

A U S T R A L I A N

GOURMET TRAVELLER

WIN A DESIGNER KITCHEN APPLIANCE PACKAGE TOTAL PRIZE POOL MORE THAN \$10,000
Aust 18+ only. see page 108 for full details

Hearty flavours

Our favourite soups, classic curries, wintry desserts plus perfect lemon tart



MORE THAN SWELL
BYRON BAY'S EXCITING NEW FOOD SCENE



CALIFORNIA COOL
ESCAPING TO BIG SUR

New England-style clam chowder and crackers

BIG KITCHEN SPECIAL

HOTTEST TRENDS ARCHITECTS' TIPS DREAM SPACES
MUST-HAVE PRODUCTS NEIL PERRY'S RANGE



TOP DROPS OF THE MONTH



1

SO FRESH, SO CLEAN
2012 Muscadet Sèvre et Maine "Clisson", Domaine de la Pépière, France, \$42
It's hard to imagine a better wine for oysters. Imagine you've just swallowed a big fat, briny Sydney rock – now take a mouthful of this crisp, precise white and let its focused, lemon-juicy freshness clean your mouth, ready for another oyster.
andrewguard.com.au

PINOT PERFECTION
2012 Stonier "Windmill" Pinot Noir, Mornington Peninsula, Vic, \$65

If you want to show someone that pinot doesn't need to be dark to be packed with flavour, pour a glass of this brick-red amalgam of sappy berries, dusty undergrowth and hedgerow succulence.
stonier.com.au



3

PET NAT
2014 Sassafras Gamay Ancestral, Tumbarumba, NSW, \$24
Unusual début release for a new Canberra-based producer, made using grapes from the chilly high-country of Tumbarumba. Pale-pink gamay juice, ferment finished in the bottle results in a cloudy, slightly rustic, rosehippy sparkling rosé.
sassafraswines.com.au



6

APPLE PACKED
2015 Bress Cider, Harcourt, Vic, \$24
The first Bress cider to be made from 100 per cent cider apples (Sweet Alford, Kingston Black, Bulmers Norman, et al), this has a lovely fruity apple-blossom perfume, medium-bodied bittersweet apple taste and a tangy, refreshing finish.
bress.com.au



7

LUSCIOUS WHITE
2012 Grey Sands Pinot Gris, Tamar Valley, Tas, \$40
Few vineyards produce pinot gris in the fully ripe, luscious and textural style as consistently and deliciously as Rita and Bob Richter's Grey Sands vineyard near the Tamar River in Tassie. The perfect accompaniment to a chunky pork terrine.
greysands.com.au



8

DRINK NOW
2014 Harkham Aziza's Shiraz, Hunter Valley, NSW, \$30
Bottled without any added sulphur dioxide preservative, this is an exceptionally vivid expression of young Hunter Valley shiraz: bright black berries bounce merrily along your tongue leaving a trail of powdery tannin their wake. Yum.
harkhamwine.com.au



9

SUMPTUOUS PINOT
2012 Hanging Rock Jim Jim Pinot Noir, Macedon Ranges, Vic, \$50
At a time when many pinot makers are chasing elegance and finesse, there's something deliciously old-fashioned about this fuller-bodied, rather sumptuous example: spicy, black-fruity, earthy and wonderful with roast duck.
hangingrock.com.au



10

GREEK BEER
Nissos Pilsner, Tinos, Greece, \$9
Relive your Greek-islands holiday with this lovely pilsner: refreshing in summer, but also complex and full-flavoured enough for the cooler months. Initially exclusive to the Nick's Restaurant and Bar Group, a further roll-out is now in motion
nicks-seafood.com.au



5

ITALIAN CHIC
2014 Adelina Nebbiolo Rosé, Adelaide Hills, SA, \$40
Adelina is based in Clare and its main wines are shiraz and grenache, but I also like their Italian varietals – arneis and nebbiolo – from a vineyard in the Adelaide Hills, including this elegant, dry rosé.
adelina.com.au

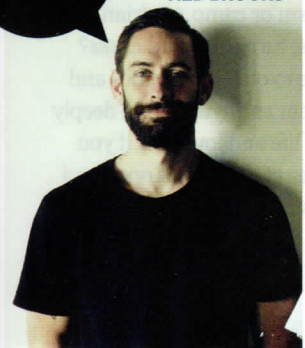


2

SHIMMERING CHENIN
2014 The Wanderer Chenin Blanc, Yarra Valley, Vic, \$25
Chenin blanc is such an underrated grape: in the right spot (such as the mature dry-grown vineyard where this wine is from) and in the right hands (Andrew Marks), it can make wonderfully savoury, spiced apple-scented white wine.
wandererwines.com

Q&A

NED BROOKS



WINE INSIDER: NED BROOKS, MOON PARK, REDFERN

What's on pour? A small producer from South Australia called Mill About Vineyard's sémillon-zibibbo blend. **Best match lately?** Sour beer; the acidity matches the lactic acid of all the fermented stuff. **Winemakers to watch?** Owen Latta from Eastern Peake and Mike Bennie. **Biggest sommelier crush?** Ambrose Chiang at Momofuku Seiobo and Julia Sewell at Rockpool Bar and Grill, Sydney. **Wine regions you're excited about?** Central Victoria and Lodi in California. **What do you drink on days off?** Light beer and sour beer. **Your top winter drop?** Andréa Calek from the Ardèche – really fantastic red wine. *Moon Park, 34 Redfern St, Redfern, NSW, (02) 9690 0111, moon-park.com.au* MAYA KERTHYASA