

Adina

WINES REVISTED



What a great place to visit, stay and taste wine. Adina Vineyard is located in Lovedale about 4 kms from the heart of the Hunter Valley or 7 kilometres from Cessnock. The Adina Vineyard is a family-owned estate and well known for their award winning wines including

some of the finest Shiraz in the Hunter.

Pronounced Ah-dee-nah, it is a Biblical Hebrew name meaning delicate, slender, refined or gentle. Its origins are from I Chronicles 11:42 which says it is the name of a reubenite warrior who was in King David's army known for his bravery.

While wines are at the centre of the operations, there is also the very popular restaurant, the Adina olive processing facility and the 5-star self-catering vineyard accommodation. The architecturally designed 3 bedroom lodges each sleep up to 6 people in comfort. That said, the cellar door is an experience in itself with a striking main building. The cellar door is open 7 days 10.00am - 5.00 pm and located at 492 Lovedale Road, Lovedale. As for the wines, vines have been grown on this property since the 1860's, and the modern vineyard was mostly planted in the 1980's giving the much needed maturity for wine with character. The varieties grown include the Hunter classics Semillon, Chardonnay and Shiraz but there are also cabernet varieties - both Cabernet Sauvignon and Cabernet Franc. There is also a great selection of Italian varieties such as Pinot Grigio and Sangiovese.

2009 Estate Sangiovese

This is an Italian icon grape showing a vibrant purple hue with intense aromas of blueberry, cherry and spice. Perfect with meat, pasta and cheese dishes. It can be served at room temperature or slightly chilled and is an ideal lunchtime red. \$27.50

The Cabernets 2005

The 2005 vintage blend of Cabernet Sauvignon and Cabernet Franc, together with a touch of Petit Verdot and Merlot is a classic combination mirroring the French Bordeaux wines. This is a finely crafted Hunter wine and is a trophy winner showing balanced that is drinking perfectly now or which can be cellared for the next 4 years. \$38.50

Adina Vineyard

492 Lovedale Road, Lovedale

Hunter Valley

Phone: (02) 4930 7473

www.adinavineyard.com.au

Greg Bondar
Food and Wine Editor



Onda RIDING ON A WAVE

Here is a local restaurant in the heart of Terrigal for the day-tripper, the vacationer or for the locals. The Onda Restaurant in Terrigal is a great find offering stunning views, a luxurious open dining room boasting two fireplaces, a large cocktail bar and courtyard dining and to the culinary enthusiast a fantastic dining experience.



For the enquiring mind 'Onda' means "wave" in Italian which is most appropriate given its location overlooking iconic Terrigal beach and the ocean beyond. Since opening in September 2003, Onda has taken out multiple awards including Restaurant of the Year in 2007.

Offering a tantalising menu combining traditional and contemporary Italian ingredients and flavours we dined in a relaxed environment while taking in the spectacular ocean views. We found the restaurant traditionally decorated but very tasteful with service that was prompt and efficient. Using only the best produce available, the seasonal menu is complemented by the professional service and stunning boutique wine list.

For entrée, we tasted the Petuna Ocean Trout combining Norfolk pine cured ocean trout with celery and freeze-dried raspberry salad, port gel and micro parsley. The Hunter Valley Goats Cheese was goats' cheese tortellini, chive batons, citrus vinaigrette and a medley of baby vegetables was most appealing. For the Mains the Australian Kurobuta Pork featuring a jamon wrapped pork fillet teamed with seeded mustard cannellini beans, savoy cabbage puree, apple relish and brandy jus.

The Truffle Infused Gnocchi comprised truffled gnocchi, nicoise vegetables, carrot puree, fried capers and parmesan foam and it just did the trick for me having just returned from Piedmont.

Onda can cater for any event, from private dinner parties to large weddings and corporate events or it can be the perfect venue for a wedding or next business occasion. Onda is fully licenced or for the BYO diner Onda now offers BYO for \$15 per bottle.

So make the effort to visit Onda Restaurant offering modern European and contemporary cuisine. Open 7 days a week for Lunch from 12 noon and Dinner from 6.00pm. There are specials as well with the lunch Special Menu offering a two-course meal, including a glass of wine \$37 pp. or a three-course meal, including a glass of wine \$49 pp. The dinner Special Menu offers a two-course meal, including a glass of wine \$49 pp. or a three-course meal, including a glass of wine \$61 pp. There is also an Onda Degustation Menu offering a complete 7-course decadent degustation menu. There is also a resident Sommelier, Jemma Stark, for those looking to be guided in their choice of wines.

Onda Restaurant
150 Terrigal Drive
Terrigal
Ph: 02 4384 5554
Lunch - From 12:00 pm
Dinner - From 6:00 pm

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