



Indulge

*All Saints Estate &
St Leonards Vineyard
Summer 2009
Magazine*



The smell of the grass on the first day of Spring, the beauty of the Elm trees as the green canopy creeps back after a winter of bare branches.

Reflections

by Eliza Brown, CEO

Summer always conjures up memories of childhood Summers in Milawa.

The smell of freshly mown grass whilst you're lying on your back warming your face in the sun. I had my walkman on listening to my latest tape. 1980 With A Bullet was one of my favorites... and still is. Riding horses with my friends until late in the evening. Dad firing up the BBQ and Mum running around making a 'new' salad recipe from her Woman's Weekly. Mum and Dad would sip a G&T before moving onto a glass or two of wine. Slades home delivery soft drink would deliver our favourite, but highly restricted, red lemonade on Sunday afternoon after we had been riding our BMXs from dawn to dusk.

Getting out of the car at All Saints always brings those memories back. The smell of the grass on the first day of Spring, the beauty of the Elm trees as the green canopy creeps back after a winter of bare branches.

It's a great time of year, a time when you feel renewed, refreshed and ready to face the world. And better still, knowing that a long hot summer of friends, family and fun stretches ahead.

On behalf of the team here at All Saints and St Leonards, we wish you a very Merry Christmas and a safe and happy New Year. We look forward to seeing you in 2009!

Best Wishes

Food & Wine Affair

Feeling like a little ray of sunshine? Well our All Saints Family Cellar Chardonnay is back. The 2007 release is just in time for Summer entertaining and those special festive celebrations.

Here it is pictured with a classic and simple Mediterranean match, sage and parmesan veal cutlets. Could there be a more perfect meal under the sun?



2007 Chardonnay

This is only our third release of Family Cellar Chardonnay since 2003. As with the entire Family Cellar range, it is made and released only when we believe fruit from a particular vintage is superior enough to warrant our Flagship label. Made with the traditional techniques of hand harvesting, wild fermentation in oak barrels and lengthy ageing on lees. This combination of intensely flavoured fruit, minimalist handling and attention to detail has produced a wine of power and subtlety, richness and finesse.

Aromas of white peach and nectarine, creamy mid palate weight and fantastic length match perfectly to richer celebration dishes such as baked salmon, creamy porcini risotto, roast turkey and veal. Though drinking very well on release, you can expect its excellent structure and balance to develop beautifully in bottle.

Past examples of our top Chardonnays have matured very well for 4-6 years and we have every expectation that this release will do likewise. Go on – treat yourself!





While it's OK to worry about the weather, just worrying about the climate is not enough, we actually have to do something.

Fruits of the Vine

by Dan Crane, Winemaker

Spring – a time of new beginnings; of hayfever and apple blossom, swooping magpies and racing horses. In the vineyard it's budburst. Barely has pruning finished when the first tiny green tips appear along the vine cordons. A fortnight later and the blocks are a riot of green. The first few leaves are unfolding and tiny little inflorescences can be seen.

We worry about the weather and watch the skies for damaging hail-storms, even the goddess amongst us mutter prayers for protection from frost. We'd like some rain, but not too much, or too hard, or for too long. Like farmers the world over we'll hope for the best, fear the worst and take what we get; and so it has been for countless generations. Almost.

There is something different now. We all feel it. More than just the weather, we now have to consider the climate and how it is changing. But while it's OK to worry about the weather, just worrying about the climate is not enough, we actually have to do something. Recently I was on the panel of a Climate Change seminar, run by the Winemakers of Rutherglen and well attended by industry and media figures. The debates were feisty and some of the predictions hair-raising, but we did conclude with some firm ideas about securing the region's future and also with a commitment to do whatever we could to play our part in reducing our impact.

It seems likely that things will get hotter in this part of Victoria and that we will need to get by on less water than we were used to. As a result there will need to be a gradual shift in the mix of varieties we grow. The good news is that some of the long-term favourites, such as Durif, Shiraz, Marsanne and the fortifieds will continue to thrive. Increasingly these will be joined with interesting and often ancient varieties from the warmer parts of Europe.

Within a decade we'll all know our Primitivo from our Nero d'Avola and be jousting for the 'Best Tempranillo' trophy at the Rutherglen Show. Varieties associated with cooler areas will probably disappear from the region. Earlier this year we grubbed out the last of our Pinot Noir and are grafting other vines over to Grenache, Mourvedre and Cinsault.

We also want to do our bit, and by a happy coincidence we are already on the right track. Our shift towards biodynamics is all about bringing life back into the soil, and life means carbon. Simply by switching back to more natural methods of farming we can effectively sequester huge quantities of carbon in the soil. Tim Flannery and others firmly believe the world's farmers not only have the ability to provide food and drink, but also to capture enough carbon to give technology more time to come up with cleaner energy. And then we can go back to just worrying about the weather.



Cellar Door open:
Mon - Sat, 9am - 5.30pm, Sun 10am - 5.30pm.

Terrace Restaurant open:
Daily for lunch at 12noon - 3pm,
Dinner on Saturday from 6pm

Indigo Cheese open:
Daily from 10am - 4pm

Enjoy Summer Days

Summer is one of the most picturesque times to visit All Saints Estate. The Elm tree lined driveway greets you with a canopy of shade, the vines are laden and the gardens are in full splendour. With a variety of tranquil spots to choose from it is easy to wile away a few hours relaxing and enjoying the surrounds.

Once inside Cellar Door you can sample our wines in cool comfort. Try our great new release summer whites such as the crisp, dry 2008 Riesling or the 2007 unwooded Chardonnay. If you prefer a red then taste our trophy winning 2006 Family Cellar Durif and discover what all the fuss is about. We also have a selection of stylish Christmas gift packs on offer.

The Indigo Cheese Co. outdoor deck is the perfect place to relax, enjoy a glass of wine and sample cheese and gourmet delights from the best boutique dairies and producers in Victoria. With a range of cheese platters available, there is no excuse not to indulge!

A visit to The Terrace Restaurant is a must. Regarded as one of Australia's top winery restaurants, it is housed in our magnificent old castle. The summer menu is fantastic and features local produce such as Rutherglen lamb, Gundowring ice cream and Murray Valley pork.

Sneak Preview - All That Glitters is Gold

Looking for the ultimate gift for the wine lover who has everything? The winemaking team at All Saints have delved into precious stocks of rare Muscat first blended at the estate in 1920 to create an unrivalled Museum release of just 500 bottles worldwide. This extraordinary wine represents the rarest of the rare and the pinnacle of Australian fortified winemaking.

The luxurious drop is enrobed in hand-cut Italian glass, complete with gold label and gold-plated pewter pourer from the house of Royal Selangor. Each bottle is hand-crafted and individually numbered, containing a gold-etched scroll tracing the wine's extravagant journey from vineyard to bottle.

Famously described as being 'like angels crying on your tongue' by the late Peter Brown, this once-in-a-lifetime wine will be released in November 2008. RRP: \$1000



The Faces Behind the Wine



The inaugural Faces of Rutherglen event held on the last weekend of October was a great success. We hosted local restaurateurs and retailers, wine club members and regional visitors for two days of relaxation, wine, food and live music at All Saints and St Leonards.

Far from being a big regional festival, the weekend moves at a much slower pace and is all about giving visitors an opportunity to meet the faces behind Rutherglen's diverse wine brands. While the castle building at All Saints Estate may have been gracing the regional landscape for over 100 years, in stark contrast the team of two sisters and a brother who own it – Eliza, Angela and Nicholas Brown – are all under 35 years of age. Our charming English winemaker, Dan Crane, has just entered his forties.

What do you get when you mix a beautiful, historic winery with a dynamic, young team? Ideally, you get the best of old and new. Established vineyards, reputations and winemaking tradition; rejuvenated by youthful passion, innovation and a real understanding of the next generation of wine lovers. For those who couldn't join us to meet the team in person at this year's event, we thought we'd shed a little light on the faces behind the wine.



Eliza Brown
Star sign: Virgo

Where did you grow up and where do you live now?

I grew up near our family vineyard in Milawa. Now I live near All Saints and St Leonards in Wahgunyah with my two year old daughter, Coco.

What are your hobbies?

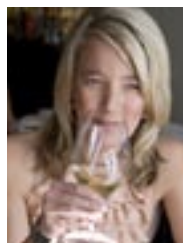
Shopping, travelling, and a personal trainer twice a week to keep me honest!

Do you own a significant collection of anything?

Hundreds of Vogue magazines dating back to the 1950's, antique cutlery and a very small, but growing, Australian art collection.

What is the best career tip you've been given?

My Dad always used to say "Slowly, Slowly Catchy Monkey" and it drove me insane! Now that I'm a mother and a business owner, I understand what he meant. Patience is a true skill.



Angela Brown
Star sign: Gemini

What is your role in the winery team?

I own and manage the business with my sister, Eliza and brother, Nicholas. I am particularly involved in our wine brands and export markets, including the

upcoming launch of exciting new products in the United States and China.

Is there any major life experience that you learnt a hell of a lot from?

The sudden death of my father reminded me that life is short, so we must be happy. I thought about this a lot on my wedding day in May this year. The most perfect day.

What was your first car and what are you driving now?

My first car was the Mini Minor 'The Paddock Basher', however this car never left the paddock at Milawa. My first 'real' car was a 1976 VW Golf that was lots of fun to drive. I now drive a Porsche Boxster, which I started saving for when I was 10!

How do you manage the stress of owning your own business?

I enjoy going to the driving range in Albert Park for some stress relief. I also love the golf course at Lorne which is a 9 hole course – just enough golf for me before a well earned drink in the sunshine at the clubhouse.



Nick Brown
Star sign: Cancer

What's the best thing about being part of a well known wine family?

The best thing is the family policy that each of us has to spend four years working or studying outside the business before

we get involved. After that, if you come back to the wine business, it's because you really have a passion for it.

What did you do in your four years away?

Everything! I worked in The Race Department at Mt Buller, at a pub in London, did a vintage at St Emillion Chateau in Bordeaux, worked as a deckhand on a motor yacht from the Italian Riviera to Mallorca, and finally, studied Oenology at Adelaide Uni.

What kind of music do you listen to?

My i-pod has travelled around the world with me and keeps me sane on the tractor in the vineyard. I like laid-back music like Ben Harper, Jeff Buckley, and The John Butler Trio. Contrary to what some people think, I'm not really a country music kinda guy.

What is your favourite everyday tippie?

I like a beer or a gin and tonic after work, then a glass of wine with dinner. Hendrick's is my favourite gin, but gin and Jeff Buckley music don't always mix. Why? I'm living by myself on 100 acres – more than one gin and tonic with a hit of Jeff Buckley can be a bit of a downer!



Dan Crane
Star sign: Withheld by request!

Where did you grow up and where have you lived since?

I grew up in small country village in Hampshire, England. I spent time in Brazil and travelled widely, then moved to Australia in

1995. Since then I have lived in Adelaide, the Upper Hunter, Melbourne and NE Victoria.

Why did you choose wine making?

I love making wine. There is a combination of art, science, nature and culture that is challenging, rewarding and humbling.

What is your favourite wine memory?

A riverside camp-stove dinner on a canoe trip down the Vezere in the Dordogne region of France with the lady who subsequently became my wife. Coq au vin and the two of us drinking the rest of a bottle of Cahors. (Marriage was inevitable after that!)

What advice would you give to people just starting to collect wine?

Go to the source... always try the original as well as the local version. Meaning, for every bottle of Rutherglen Shiraz you have, there should also be one from the Rhone Valley in France. And don't forget to drink it. What's the point of a wine cellar you can't enjoy?

All Saints ESTATE Wine List



Family Cellar Range

2007 Chardonnay
A wine of power and subtlety, richness and finesse. Chardonnay as it should be.

2006 Marsanne
Bewitching aromas of pear and quince with a creamy texture. Wild!

2006 Shiraz
Full of aromas of spiced plum, dried herbs, anise and berry fruit flavours and fine tannins.

2006 Durif
The medal winning new release of our stylish, rich and decadent Rutherglen speciality. Triple trophy winner 2008 Rutherglen Wine Show!

All Saints Range



NV Sparkling Shiraz
Deep crimson in colour, it displays fresh berry fruit aromas complemented by subtle vanillin oak characters.

2008 Riesling
A vibrant Riesling with classic citrus characters and a lovely floral aroma.

2008 Chardonnay
Unwooded style packed with ripe fruit flavours. Lovely crisp finish.

2007 Merlot
Luscious plummy fruit, full bodied, spicy oak and velvety tannins.

2007 Cabernet Sauvignon
Lovely vibrant blackcurrant fruit with hints of cedar and violets and fine tannins on finish.

2007 Shiraz
Richly flavoured with spicy plum, dark fruits, and smooth vanilla and chocolate.

2007 Durif
Inky dark, brooding ripe berry flavours and a seriously tannic backbone.

Limited Release Range



2007 Marsanne Viognier
Flavours of pear and quince with characters of apricot and honeysuckle.

2006 Semillon
Crisp aromatic Semillon, cold fermented to preserve freshness.

2006 Cabernet Petit Verdot
A rich mix of vanilla with a spicy black cherry character and a firm tannic backbone.

2007 Cabernet Merlot
Beautiful lovely berry flavours and a rich mid-palate filled with soft plummy fruit.



Limited Release Range (cont'd)

2007 Ruby Cabernet
Rich in colour and flavour with plenty of tannic backbone.

2006 Barrel Reserve Cabernet Sauvignon
Soft and well integrated, with rich plummy fruit and gentle tannins.

Fortified Range

2003 Vintage Port
Rich and weighty, perfect to lay down or enjoy the lush flavours now.

'The Keep' Golden Cream Sherry
Enjoy this sweet sherry style with intense fruit and delicate sweetness.

'The Keep' Tawny Port
Lovely drier style tawny with lingering fruit flavours.



Rare Fortified Range

Grand Rutherglen Tawny (20 year blend)
Beautiful amber colour with a complex and luscious array of flavours.

Rutherglen Tokay (8 year blend)
(375ml) Lovely flavours of butterscotch and apricot.

Rutherglen Muscat (8 year blend)
(375ml) Intense aromas of rose petal, candied peel and raisined fruit.

Classic Rutherglen Tokay (12 year blend)
(375ml) Characteristics of malt and caramel, delicious.

Classic Rutherglen Muscat (12 year blend)
(375ml) Rich raisin fruit complexity with a clean spirit finish.



Extremely Rare Fortified Range

(375ml) *Grand Rutherglen Tokay (20 year blend)*
Very limited blend. A luscious palate with malt and vanilla flavours.

(375ml) *Grand Rutherglen Muscat (20 year blend)*
Complex raisin fruit and mature rancio characters.

(375ml) *Rare Rutherglen Tokay (50 year blend)*
Complex rancio characters, tea leaf molasses and malty flavours.

(375ml) *Rare Rutherglen Muscat (50 year blend)*
Intensely complex palate with deep, sweet Muscat raisins.



Whites

2008 Dry Orange Muscat

Aromatic with orange, spice and floral notes. Packed with zesty fruit and a crisp finish.

2008 Semillon Sauvignon Blanc

A crisp, aromatic white, with zesty lemon-lime, herbal and melon flavours.

2006 Petit Blanc

Full of crisp fruity flavours with a fresh, zesty finish.

2008 Muscadello

Fruity, sweet and slightly spritzzy. Only 6% alcohol.

2007 Wahgunyah Chardonnay

Full flavoured with layers of rich ripe fruit and beautifully integrated oak.



Reds

2008 Rosé

Full of ripe flavours, beautifully crisp and refreshing.

2007 Pinot Noir

A great balance of fruit and savoury characters, with aromas of chocolate, violets and cherries

2007 Petit Noir

This rich, soft blend of Grenache, Shiraz and Mourvedre is a wine of many faces.

2006 Wahgunyah RIP Shiraz

Inky black and intensely flavoured this is a wine of richness and power.



Fortified

NV Rutherglen Muscat

Full of vibrant candied peel flavours and lifted aromas of rose petal and musk.

Pressings

2006 Family Cellar Durif

... a triple trophy winner!

Our much loved Durif was all the talk at the 2008 Rutherglen Wine Show in September, picking up three trophies;

- Best North East Victorian Red,
- Best Rutherglen Red
- Best Durif

We're proud as punch!



And the rave reviews continue...

2006 Family Cellar Durif

"Winemaker Dan Crane moulds a stylish, rounded, generous wine. Inky & dense in colour, the '06 starts with ripe brambles, plums and raspberry on the nose building in flavour intensity on the palate. Tannins are there just so you know what you are drinking."

Jeni Port, *The Age - Epicure*, 2nd Sept

"There's a sprinkling of spicy perfume floating above the black-purple fruit in this classic durif, leaving a lasting impression of elegance and finesse."

Max Allen, *Australian Gourmet Traveller*, June

"Dark colour with smoky charred-oak and black-fruit aromas. Very rich, ultra-ripe, sweet blackberry pervades the palate and leaves you with a tounge-crunching dose of tannin, which is nevertheless smooth and supple."

95 points

Huon Hooke, *Gourmet Traveller Wine*, Oct/Nov 08

2006 All Saints Durif

"An essay into durif with poise; loaded with succulent dark fruits and elements of spice, the fruit envelopes the palate, but does not weigh it down."

James Halliday, *2009 Australian Wine Companion*

2006 Family Cellar Marsanne

"There would be few better Australian marsannes than this Rutherglen wine. The nose is a complex mix of honey, floral and quince-like varietal aromas with a light overlay of oak. The sustained, smooth palate retains delicate flavour with good structure and balance, finishing long and honeyed."

★★★★★ Five Stars

Ralph Kyte Powell, *The Age, Epicure*, 30th July

2006 All Saints Chardonnay Viognier

"This is riot of rich aromatics and flavours-peach, apricot kernel, nuts, creamy, spicy oak, some citrus freshness as well. There's a ton of flavour here but it's not overdone, the sum of its parts making a more complete and interesting wine. The point of difference inherent to this blend will win plenty of fans."

89 points

Grand Dodd, *The Wining Pro*, Oct 2008

"The Viognier plays a starring role, with ample levels of peach and apricot fruit, and good weight and texture across the palate."

James Halliday, *2009 Australian Wine Companion*



Appetite

The Perfect Picnic

Summer is the ideal time to enjoy food and wine outdoors. While many of us head for the beach or fire up the barbie, there's something truly relaxing about soaking up the cool, shaded tranquillity of a nearby river, lake or park. Lay down a rug, grab your favourite read or a couple of friends, and indulge in the perfect gourmet picnic.

This Mediterranean inspired picnic is easy to prepare, with dishes perfectly matched to delicious summer wines from All Saints and St Leonards.

Mediterranean Magic

Smoked Salmon, Ricotta and Dill Wraps

Mix soft ricotta cheese with chopped capers, grated lemon zest and dill. Season and spread on mountain bread. Layer with smoked salmon fillets, roll tightly and slice into four mini-wraps.

Perfect Match: All Saints 2006 Family Cellar Marsanne

Mustard Chicken Baguettes

Poach two chicken fillets in white wine for 15 mins. Cool chicken, shred and mix with whole egg mayonnaise, crumbled roasted prosciutto and wholegrain honey mustard. Season well, spoon into mini baguettes and top with Watercress.

Perfect Match: All Saints 2007 Family Cellar Chardonnay

Strawberry Tartlets

If you love cooking French pastries, visit www.frenchpastrychef.com for fabulous recipes. For more time relaxing and less time baking, drop into you local patisserie and grab some of these delightful little picnic sweeties, perfect with the fruity spritz of Moscato!

Perfect Match: St Leonards Muscadello

Sliced Pear with Dolcelatte

For the perfect end to a perfect picnic, take along few humble pears from the fruit bowl, a knife and a wedge of sumptuous Italian blue cheese, Dolcelatte. Slice pear into quarters, spread with generous lashings of cheese and devour. Then lay down for a nap!

Perfect Match: All Saints Estate Rutherglen Tokay

Tip: Chill first and carry in a cooler bag on ice with the other wines.

Wine Offer

Get fired up for the festive season with this great value offer on summer whites.

The citrus notes of crisp, dry Riesling are great with fresh seafood, Marsanne Viognier is a lean, aromatic blend perfect for spicy Asian food and Muscadello is our very own Moscato-style wine. The perfect drop for those who enjoy a sweet, spritzzy summer white!

2 x 2008 Riesling
2 x 2007 Marsanne Viognier
2 x 2008 Muscadello

6 Bottle Pack
RRP: \$123.00 Members: \$98.40

12 Bottle Pack
RRP: \$246.00 Members: \$196.80
Includes a free black All Saints golf cap!



In Season: Summer

Mango, avocado, Atlantic salmon, apricot, eggplant, oysters, blue swimmer crab, cucumber, asparagus.



The Terrace Summer Menu

Entrée

Spanish spiced roast quail, cannellini beans, roast capsicum sauce

Dashi cured salmon, broad bean and radish salad stinging nettle and nori sushi

Twice cooked goat's fetta and thyme soufflé, artichoke, rocket and olive salad, saffron oil

Wild rabbit wontons in a coconut and galangal broth shitake, asparagus and chilli jam

Main Course

Bbq'd 230g Black Angus Beef fillet herb mash, asparagus, port jus

Pan fried Milawa Organic Chicken breast, black olive, caper and herb risotto

Hoi sin lacquered duckling, stir fried Asian vegetables and rice noodles

Roasted pork cutlet with sage and brioche crumbs, fennel and sweet potato galette, cumquat sauce

Dessert

Passionfruit 3 ways; brulee, semi freddo and soufflé

Soft centred chocolate pudding and cumquat sauce with vanilla bean ice cream

Gundwring chocolate, raspberry and vanilla ice creams fresh doughnuts and chocolate sauce

Stanley apple confit, cinnamon brioche

Open Wed – Sun for lunch and Saturday for dinner. Bookings essential on 02 6035 2209

From the Wine Club

With summer holidays and the festive season just around the corner many of us will spend more time entertaining at home with family and friends in the coming months.

All Saints and St Leonards are committed to providing great value offers to our Wine Club members, delivered conveniently to your door and tailored for your enjoyment. It's a great way to indulge in handcrafted, boutique wines without the headache of seeking them out among the often 'ho hum' and chemically processed offerings from big companies.

One of the things that makes our club so different from that of other wineries is the sheer size of the range. As member of our club you can stock up on traditional favourites such as Riesling, Chardonnay, Shiraz and Cabernet, enjoy regional heroes Marsanne and Durif, or get your fix of famous Rutherglen fortifieds. On top of that, our limited release and St Leonards ranges contain some wonderful, lesser known varieties for adventurous wine lovers who want to broaden their horizons. These wines are not available outside the Wine Club or Cellar Door and include member favourites such as Ruby Cabernet, Cabernet Petit Verdot and Dry Orange Muscat. Don't forget to try the newest edition to the St Leonards range, Petit Noir – a delicious blend of Rhone varieties Grenache, Shiraz and Mourvedre.

As our club has grown, so have the benefits and products members can take advantage of. You can enjoy a wine event in your capital city, members only VIP areas at our winery festivals, customise or add to your regular wine packs and purchase beautifully packaged gifts for family and friends.

For something really special, you can even adopt one of All Saints' prized Durif vines and receive a personalised magnum of our acclaimed Family Cellar Durif, fast becoming one of Australia's finest.

We are determined to continually improve every aspect of our service. We are now offering members additional wine specials on a regular basis and keep in touch by phone and email to update orders and pack plans.

We have made significant improvements in the speed and security of wine deliveries, striking a new national partnership with Fastway Couriers. Members can also provide special delivery instructions, and if for some reason you are unable to receive your delivery, Fastway will contact you to arrange a convenient time to redeliver. Australia Post will still be utilised in some instances such as preferred delivery to a PO Box or delivery to more remote rural regions.

As always, we're here to serve you, so please email customerservice@allsaintswine.com.au or call us on 1800 021 621 if we can be of any assistance.



Special Christmas offers can be found inside your November home tasting pack.

Your next Home Tasting Pack

To assist us with delivering your wine in a safe and timely manner, please keep your payment and delivery instructions up to date.

Last day for changes:
28th January 2009

Processing and dispatch:
5th February 2009

Diary Dates

2nd November

A Celebration of Calliope, Buller Wines

James Reyne and Dale Ryder, two of Australia's famous front men and their bands entertain you. Call 1300 794 183 for tickets.

12th November

Sweet Indulgence

Enjoy a night of sweet indulgence! Koko Black and All Saints Estate join forces with heavenly dessert wine and chocolate matches. Koko Black Salon, 52 Collins St Melbourne 7.00 - 9.00pm. \$35.00pp.

15th November

Brown Brothers Food and Wine Festival

Sample treats from some of the region's finest restaurants offering delicacies all matched to a Brown Brothers wine. Visit www.brownbrothers.com.au

31st December

New Year's Eve at All Saints Estate

Live entertainment by Glenn Star and a three course banquet with canapes. \$130.00 with 10% discount for Wine Club Members. Buses to local area. Call 02 6035 2202 for bookings.

25th January

Australia Day BBQ at St Leonards

Celebrate the Australia Day weekend in style. Enjoy a gourmet BBQ with steaks, seafood and salad. Great local band One Eyed Jacks will play all your favorites! Kid's sausage sizzle and entertainment. Limited bookings so be quick!

Coming Soon

A Day On The Green

As we go to print, artists and dates are still being finalised for the much anticipated annual concert to be held at All Saints Estate in early 2009. Stay tuned for more news via email as soon as we receive confirmation of all the details.

For more event information or bookings call 1800 021 621 or visit www.allsaintswine.com.au

Save the date

*Australia Day BBQ at St Leonards:
Sunday 25th January 2009, 12pm – 4pm*

Celebrate the Australia Day long weekend in style with a relaxed BBQ at St Leonards Vineyard. The day will include:

- Local rock band 'One Eyed Jacks', playing a host of Aussie favourites and covers
- Gourmet BBQ with succulent steaks, stunning seafood and fresh salad
- Sausage sizzle for the kids
- Free kids entertainment
- Fine wine and boutique beer

Bring your family and friends and kick back on the banks of the Murray River with great food, wine and entertainment.

For event information and bookings phone 1800 021 621.



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