

Dear Wine Lover,

*Six degrees of separation...the Byrne family and the link with
Legendary Australian wine industry pioneer, Max Schubert...*

Six degrees of Separation refers to the idea that, if a person is one step away from each person they know and two steps away from each person who is known by one of the people they know, then everyone is at most six steps away from any other person on Earth. Quite amazing, and confusing really!

Well, our Scotts Creek vineyard was actually established under the direction of Max Schubert in 1974. He selected this site for its stony soils over limestone base, to produce grape varieties of immense character. This vineyard is located just outside the historical township of Morgan in the Riverland, South Australia and was purchased by our family in 2001. (I think that is just two degrees of separation???!)

This historic vineyard covers 372 hectares and overlooks the Scotts Creek wetlands.

The popular 2007 Thomson Estate Shiraz may have sold out...but don't despair; we still have some stocks of the award winning Scotts Creek Reserve Shiraz from that same vintage.

Let me introduce you to this fine wine...

In addition to fruit from the Riverland, our Scotts Creek range includes fruit sourced from other premium wine regions across South Australia. This careful blending of the fruit enables the production of exceptional quality, multi-regional, award winning wines, with outstanding intensity of fruit, and above all, drinkability.

Primarily an export wine for Byrne and Smith, wherever possible we secure a small parcel of the Scotts Creek range for our valued local customers.

2007 Scotts Creek Reserve Shiraz

Colour: Deep, inky crimson red.

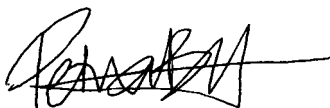
Nose: Ripe black fruit aromas of plum and prune given support from a hint of perfume and integrated toasty oak notes.

Palate: Intense flavours build on the palate leading from dark forest fruits through to liquorice and spicy black pepper accents. The soft, supple palate provides a long, lingering length of persistence.

Cellaring: Drink now, or if you can avoid temptation cellar to 2011.

Also, don't miss our Winter Specials...discounts on Larra Pinta Red, Cleanskin Cabernet Shiraz and Karoola Ridge Cabernet Shiraz Merlot. This is a great time to stock up your cellar!

Cheers!



Petria Byrne

Ps coming soon...the new Larra Pinta Chardonnay Pinot Noir N.V. and Thomson Estate Semillon Sauvignon Blanc...more news next time

The team at Byrne and Smith Wines recently presented wines at the famous Sticky Rice Cooking School.

Sticky Rice is a buzzing new dedicated cooking school in Adelaide specialising in Asian and Middle Eastern cuisine that is receiving great reviews and praise from media and customers alike. Named as one of the Top 20 hotspots to visit in 2009 by the Adelaide Magazine, Sticky Rice opened in November 2008 and has since been offering real hands on cooking classes taught by talented and adventurous guest Chefs. For more information visit www.stickyricecookingschool.com.au

Try our 2007 Scotts Creek Reserve Shiraz with...



Moorish skewers of Lamb

500g lamb neck trimmed & sliced
Bamboo skewers soaked in cold water

Marinade

½ teaspoon coriander seeds, roasted
½ teaspoon cumin seeds, roasted
½ teaspoon fennel seeds, roasted
1 teaspoon smoked paprika
2 cloves garlic, crushed
1 pinch saffron threads, infused in 2 tablespoons of hot water
1 tablespoons oregano dried
2 tablespoons sherry vinegar
2 tablespoons olive oil

Grind all spices & mix with saffron, vinegar & olive oil.

Rub into sliced lamb & marinate for 1 hour.

Thread onto skewers & BBQ until cooked. Garnish with tomato & parsley
with a little sherry vinegar.



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| WINTER 2009 ORDER FORM / TAX INVOICE (prices valid until 01/08/2009) | | Price (inc GST) | QTY | Total |
|---|---|-----------------|-----|-----------------|
| LARRA PINTA | | | | |
| NV Red Cuvee | | \$108 doz | | |
| THOMSON ESTATE | | | | |
| 2008 'Lookout Ridge' Unwooded Chardonnay | | \$120 doz | | |
| 2007 'Picnic Point' Classic Sweet White | | \$120 doz | | |
| 2006 'Back Block' Cabernet Tempranillo | | \$132 doz | | |
| 2006 'Toolunka Flat' Cabernet Sauvignon | | \$144 doz | | |
| 2007 'Old Pumphouse' Shiraz | | \$132 doz | | SOLD OUT |
| 2006 'Old Antiquarian' Clare Valley Shiraz | 4½ Stars Winestate Magazine | \$288 doz | | |
| SCOTTS CREEK | | | | |
| 2007 Reserve Shiraz | Commended International Wine Challenge | \$180 \$149 doz | | |
| 5% discount on 2 dozen ordered / 10% discount on 3+ dozen ordered (no further discounts on Winter Specials below) | | less Discount | | |
| WINTER SPECIALS | | | | |
| NV Larra Pinta Red Cuvee <u>3 doz</u> | | Only \$270 | | |
| 2007 Scotts Creek Reserve Shiraz <u>2 doz</u> | | Only \$279 | | |
| 2008 Cleanskin Cabernet Shiraz | | \$89 doz | | |
| 2008 Karoola Ridge Cabernet Shiraz Merlot | (only 10 cases available, so be quick!) | \$108 doz | | |
| Freight per dozen ordered: <u>Metropolitan</u> \$10.00 (Adelaide, Melbourne, Sydney, Canberra, Perth, Brisbane, Gold Coast, Sunshine Coast, Darwin, Hobart) <u>Country and all other locations:</u> \$18.00 | | add Freight | | |
| Grand Total | | | | |

First Name: Last Name: Phone (H):(W).....

Delivery Address:

State: Postcode: Email:.....

Special Delivery Instructions:

I wish to pay by (please tick): Cheque / Money Order Master Card VISA AMEX Diners

Card Number: Expiry Date:/...../.....

Signature: I declare I am over the age of 18 years
