

MARGAN WINES - HISTORY & *quality*



In just under two hours' drive from Sydney and 90 minutes from Newcastle the modern and trendy Margan Cellar Door and Restaurant can be found in the southwest corner of the mid Hunter Valley.

Using the family name Andrew Margan is Winemaker who has worked hard and long to produce

some of the best value for money wines in the Hunter. Andrew's family first planted grapevines in the Hunter Valley in the 1960's when his father, Frank, established the DeBeyers vineyard in Pokolbin.

Andrew's background included twenty vintages working under the late, great Murray Tyrrell and six vintages in France before he went solo and with his wife Lisa (who now runs the Margan Restaurant). In 1997, the vintage produced only 3,000 cases growing to around 35,000 cases of wine per vintage with distribution in all states of Australia and 16 export markets. All Margan wines are single vineyard, estate grown wines covering 320 acres of low yielding 40 year old vines (originally established by Lindemans and Saxonvale).



Andrew Margan

Using irrigation to ensure healthy growth, but never to enhance yields, Andrew prefers to use Vertical Shoot Positioning (VSP) for canopy management. Andrew is also perhaps one of the most environmentally sensitive growers in the Hunter striving to minimize their carbon footprint as much as possible. The Semillon is grown using organic principles whilst the other varieties are treated with minimum sprays for weed and pest management and vine health aiming for low yields to ensure maximum flavour concentration and generally, crop vines at between one and two tonnes to the acre, depending on vintage and variety.

Margan Shiraz 2010

The grapes for this wine were picked from forty year old vines growing on the red basalt volcanic clay. With an average yield of under one tonne per acre the fruit for this wine was ripe and concentrated and the grapes were fermented under cool conditions using cultured aromatic yeast and transferred to 4 & 5 year old oak hogsheads for a period of eighteen months to allow it to soften and mature. The wine was bottled in January 2011. Initially showing vibrant purple in colour this wine displays a complex bouquet of dark red fruits, spice, and hints of coffee bean but it is soon distinguished by a rich, ripe palate of berries and spice, unique tannin structure and earthy complexity. Showing classic Hunter tannins, great palate length, balance, and finesse it is very approachable now but with careful cellaring this medium-bodied wine should continue to develop more complex savoury characters over the next decade. This is a very well made Shiraz indeed.



Margan Wines
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Greg Bondar
 Food and Wine Editor



darcy's RESTAURANT THE TEST OF TIME

Darcy's Restaurant has been operating in the same location in Hargrave Street Paddington since 1975 - a total of 37 years. It was this history and the fact that my wife's grandparents lived just a stone's throw from Darcy's that saw us celebrating my wife Lynne's special birthday in The Lindsay private dining room.

Originally starting as a partnership between Attilio Marinangeli and Aldo Zuzza in 1975, Darcy's quickly established itself as one of the pillars of traditional Italian cuisine in Sydney. In 1992, Attilio Marinangeli took sole ownership and continued to build on Darcy's success.

With a capacity of 75 covers, Darcy's atmosphere is elegant yet relaxed. There is the option of dining on the second floor which is perfect for up to 36-seated guests or an elegant cocktail party for up to 55 guests or conversely there is The Lindsay private dining room, named after Norman Lindsay whose artwork's adorn the walls, for groups of between 6 to 16 guests.

The food is a blend of modern and traditional Italian cuisine using the best Australian produce, while the wine list offers an extensive range of local and imported wines. The food is traditional Italian with an emphasis on Central and Northern Italian cuisine. The signature dishes include grilled asparagus with fried duck egg, pecorino, and truffle dressing; porcini pappardelle with braised rabbit,



mushrooms and lemon thyme; orecchiette pasta with prawns, cherry tomatoes, basil, lemon, chilli, garlic, and bottarga; and twice cooked half duck with lentils and speck. No meal is complete without sampling one of the mouth-watering desserts with such favourites as tiramisú, double vanilla semifreddo, and crêpe Suzette.

Darcy's has hosted just dignitaries as Britain's longest serving Prime Minister, Margaret Thatcher and mining magnate Nathan Tinkler consolidating Darcy's as one of Sydney's most respected restaurants offering the best of traditional Italian cuisine.

Darcy's caters to a wide range of clients from couples for a romantic or intimate dinner, to family get-togethers celebrating that special occasion, to professionals seeking the ideal venue to do business. Open for Lunch Tuesday to Friday and Dinner Tuesday to Saturday it is one restaurant that should be on everyone's 'bucket list'.

Darcy's Restaurant
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Greg Bondar
Food and Wine Editor