

A.T. RICHARDSON WINES

climbing high



Soon after the 1850s Victorian gold rush, some of Australia's earliest wineries were established in the Grampians region and today there are more than 1,000 acres of vineyards and more than 15 wineries. Historically known for its fine sparkling wines and robust reds, the Grampians is now

famous for producing richly textured Shiraz and elegantly structured Riesling wines.

Situated just outside the township of Great Western, 200 kilometres west of Melbourne is where you will find A.T. Richardson Wines producing Chockstone and Hard Hill Road labels. With its own special microclimate, the Hard Hill Road Vineyard's cool ripening conditions and naturally low-yielding vines produce wines with layers of intense flavours and a velvety structure. Like many of the best wines in this historic region, A.T. Richardson's wines are approachable in their youth, and possess the potential to age gracefully.

Originally, a native of Western Australia, Adam Richardson has been making wine professionally since 1995. In addition to creating his own A.T. Richardson Wines brand, Adam is the International Winemaker for a major California-based wine company. In this role, Adam visits and produces wines from almost every major wine appellation around the world, yet he most highly regards the wines from the Grampians region of his native Australia.

Prior to winemaking, Adam was an aviator in the Royal Australian Navy and after 10 years and many glasses of wine later, he jumped ship to begin his second career as a winemaker. When he is not making wine, he is in the mountains with his family on mountain bikes. However, there is more as Adam is also a rock climber and it is this passion that has given Adam the inspiration for his Chockstone wines located just outside the 168,000-hectare Grampians National Park.

The Hard Hill Road vineyard is planted to Riesling, Shiraz, and some Durif (sometimes called Petite Syrah) where the soil, characterized by ironstone and quartz outcrops, is ideal for growing the richly flavoured grapes so important to A.T. Richardson Wines. The vineyard's northeast-facing



Adam Richardson

slope not only captures the earliest morning sun (essential in the rapidly cooling ripening month of April), it also shelters the vines. These challenging growing conditions, along with the low annual rainfall and carefully situated vineyard blocks, conspire to produce fruit of wonderful intensity and balance.

I was most impressed with the Chockstone range of wines named for the wedged rocks often encountered by climbers on a cliff face and these excitingly rich and vibrant Chockstone wines reflect Adam's spirit of adventure.

A.T. Richardson Wines
www.atrichardsonwines.com

CHOCKSTONE SHIRAZ 2010 SHIRAZ

Chockstone Shiraz is known for its fine, natural acidity, complex layers of flavours, and long, fine tannins. Picking the grapes at optimum maturity is the key to obtaining this refined style. The 2010 Chockstone Shiraz displays a richly layered palate of blackberries, plums, dark chocolate, and black pepper spice. Hints of dark cherries, game, menthol, and cedar compliment the primary flavours resulting in a rich and silky finish. With 14.1% alcohol, this wine is a real stunner and great value.



Greg Bondar
 Food and Wine Editor

CARSS PARK RESTAURANT

southern escape

For the day tripper or the restaurant enthusiast Carss Park Restaurant can be found in picturesque southern Sydney about 17 kilometres (20 minutes) south of the Sydney central business district in the well-known St George area. Carss Park Restaurant (Cafe & Grill) is one of southern Sydney's most popular dining destinations.

Historically, the area was purchased from the Crown on 22 January 1854 by Jonathon Croft for £123 (about \$250). It changed hands several times before being acquired in 1863 by William Carss, a cabinet-maker, who called his property Carss Bush where he built a stone cottage in the 1860s called Carss Park Cottage. Interestingly many of the streets on the new estate were named after Aboriginal tribes. I must confess I am a one time Deputy Mayor of Kogarah Council so Carss Park holds both a culinary and historical interest for me.

The owner Peter, very friendly and a true gentleman, has found a fantastic location with the cafe perched in the park overlooking Kogarah Bay and on any sunny day you can choose the outdoor option. The menu is adequate with plenty of variety ranging from melts, burgers, fish & chips, steak, pasta for lunch or more traditional options for dinner. The location is an ideal venue for that lazy lunch or romantic casual dinner especially in daylight saving hours. If having lunch the restaurant is a fun family destination with swimming baths, a playground, picnic areas, and entertainment provided by resident cockatoos. For that casual coffee there is a range of cookies, cakes, muffins, and healthy sandwiches. Takeaway coffees are available throughout the day.

The restaurant cafe operates for breakfast, lunch, and dinner with indoor and outdoor seating for 80 diners with ample parking in the car park just a short three minutes stroll.

Offering a contemporary seasonal menus, which changes with the availability of produce, on our visit I was impressed with the Chorizo sausage with roasted eggplant, tomato, & capsicum salad whilst my wife



marvelled at the grilled prawns with shredded pork chilli Asian herbs. For the mains I was tempted by the five hour braised beef cheeks in red wine but instead settled for the pork cutlet with apple raisin chilli chutney whilst Lynne was tossing up between the slow braised marinated lamb shoulder with roasted vegetables or the spicy marinated spatchcock with Asian coleslaw or the grilled barramundi fillets with braised fennel tomato, anchovies and caper berries.

I must say that Carss Park Restaurant (Cafe & Grill) creates new and inspired menus to bring you the best in seasonal produce and contemporary dishes. An extensive international and local wine list is also available to compliment the menu but you can also BYO on Friday. Open Public Holidays, Thursday, Friday, Saturday & Sunday booking are recommended.

Carss Park Restaurant (Cafe & Grill)

Carwar Avenue

Carss Park

(Inside Carss Bush Park)

Ph: 02 9547 2567

Greg Bondar
Food and Wine Editor

