

April 2009



Greetings,

Vintage is over and we breathe a sigh of relief as life resumes some normality - whatever that may be!

Next year I think I'll write a blog on vintage and all it brings. So many people ask us what we do and what happens at vintage time. Perhaps it will give an insight into the lives of a self employed winemaker/cellarhand team. I'm not sure about the language... it may not be appropriate. There will certainly be lots of emotion and sleep deprived moments. It will be raw - life stripped back to it's basics - elation to see the sun at the start of each day and our beds at the end; depression when the rain sets in; obligatory 'girlie' tears during moments of injury or exhaustion; and the thoughts that perhaps I just don't really we want to be a cellarhand after all! A psychologists dream, no doubt! Someone keep me to this thought and some time before next vintage I'll learn how to blog!

More importantly, you want to know about our wines. They are looking fantastic and hopefully by our July newsletter we should be able to let you know about our '09 releases, particularly, the rosé we know so many of you are waiting for. Until then, as the cold weather starts to set in, have you checked out your cellar to see what red you have to drink? For those of you that have none, take advantage of our special below and you'll also be looking after Mum at the same time.

## ***Mother's Day Special***

Stock your cellar for winter and look after Mum at the same time. Purchase a case of [stomp Shiraz](#) at our case rate of \$184 and we will deliver free of charge and replace one bottle of Shiraz with a Sparkling for Mum. Choose from a Bishop Grove Sparkling Chardonnay or Bishop Grove Sparkling Rosé. Both are divine and normally retail at \$24/bottle.

To receive this in time for Mum you'll need to [act quickly](#) - special closes end of this week. Just note on your order form which sparkling you'd prefer to receive.

If you're really keen perhaps you could attempt the following for Mum as well...



Stomp Wines 891 Milbrodale Road Broke 2330

Ph/Fx: 02 6579 1400 E: [meredith@stompwine.com.au](mailto:meredith@stompwine.com.au) Liquor Licence # 24015480

## Winter Warmer

Light the fire, grab a blanket and curl up with a glass of red, slice of cake and a good book. For something a little different try this recipe:

### Red Wine Chocolate Cake

225g butter	4 eggs
¼ cup brown sugar	½ cup white sugar
1 ⅓ cup plain flour	4 tablespoons cocoa
2 teaspoons baking powder	1 teaspoon cinnamon
1 teaspoon vanilla	220g packet dark chocolate drops
½ cup <a href="#">stomp Shiraz</a>	

### Method

1. Preheat oven to 170 C. Grease 9 inch cake pan.
2. In a large bowl mix butter, sugar and eggs until smooth and creamy; add vanilla and choc chips and mix well.
3. In a small bowl sieve baking powder and flour and mix well; add to creamed mixture.
4. Add wine, cinnamon and cocoa powder and mix.
5. Bake in preheated oven for 45 minutes to one hour.

Can serve dusted with icing sugar or serve warm as a dessert with raspberry coulis and cream or icecream.

## Prince Charles Converts His Sports Car To Run On Wine

It seems there's always a lot of interesting wine news crossing our desks... with last week's being my favourite!

Allegedly, Prince Charles has converted his Aston Martin car, given to him on his 21st birthday by Queen Elizabeth II, to run on English wine. See [full story](#).

See, it's all about how you view things...

**live it... love it... stomp!**

Cheers!

*Meredith & Michael McManus*



Stomp Wines 891 Milbrodale Road Broke 2330

Ph/Fx: 02 6579 1400 E: [meredith@stompwine.com.au](mailto:meredith@stompwine.com.au) Liquor Licence # 24015480