

LOWE WINES HIGH ON *quality*



Mudgee, just 282 km north-west of Sydney, is an elegant and rustic historic country town set in the scenic and natural setting of the Cudgegong Valley boasting a population of around 9,000 and growing. For the weekend traveller it is just under a four hour drive from Sydney and

a favourite short-break destination for the foodie and wine lover.

One of the most popular and sought after wineries to visit is the Lowe Winery under the management of David Lowe who is also the Managing Director and Head Winemaker. Apart from being an outstanding winemaker, David is a raconteur and a true champion of wines and winemaking in Australia.

David is also a prominent wine industry advocate and holds several key positions, including President, NSW Wine Industry Association; executive member of the Winemakers Federation of Australia; member of the strategic NSW Ministers Wine Advisory Council, and was previously President of the Mudgee Wine Grape Growers Association.

Mudgee's red earth, clay-based soils, with varying amounts of quartz and shale, is ideal for grape vines. Lowe vines, without irrigation or artificial fertilizer, draw their seasonal expression of flavour from this type of earth (terroir). The vines are planted untrellised and unirrigated to produce a naturally low-yielding and self-adapting growing system.

David takes a very non-interventionist approach to winemaking adds little to the wine but uses the best oak possible, whilst minimising handling and fining before bottling.

Once referred to as 'Mudgee Mud' in the early 1970s, winemaking in Mudgee has come a long way with first rate vines, vineyards and winemakers such as Huntington Estate, Robert Stein, di Lusso Estate, and many more.

Mudgee's macroclimate is extremely well suited to reds, particularly varieties occurring towards the south of Europe - Spain, Southern France and parts of Italy. The varieties chosen by David also reflect the suitability of the area for reds, so Shiraz, Merlot and the variety which has become synonymous

with Lowe wines – Zinfandel, dominate the vineyard.

There are two outstanding wines that will reward those willing to take the time to track them down and these are the 2006 Reserve Shiraz and 2006 Zinfandel.

My favourite, the Lowe Zinfandel is an outstanding wine and David's Zinfandels managed to outscore, to the amazement of the judges, the Californian Zinfandels some years back, so for me the Lowe 'zins' are a must cellaring proposition from each available vintage.

Join the homesguide Wine Club

The homesguide Wine Club has proven very successful and we want everyone who has been considering joining a wine club to consider our club. It works just like every other wine club in that members receive a regular delivery of a special select boutique dozen bottles of wine every three months but we specialize in boutique wines. You can choose from a Mixed, Red or White dozen.

How do I join the Wine Club?

Just send an email to greg@redhousegroup.com.au and we will send you a Membership Form - it's that easy.

Greg Bondori

Food and Wine Editor

David Lowe

WINE OF THE WEEK



2006 Zinfandel

With a long dry vintage the dry land bush vine zinfandel is highly demanding of David's time and requires endless thinning and fussing but the results are well worth it. The fruit was hand picked and fermented in their usual non-interventionist manner in open vats, before maturing in 2250 litre American oak casks and bottling unfiltered. Showing a densely aromatic nose cramping in fruitcake, allspice, cinnamon, black olive and cedar this wine is a true 'zin'. The palate is rich and chunky, with the oak nicely in tune with the palate. Whilst not a monster it is surprisingly elegant when it decides to open up. A truly lovely wine and well worth all the effort!
www.lowewine.com

BE *your* OWN MASTER CHEF AT SYDNEY COOKING SCHOOL

I recently had the pleasure of experiencing the culinary skills of Chefs Brett Deverall and Camilla Baker at the Sydney Cooking School in Neutral Bay, situated just across from the 'Coat Hanger'.

Brett and Camilla have joined together to share their love of cooking with you, as the student, in a fun and relaxed learning environment. The Sydney Cooking School teaches practical, entertaining, informative cooking classes to anyone from the complete novice to experienced cooks. If you love cooking and eating in a friendly and fun atmosphere then Sydney Cooking School is for you!



Brett Deverall



Camilla Baker

All of the classes are hands-on as you actually learn to cook and then eat what you cook, so each class is also a gourmet feast! Sydney Cooking School also offers a range of carefully planned corporate cooking events, ranging from informal sessions to develop and enhance team working skills to more complex specially designed events focussed on the specific needs of clients. You can select one of their menus to suit the tastes and goals of your team and they will provide the rest. Naturally, at the end of every event you will be able to sit down and enjoy the fruits of your labour, served at the dining table and accompanied by specially selected wines.

The classes range from the Adult Beginner Class, to the Perfect Pasta course, the Duck & Pinot course and finishes with my favourite, the Chocolate and More Chocolate class. The classes range in price from around \$30-\$150 per course. The Sydney Cooking School also offers private dining with BYO which challenges Brett and Camilla to design a special menu to complement those special bottles you've been keeping. The minimum is six people with a maximum of 20.

Brett has been a Chef for 27 years and has spent the last 17 years as an Executive Chef, mainly in Sydney. He was Executive Chef at Mezzaluna in Potts Point for eight years followed by four years at Sails on Lavender Bay. Brett started at the Capital Hotel in Knightsbridge (1 Michelin Star) then

moved to Paris and worked at La Vieille Fontaine (2 Michelin Stars). Brett was then offered a most sought after position at Raymond Blanc's exclusive Le Manoir Aux Quat Saisons in Oxford. After working there for over a year he worked as one of the personal Chefs to the CEO of Shell Oil.

Camilla has also worked as a professional Chef for over nineteen years. After training in Tasmania—and winning Apprentice of the Year in 1994—she worked her way up the east coast of Australia from Melbourne to the Sunshine Coast, increasing her knowledge of food in a variety of establishments from fine dining restaurants to casual cafés, including the Sheraton Noosa Resort, Marchetti's Tuscan Grill, and Zest in Food. Since 1997 she has travelled the world, living and working in London and Edinburgh in the U.K., Florence in Italy, and Chicago in the United States. Camilla is a delight to watch and talk to as she prepares and works with the produce.

A visit to the Sydney Cooking School will give you an unforgettable working experience.

Greg Bondar

Food and Wine Editor

