

Tyrrell's

FOR QUALITY AND RANGE



Ever since English immigrant Edward Tyrrell established Tyrrell's Wines in 1858 in the Hunter Valley's Brokenback Range, the consistency of quality of the wines that come out of the Pokolbin vineyards never ceases to amaze the many and loyal wine consumers.

Today, Tyrrell's are a truly national wine company, premium vineyards extend from their legendary home in the Hunter Valley to other distinguished grape growing regions of Australia including McLaren Vale in South Australia and Heathcote in Victoria.

The majority of the vineyards in the lower Hunter are situated on the extreme southern side of what is a broad and relatively flat valley nestled into the foothills of the Brokenback Range. The terrain is gently to markedly undulating with the summer climate being humid, with high cloud cover and high rainfall which is often highest

just prior to and during harvest in February. As the vintage period is quite short with harvest commencing in late January the yields tend to be generally low resulting in high quality fruit.

Under Chief Winemaker Andrew Spinaze, the team of Mark Richardson, Iain Hayes, Chris Tyrrell and Peter Lane form the Tyrrell's winemaking team, responsible for crafting some of Australia's most iconic wines, consistently ensuring that Tyrrell's obsession with quality and tradition is upheld.

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Greg Bondar
 Food and Wine Editor

WINES OF THE MONTH

Vat 47 Hunter Chardonnay 2008



I recently had the opportunity of tasting current 2008 vintage Vat 47 Hunter Chardonnay with around 14% Alc/Vol. – Entirely handpicked this is a delightful chardonnay showing sweet fruit with subtle underlying oak giving the wine lift and structure with a clean, fresh acid finish. The wine spent time in one and two year old French oak barriques where it was matured on yeast lees for six months prior to blending and bottling. The wine has an extra layer of texture or 'flintiness' and has no malolactic fermentation resulting in a lean style of chardonnay that should age well.

Single Vineyard Stevens Shiraz 2009



The grapes for this wine come from the Stevens family owned Old Hillside vineyard in Pokolbin. The vines, some of which were planted in 1867, may be the oldest vines still in production in the Hunter Valley. Vibrant purple in colour, this is a medium to full bodied Hunter Valley shiraz. Black cherry, raspberry and fresh spicy flavours with fresh acidity make this wine a wonderful example of the modern, balanced style of Hunter Valley shiraz. All fruit was handpicked and destemmed, then fermented in the traditional open vats. The wine was transferred into French oak for fifteen months maturation with Alc/Vol 13%.

Kims

FOR HIM AND HER

Kims history began with the local seafaring trader, Captain Frans Charlson, who started the camp there in 1886. He built a slab-timbered kitchen-dining room with paths through the sand and bush to accommodation laid out initially as tents and later as timber cabins.



So could anywhere be more idyllic than a beautifully appointed bungalow ideally located on the scenic Central Coast of New South Wales, just over an hour drive north of Sydney. I have discovered that the Strachan family have been involved at Kims since the 1950's with Diana and Peter Kershaw, who are also the General Managers, being also shareholders of Kims.

Kim's is not only a special retreat but an experience. Accommodation is in luxuriously appointed spacious bungalows and spa villas spread along the beachfront, or set beneath, between or at treetop level in a forest of ancient Norfolk Pines. The dining room overlooks the magnificent Pacific Ocean where there is also a cocktail lounge with live entertainment on various evenings.

As for Dining this is not only an experience but perhaps the highlight for the gourmet traveller. Kims serve a superb buffet breakfast, lunch and dinner daily so there is never a shortage of food for the culinary enthusiast.

Only the freshest, most wholesome produce is selected and prepared simply but with great expertise. The menu changes daily, featuring local seafood, with Australian and International cheese selections and 'home made' delicacies including their own smoked salmon, ice cream, preserves and chutney.

A sample selection from the menu includes anything from hot and sour soup with sea scallops to Rawalpindi curry served with dahl and accompaniments; jackfruit, tamarind, mango, coriander and mint chutney, yoghurt and cucumber, banana and coconut, tomato and onion, lychees, pappadums and saffron rice.

There is also the slow roasted pork belly with spiced honey glaze; duckling livers in red wine served with mashed potato; baked whole snapper in a lime and ginger sauce; fried rice with garden vegetables with Chinese sausage. The seafood ranges from Sydney rock oysters, slipper lobster, Iluka king prawns, blue swimmer crabs, spring bay black mussels served with homemade tartare and seafood sauce.

The cheeses include anything from Red Leicester (UK) and Fromage De Chevre (Poitou, France) to Bodalla Edam (NSW) and Pyengana Cheddar (Tasmania) with the option of a range of homemade quince paste, dates and melba toast.

For that memorable week-end there is always Kims – for him and her.



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