

Schwarz WINE COMPANY

SMALL, BOUTIQUE, HAND MADE, ARTISANAL



I had the pleasure of meeting up with Jason at a recent tasting and when I tasted his wines I was not only impressed but started to ask why winemakers don't follow his lead.

It took Jason six years, a university degree, an around the world working holiday and an encouraging Kiwi to come full circle, return to his

home and start his own wine label in the Barossa. Jason now proudly makes these wines in the same small village of Bethany where three generations of the Schwarz family have cultivated their living from the vineyard.

After some encouragement from friends Jason approached his father to discuss buying a small parcel of his fruit from the 2001 vintage. He agreed and Jason then put together his first Nitschke Block Shiraz, making only two hogs head barrels.

Jason has two new additions to his credit and these are The Dust Kicker Rose 2010 and The Dust Kicker Chenin Blanc 2010 along with The Schiller Shiraz 2008, which have all been well received and are selling fast.

The Rose is a blend of Grenache and Mataro displaying lovely raspberry and redcurrant flavours designed with food and good company in mind! The Chenin Blanc is a little gem - fresh, green apples and white peach with a lovely soft acid.

The The Dust Kicker Rosé 2010 is specifically blended from 65% Grenache and 35% Mataro. It receives a cold soak on skins for 24hrs prior to pressing and then under takes a wild ferment in stainless steel tanks. It sits at 13% alcohol with under 1g/l of residual. The Rosé finishes with a dry, yet clean finish.



Jason

The highlight of the tasting was the Nitschke Block Shiraz 2008 showing a deep, impenetrable red/purple colour. An opulent nose with rich, concentrated black fruits supported by deep clove and nutmeg spice, cocoa powder and earth with just a faint waft of eucalypt.

Mouth-filling and medium bodied, yet light on it's feet with densely packed black fruits, an abundance of spice and earth with hints of licorice, dark chocolate, kirsch and a lovely floral flick on the back palate. The fruit has meshed beautifully and the end result is a harmonious, balanced wine with a lively streak of acidity that sings of its Barossan origins.

For further details please visit www.schwarzwineco.com.au

Greg Bondar

Food and Wine Editor

2010 The Dust Kicker Rose



2010 The Dust Kicker Chenin Blanc



2008 The Schiller Shiraz



Nitschke Block Shiraz 2008



Zest FOR LIFE AND FOOD

For anyone travelling north for a weekend break and wishing to dine out on good food with prompt service then a stop at the Zest Restaurant, nestled in the centre of Port Stephens' main dining enclave at Nelson Bay, is a must.

Zest provides culinary delights using fresh produce which is tastefully prepared and presented for those seeking quality in their meal and, not to mention, service.

Zest boasts the award of a prestigious "chef's hat" awarded by the Sydney Morning Herald Good Food Guide and is the only restaurant to hold the distinction across eastern NSW between Newcastle to the south and Bellingen in the north.

Head chef and owner, Glenn Thompson, begins preparations for the evening early and is on hand to see the arrival of the Margaret River truffles.

Zest has become a regional institution over the past six years and Thompson believes the Good Food Guide's imprimatur has helped put Nelson Bay as a whole on the map as a dining destination. His cellar of premium labels from Australia, New Zealand, France and Italy will please the wine aficionados.

Like many restaurants I have reviewed Zest also has an emphasis on sourcing ingredients from the region by supporting the local producers whenever possible and the

use of the Port Stephens' Sydney Rock Oysters, which are second to none, is testimony to this fact.

The menu features such delights as the rabbit wrapped in prosciutto with beetroot puree, carrot confit, peas and salted grapes and the slow-cooked lamb with eggplant, zucchini flowers, tomatoes and black olive crumble is a delight. The atmosphere displays intimacy and warmth and makes you feel welcome. Interestingly, there are no table cloths instead preferring to use appealing wooden tables which do not detract from the feel of the restaurant at all.

So please note that you do not need to head into the big smoke to enjoy a great dining experience.



Trading Hours:

Tuesday - Saturday from 6:30pm
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Greg Bondar

Food and Wine Editor

Head chef and owner
Glenn Thompson

