

*duval*

WINES – A NEW ENTITY



One of the great pleasures of being a food and wine Editor is that you get to meet some of the gentlemen of the wine industry and here I refer to no other than John Duval. In passing I must also add that I also have met and dined with another truly gentleman of the wine industry in the person of Don Ditter from whom

John took over as Chief Winemaker at Penfolds.

John started his own wine label in 2003 after some 29 years as a winemaker with Penfolds. Graduating in agriculture and winemaking in 1973 at Adelaide University John followed in the footsteps of some of the greats of Australian winemaking such as Max Schubert, the creator of Penfolds Grange and then as mentioned Don Ditter.

Interestingly, the Duval family had for many years run a world famous sheep stud and quality vineyards south of Adelaide and coincidentally supplying Shiraz grapes and vine cuttings to Penfolds so in a sense John was destined to be at Penfolds being appointed Chief Winemaker in 1986.

Since leaving Penfolds John has been involved with a number of international wine companies in Europe, South America and Australia and being a vintner partner in the Long Shadows venture in Washington State, USA. In Chile John helped to produce Pangea, highlighting the premium Syrah of the Apalta Valley.

As for the Eligo, John loves the fruit that comes from the old vines of the region so he started with 'Plexus', a Rhone style blend of Shiraz, Grenache and Mourvedre and in 2006 released his first Shiraz, 'Entity'. Of interest is the fact that he has also released small quantities of a reserve Shiraz, Eligo, further highlighting the premium quality fruit from the Barossa.

Find a bottle wherever you can or go to [www.johnduvalwines.com](http://www.johnduvalwines.com)

*Greg Bondar*

Food and Wine Editor

WINE OF THE MONTH

**John Duval Wines  
2008 Eligo**

The Eligo is a structured but elegant expression of Barossa Shiraz - a wine with restrained power, rich texture and palate length. The 2008 vintage started with favourable flowering conditions, a nice surprise after the 2007 drought year. After a few hot days in December, January and February were relatively mild with excellent conditions for ripening. The Eligo is a pure 100% Barossa Valley Shiraz and represents the best of John's 2008 vintage which is sourced from some excellent Shiraz vineyards in the Barossa Valley and Eden Valley regions. With 100% barrel matured for 20 months with 80% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year old hogsheads it has alcohol of 14.5% (I just love these wines) and showing dense purple-red with a nose reminiscent of perfumed concentration of blackberry, blueberry fruit and complex fragrant French oak.



# atelier

FOR ARTISTIC WELL  
DESIGNED CUISINE

**M**y son's birthday promoted me to revisit Restaurant Atelier in the vibrant, but hard to find parking suburb of inner city Glebe. With all the family in tow, eight in total, I booked for the ever popular and exciting degustation option.

Interestingly the word 'atelier' comes from the Old French atelier workshop, from astele chip of wood, from Latin astula splinter. It is now generally agreed that the most common meaning is that of a workshop or studio, especially for an artist or designer. Having dined at Atelier on numerous occasions I can attest to its creative and artistic cuisine.

The Chef is Darren Templeman who I believe is in partnership with his wife Bernadette. There is a small but active dedicated team ready to greet the guests and take command of the wine (BYO). Specialising in Modern Australian and French cuisine Darren's talent for exciting dishes is without argument as the use of seasonal produce is evident – especially in the degustation menu. Although a previously 'hatted' restaurant the current menu does not detract in any way from what I believe is a fine dining experience so surely it is worthy of being in the 'hatted' class again.

For Starters the Menu options include the Alaskan Snow Crab Salad, Twice-Cooked Parmesan Souffle, Crab Bisque Gel, Baby Fennel and Black Olive or the West Australian Marron Tail, Fresh Fig, Foie Gras Mousse and a Shellfish Custard. I was very impressed with the complimentary chilled cauliflower soup served in a tiny cup and saucer and garnished with a fine slice of aromatic truffle.

For the mains the Honey-Roasted Grimauld Duckling Breast, Crisp Confit, Baby Turnips, Confit Carrot Puree, Green Grapes, Xeres Jus is hard to pass up as is the Twice-Cooked Breast of Thirlmere Pheasant, Parsnip Puree, Roasted Chestnuts, Wilted Mache, Bread and Foie Gras Sauce.

There is a mid-week dinner special on Tuesday,



Wednesday, and Thursday with Starter, Main and Dessert for just \$68.00 p.p. but with a maximum of eight people per table. The Degustation Menu (applicable to the whole table) is a seven-course affair with matching wine for \$140 p.p. or if you prefer a straight degustation menu then it is just a mere \$85.00 p.p. It is worth noting that degustation menus are tailored to individual tables.

Atelier is fully licensed with a BYO Wine option from Tuesday to Friday and corkage \$15 per bottle. Note also that for bookings of nine people or more a set menu applies especially if you choose the private dining room which caters for 10 people.

## restaurant **ATELIER**

**Opening Hours:** Dinner Tuesday to Saturday from 6.00 pm

**Reservations:** Phone: 02 9566 2112 or  
email: eat@restaurantatelier.com.au

**Address:** 22 Glebe Point Road, Glebe  
**Website:** www.restaurantatelier.com.au

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