



October eNEWS

THE FIRST GLASS IS ON US



In conjunction to the release of the Coterie Restaurant's Spring menu we're offering you, our Woodstock eNEWS members, a free glass of wine on arrival if you book for lunch in the Coterie this November.

As the weather warms up what better way to spend a lazy day than dining under the gum trees in Douglas Gully.

Our Exec Chef, Nigel Munzberg, has put together a delicious seasonal menu that uses some of the most amazing regional produce that we have access to on the Fleurieu.

A couple of our favourites are:

- OVEN BAKED TOMMY RUFF DOUBLE FILLET WRAPPED IN PROSCUITTO filled with Green Beans on Cous Cous Tabouleh with Anchovy and Green Lilliput Caper Sauce (GFA)
• PAN TOSSED MORETON BAY BUGS WITH GNOCCHI Sautéed with Shallot, a Hint of Garlic, Oyster Mushrooms, Asparagus, tossed in Lemon Zest and Truffle Butter

To redeem this offer just mention E-NEWS when you book or call in for lunch.

Offer valid Mon - Friday for the whole month of November, please note this offer excludes the Flagship Series.

» Woodstock Coterie Menu

FILL YOUR SACK



At Woodstock we love Christmas almost as much as the big fat jolly fella himself.

So in celebration of the silly season we've put together a few special offers to help get the party started.

Woodstock's White, Pink & Red Pack - \$180 Delivered (Australia Wide)

This pack has something for everyone, a great buy to make sure you're well prepared when friends drop in...

- 4 x Semillon Sauvignon Blanc
• 4 x Grenache Rose
• 4 x Shiraz Cabernet

Christmas Pudding's Playmate - \$90.00 Delivered (Australia Wide)

What's better than Grandma's pudding on Christmas Day?



This Month's Special



Download Order Form



Restaurant Menu



Function Packages



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Grandma's Christmas pudding accompanied by the Woodstock MV Very Old Fortified, one of Australia's finest desert wines. Made from a special barrel selection and set aside by Doug Collett in the 1960's the MV (multi vintage) is made from McLaren Vale Grenache and Shiraz.

A powerful and complex nose full of nuts, toffee, intense spice and fresh rancio characters reflect its age and complexity. On the palate toffee, mocha, coffee and intense nuttiness all combine to create rich luscious flavours. The finish is long with lingering flavours of a very old fine fortified.

Normally \$45 per bottle we'll post you two bottles for \$90. One for a gift and of course one for Christmas lunch...

Please [click here](#) to view the Very Old Fortified's latest reviews and accolades.

Friend's First Name	<input type="text"/>
Friend's Last Name	<input type="text"/>
Friend's Email	<input type="text"/>
	<input type="submit" value="Submit"/>

DON'T BE A PARTY POOPER



Everyone that attends a corporate Christmas show at Woodstock this year will go in the draw to win our big Christmas gift, one dozen bottles of premium Woodstock Wines.

If your office or business hasn't organised a Christmas show yet, call us here at Woodstock and we'll organise a great day everyone will love.

Call us on 08 8383 0156 for further details.

» [Click to view Christmas Package](#)

WOODSTOCK LOG CABIN GETS A FACE LIFT



The historic log cabin at Woodstock has been shown a little TLC in the last six months and we're excited to announce that we will officially welcome out first guests this November.

The newly renovated cabin sleeps four and overlooks the Woodstock Wildlife Sanctuary.

Next time you're planning a day in the Vale, why not finish the tour at Woodstock and stay the night.

Call us on 08 8383 0156 for further details.

WOODSTOCK WINE ESTATE

P: +61 08 8383 0156 - F: +61 08 8383 0437 - W: www.woodstockwine.com.au