

news from

Woody Nook at Woodcote

AUTUMN 2007

Dear past, present and future patrons!

It is hard to believe that more than a whole year has passed since Peter and I purchased the former Ricci's on the Green and that we are about to celebrate Woody Nook at Woodcote's first anniversary!

We are thrilled with the patronage the restaurant has received from both previous and new customers and would like to extend our sincere appreciation to all those of you who have supported us over the past year. We realised that we had a very 'hard act to follow' and trust that everyone who has experienced lunch and/or dinner at Woody Nook at Woodcote has been totally happy with our food, wine, service and ambience.

We were confident at the outset that we had a superb product all round, but the



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many accolades we have received from both the public and industry critics alike, have been so rewarding to our Manager Michel Rosso and his dedicated team. In case you missed them, we are reprinting, with the permission of Round & About magazine and the Reading Evening Post and Wokingham Times Food Monthly respectively, excerpts from the write-ups we received from these publications.

We are naturally very grateful for all the congratulatory and encouraging comments made to us, but more importantly, please let us know if you have any suggestions of how we might further improve any aspect of our operation.

To all those perusing this newsletter who may not as yet have had the opportunity, or inclination, to partake of a meal at Woody Nook at Woodcote, we hope the contents of this newsletter will be of interest and prompt you to consider making a reservation in the near future.

Jane Bailey

Restaurant Reviews

Excerpts from Food Monthly Supplement of Reading Evening Post and Wokingham Times

by Karen Neville, July 2007.

Nooking on heaven's door

"A restaurant just outside Reading owned by an English couple living in Australia and managed by a Frenchman sounded just like what we were looking for as we searched for somewhere 'new' to eat. The fact that Woody Nook at Woodcote promised international cuisine and award-winning wines made our minds up and by the time we left – just over three hours later – we were already discussing when to go again.

"I went for the white truffle ravioli in a cream sauce with parmesan shavings while Steve, who was torn between the asparagus and the crab, plumped for the seasonal option of the baby asparagus spears with Parma ham and air-dried Coppa. The truffles were so subtle and accompanied excellently by the crisp Woody Nook Sauvignon Blanc Michel recommended. The young asparagus was perfectly al dente and the two cured meats were the ideal partners.

"For mains, as with the starters, there was enough choice but not so you felt overwhelmed. In the end we went for the restaurant's signature dish, the entrecote of beef for two to share which Michel carves and serves at the table. The beef was medium rare and so succulent that it literally just slid down demanding to be savoured over and over again, just watching Michel carve it and writing about it here is making my mouth water. It was served with pont neuf potatoes, tomato, watercress, red onion confit and a green peppercorn sauce – it was truly a melt-in-the-mouth meal that I would have time and time again and was matched for taste by a glass of peppery-flavoured Woody Nook Shiraz. The whole course was quite simply heavenly.

"Steve, a huge cheese fan, could hardly contain his enthusiasm and fell in love with them all immediately especially the Barkham Blue which completely captured his heart. A fruity woody Merlot arrived and was the perfect cheese partner."

Excerpts from Round and About Magazine

February 2007.

"The restaurant has been attractively refurbished and upon arrival we were greeted by an open fire, soft lighting and a refreshing Kir Royal.

"Manager Michel Rosso, formerly of the Copper Inn at Pangbourne, has created a relaxed atmosphere that still feels like a special occasion. He explained that the restaurant showcases wines from the Woody Nook vineyard, the thriving boutique winery in Margaret River, Western Australia, that belongs to the restaurant's owners, Jane and Peter Bailey.

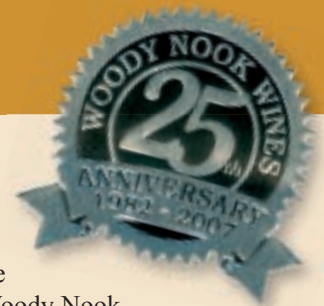


Michel Rosso

"After some deliberation, I chose duck confit, foie gras and fresh truffle terrine, which was sublime. My companion ate Parma ham and warm goats cheese salad pronouncing it both generous and delicious. Next came a juicy fillet of Scottish beef, and a plate of eight succulent, perfectly cooked scallops. We finished with raspberry crème brûlée and an oozing chocolate fondant. The food was superb and remarkably good value for cooking of this standard.

"Feeling thoroughly spoilt, we chatted to Head Chef Stuart Shepherd, who also worked at the restaurant in its previous incarnation. He explained his passion for exceptional, fresh produce and his spring menu, which will include plenty of fish and Australian delicacies."

Woody Nook Wines celebrate their 25th Anniversary Year!!



In 1982 the Gallagher family planted the first vines at Woody Nook in the Margaret River wine-growing region of Western Australia and increased the vineyard size to 18 acres over a decade. My husband Peter and I, together with Neil Gallagher (Jeff and Win's son) have owned Woody Nook for seven years now and have proudly seen the construction of a new winery, kitchen, alfresco dining area and gallery tasting room. Our most exciting news to date, however, is undoubtedly what is taking place during this our 25th anniversary year – the expansion of the vineyard itself. Approval was finally obtained for the subdivision of our next door neighbour's property and 50 acres became ours late last year. Now with the

go-ahead from the local Shire and Department of Environment and Conservation, construction of a dam has taken place and the vineyard has been laid out. The vine cuttings have been ordered and we will be planting them on approximately 20 acres this month. We have decided to plant Tempranillo and Graciano (reds) and Albarino (white), all Spanish varietals suited to our soil and climate and gaining popularity all over the world.

Due to the success of our Kelly's Farewell Semillon Sauvignon Blanc we will plant more of both of those varietals also, plus more Merlot as again our Cabernet Merlot

has been the more popular blend of our Killdog Creek series. Both of these wines are the 'house wines' at Woody Nook at Woodcote. So it will be four or five years until we know whether we made wise choices on our vineyard plan but our fingers are crossed that our customers will want to enjoy our selection of less common but excellent wine varietals in 2012!



Vintemp Infra-red Wine Thermometer. A wonderful 'stocking filler' £16.50



At the time of writing, Woody Nook at Woodcote is the only company in the United Kingdom selling these really useful gadgets, a MUST for the serious wine lover as it does ensure that a bottle of red, white or rosé wine, port or champagne is enjoyed at its optimum temperature. The Vintemp wine thermometer uses infra-red

technology to measure the temperature of wine *inside* the bottle. It is amazing how often we have found that a red wine that has been sitting at 'room temperature' is too warm for drinking and needs to be placed in a refrigerator for a short while prior to opening. Similarly a bottle of white wine taken out of the refrigerator is often just that little bit too cold and needs to be left out to warm up a fraction before serving. The thermometer comes neatly packaged and is available at the restaurant or by phoning, emailing or faxing us. If shipped, the cost is the same whether you order one, two or three thermometers.

Wine Awards - Double Gold and more!

Woody Nook's 2004 Cabernet Sauvignon and 2004 Shiraz are continuing to win accolades across Australia. Last year they both won Gold Medals at the 2006 Winewise Small Vigneron Awards in Sydney. The Cabernet Sauvignon went on to collect a Silver and three Bronzes and the Shiraz also earned a Silver and a Bronze. In 2007, to date, the Cabernet Sauvignon's awards include a Gold at the Melbourne Wine Show and the Shiraz took out a Bronze at the same competition.

It may be twelve months before these wines come to the UK, but those restaurant patrons who love the 2001 vintages currently on our winelist, will have this pair to look forward to as soon as they have helped us sell our stocks of the 01s!!



Upcoming Special Events

1st Anniversary Dinner - Thursday, September 20

To celebrate our first anniversary, a very special evening is planned for Thursday, September 20. Complimentary aperitifs and canapés will be served upon your arrival at the restaurant at 7.30 p.m., followed by a four course gourmet dinner and coffee at £37.50 per person. There will be live background music and a surprise anniversary gift will be presented to everyone in attendance.



The London Wine Show

October 25 - 28

If you are planning to attend the London Wine Show to be held at the Business Design Centre, Islington next month, be sure to visit Woody Nook at Woodcote's 'Barrel' stand in the Wine Market section on the mezzanine level. We will be presenting five of Woody Nook's wines for tasting - Chenin Blanc 2006, Semillon/Sauvignon Blanc 2006, Velvet Rose (a 65%/35% blend of Chenin Blanc and Cabernet Sauvignon), Shiraz 2001 (top in its class at the 2004 Margaret River Wine Show) and Cabernet Sauvignon 2001 (Silver Medal winner at the 2006 San Francisco Wine Show) and they will all be available for purchase and to take away at the event, or for complimentary (case) delivery.



Game Festival Menu

November

Woody Nook at Woodcote will be the place to dine during November if you are a lover of game! Head Chef Stuart Shepherd is designing a menu that will include the best of local venison, pheasant and partridge to be featured throughout the month.



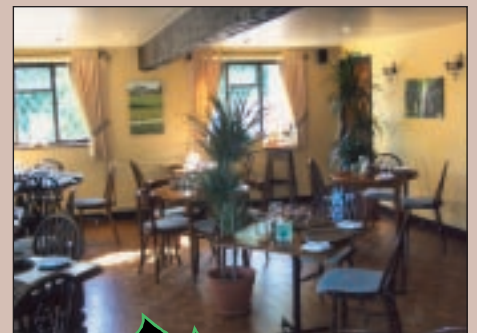
Gourmet Winemaker's Dinner

Friday, October 19

It is with great pleasure that we announce that Woody Nook's winemaker and viticulturist, Neil Gallagher is travelling from Australia to present the wines at our next gourmet wine dinner, to be held on Friday, October 19. Patrons at the dinner will enjoy sampling two of Woody Nook's white wines as aperitifs on arrival and listening to Neil describe the location, history and production methods of the vineyard and winery. A delicious four course dinner will then be served, paired with other Woody Nook wines which Neil will introduce, explaining their individual qualities and characteristics. The full menu will be placed on our website the second week of September. The price for this occasion will be £60 per person, £37.50 for the 'designated driver' or any non-drinking member of each group. As all our gourmet dinners have met with an enthusiastic following and we anticipate this one will be of particular interest, we would urge you to make reservations as soon as possible.

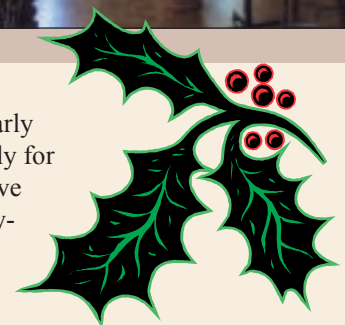
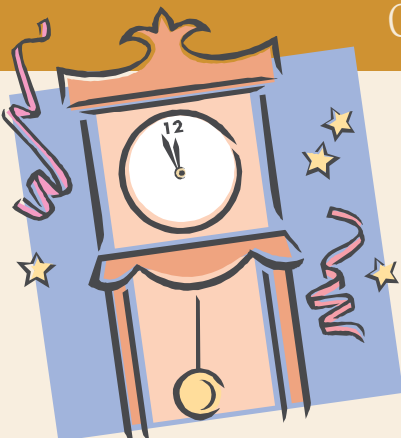


All events happening later in the year and into 2008 will be advertised on our website - www.woodynookatwoodcote.co.uk - so please check regularly for the latest information on these.

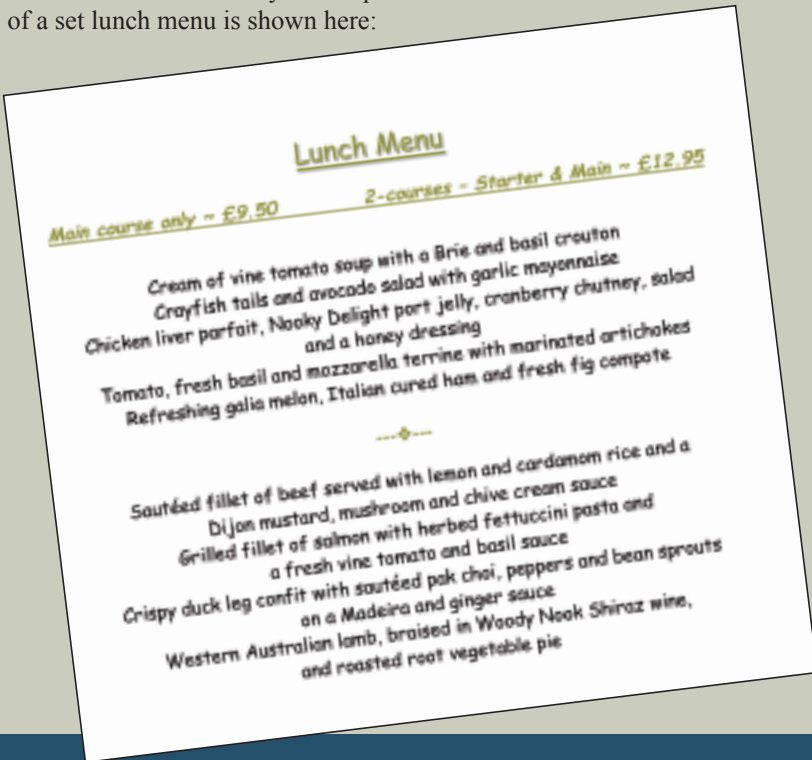


Christmas & New Year Festivities

This year Woody Nook at Woodcote is going to be open right through to, and including, Christmas Eve and Christmas Day. The restaurant will be closed from December 26th to the 30th and then open again for a New Year's Eve Dinner Dance. Please make your reservations really early for the latter and indeed for any date in December, especially for what will be a very lovely candle-lit dinner on Christmas Eve with carol singers and lunch on Christmas Day, both family-oriented.



We want to let all those who might not be aware of the fact, know that Woody Nook at Woodcote not only has a comprehensive seasonal A La Carte menu and a Daily Fish Specials Board, but also Table D'Hote lunch and dinner menus which are changed almost every week. These set menus are very competitive price-wise and excellent value for money. A sample of a set lunch menu is shown here:



Woody Nook - Wine Bar
 Wednesday and Thursday evenings have been designated 'Wine Bar' nights, when, in addition to our usual dinner menus, not only will delicious Sundowner Platters be available but also all of Woody Nook wines 'by the glass'! If you fancy partaking of a lighter meal, and trying some Woody Nook wines without having to buy a bottle, this is a great opportunity. There is a choice of three Platters - fish at £12.95, cured meats at £11.50 and local cheeses at £9.95. Consider bringing a group of friends along and sharing one or more platters.

Woody Nook Wine Club

We invite you to join the Woody Nook (UK) Wine Club and receive the following exclusive privileges:

- Membership is free
- Four times in a 12 month period (the first week of December, March, June & September) members will receive a shipment of wine from Woody Nook Wines (UK) Ltd. to the value of £50 (including packaging and freight) or less. No more than £50 will be charged to your credit card each time.
- Obligation extends to a minimum of one shipment only. Membership can be cancelled with no penalties any time after the first shipment is received. 28 days notice is required.
- You will receive 10% discount from the date your membership application is received by Woody Nook Wines (UK) Limited on all "off premise" purchases, excluding special offers.
- You will receive 15% discount on case purchases, excluding special offers.
- You will receive notification of new releases and special offers before other customers.
- You will be invited to our annual 'Wine Club Members Only' special-price dinner.
- You will receive an Anniversary gift each year

The application form can be found on our website www.woodynookatwoodcote.co.uk. Please post or fax it to the restaurant - address details are to be found at the bottom of the form. If received prior to September 15, we will send you this quarter's selection so that you will not have to wait three months until the December one is despatched!

As we say on the application form, we hope the anticipation of each shipment's contents will be considered a fun part of belonging to our Club. The selections will be ours, but our intention is for you to have the opportunity to enjoy one of each of our own Woody Nook range over a twelve month period. Thus acquainted with your favourites, you will hopefully wish to take advantage of your membership discount benefits to make further purchases of them!

