting at maximum.

Our reds won't be officially released until later in the year and the cellar door should be open to the public early in 2015, but if you are planning a visit before then, we can practice on you!





Chinese Pistachio trees that want to keep their clothes on

Sixty new kids on the block

Our brilliant garden designer Carolyn Robinson, delivered sixty pots of Chinese Pistachio trees a few weeks ago.

They are destined to be planted along the little lane-way into our place that we obtained permission to have closed last year.

I am looking forward to seeing the new kids change from bright green to red to vivid orange with the seasons. However, the task of hand-watering them for several years, until they are big and strong enough to cope with what nature delivers, falls to me, as our irrigation budget is well and truly blown.

We have stored them on the eastern side of one of the sheds until our earth sculptor Mark McNichol creates a better surface and drainage system along the lane, but they simply don't want to go to sleep. They are still greeny red and some even have new growing tips, which means I have to keep hand watering them. Once they lose their leaves, there'll be a little longer between drinks.

With the new kids, we will have planted almost 200 trees since we arrived in March 2012.

In two or three years my little 'forest' should be a beautiful sight.

No longer in the web wilderness

That is where I was for a long time. People were searching for us online and discovering only minimal information.

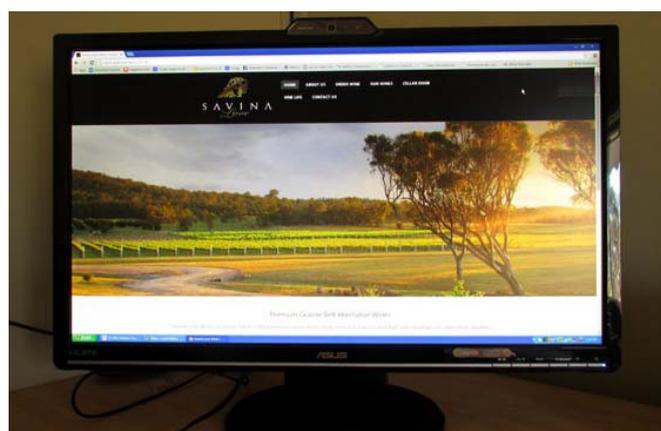
Finding time and energy to think about what we needed to say on our web site was difficult. There were so many other calls on my time, including frequent trips to the Sunshine Coast to help our daughter out with baby-sitting while she studied for her final exams to become a high school teacher.

When I finally did put some words and images together we had several attempts to have a web site designed by professionals, but somehow we were never happy with the result. And so I decided I would do it myself. I found a trainer and had some lessons and with a little help from Andy at In a Day Training, we now have launched a simple web site I am relatively pleased with.

The new web site still has much tweaking to be done, but at least we can now be found via Google.

An online shop with credit card payment facilities will be added soon. Have a look at the new site when you have a few moments and let me have your comments:

www.savinalanewines.com.au





We had to put the wine hoist into the hole in the roof of the underground cellar and then build the winery shed and cellar door around it.

Coming, ready or not

We're not quite ready but Mike Hayes, our winemaker, has asked us to take delivery of our 2012 red wines for storage in our new underground wine cellar.

Symphony Hill's superb facility where Mike makes our wine, is bursting at the seams and our 2013 whites have been bottled and the 2013 reds are due to come out of their barrels at the end of this year.

The design and engineering of the wine hoist, including motor, cage, frame and operating switches, was done by our genius engineer friend Arnold van Zon, whom Brad has known since Arnold and wife Marieke immigrated to New Zealand from Holland when Brad was just a callow bearded youth.

The motor and lifting system was built by Kone Cranes. It took five months to be put together and transported from Finland. The hoist cage and frame was built to Arnold's design at a Stanthorpe engineer-

ing works. A huge mobile crane came all the way from Warwick, to lift the 7.2 metre structure into place.

When I first looked at the 'hole' in the concrete I was convinced the enormous steel frame wouldn't fit into it. I confess to having been a non-believer about the whole thing. But, like a new religious convert, I am now passionate about the cleverness of it all. I think the wine hoist is one of Brad's best ideas yet. It will permit only minimal thermal loss when bringing pallets in and out of the cellar, rather than having a road built into the 'mountain' and big doors that cause temperature gain or loss every time they were opened.

So, our precious 2012 Old Vine Shiraz is now firmly tucked away beneath the earth, where it can sleep for a few more months yet. It will soon be joined by all its brother reds.

1. Brad loads the first pallet of wine into the wine hoist.
2. Down it goes. 3. A bit lonely in the 250sqm cellar.



Nifty results at Noosa

Those who attended the Top Tastes of Queensland degustation at the recent Noosa International Food & Wine Festival, would have enjoyed Savina Lane 2012 Fiano with their third dish.

Top chef Matt Golinski created a serving of Black Kingfish and Spanner Crab with fennel, green olives and preserved lemon to pair with our lovely aromatic white wine.

Wines from nine Queensland wineries were chosen for this six-course menu and we were tickled to find ourselves in some illustrious company.

We were also invited to send two wines from our alternative red varieties to the special Top Tastes of Queensland *Strange Bird and Mediterranean Reds* Tasting. Imagine our delight to receive an email from Peter Scudamore-Smith (a well-known Master of Wine) advising that both had achieved medal status in the unofficial judging.

Then, a couple of weeks ago we were introduced to Aaron Brasher who is Wine Australia's Regional Director for Australia, at a wine industry seminar at Sirromet. He was one of the judges at the NIFWF tasting. He told us he was impressed by all the Granite Belt wines he tasted, and in particular had enjoyed our Graciano and given it a good score.

The 2012 Tempranillo and Graciano have not yet been released and we believe they will continue to get better and better. Watch out for the next issue of Vine Life (due out around the end of September) for news of when you can start ordering some. There isn't a lot to go around.

Here we are!



NOOSA INTERNATIONAL
FOOD & WINE FESTIVAL
PROUDLY SUPPORTED BY Westpac

Auditorium 1

Friday 16th May 2014

Top Tastes of Queensland

first

ryan squires

South Passage Calamari, horseradish,
dill roots, salt & vinegar
2014 Golden Grove Vermentino

second

alejandro cancino

Onions, dill and smoked beurre blanc
2013 Symphony Hill Verdelho

third

matt golinski

Black kingfish, spanner crab, fennel,
green olives, preserved lemon
2011 Bent Road 2BC Fiano
2012 Savina Lane Fiano

fourth

alastair mcLeod

Chicken skin, pate, sourdough and figs
2013 Witches Falls Wild Ferment Viognier
2009 Hidden Creek Viognier

fifth

ben williamson

Braised Boer go at, spiced eggplant,
buttermilk and smoked curd
2012 Ballandean Estate Saperavi
2012 Clovelly Estate Saperavi

sixth

philip johnson

Mango panna cotta, orange granita,
macadamia shortbread and banana ice cream
2010 Barambah Rack Dried Semillon

CALLING FOR STEWARDS

If you have some time you can give us in October, we could use some willing stewards with an hour or two to spare to help at the Good Food & Wine Show at the Brisbane Convention Centre.

Ten Granite Belt wineries, including Savina Lane, will have stands. Brad and I could use some extra hands on our stand for short periods to give us a little break, and Brad will also need some stewards for the special Master-classes that he is helping to organise for the Granite Belt wine industry at the same show. (He is on the wine sub-committee of the Granite Belt Wine & Tourism Board).

There will be four master-classes on each of three days. Three of our top winemakers will be there to present the classes (including Mike Hayes). Dates: October 17-19

Rewards will include our undying gratitude.

*Cheers
Leahy*



S A V I N A
Lane

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2012 FIANO SOLD OUT

2012 VIOGNIER - ONLY 15 CASES REMAIN