



Pig in the House wins at the Organic Wine Show

Pig in the House Shiraz 2007 has recently been awarded one of only ten silver medals at the 2008 Australia / New Zealand Organic Wine Show.

"We are extremely excited about this great result," commented Pig in the House owner Jason O'Dea. "As with all of our Windowrie vineyards, the 'Pig in the House' vineyard was established using minimal intervention techniques. With a strong regional commitment to organics and environmental sustainability, it was a logical next step to gain organic accreditation."

"With a vineyard so close to our house and family, we really wanted to cease using chemicals and create a sustainable vineyard without negatively impacting on the property," commented Jason.

"The Organic Wine Show is a benchmarking exercise for our wines, and this result shows that we are heading in the right direction."

The show was overseen by Chief Judge, respected wine journalist and organic advocate Max Allen.

"We managed to sniff, swirl and slurp our way through 100 glasses, making the Australian and New Zealand Organic Wine Show still the biggest comparative tasting of certified and in-conversion organic and biodynamic wines in the country," Max commented.

Organic Wine Show, 2008 Australia / New Zealand

The Organic Wine Show is dedicated to the judging and promotion of certified organic wines from Australia and New Zealand. Held alongside the 2008 Organic Expo, it showcased the diversity, regionality, originality and quality of organic wines. The show is aimed at helping the organic wine sector carve a larger niche for itself in the shelves of the wine trade, and in the knowledge base of wine connoisseurs. The show attracted 31 certified and in-conversion organic and bio-dynamic vineyards entering a total of 101 wines.

A special tasting of the gold and silver medal winning wines will be held on Friday 25 July at the Organic Expo, Sydney Exhibition Centre, Darling Harbour.

Retail price: Pig in the House Shiraz 2007 retails for \$22.00

Distribution: These wines are available throughout NSW, ACT, Queensland and Victoria, and on-line at www.piginthehouse.com.au

For more information, samples and images please contact:

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PIG IN THE HOUSE is a boutique brand owned by Windowrie's Jason O'Dea and his wife Rebecca. The Pig in the House organic vineyard comprises 15 acres of vines, including Merlot, Shiraz and Cabernet Sauvignon. Jason has a wealth of viticultural experience, being part of the O'Dea family that owns Windowrie Estate, one of Cowra's oldest winemaking families.

WINDOWRIE ESTATE is one of the Cowra regions oldest winemakers. Established by the O'Dea family in 1988, the business experienced considerable success, allowing them to build a 6000 tonne winery in 1999. The Windowrie range now comprises the 'Family Reserve', 'The Mill' and 'Platinum' range. A feature of Windowrie is The Mill cellar door and function centre located in the heart of Cowra. The old, rundown 1859 flour mill was painstakingly restored by the family in the 1990s and is now a key feature of the town.