



## Welcome

Amazing isn't it? Christmas approaches again at a rate of knots and it is a wonderful time for drinking far too much alcohol in general and wine in particular! With that happy thought in mind we would like to introduce you to the latest releases of Juniper Estate and Crossing wines and outline how you can get your hands on some. Enjoy the wines on offer and make sure we see you at the Cellar Door in 2006.

Cheers

MARK AND THE TEAM AT JUNIPER



Photo taken by Richard Polden, The Sunday Times

## In the press



Western Australia - Ray Jordan's Guide to Wine 2005/06 (fourth edition) has just been released and Juniper wines rated well. For Jordan's 2005 wine awards, our 2004 Estate Semillon won the gong for 'Best White - Semillon'. It is the

second year running for our Estate Semillon to win this award, with the 2003 receiving the honours last year. Also in Jordan's exclusive 90's Club, defined as wines that 'must rate a score of 90 or more' and 'in Ray's opinion are outstanding and of gold medal class' three Juniper wines made the grade. These wines were the recently released Juniper Crossing Cabernet Merlot 2003 (90/100), Juniper Estate Shiraz 2001 (93/100) and the Juniper Estate Semillon 2004 (94/100).

### GOURMET TRAVELLER WINE



★★★★★ 93

**2002 Juniper Estate  
Cabernet Sauvignon,  
Margaret River  
HUON HOOKE**

Another excellent cabernet from winemaker Mark Messenger: lovely fruit sweetness, depth and quality. Fine-grained tannins add authority to the finish. A whiff of eucalyptus/mint.



## November New Releases

### JUNIPER CROSSING 2005 SEMILLON SAUVIGNON BLANC

The 2005 vintage for whites turned out to be quite a fine one. The summer was warm but not hot, and during harvest the days were sunny and the nights cool, which contributed to good flavour development in the grapes and good retention of the flavour during picking. Light straw in colour this lovely fresh fruity style of wine shows citrus fruit characters of lemon, lime and grapefruit along with passionfruit, pineapple, green apple and a touch of grassiness. The palate is smooth, full, soft and shows juicy fruit, yet with a long and refreshing finish. The wine is a blend of 60% Semillon and 40% Sauvignon Blanc. This style of wine works wonderfully well in Margaret River and under screw cap closure will drink well for at least two years.



### JUNIPER CROSSING 2003 SHIRAZ

The warm weather during the 2003 vintage allowed full ripening in the Shiraz grapes, which shows in the resulting spice and berry fruit characters in the wine. The aroma of this wine consists of a complex array of violet, red cherry, raspberry, mushroom, spice and smoky vanillin oak characters. The palate is fine and smooth with savoury, spicy and red fruit characters with a touch of earthy complexity. It's a great accompaniment with game or lamb dishes. The Shiraz fruit for this wine was harvested at the end of March with 60% from contract growers in the Margaret River region while the remaining 40% was from the old Estate vines. Matured for 15 months in oak of which 20% was new American. The Juniper Crossing Shiraz is made in a style for immediate drinking pleasure, but has at least 5 years cellaring potential.



### GOURMET TRAVELLER



TOP DROPS OF THE MONTH  
- WHITE -

**2004 Juniper Estate  
Semillon  
MAX ALLEN**

'About as far from the lean, light, unwooded 'classic' Hunter style of semillon as it's possible to get: this is bursting with flavours of lemon pith and finishing with a faint powdery oakiness. Drink with *risi e bisi* (rice and peas).'



# NEAL JACKSON

## FOOD & WINE



Neal Jackson

### Salmon Steak with Kiwi Fruit Salsa matched to 2005 Crossing Semillon Sauvignon Blanc

SERVES 4

#### INGREDIENTS

- 4 Salmon steaks
- 1 Small beetroot
- 1 Kiwi fruit
- 1Tbbs Red onion (finely chopped)
- 1 Red chilli (or less depending on heat, chopped, no seeds)
- 2 Lime leaves
- 1 Lime
- 1 Small garlic clove
- 10gr Coriander stalks
- 1/3 cup Roasted peanuts
- 1 Sheet toasted seaweed
- Fish sauce
- Salt flakes
- Extra virgin olive oil

#### METHOD

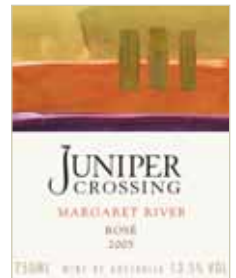
- Wrap the beetroot in foil, place in 180 dC oven until cooked about 1 hour.
- Remove from foil, rub off skin and cut into 4 slices.
- Finely chop the garlic.
- Peel & dice the Kiwi Fruit in 1/2 cm dice.
- Remove the stems from the lime leaves & shred.
- Chop the coriander stalks.
- Toss together in a bowl with onion, chilli & lime juice.
- Season with the fish sauce.
- Chop the peanuts and seaweed together (a food processor will do it) and season with salt flakes.
- Brush the salmon with olive oil, salt and pepper and cook in the oven about 4 minutes, place in a covered dish and keep warm for about 5 minutes.
- To serve on 4 warm plates, place beetroot in centre, place salmon on top, spoon the kiwifruit around and sprinkle over the peanut mixture.
- Serve with a glass of the new release 2005 Juniper Crossing Semillon Sauvignon Blanc.

## Introducing our first release of Juniper Crossing Rose 2005

Roses are literally the flavour of the month at present in Australia. But don't be too cynical, it's a very respectable wine style, represented very drinkably all over Southern France in numerous appellations.

You could say its revival in Australia is overdue. The Crossing Rose is currently only sold through our Cellar Door in Margaret River. With only 200 dozen made and retailing at just \$16, this wine is offered to wine visitors seeking something a little unusual. Made by the saignee method, which involves 'bleeding off' a portion of juice from skins after limited time in contact, this Margaret River Shiraz-based wine is fruit driven, fresh and lively and best served chilled.

Great for summer drinking, enjoy it now!



## NEWS & EVENTS

Attention Juniper lovers in Victoria – you can now source that favourite drop at your local! We have a new distributor in Victoria (effective August 1) the very professional outfit, Yarra Valley Wine Consultants. For information on Juniper availability in Victoria contact 03 9873 5880.

#### MEDIA TASTING AT JUNIPER ESTATE

Western Australian wine writers Peter Forrestal, John Jens, Rod Properjohn and Michael Zekulich were invited to the winery for two days in June of this year. The visiting group undertook an extensive blind tasting in the winery barrel room. Evaluated were all of the Juniper wines ever made since Juniper was first introduced back in 1999, no mean feat!



Rod Properjohn and Peter Forrestal

We consider it a vital part of the process of continually improving our wines that we submit them from time to time to this sort of frank and knowledgeable evaluation. We're very grateful to these experts for their help.

WESTERN AUSTRALIAN WINE & FOOD FESTIVAL Juniper Estate attended the festival at the Perth Convention Centre in June of this year. Due to the popularity of the event and the success for Juniper we have made the commitment to attend again in 2006. We hope to see you there!

#### PROMOTIONAL ACTIVITY

Juniper wines (with Mark hosting) have been featured at some successful wine dinners/tastings: Tintoc dinner in Perth (July 5), Must Wine Bar 'Meet the Maker' tasting in Perth (July 26), Cellarabration Donburn Cellars dinner in Melbourne (October 25), Galileo Restaurant dinner in Perth (November 9) and at the time of going to print with this newsletter a third dinner has been scheduled at Gala Restaurant in Perth (November 29).

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**JUNIPER**  
ESTATE

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