

# *if it ain't broke*

DON'T FIX IT!



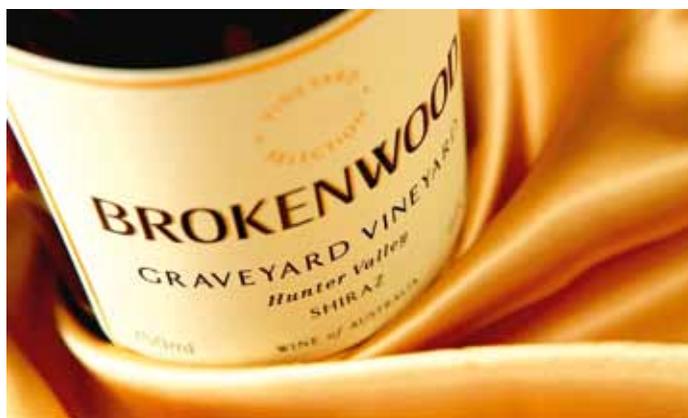
Located just two-hours North of Sydney, the Hunter Valley Vineyards wine region is recognised as one of the most popular tourism destinations in Australia.

Enjoyed by local and international guests alike, the vineyards boast over one-hundred and twenty

wineries and cellar doors and over three and a half thousand hectares of grape vines making it not only the oldest but also the largest Australian wine region.

One outstanding winery and vineyard is Brokenwood Wines, in the heart of the Hunter Valley. The winery/vineyard is well known for its iconic Graveyard Vineyard and of course also its winemaker Iain Riggs. The Graveyard Vineyard, planted to Shiraz in 1968, was bought in 1978 and by the mid 1980s was producing a premium Single Vineyard wine. The first Langton's Classification of Premium Australian Wine was launched in 1993 and the Graveyard Shiraz was then, and remains, the highest-placed Hunter Valley Shiraz. The Hunter Valley is also renowned for its range of Semillon wines.

Iain Riggs is both Managing Director and Chief Winemaker and a part owner of Brokenwood. Iain has



taken Brokenwood from a small "hobby" winery and into the national and international arena. Iain is currently Chairman of the Hunter Valley Wine Show and Chairman of the Macquarie Group Sydney Royal Wine Show.



Iain Riggs (pictured) has been passionate about exploring new premium regions to produce single vineyard wines. The multi-regional blend wines, such as the popular Cricket Pitch range, are sourced from premium regions throughout Australia to create a style that demonstrate balance, elegance and consistency. Despite the growth of the winery the operation remains deliberately labour intensive thereby ensuring the individuality of the wines.

The Graveyard Vineyard is the jewel in the Brokenwood crown and currently standing at some 14 hectares under vine, the Graveyard Vineyard is comprised of 25.5 acres shiraz (13.5 acres young vine on rootstock; 12 acres old vine; 4 young vines, own roots and cuttings off old vines).



## **2009 BROKENWOOD GRAVEYARD VINEYARD SHIRAZ**

Inky purple in colour it shows aromas of raspberry and boysenberry, smoked meat, anise with a silky texture to the flavours of candied red berries, and liquorice. The palate shows great balance and the complex aromas carry the wine. Very good savoury Hunter Shiraz flavours of briar wood and ripe tannin but somehow it still manages to be medium bodied with Alc/Vol of 14.0%.

*Greg Bondar*  
Food and Wine Editor

# anchor AT PEPPERS PORT STEPHENS

A recent week-end at the boutique Peppers Anchorage resort offered luxury seaside accommodation in the beautiful region of Nelson Bay, Port Stephens. The resort overlooks the Anchorage Marina, Corlette Beach and the unspoilt waters of Port Stephens.

From your private balcony or verandah one can admire the natural beauty of the region, breath in the clean and crisp sea air and allow the salty breeze to relax you. The marina caters for yachts and fishing or if you prefer you can relax at one of the neighbouring beaches and watch wild dolphins.

An easy two and a half hour drive from Sydney, Peppers Anchorage features 80 luxurious rooms housed in four interlinked guesthouses lining the marina's edge. The resort is ideal for anyone wishing to indulge in a spa treatment. There is so much to see and do in Port Stephens and Peppers Anchorage it makes the perfect base for exploration.

For a great culinary experience tempt your tastebuds with a delicious sample of fresh local seafood at the award winning Merretts Restaurant. Overlooking the marina and boardwalk, Merretts is renowned for its innovative menu rich in the region's local produce. Merretts' Executive Chef has crafted a menu specific to the seasons and ensuring only the freshest produce all year-round with an extensive wine list to complement any dish. The Merretts team are dedicated to creating a complete gourmet experience marrying fine food with



impeccable service.

The menu offers such delights as scallops with potato blinis and watercress or twice cooked duck breast with pearl barley risotto, wilted silverbeet and a blueberry and bay leaf sauce. A degustation menu is also available if ordered by the whole table. Bookings for the degustation menu must be made at least 24 hours prior.

Merretts also serves a delicious high tea assortment of sandwiches, pastries, scones with jam and cream, tea or coffee.

Open seven days a week it is the Winner of Best Restaurant in a Hotel - Regional Awards by the Restaurant and Caterers Association.

**Anchor at Peppers Port Stephens**  
**Corlette Point Road Corlette**  
**Central Reservations 1300 737 444**  
**Email [anchorage@peppers.com.au](mailto:anchorage@peppers.com.au)**

*Greg Bondar*  
Food and Wine Editor



