

# OFF THE VINE

SPRING 2015

  
TWO RIVERS  
HUNTER VALLEY

## WELCOME

We have had a very busy winter here at Two Rivers and as I am sure you will see from these photos our 'Custodians of the Landscape' sculpture collection has been a fantastic addition to our Cellar Door. It was wonderful to work with international sculptor and now great friend Ben Dearnley on this project. It was inspirational to watch him work here every day with our beautiful sandstone and Ben has left us with an incredible lasting legacy of his work for us all to enjoy.

*Linda Keeping*



## CUSTODIANS OF THE LANDSCAPE

The 'Custodians of the Landscape' sandstone sculptures were carved onsite at Two Rivers in the winter of 2015 by international artist Ben Dearnley. More than 28 tonnes of stone sourced from the vineyard were used to create this unique and compelling project by Ben. His work directly references the ancient art form of stone masonry whilst reflecting our own landscape here at Two Rivers. Ben wanted the flowing and dynamic nature of the sculptures to reflect the ever changing moods and seasons of the vineyard, where growing the vines is a labour of love in tune with nature itself. Ben carved 10 individual pieces that are strategically located around the Cellar Door and vineyard.

We were very fortunate to have acclaimed Australian actress Sigrid Thornton unveil the sculpture collection at a ceremony held at the Cellar Door. Sigrid has strong family ties to Denman and it was an absolute pleasure to have her visit and be our official guest for the unveiling.

"It was a great honour to be commissioned to come and work in the beautiful Upper Hunter Valley with the team at Two Rivers. Once I relaxed into the flow of the first carving I began to see how I could create a series of sculptures which would have a deep relevance to the area. The need to be receptive was the key, whilst absorbing outside influences and learning about the vineyard, its people and the nature of the work going on here. I feel blessed to have found myself in this picturesque environment and to work with the unique sandstone from this property" said Ben Dearnley.

## GOLD FLOWING FOR TWO RIVERS

We are enjoying quite a run of success at recent wine shows. The good news started with the Winestate Magazine regional tasting where the 2013 Reserve Shiraz was awarded top billing of five stars (equal top of category), and is currently in the running for the Winestate Wine of the Year. This wine also went on to win a gold medal at the 2015 Hunter Valley Wine Show. Another wine to shine is our 2015 Stones Throw Semillon which was awarded gold at the Hunter Valley Wine Show, then at the NSW Small Winemakers Show it received Top Gold and the Trophy for Best Young Semillon. This follows on from the 2013 Stones Throw Semillon which was awarded Champion Wine at the 2015 Winewise Championships held in March. The 2014 Thunderbolt Shiraz also picked up a gold medal at the NSW Small Winemakers Show giving Two Rivers a



very healthy medal tally of two Trophies, one Top Gold, three Gold, four Silver and 16 Bronze medals so far this year. Congratulations to the vineyard and winemaking team on these great results to date – long may they continue!

*Stella, Tracy & Mandy sample the latest Two Rivers Gold Medal winners*





## Brand New Rig

Two Rivers is proud to have a great association with local Denman trucking company Sowter's Transport who freight all the grapes, finished wine and dry stores for Two Rivers. Sowter's recently purchased a brand new rig and we have teamed up with them and supplied the curtains that adorn this new truck. How good does it look?!



## MARINATED LAMB WITH COUSCOUS

I was given this recipe from a great friend Polly Locke, who lives with her husband DA and family on a beautiful property in the Walcha region of NSW and they raise really good prime lambs. Polly is a brilliant cook and this marinated lamb dish is so easy and absolutely delicious.

### MARINADE

80ml (1/3 cup) olive oil  
80ml (1/3 cup) soy sauce  
80ml (1/3 cup) sweet chilli sauce  
3 garlic cloves, crushed  
2-3 rosemary sprigs, finely chopped  
3cm piece fresh ginger, peeled and grated

### COUSCOUS

3 tablespoons olive oil  
1 small brown onion, finely chopped  
2-3 spring onions, finely chopped  
375ml (1 1/2 cups) boiling water  
240g (1 1/4 cups) couscous  
2 teaspoons unsalted butter  
1/4 cup finely chopped flat-leaf (Italian) parsley

### METHOD

1. Combine all the marinade ingredients in a small bowl, place the lamb in a large glass or ceramic dish and pour over marinade, cover and refrigerate overnight.
2. Preheat oven to 180°C, place the lamb in a roasting tin and cook for 35 minutes (or longer if you don't want it pink).
3. Remove from oven, cover loosely with foil and rest for 15 minutes in a warm spot in your kitchen.
4. To prepare couscous, heat oil in a heavy based saucepan over med heat. Cook onions for 3-4 minutes or until softened. Pour in boiling water, immediately add couscous and stir to combine. Remove from heat, cover pan tightly and set aside for 5 minutes.
5. Fluff the couscous with a fork and stir in butter & parsley. Add salt and pepper to taste.
6. To serve, cut the lamb into thick slices and serve on top of couscous, garnish with rosemary sprigs.

Alternatively cook in a hot BBQ for 15 minutes on each side, then follow above instructions from 3 onwards.

Goes really well with a great Shiraz – why not try it with our Gold Medal winning Reserve Shiraz? Enjoy.



*Cheer Linda*

## YACHTING SUCCESS

Congratulations to Jim Geddes, winner of the 'Over 38 and Still Afloat' award at the recent Royal Motor Yacht Club Multi Hull Division presentation night. Two Rivers were proud supporters of this event. Pictured is Jim with Jacki Osborne from Two Rivers.



## Meet one of our team Steve Kendall

Steve has been part of Two Rivers since we first started the vineyard back in 1988. Steve is a legend mechanic (can fix anything) and when he is not busy on the vineyard Steve is also a retained fireman at the local Denman Fire Brigade where he is Deputy Captain.



- Q. Job title:** Vineyard Foreman
- Q. Where are you from:** Sydney (not sure even after 27 years I am classified a local!)
- Q. Nickname:** Shamos
- Q. Favourite wine:** I love a red wine, and my favourites are Two Rivers Reserve Shiraz or Thunderbolt Shiraz.
- Q. Favourite food to go with your wine:** A big steak!
- Q. Favourite co-worker:** Stella and Tracy are like book ends in the office. I could not possibly choose between them.
- Q. Dream holiday destination:** Canada
- Q. Tell us something about yourself that would surprise us:** I am a ballroom dancer.
- Q. Best thing about working at Two Rivers:** Being fortunate enough to live on this beautiful property with my wife Alison and raise our two children.
- Q. Most memorable wine experience:** Drinking the Two Rivers 1992 Chardonnay (which I helped plant and grow) at my wedding.

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