

OFF THE VINE

AUTUMN 2016



TWO RIVERS

HUNTER VALLEY WINES

2016 HARVEST REPORT

The 2016 harvest was our 26th vintage at Two Rivers and reinforced the widely held view that no two seasons are ever the same in the Hunter Valley. This year seemed to have it all and the weather conditions tested the skills of even the most experienced vignerons. It is in these years when we encounter adverse weather events that vineyard site selection plays a critical role. Good management is obviously important but it is the initial site selection – the slope, the soil, drainage, aspect that set the great vineyards apart. The French call it “terroir” and it is what makes each vineyard site unique.

We are truly fortunate to be part of such a unique industry and to live and work on such a beautiful property. Like all forms of farming, there are always challenges, and from the moment the buds burst it is our job to protect, nurture and care for the vines, and ensure the fruit is in the best possible condition when it is ready to be harvested. What makes the wine industry different is that we get only one opportunity a year to realize the value of our crop so we need to pull out all stops and ensure we do everything we can to give our winemaker the best possible chance to maximise the crop’s potential and bring the best out in our wines.

In this regard we are incredibly fortunate to have one of Australia’s leading winemakers in Liz Jackson as part of our team. Liz has such a positive attitude and a real passion for the Hunter and most importantly, a belief in the potential of our vineyard. More on Liz later in the newsletter...

So despite the weather the 2016 vintage was a good one for Two Rivers and our vineyard site and our early ripening pattern really worked for us this year. Verdelho and Semillon were the stand out varieties and it is no coincidence that these blocks are perched on the very top of our hill with beautiful well drained soils and that lovely balance that comes with vine age. We look forward to sharing these wines with you in the months and years ahead.

Brett Keeping



PINK TEST MATCH



Linda was able to spend a day at the SCG for the Pink Test when Australia played India. Sadly the weather gods didn’t allow too much cricket to be played but that didn’t stop the wonderful volunteers and staff of the McGrath Foundation who put on a fantastic High Tea. Two Rivers were thrilled to be able to support this amazing charity by donating a gift voucher and hamper to this great cause.

Brett and Linda’s daughter Grace works for the McGrath Foundation and she is constantly inspired by the stories she learns first hand from patients suffering breast cancer and the bond they build with their breast care nurses.

HAPPY COWS

The vineyard restructuring which has taken place over the past few years has allowed us to diversify our agricultural inputs and we now have a very tidy cattle enterprise on the Two Rivers property. Having the cattle here has allowed us to use these hungry foragers to keep down the grass which saves on our tractor and slashing costs, and they are also pretty nice to look at from the verandah of the Cellar Door! The recent rain has the property looking magnificent so we certainly have some very happy and healthy cows here.



KEEPING UP WITH THE KEEPINGS

You can relax if you thought we might be taking the reality TV concept just that little bit too far! However we do like to welcome you to “Come Get To Know Us” via our various social media outlets.

You can like us on Facebook - Two Rivers Wines, follow us on Twitter @tworiverswines, love us on Instagram TwoRiversWines.

And if you really can’t wait between club months, don’t forget you can always order online at our brand spanking new website www.tworivers.com.au. You can still get your 20% discount, just tick the “I am a club member” box.

SYRIAN CHICKEN

This recipe is from the Scots Cookbook which Linda helped produce for the Scots College. Thanks to Jane Gulliver for this recipe. Our family loves it and Brett suggests drinking it with our Lightning Strike Chardonnay.



PREP 25 MINS | COOKING 40 MINS | SERVES 4

- 2 teaspoons sea salt
- 2 teaspoons ground cumin
- 2 teaspoons ground cinnamon
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground turmeric
- 1.4-1.6kg chicken pieces
- 100ml olive oil
- 2 brown onions, thickly sliced
- 8cm piece fresh ginger, peeled and cut into matchsticks
- 5 garlic cloves, bruised with the back of a knife
- 2 small fresh red chillies, seeded and chopped
- 2 tomatoes, coarsely chopped
- 2 pinches of saffron
- 1/2 teaspoon cumin seeds
- 5 sprigs thyme
- coarsely grated zest and juice of 1 lemon
- 2 tablespoons honey
- 1/2 cup currants
- 2 tablespoons vegetable stock powder
- 1/2 bunch coriander leaves, chopped
- couscous or rice to serve



1. Combine the salt, cumin, cinnamon, pepper and turmeric in a large plastic bag. Pat dry the chicken pieces, place in bag and shake to coat them in the spices.
2. Heat the oil in a large heavy based saucepan over high heat. Cook the chicken, in batches, for 2-3 minutes, or until brown on all sides. Transfer to a plate and set aside.
3. Reduce the heat to medium high, add the onion, ginger, garlic and chilli and cook for 3 minutes, or until the onion is soft. Add the tomato, saffron, cumin seeds and thyme and cook for 2 minutes.
4. Return the chicken to the saucepan. Add the lemon zest and juice, honey, currants, stock powder and enough water to just cover the chicken. Stir, cover with a lid and simmer over medium heat for 10 minutes.
5. Uncover and simmer for a further 10-15 minutes or until the chicken is tender and cooked through and the sauce is slightly reduced. Stir in the coriander and serve in bowls with couscous or rice.

MEET OUR TEAM

Winemaker - Liz Jackson

Since beginning her career in the wine industry in 1999 as a lab technician for Brokenwood Wines, Liz Jackson has become one of the genuine stars of the Australian Wine Industry.

Liz first started working with Two Rivers in 2009 and has taken the quality of our wines to another level. Liz has a genuine passion for the Hunter Valley and a real understanding of our vineyard and what makes it tick. We love her positive attitude and much of the success that Two Rivers has seen in recent years can be attributed to Liz's skill and dedication to her craft.

Liz's talent as a wine judge was spotted early in her career when she was awarded dux of the prestigious Len Evans Tutorial, described by James Halliday as the "most exclusive wine school in the world". In 2011 Liz was a finalist in the Gourmet Traveller, Winemaker of the Year Awards, crowned the Winemaker of the Year at the Hunter Valley Legends Awards, and named as one of the top ten people to watch in SMH Sydney Magazine.

The past few years have seen wines made by Liz dominate the wine show scene, winning a host of gold medals and trophies at regional, state and national wine shows. This culminated recently with Liz being named the overall winner in the James Halliday Chardonnay Challenge for her own family brand, Silkman Wines – an incredible achievement.

When she is not making award winning wines or judging at national wine shows, Liz and her husband Shaun enjoy spending time with their two beautiful daughters, Isobel and Emily.



UPCOMING EVENTS

March 12 - Scone Horse Trials

May 5 - 15 - Scone Horse Week

May 7 - Upper Hunter Wine and Food Affair,
Denman - The Hunter's Best Street Party!

July 2 - Aberdeen Highland Games

September - Blue Heeler Film Festival,
Muswellbrook & Two Rivers

Come on up!



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