
INDIGO VINEYARD

FRIENDS OF INDIGO NEWSLETTER

SPRING 2023

SUPERB WINE & LAMB:

Visitors to the Indigo Vineyard cellar door often comment on the sign proclaiming that we have superb wine and lamb. Some people think this is an odd combination. However, the sheep reflect both the history of our property and our commitment to sustainability.

When Founder & Vigneron Rob Hawkings first visited the property in 1998 it was a family sheep station. In fact, our cellar door was the butchers shop! This was one of the original “paddock to plate” operations and one of the sons of that family is still a local butcher.

One of the first decisions when we bought the property then known as “Big Valley” was to get rid of the sheep. A few years later, as part of the move to more sustainable practices, we re-introduced sheep into the vineyard over winter to keep the grass and weeds down and reduce our diesel and herbicides. The original flock of 16 sheep soon expanded and now stands at some 900 dorper sheep roaming our 1,100 acres.

Rob Hawkings says “a growing number of people are interested in where their food comes from. We don’t push the animals, they get to the right size and weight at a natural rate.” Rob believes this means a stress free transition from the paddock and superb eating quality & taste. He explains “The flock started as an eco



Sheep with Spring lambs roaming the property ————— *Top*
Sunset at Indigo with views of Mount Buffalo behind ————— *Bottom*

way to keep the grass down in the vineyard and put fertiliser back into the soil. Now they are an important part of our farm business.” We like to think that we’re showing our animals respect. Our sheep are not part of ‘Industrial Agriculture’, they are raised on our property, we personally deliver to our local, licensed abattoirs when they are just right and the meat is only sold through our cellar door and in Beechworth at CCs Quality Meats and Smokehouse.

The Indigo paddock to plate philosophy means we care about how our animals are raised, the environment they live in, the feed that they’re eating, the way they live and how they’ve been treated. We look after them and they look after us, providing superb meat for our customers.

Our strong focus on ethically produced lamb means we deliver the highest quality product we can.

Of course, Indigo Shiraz, Cabernet & Viognier are perfect to accompany a lamb dish.

EAT & DRINK

SPICY LAMB LEG & GREEN MANGO SALAD

SERVES 8



Lamb is our focus when it comes to meals. Another delish recipe for you.

Method: _____

1. In a large snap-lock bag or glass dish combine oil, garlic and 1 cup Thai dressing. Season. Add lamb, turn to coat and set aside for 10 minutes to marinate.
2. Heat a large char-grill pan or BBQ over medium-high heat. Drain lamb from marinade and cook for 3-4 minutes each side or until charred.
3. Reduce heat to medium-low and cook for a further 12-15 minutes, basting with any remaining marinade and turning a few times, or until cooked to your liking. Remove from heat, set aside on a tray loosely covered with foil and rest for 10 minutes.
4. Place snake beans to a medium mortar (in batches, if necessary). Pound with a pestle to bruise - this will split and soften the beans. Place beans in a large bowl add green mango, cucumber, tomatoes, eschalots and half the peanuts. Add remaining dressing and toss gently to coat.
5. Slice lamb and add to salad, tossing gently. Serve immediately topped with peanuts, coriander, chilli and lime wedges.

Tips: _____

Green mango can be found at Asian grocers or specialty greengrocers. If unavailable, you can swap green mango for cucumber or zucchini (seeds removed, shredded) or even rice vermicelli noodles.

Snake beans can be substituted with blanched green beans.

Thai dressing is available in the Asian aisle at supermarkets or any Asian grocer.

Choose the chilli with your desired level of heat – leaving seeds and membrane makes the chilli hotter.

Drink: _____

Our Secret Village Viognier will be a smash with this

Ingredients: _____

1.2kg butterflied lamb leg

2 tbsp olive oil

4 garlic cloves, crushed

$\frac{3}{4}$ cup pre made Thai dressing

$\frac{1}{2}$ bunch snake beans, cut into 5cm lengths

2 large green mangoes, peeled, shredded

2 Lebanese cucumbers, roughly chopped

250g cherry tomatoes, halved

2 eschalots, thinly sliced

$\frac{1}{3}$ cup crushed peanuts

Coriander sprigs, sliced fresh chillies of choice, lime wedges, to serve.

PREP TIME: 25mins

COOK TIME: 25mins

Image & recipe by Lamb Australia

PEOPLE & PLACE

PROFILES

EVENTS

Meet the Team: ANDREW DOYLE

Indigo Vineyard relies on a passionate team both in the vineyard and at the cellar door. Let me introduce the leader of the cellar door team, Andrew Doyle.

How long have you been at Indigo Vineyard? I joined the Indigo team in November 2021.

What did you do before joining Indigo Vineyard? What brought you to Beechworth? I caught the wine bug very early and obtained my Sommeliers Certificate from the Guild of Sommeliers in London. I worked in London, Canberra and Sydney restaurants before starting my own restaurant. I came to Beechworth in 2002 working with Barry Morey at Sorrenberg before establishing my own vineyard which is next door to Indigo and starting the Ox & Hound restaurant in Beechworth. Immediately prior to joining Indigo I was Hospitality Manager at De Bortoli Rutherglen.

Family? My partner Katherine is now a school teacher and we have two kids at school.

Favourite Wine? The last few vintages of Secret Village Pinot Noir have been fantastic. I really love the complexity in a lighter bodied wine. Great Pinot Noir always has a bit of mystery about it so that every time you taste it you find another quality.



Producer Profile: JIM JAM FOODS

Meet the owners Maggie Mackenzie and Steven Vandenberg.

Many of you will have enjoyed the fabulous Indigo Shiraz Paste. This bottled delight is made by Maggie & Steven with grapes from our vineyard. Of course, making our paste is not all they do. Starting in 2005 they have been making Jam from the best ingredients. Since then, they have grown their product range and are proudly stocked on the shelves of high-end delicatessens and major supermarkets across Australia and Asia. This is an amazing story from their farm gate at Stanley in North East Victoria. They have developed an amazing range of products including the picalilli pickles that are served on our Vignerons Platters.

If you are visiting our area, make sure you visit the Jim Jam Farm Gate at 89 Circular Creek Road, Stanley or jump onto their website jimjam.com.au

In Beechworth we are so fortunate to enjoy wonderful local produce. We love sharing this in all of the food we serve at the Cellar Door.



SECRET VILLAGE VINTAGE LUNCH: JULY 2023

In July we held dinners to celebrate the release of the next vintages of our Secret Village wines.

All 5 wines were warmly received. The Chardonnay is absolutely delicious and so typically Beechworth. The Roussanne and Viognier showed true varietal characters and matched perfectly with the dishes they were served with while the Secret Village Pinot Noir was an absolute star. The release of the 2018 Secret Village Shiraz showed the beauty of a great wine with some age on it. In Beechworth we enjoyed the ambience of the Empire Hotel and in Canberra the Wine Room was a fantastic venue. Botswana Butchery in Melbourne presented us with some great dishes and in Sydney we enjoyed the fabulous hospitality of Waterline by the Bay in Cronulla.

MCGRATH FOUNDATION FUNDRAISER

On 15 October we held our "Paint the Vineyard Pink" fundraiser to support the McGrath Foundation. An excellent day was had by all and the array of pink being worn was fabulous. This year we also extended our fundraising efforts with \$2 from every bottle of Rose sold by us in October going to the McGrath Foundation. In 2022 we raised \$6,000 and for 2023 we had a target of \$10,000. The final tally isn't in as we write this newsletter but we are well on our way to achieve the target.

WINE & CELLARING

CHARDONNAY

STAFF FAVOURITES

All of us at Indigo adore Chardonnay. It is definitely the key wine of the Beechworth Wine Region. Each year we make three Chardonnays; our Umpires Decision Chardonnay, our Blue label Chardonnay and provided the grapes are exceptional, our Secret Village Chardonnay. In some years we will also make a Small Batch wine. Let's explore these.

The Umpires Decision wines were created after the Black Saturday bushfires of 2009. That year we lost our entire crop due to the impact of smoke on the vines. Rob Hawkings, our Chief Interferer, was a partner in a vineyard at Cowra in NSW and arranged for a parcel of Chardonnay fruit from there to be made under the Indigo label. We wanted to clearly show that it was not from our Beechworth vineyard so the name Umpires Decision was created. Rob appointed himself as Umpire and would decide each year where the fruit for these wines would be sourced. For most years this has been from Cowra. The Umpires Decision Chardonnay is always a fruit forward style made for early drinking and to be enjoyed in its youth. Uncomplicated and delicious.

Our Blue Label Chardonnay has been through 2 iterations. The early wines were made just using fruit from our vineyard. In 2013 the wine was a blend of Chardonnay from our vineyard and from the nearby McNamara vineyard at Whorouly. Since 2019, the Blue Label has been just Beechworth fruit from our

vineyard. These wines are a great example of Beechworth Chardonnay. They have the famous balance between pristine Chardonnay fruit and a mineral balance and structure.

On the winemaking side, we use a subtle hand at all times, aiming to let the natural qualities of Beechworth chardonnay to shine. The Secret Village Chardonnay is a selection of the best of our grapes and has consistently been recognised with Gold medals and Trophies in wine shows including the ANZ Boutique Wine Show, the Halliday Langtons Chardonnay Challenge, North East Wine Challenge, Victorian Wine Show, National Cool Climate Wine show, International Cool Climate Wine Show & Melbourne Royal Wine show. You will find the Secret Village Chardonnay has more intensity in every aspect compared to the Blue Label Beechworth wine. Year on year, the same specific block in the vineyard consistently produces more concentrated wine. While still the same elegant style of Chardonnay, the Secret Village wines always have depth and complexity which is why they have a pedigree of trophies and awards.

In 2021 we created the Small Batch Label, these estate grown wines are an occasional barrel selection from outstanding years. They satisfy a winemaking curiosity. In style the Small Batch wines have been crisp yet complex Chardonnays. The winemaker has a little more input and both the recent versions of Small Batch Chardonnay have been highly regarded. The 2021 Small Batch Chardonnay won the Trophy at the Single Vineyard Wine Show (the only show we entered) and the 2022 has been awarded 96 points and recognised as special value for money at \$55 in the Halliday Wine Companion.

CELLARING NOTES

Best Drinking	CHARDONNAY
Now to 2030	2022 Secret Village Chardonnay 2022 Small Batch Chardonnay
Now to 2028	2021 Secret Village Chardonnay 2021 Small Batch Chardonnay 2021 Small Batch Roussanne Chardonnay 2022 Blue Label Chardonnay
Now to 2026	2019 Secret Village Chardonnay 2019 Blue Label Chardonnay
Now to 2025	2017 Secret Village Chardonnay 2018 Secret Village Chardonnay 2017 Blue Label Chardonnay
Drink Now	2016 Secret Village Chardonnay * 2018 Blue Label Chardonnay * * And all vintage prior for both

STAFF FAVOURITES

Rob:

All of the Secret Village are amazing and the Blue labels keep me happy.

Andrew:

I love our chardonnays with a bit of age. We tried the 2017 recently and it was a cracker.

Kerrie:

I love all of the chardonnays and I LOVE my job.

Marettee:

The smooth citrus in young Beechworth Chardonnay is my favourite.

THANK YOU
AND ENJOY!



Please Note:

Umpires Decision Chardonnay is not meant for cellaring