

redmans

SIMPLY RED



William (Bill) Redman arrived in Coonawarra as a 14 year old in 1901 soon working in the cellar at John Riddoch's winery. In 1908, Bill and his family purchased forty acres of vineyard in Coonawarra and made his first wine in 1909,

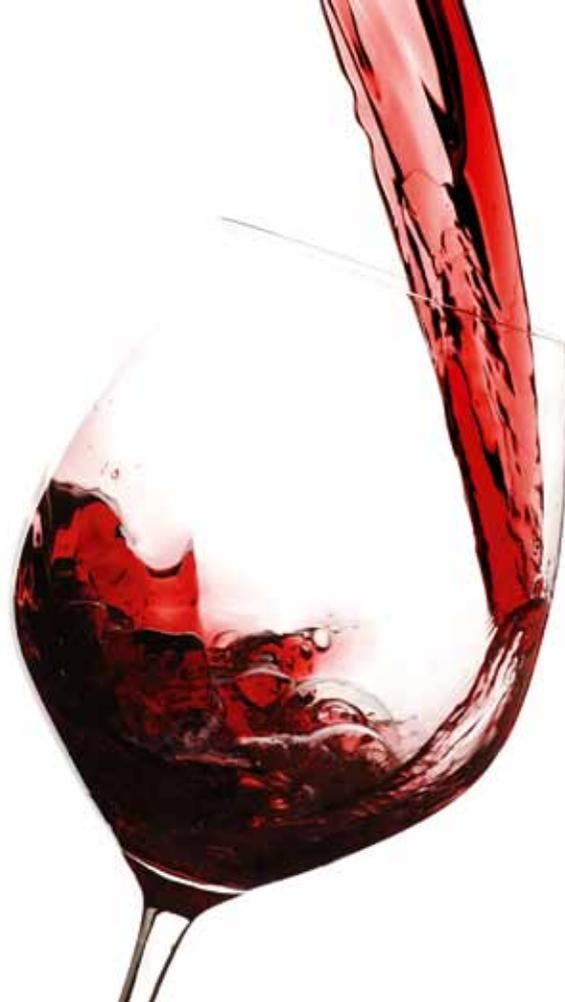
in very rudimentary conditions. He sold all the wine in bulk to other wine companies.

In 1937, Owen Redman joined his father in the family winemaking business and whilst they continued to sell their wine to other wineries the reputation of their own wines grew. The 1952 vintage saw the Redman family release a small amount of their own wine under the Rouge Homme label with that first wine being a blend of Cabernet Sauvignon and Shiraz. The Redman's sold the Rouge Homme winery and label in July 1965 and it was not until 1966 when the Redman Wines label appeared as Redman Claret.

Owen continued to make the wines until 1982 when his sons Bruce, a Roseworthy graduate assumed the winemaking responsibilities. Bruce and Winnie Redman's son Daniel, the fourth generation of Redman to make wine in Coonawarra, joined the family business in 2008, exactly 100 years after his great grandfather made his first wine. The Redman's continue to grow grapes on their 34 hectares consisting of vines ranging in age from 20 to 100 years old which are judiciously watered to allow the vines to produce premium quality fruit for which Coonawarra is renowned.

The wines end up in are a combination of French and American oak and matured for up to two years, prior to a final filtration and bottling. The current range includes the Redman Shiraz, Redman Cabernet Sauvignon, Redman Cabernet Sauvignon Merlot and "The Redman" which are all distributed and marketed nationally.

At a recent tasting I was fortunate to try of the Redman range of wines at which two wines stood out - the 2009 Redman Coonawarra Cabernet Sauvignon which



received a Gold Medal in its Class, and further honoured with the Professor A J Perkins Trophy for 'Best Cabernet Sauvignon at the Royal Adelaide Wine Show Awards in October. The 2009 Redman Cabernet Sauvignon was made from grapes grown on forty year old, hand pruned vines and oak matured in 100% French oak. The Alcohol at 14.1% is perfect and gives the wine that much sought after full bodied length.

However, it was the 2003 The Redman that blew my socks off - what a stunner! Created to celebrate the Redman centenary it is blend of Cabernet Sauvignon(50%), Merlot(31%) and Shiraz(19%) grapes using the very best parcels of fruit blended together to create 'The Redman'. The winemakers Bruce and Malcolm Redman have excelled themselves with this wine and it is so good to see the family run wineries produce such stunners as The Redman. The colour is medium to deep brick red with lovely tobacco, cigar box, leather and earth bouquet. On the palate there is a real structured wine here with intense fruit characters and hints of mint. With 14.1 % alcohol the cellaring potential is well into 2015. A classic and stunning Coonawarra - well done Bruce and family.



Redman Winery & Cellar Door
Riddoch Highway, Coonawarra, South Australia
www.redman.com.au

Greg Bondar
 Food and Wine Editor

Emerson's

AT POKOLBIN - AN AWARD WINNER



Now here is a real treat for those wanting an option of casual tapas style meals or a more traditional cuisine and here I speak of none other than Emerson's Restaurant located within Casuarina Estate on Hermitage Road, at Pokolbin in the Hunter Valley. Once

the Casuarina Restaurant, Emerson's refurbished and reopened in September 2010.

Casuarina Estate is set in the heart of Hunter Valley Wine Country surrounded by twenty-five acres of vineyards, beautiful gardens and views from the estate of the Brokenback Mountain Range. Having worked as an executive chef for years at Peppers Hunter Valley and Hope Estate Winery, owner and Head Chef Emerson Rodriguez is excited about his new restaurant which offers Spanish style tapas for lunch and intimate Contemporary Modern Australian cuisine during the evenings. There is the option of an eight course degustation menu on Friday and Saturday nights making it a real treat for those long on time and surrounded by company.

It is worth mentioning that Emerson's has some of the finest Hunter Valley wines on offer, as you would expect, but there is the option of enjoying a relaxing pre-dinner drink in the private bar. The décor is warm and relaxing but has hints of subdued elegance.

Emerson's at Pokolbin offers a classy menu selection complementary to the luxurious estate. Their eight course degustation is must try when in the area on the weekend. The greatness of food lies in its simplicity with the recipes

being based on classics of bygone days adapted to local produce, the Australian lifestyle and climate. The Entrée selection is wide and includes for example the House Cured Ocean Trout, Smoked Trout Mousse, Potato Blinis and Chive Crème Fraiche or Pan Fried Quail Breast, Confit Leg, Five Spice Carrot puree with Sweet and Sour Eshallot. For the Mains there is the Pan Roasted "Shane Seafood Fresh Fish of the Day", Fresh Peas, Spec Lardons and Saffron Mussel Froth or the Oven Roasted Saddle of Lamb Loin, Potato cream, and Baby Spring Vegetables

Interesting the Casuarina Estate is the perfect romantic setting weddings offering a stunning location, an award-winning restaurant, and some of the best Hunter Valley Wines as well as luxurious 5 star accommodation. Emerson's opens for dinner Thursday, Friday and Saturday nights from 6.00 pm and for lunch Thursday to Monday from 11.00 am. Emerson's also accommodates private functions by appointment and bookings are recommended.

Emerson's at Pokolbin was awarded the Restaurant & Catering Awards for Excellence 2011 as the Best New Restaurant 2011.

Emerson's at Pokolbin

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