



S O M E R S E T  
CELLAR  
DOOR

This decadent dessert is the perfect match for our Sparkling Cabernet – and indeed has been consistently, since I discovered the recipe around 3 years ago!

## Chocolate Pavlova

### Ingredients:

*6 egg whites – at room temperature*

*1 ½ cups castor sugar*

*50g dark chocolate - grated*

*¼ cup Dutch cocoa powder*

*1 tbspn vino cotto - or balsamic vinegar*

*Cream*

*Raspberries or dried figs*

Set oven to 180°

Beat egg whites until soft peaks form. Slowly add the sugar, beating after each addition until the mixture is stiff and glossy. Sift in the cocoa and add chocolate and vino cotto. Fold in gently with a metal spoon.

Pile the mixture onto a baking paper lined tray, making a circle about 23cm in diameter. Smooth the sides and top. Place tray on centre shelf of oven and reduce temperature to 150°. Cook for 1 ¼ hr. Turn off oven, open door slightly and let pav cool completely in oven.

Top with whipped cream and raspberries (fresh or frozen) – or with dried figs soaked in vino cotto, which is our favourite!



SOMERLED  
CELLAR  
DOOR

Tasting Notes 01/03/2012 - Rob Moody, Winemaker

Somerled Reserve Sparkling 2005 Cabernet  
(méthode champenoise)

These Cabernet grapes were picked from the same Kangaroo Island vineyard as our 2005 Shiraz. It's situated near Emu Bay, on the north coast of the island.

The grapes were so distinctly 'cabernet', showing a very agreeable cassis and dusty chocolate character.

This Cab was made into a dark, rich wine, alongside - and in the same manner, in barrel for well over two years - as our Somerled 2005 Shiraz.

We then put a small parcel of it through the méthode champenoise to produce this elegant, fairly dry and very complex sparkling wine, with a distinctively old-fashioned and leathery character.

Serve chilled, as you would a sparkling white. It's a sensational partner to rich juicy roasts, especially duck, or to end a long meal alongside Heather's chocolate pavlova. It hasn't been available to our customers before, but has been a part of every special family occasion for years. We hope you enjoy this wine from our cellar.

Somerled 2011 Adelaide Hills Sauvignon Blanc

We said in our last notes that this wine will age unusually well for a Sauvignon Blanc, given its fine structure and nice acid levels.

It's been such a wild hit this summer with the lively aromas and refreshing palate that we don't know if there will be too much left to age!

The very cool and wet South Australian summer hampered ripening and saw many vineyards diseased- so many grapes were left lean and produced even leaner wines. We're tremendously happy with our parcels of beautifully-ripened sauvignon blanc from Kym Anderson in Charleston though. The juice flow ed bright green and aromatic from the press, and produced this pale but wonderfully fragrant, grassy and soft wine to be enjoyed cracking cold on a Summer's day.