



**SILVER SPOON ESTATE
E-NEWSLETTER**

FIRST EDITION:
12 November 2014

Dear Silver Spoon Friends,

We are delighted to launch our first E-Newsletter and announce we are on line for purchasing!

Our journey at Silver Spoon Estate has been memorable and mammoth and sometimes things happen when you least expect it. We've included a potted history of our vineyard development journey thus far. Enjoy our newsletter and website links which will take you off to order wines in time for the Festive season and beyond!!



Best wishes
**TRACIE &
PETER YOUNG**



Producing quality wines of intense flavor, from non-irrigated vineyards.

We are offering freight free to 31 January 2015 on our two specials!

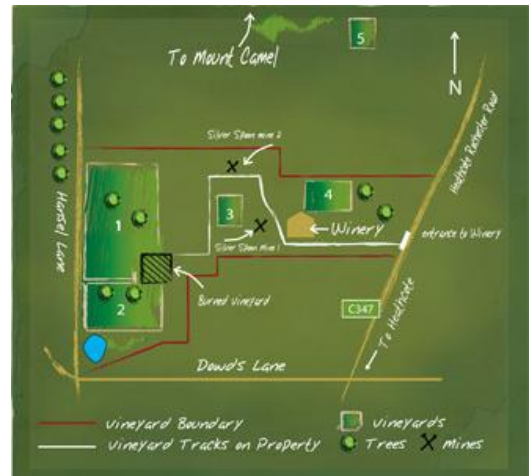
Enjoy our wines and compliments of the season.

Heading for Heathcote's Mt Camel region

In 2008 we purchased 100 acres on the Mount Camel Ranges including one acre of mature 8 year old Shiraz Vines. The following year we planted 5 acres of Shiraz and Viognier on the east side of the property and in late 2013 purchased 150 acres on the back adjoining property. This included fifty acres under vine of well established Shiraz, Viognier, Grenache, Mouvedre and Tempranillo. All our grapes are grown on the property and all our vineyards are non-irrigated. We feel we are now ready to stand up and be counted with a small range of well represented wine coming through, plus some special packages to launch us.

Purchase our wines on line: www.silverspoonestate.com.au

View our Vineyard Map opposite on-line



Happenings 2014 - Shiraz Masterclass & Luncheon Sat 3 May:

We joined forces in May with five "Cambrian Triangle" winemakers to present the annual Shiraz Masterclass and luncheon. This was again hosted by wine educator Robert Hicks at Domaine Asmara Wines and the theme was "new and old releases". In the tasting line-up our 2012 Shiraz and newly released 2013 Shiraz-Viognier were noted by many patrons as "best wines of the day". Please [click on this email link](#) if you'd like to be on the guest list for next year.



Shiraz Masterclass May 2014





Happenings 2014 cont'd....

Heathcote on Show Weekend 7-9 June:

This was the first time our cellar door opened to the public for this event and we look forward to many more. Held annually on the Queen's Birthday Weekend, we excitedly released our first white wine - Viognier in a 375ml bottle! A lovely wine to have with entrees or desserts. Full apricot flavours bursting into your mouth. This is a 'special' limited release wine quite different from any other Viognier wine you have tasted before! Until stocks last.

Introducing our Wines! WHITE

2013 Viognier 375ml

Limited Release until Sold Out

Made from a small harvest this is our first release of Viognier and we've produced this in the 375ml bottle that suits many imbibers. A luscious full bodied white style wine with a hint of oak, bursting with apricot flavours so characteristic of Viognier. Will work as an aperitif through to Asian foods and even a desert.



Introducing our Wines! RED

2012 Shiraz 750ml & 350 ml

Two sizes

A blend of shiraz from our East & West vineyards. The East was picked earlier from the more sheltered vineyard providing fruit with suppleness and structure. Fruit picked later from the exposed west side gives richness and warmth to the blend. This wine will age gracefully for up to ten years, but drinking well now. *2015 James Halliday Wine Companion rates this at 92 points!*



Heathcote Wine & Food Festival 4-5 October:

How exciting to again be a part of this expose of regional wine and food affectionately known as "Shiraz Heaven" (and other varieties). More than 40 wineries joined forces at the Heathcote rounds and we loved showing our vintages and varietals and putting names to faces.



Introducing our Wines! WHITE

2014 Viognier 750ml

Latest Release

Harvested at 12.5 baume in the cool of the morning, fruit whole bunch pressed at controlled temperatures. A bouquet of pear and apricot, this white wine is drinking beautifully right now and will store for 5 years! Discover Viognier if you haven't already. It's our second vintage.



Introducing our Wines! RED

2013 Shiraz Viognier 750ml

First Release

This varietal blend of 5% Viognier was aged in French oak for 12 months. The Viognier gives a dense purple hue to the garnet red of the Shiraz. Hints of violets, berries and spice. An excellent red to pair with pork, duck or spicy foods. Our first release of this varietal.



www.silverspoonestate.com.au

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Vineyard & Cellar Door:

503 Heathcote Rochester Road, Mount Camel Vic 3523
Open by Appointment and for Special Wine Events

TWO SPECIAL WINE OFFERS *Freight free to January 31, 2015*



Cellar Tasting Selection

6 wines Enjoy 2 bottles each of our just released 2014 Viognier, 2013 Shiraz Viognier, 2012 Shiraz



Gift Presentation Pack

3 wines 1 bottle each of 2014 Viognier, 2013 Shiraz Viognier and 2012 Shiraz



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