

Koonowla

CLASSIC CLARE



Koonowla is nestled amongst the stunning Clare Valley landscape and is one of the Clare Valley's largest and most historic vineyard properties. The property, just east of Auburn in the Clare Valley of South Australia, was first planted with vines in the 1890s and by the early 1900's was producing from its winery

and cellars 60,000 litres of wine annually before a disastrous fire in 1926 reduced the vineyard size.

Koonowla has remained one of the districts most iconic properties with its beautiful historic stone building and rolling broad acre hills where significant replanting of vines commenced in 1985 and has now expanded to 250 acres. The vineyard, comprising of large blocks of carefully selected terroir planted predominately with varietals such as Cabernet, Shiraz and Riesling. The trend toward high quality and productive viticulture and agriculture is evident here with a focus on biodynamic practices.

Koonowla firmly believe that its wines and fruit must produce a distinct regional and varietal character and that brands such as Koonowla can always have a strong presence on retail shelves and restaurant lists around Australia and overseas by delivering consistent and high quality wines at affordable value. The Koonowla winemakers, David O'Leary and Nick Walker share with Koonowla the success of accolades and trophies as testament to their understanding of the importance of first class climate, soil profile, viticulture and winemaking in order to deliver the most outstanding results.

I recently tasted a range of The Ringmaster series of wines made from premium Clare Valley fruit. I was quite impressed with the Clare Valley shiraz and my notes are indicative of the quality of the fruit found in these wines.

Koonowla Wines

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FEATURED WINE

2008 The Ringmaster Shiraz

I found this wine to be an intense deep inky colour with rich red and blackberry fruit aromas. With 18 months barrel maturation in both American and French oak barrels the wine shows balance with generous spice oak flavours on the palate. Early signs are that Shiraz wines from the 2008 vintage in Clare will be worth putting down. The 14.5% alcohol gives the wine a richer full bodied presence rather than 'hot' overtones. Made from 100% shiraz this is an excellent example of Clare at its best.



SHELL-SHOCKED: THE *Cowrie* RESTAURANT

Cowrie shells (also spelled “cowry”) are home to the Cowrie snail which are native to the Indian and Pacific oceans, particularly the Maldives. They are also one of the world’s oldest known forms of currency, a symbol of fertility, and a sign of royalty in some cultures. The cowry shell gave porcelain its name. The Italian word for cowry is “porcellana” meaning small pig. People also love wearing cowrie shells in jewellery and clothing accessories for their natural beauty. But I digress as I made a recent discovery in the heart of the Central Coast - The Cowrie Restaurant in Terrigal.

Situated in the hills of Terrigal with 270° panoramic views over Terrigal Beach and the Pacific Ocean The Cowrie Restaurant is indeed a rare find and within a pleasant driving distance from Sydney for those venturing north. The restaurant is a unique blend of fine dining, wedding function centre and private dining if required so The Cowrie’s location makes it the perfect venue for any occasion, be it a casual lunch, romantic dinner, conference event or special occasion. The creative menus and range makes it a place to come back to as you could not savour the delights of the restaurant in just one sitting.

The Cowrie Restaurant in Terrigal is renowned as one of the finest seafood restaurants offering a unique dining experience 7 days for lunch from 12.00 pm and dinner from 6.00 pm. There is no questioning the fact that the menu specialises in fresh local seafood creating that very special ambience day or night. The wine list is extensive along with a range of cocktails, local and imported beers. The wine list was awarded the Regional Wine List of the year in both 2007 and 2009.

The Seasonal Fixed Lunch Menu is delight offering for entrée Gulf Prawns in Crisp Golden Noodles – Chilli Lime Caramel or Meredith Goats’ Cheese and Caramelised Onion Tart with Wild Herbs, Nasturtium, Fig Balsamic and Walnut Dressing. For the Mains you can enjoy Tasmanian Cape Grim Beef with Thyme Roasted Vegetables Eschallot and Horseradish Jus (recommended medium-rare) or Organic ‘Rare Breed’ Pork with Seared Scallop Celeriac, Green Apple and Hazelnut Salad served with Paris Potato Mash. To finish there is a tempting choice of White Individual Chocolate Cake Sour Cream Ice cream and Hot Chocolate Sauce or Sticky Date Pudding with Treacle Sauce and Vanilla Bean Ice Cream.

The Cowrie Restaurant offers gift vouchers and an ideal event location seating for up to 60 in the main dining room and 30 in the smaller room. There is even a complimentary guest transfer shuttle service but bookings are essential for this service as it only seats up to 11 and is available 7 days for lunch and dinner from Avoca, North Avoca, Terrigal and Wamberal.



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