

WINESTATE

AUSTRALIA & NEW ZEALAND WINE BUYING GUIDE

WINE OF THE YEAR

SPECIAL EDITION 2009

56-Page
SPECIAL FEATURE

the best wines, winemakers
& wine companies of the year

473
NEW RELEASES
TASTED

chardonnay

GOES TO WAR

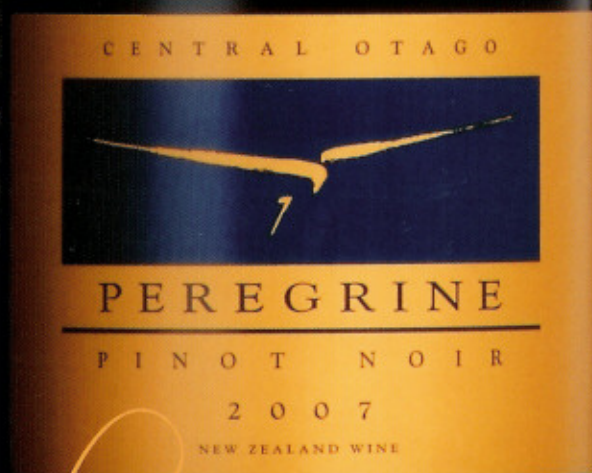
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plus

Hunter Valley Riesling Sauvignon Blanc Pinot Gris/Pinot Grigio

WORLD'S GREENEST WINES

CLARE Valley winery Taylors has claimed a world first after declaring its entire Eighty Acres range as 100 per cent carbon neutral. Taylors worked with Provisor, a consultancy specialising in the wine, food and beverage industries to develop a model compliant with international standards.

After an extensive review of carbon claims worldwide, Provisor established that

Taylors was the first winery in the world to produce, market and sell a range of totally carbon neutral wines. To help cut emissions, Taylors has moved the Eighty Acres wines into a new range of lightweight bottles that are almost 40 per cent lighter than traditional glass.

CEO Mitchell Taylor says: "As a family-owned winery we are committed to reducing our impact upon the environment. Our direct link with the land, along with the long-term view we hold for our business, means we acknowledge the responsibility we have in protecting our environment both for the present and future generations."



PRIDE IN LOCAL PRODUCE

JUSTIN North, the award-winning chef and owner of Sydney's Becasse restaurant, is a great promoter of local wines and local produce - a passion that has resulted in his hosting regular Producers Lunch Forums aimed at highlighting the best of the best. "What we aim to do at each of those lunches is to showcase the diversity and excellence of Australian produce," he says. "We want people to gain an insight into their unique farming methods, fascinating lives and wonderful stories."



A recent lunch featured dishes including ingredients like black Perigord truffles from the Southern Highlands of New South Wales, Port Lincoln scallops, Redgate quail matched with wines from Hunter Valley winery Scarborough - and all the producers were on hand to answer questions. A seasonal producer's lunch is also available at Becasse every day for \$35, including a glass of wine.

Producers' forum lunches are held every six weeks and Becasse, which retained two hats in the 2010 *Sydney Morning Herald Good Food Guide*, also hosts regular wine dinners with leading winemakers. For details phone (02) 9283 3440 or see www.becasse.com.au.

ASIAN FOOD'S PARTICULAR PARTNER

ANGUS McGowan has enjoyed immense success with his Angus the Bull, a red wine designed for drinking with steak. Now there's a new wine created specifically for drinkers who want something to accompany spicy Asian cuisine. Aja, pronounced Asia, is a blend of Hunter Valley semillon and verdelho and Adelaide Hills sauvignon blanc devised by long-time friends and business partners David Mulham and Mark Silcocks. They created it after realising "there was a sense of confusion about which wine to choose when dining out at a Thai or Japanese restaurant or eating in with some Indian takeaway".

The pair, in conjunction with winemaker Liz Jackson, created a white they believe has an up-front fruitiness to complement a wide variety of Asian flavours and can counterbalance spicier dishes, but also has a crisp finish which helps to cleanse the palate when several different dishes are being shared. Aja, which retails for around \$20, is already on the wine list of several leading Sydney Asian restaurants, including Longrain, Blue Ginger, Rambutan and Zafraan. For details see www.ajawines.com.au.



CINEMA AT THE CAPE

CAPE Mentelle's beautiful cellar door gardens will host a season of twilight movies during the summer of 2010. The season of seven screenings will see a return to the classic era of cinema, when the feature movie was preceded by a short film. In the case of the Cape Mentelle Twilight Movies, the feature movies will be quality independent films and the short opener will be chosen from the very best young Australian filmmaking talent.

Movies will be shown on selected dates between January and April, concluding with a special screening on the Saturday night of the Margaret River Wine Festival on April 10. "We've got a great short list of new and interesting feature movies and some fantastic Aussie shorts that, in combination with our beautiful setting and fine wine, is guaranteed to make a great night," says estate director Robert Mann.

Guests will be able to claim a spot on the winery lawns that slope gently down toward the screen and enjoy a glass of Cape Mentelle wine and a picnic before the movie, or perhaps take advantage of the winery's purpose-built petanque pistes. Food and other beverages will also be available on site.

