

GOURMET TRAVELLER

THE INDEPENDENT DRINKS JOURNAL

# WINE

## Wine List Awards

Adelaide Hills  
Pinot Noir



TASTING  
WINE

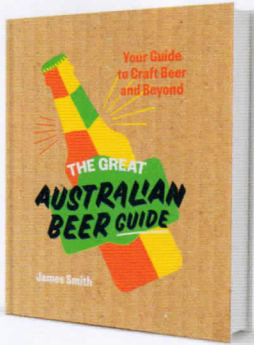
**BORDEAUX 2015**  
**TUSCAN REDS**  
**TOP NZ SYRAH**

G/SEPT 2016 A\$9.95 NZ\$10.20

[gourmettravellerwine.com](http://gourmettravellerwine.com)

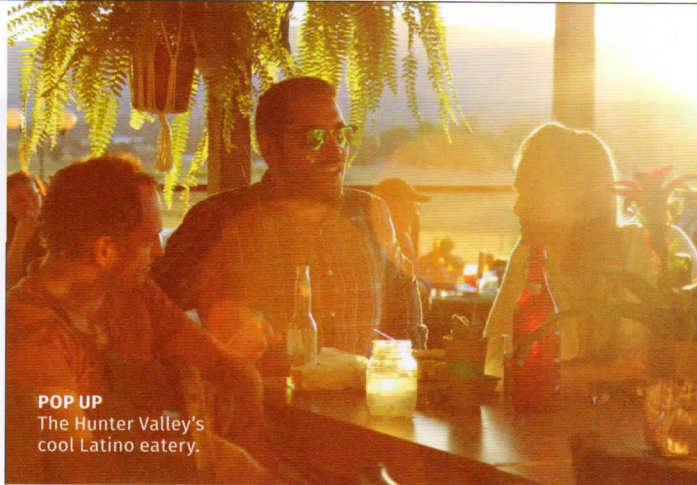


GRENACHE – HONG KONG BARS – MARGARET RIVER – TASTE OF TEL AVIV



## Beer by the Book

There are now well in excess of 300 brewing companies operating in Australia, from tiny shed-based producers to brew pubs and big-production breweries. As with winemaking, there are also 'gypsy' brewers who don't own their own kit, but use the facilities of larger producers to make unique and exciting beers. So with all of this in mind, and to help you to sort dubbels from tripels and stouts from saisons, James Smith (craftypint.com creator and a founder of Victoria's Good Beer Week Festival) has penned **The Great Australian Beer Guide** (A\$30, Hardie Grant Books). The book includes the history of beer in Australia, a breakdown of the brewing process, style guides, brewery profiles and guides on how to store and serve beer.



**POP UP**  
The Hunter Valley's cool Latino eatery.



## Party Hunter

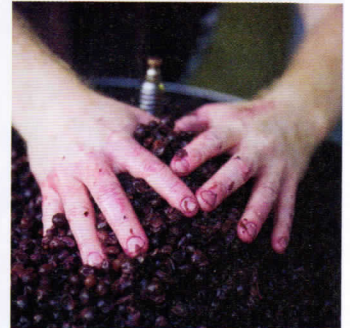
The Hunter Valley is packed with top-notch fine diners – reason enough to visit the region – but it's somewhat lacking in laid-back, fun venues with quality eats. Filling that gap is Pop Up at **Harkham Wines**. It serves Latino street food (think chicken fajitas and pulled beef nachos) alongside Harkham Wines' own natural wine, killer margaritas and a selection of beers. Order the guacamole served in a mortar and pestle so you can grind it up to your liking. Or just have a glass of the preservative-free Luminous Chardonnay, sink into a comfy sofa and enjoy the live music on the verandah. Harkham Wines also has stylish accommodation so you can check in for the night and indulge in the party atmosphere. Pop Up will be open Friday, Saturday and Sunday through spring and summer. *For other times call 0413 949 252 or go to [harkhamwine.com.au](http://harkhamwine.com.au)*

## Margroni, Anyone?

Much to the disappointment of his half-Italian wife, Lisa, Hunter Valley winemaker **Andrew Margan** was not a Negroni fan – until his 23-year-old son **Ollie**, now in his final year of an oenology/viticulture degree, identified the problem. It was the vermouth. So, father and son have collaborated to make their own vermouth, a mix of 22 aromatics, the majority sourced from the Margan Restaurant kitchen garden, and including orange peel, star anise and bergamot. **2015 Margan Vermouth** (A\$50) is available from [margan.com.au](http://margan.com.au)



**PARTY STARTER**  
2015 Margan Vermouth.



## Gin Goes Grape

**Four Pillars** launched a second vintage of Bloody Shiraz Gin on **World Gin Day** (11 June). It all started last year when they pinched a tiny parcel of grapes from Rob Dolan's Warrandyte winery and steeped them in high-proof gin. After eight weeks' contact, the shiraz bled into the gin, turning it purple-red, while spice and pepper notes of the grapes combined with the citrus and juniper aromatics of the spirit. The 2015 vintage sold out in weeks (600-odd bottles). This year, Four Pillars sourced and paid for two tonnes of shiraz, so there's more to go around. It packs a punch in a cocktail.

### BLOODY JASMINE

- 20ml Four Pillars Bloody Shiraz Gin
- 20ml Campari
- 20ml Dry Curacao
- 20ml fresh lemon juice
- 1 dash Regan's Orange Bitters
- Lemon twist for garnish

Add ingredients to a cocktail shaker with ice. Shake and strain into a chilled coupe glass and garnish with lemon.



*Four Pillars Bloody Shiraz Gin* (A\$85) is available at the distillery door or [fourpillarsgin.com.au](http://fourpillarsgin.com.au)