



Bloodwood Omissions Trading Scheme

Finally, after years of denial and scepticism about whether we'd ever reach a resolution on this contentious point, Bloodwood Chirac is back.

Now I know we said that after all the hot air accorded our last release, and the consequent massive costs to the Bloodwood economy that this caused, we'd never do it again. We said that, come heat or high water, another Chirac from Bloodwood was an impossibility ... tell 'em they're dreamin' we said ... and we meant it.

However, a marketing summit at Bloodwood is an engaging and sometimes sparkling experience. After closely examining a couple of persuasive cases of Chirac over the last week or so, the climate here at Bloodwood has definitely changed.

We've decided to coolly throw Chirac to the winds as an endorsement of the effervescent recommendation of our executive management team that carbon dioxide sequestration in Bloodwood fizz really does work. There will of course be a cap on trade of this and future releases of fizz from Bloodwood, so it's first in best fizzed we're afraid.

However, seeing you are a fully paid up delegate of our internationally sanctioned team full of Bloodwood Omissions Targeted Trading List Envoys, (The Full Bottle), you are hereby amongst the first to be notified of this breaking of the ice on this peculiar Bloodwood Company policy. (And, as always, remember to keep it quiet ... like a nun's fart.)



Christmas dipping sauces

Asian red dipping sauce	European
Whole ripe red tomato chopped (remove core)	Same
Cheek of capsicum, chopped	Same
1 red chili or 1t sambal oelek Red Tobasco	Red Tobasco
2T palm sugar dissolved in ½ cup of boiling water (reduce)	Delete
1T fish sauce	Delete
2 cloves garlic and 3T ginger	Delete ginger
Juice of 1 lemon	Same
Salt and pepper as necessary	Same
Blend and serve in a bowl for bright dipping sauce	

Asian green dipping sauce	European
Make your own mayonnaise with 3 egg yolks (or buy whole egg mayonnaise) OR substitute 2 well mashed avocados as a base	Same
Mayonnaise ingredients:	
Use grape seed oil, some wasabi	Substitute Dijon mustard
A few drops of sesame oil and rice vinegar	Substitute Wine vinegar
Add to mayonnaise:	
1T fish sauce, 1t Tamari soy sauce	Delete
1/3 cup rice vinegar	Wine vinegar
Lime juice and zest of 2 limes and	Same
1 chopped green chilli or 1T green Tabasco	Optional
Salt and pepper as necessary	Same plus capers & gherkins chopped finely
Add:	
Leaves from a bunch of basil and half a bunch of coriander, finely chopped 2 spring onions, clove of garlic, ginger, blend thoroughly	Delete coriander, delete ginger
Adjust seasoning, heat from chili & acid balance to suit	
Serve in a bowl for a fresh contrast to the red dipping sauce above	



Asian and European red and green dipping sauces, by Rhonda Doyle

Drink with 2008 Bloodwood Riesling and 2007 Bloodwood Chardonnay.

Serve with your choice of seafood platter, for example, cooked prawns; salt and pepper squid; scallops prepared as a sang choy bau or bite-sized fish fillets in tempura batter (seasoned plain flour), egg white and cold soda water.

Wrap the seafood in lettuce leaves or rice paper or simply serve as a salad. Extra salad ingredients may include slivers of cucumber; avocado; carrot; bean shoots; radish; and fresh herbs.

Rhonda's Bloodwood Blissmass Lunch 2009

- Prawn crackers with smoked trout or crab meat
- Prawns and fish pieces in tempura batter with the red and green dipping sauces (see page 1)
- Wines: Chirac 2007, Riesling 2008, Chardonnay 2007
- Apricot and mustard glazed ham: A dash of Schubert in the mustard gives it a lift
- Roast turkey: A splash of BMIT in the cranberry sauce works a treat
- Crackling pork: A little Cab Franc in the cherry (light red cherries) Cumberland sauce adds spice
- Wines: Schubert 2005, BMIT 2008, Cab Franc 2006

Eat your fill, leave some room for the pud!

Rhonda's Bliss Mass Lunch Wines Offer

(\$150, includes first \$16 freight free)

- 1 2007 Chirac
- 1 2008 Riesling
- 1 2008 Big Men In Tights
- 1 2007 Chardonnay
- 1 2005 Schubert
- 1 2006 Cabernet Franc

Bloodwood Holiday Tasting Pack

(\$300, includes first \$16 freight free)

- 1 2007 Chirac
- 1 2008 Riesling
- 2 2008 Big Men In Tights
- 1 2007 Chardonnay
- 1 2005 Schubert
- 1 2007 Shiraz
- 1 2004 Cabernet Sauvignon
- 1 2005 Maurice
- 1 2006 Cabernet Franc
- 1 2009 Pinot Noir
- 1 2008 Silk Purse



Whether the weather at Bloodwood November 2009

Maximum temperature: 37°C at 4 pm on November 20

Minimum temperature: 11.38°C at 5am on November 30

Rainfall: 21.4 mm or 23.3% of monthly average

As you can see from the brief details above, November 2009 has been an awfully difficult time at Bloodwood.

During this time in the vineyard's annual cycle, the vines are usually going through a grand period of growth, plumping up for the flowering and fruit set towards the end of this period, and laying down the energy to take their fruit through to veraison.

This month, as with most of NSW and Qld has been baking hot, dry and windy. Keeping moisture up to the vineyard continues to be a daily grind, and any thought of a 'spring' in Orange this year has been shattered for many on the land.

Indeed, on the 21st of November our vineyard came close to a bushfire which burnt out 150 hectares just to the north of us (see photo above). Those of

you following us on Twitter would, no doubt have detected a note of panic in my tweets on that day.

The RFS and the local farmers did a swift and professional job in controlling what could have been a dangerous situation.

Our records show a rainfall deficit of 50% from August to November inclusive, and along with the high temperatures and drying winds, it is no wonder the vineyard is suffering at present.

Let's hope things improve before the end of the year. In the meantime, keep safe and enjoy each others company over the silly season.

For more details about the weather at Bloodwood, including historical weather records, visit the [Bloodwood weather page](#).

Website and Twitter

Don't forget our new-look, carbon-neutral website has recently been un-corked and is only a few clicks away. Check it out by visiting [here](#).

Also, for all you readers who like to tweet, you can follow us on [Twitter](#) and stay up to date with the day-to-day chaos that is Bloodwood!

