

jewel IN THE CROWN DIAMOND CREEK WINES



I had the recent pleasure of a private tasting with Ken of Diamond Creek wines in the picturesque Southern Highlands.

Established in 1997, Diamond Creek Estate is an award winning family owned and operated vineyard and olive grove and is situated on the northern slopes of Mittagong just

under 120 kms south of Sydney.

The property, which was dairy country for many years and enjoys rich basalt soil, receives the northern sun and although at an altitude of 680 metres with an undulating topography it leaves the vines relatively immune from frost. The vineyard was acquired by Helen Louise (Ken's Sister-in-Law).

The result is an ideal microclimate for cultivating premium quality, cool climate wine grapes and the finest olives for extra virgin olive oil. The actual vineyard only occupies around 15 acres with a similar size area is dedicated to olive trees.

The vines undergo intensive canopy management with hand pruned and leaf-plucked as required. Diamond Creek Estate Wines are produced only from estate grown grapes. Interestingly Diamond Creek Estate won the 2007 Southern Highlands Wine Show Trophy for the Best Wine of the Show.

During our tasting Ken gave me a wide cross-section of wines from his recent and past vintages and for me two wines stood out as typical examples of cool climate premium wines from a yet unappreciated wine region (See Wines of the Month).

For further details on Diamond Creek Estate visit www.diamondcreekestate.com.au or email wines@diamondcreekestate.com.au

Greg Bondar
Food and Wine Editor



Ken - Diamond Creek Wines

WINES OF THE MONTH



2006 Pinot Noir Diamond Creek Estate

The 2006 Pinot Noir is ruby in colour and shows ripe cherry and strawberry flavours with notes of the forest floor. Matured in a combination of French and American oak for a period of 12 months. Palate full bodied with intense fruit flavours and soft lingering tannins which gives a velvety smooth finish. Great company to seared salmon, smoked duck and chicken salads. Cellar for 4 - 5 years



2006 Cabernet Sauvignon Diamond Creek Estate

The cabernet was a real treat winning medals at the 2009 Kiama Regional Wine Show Award and the Southern Highlands Regional Wine Show. This wine was a deep brick red colour showing elegant blackcurrant, liquorice and a hint of leather on the nose. The palate has more intense blackcurrant/cassis overtones with a touch of mint and a depth of character due to maturation in a mixture of new and aged barrels. This has provided a smooth, soft and persistent finish. Well suited to gamey meat.



bon ton

VERY FASHIONABLE

Bon Ton is a European style Café-Bistro nestled amongst the trees in the heart of Leura Village in the ever popular Blue Mountains of NSW. Bon Ton is French word that has very interpretations but essentially it means 'sophisticated manners' or 'in fashion' or 'in vogue' if you like.

This popular eatery features cosy log fires, a leafy alfresco garden courtyard for fine days and balmy summer nights and a private room for up to 30 people for that special event.

Serving European influenced modern Australian cuisine there is also a respectable selection of wines – both Australian and imported. Worth noting is that the wine list features wines from the local regions of Mudgee and Orange and there is an interesting range from other regions of Australia including those made from so called 'alternate' grape varieties. The 'Drink or Dine' license means guests are welcome to pop in any time for a quiet beer or glass of wine, without the need to dine. It is also a BYO which is a real plus.

Café Bon Ton is a wonderful venue for any gathering of friends or family or for that corporate function. It is open for Breakfast, Lunch or Dinner and there is a private room available for up to 30 people. The main dining room projects a lovely ambiance setting for any event. One pleasant attraction is the coffee that is served. The Café

Bon Ton Blend is roasted and blended weekly exclusively by Dean Morgan of Morgans Green Coffee. It is a medium bodied, mildly sweet coffee with a fruity mid palate balanced by caramel overtones and a clean fresh finish.

The highlight of our dining experience was to experience the talents of new Head Chef Sebastian Molloy previously from Pippi's on the North Coast. He trained in Sydney before heading overseas for a stint working in the UK and lists a number of high profile Sydney restaurants on his CV including Rockpool, Aria, Bilson's and GPO Prime.

At breakfast it is worth noting that Bon Ton serves certified organic free range eggs from Clarendon Farms, Pitt Town resulting in egg dishes how you like on Hominy organic sourdough, traditional thick white or gluten free toast. For the adventurous, the Spanish style eggs baked in a traditional 'Cazuela' with toasted baguette is a must try. If you have a sweet tooth then pancakes are worth trying either with bacon, ricotta or maple syrup ricotta and berry compote

The dinner offerings are delightful and for entrees you can try the Marseille style Fish Plate Prawns, Scallops, Barramundi and Ocean Trout in a Crushed Fish Broth with Pastis and Saffron Rouille or Crisp Fried Lambs Brains (yum) with Sourdough Herb Crust, Black Pudding, Celeriac Remoulade, Sauce Gribiche and Quail Eggs.

For the famished the house made Beef Shank Pie Mushy Peas, Roast Eshallots and Red Wine Sauce is tempting while the Oberon Valley Lamb Seared Cutlets and Slow Cooked Suckling Shoulder with a Tartlet of Mediterranean Vegetables and Olive Tapenade is hard to pass up anytime.

Bon Ton

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Opening Hours

Breakfast 7 Days from 8.30am

Lunch 7 Days 12.00pm - 3.30pm

Dinner 7 Nights from 5.30pm

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Food and Wine Editor

