

welcome

TO THE WORLD OF **FOOD AND WINE**



As the Food and Wine Editor for homesguide, I look forward to sharing my experiences with you. I will provide you with informative reviews on wine, restaurants, recipes, chefs, fine dining, and unique cuisine opportunities.

The Blue Mountains and Central West have some of the best wines and finest restaurants that are found in traveling distance from Sydney. In particular, I refer to the wines and restaurants found in areas such as Mudgee, Orange and Cowra, to mention just a few.

As a professional wine taster, member of the Australian Society of Viticulture and Oenology and Sommeliers Australia, I am fortunate enough to be able to visit wineries and restaurants across the region and even overseas. I regularly visit France, the USA, Italy and various wine regions in New Zealand.

WINE - FOR THAT SPECIAL OCCASION

Have you ever been faced with the problem of finding a really good bottle of wine that is not too expensive yet good enough to impress on that special occasion?

Well I have good news in that a bottle from the John Duval Wines range is sure to please, and impress, any palate.

John Duval is a founding member of the Artisans of Barossa which is a group of like-minded Barossa producers with a common goal to market their hand-made, high quality and creative wines as a collective body in both

domestic and international markets.

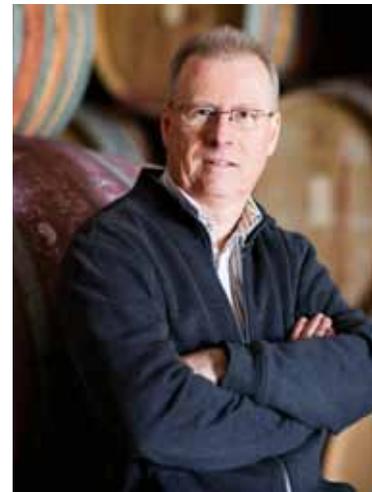
This group has a strong commitment to maintaining and celebrating the regionality, environmental sustainability, traditions and cultural spirit of their home - The Barossa.

John Duval is known as one of the winemakers to put Australian wine on the map. Like someone with a famous relative, John's name was once barely uttered without reference to Australia's most famous wine, Grange, of which he was apprentice and ultimately custodian for almost 30 years.

But today, his trio of Plexus, Entity and Eligo show the measure of John's hands-on winemaking. He works closely with growers whose families have watched over the vines for more than five generations.

Putting your name on a wine is the ultimate accountability – it only took me 28 years to do it. Working so closely with the growers is the highlight. My respect for them, and that remarkable plant, the grapevine, grows every year."

The highly recommended Eligo is \$100 a bottle but even if this is slightly above your budget one of the best wines you will ever drink under \$50 is the Entity at a mere \$45 per bottle (www.johnduvalwines.com)



Greg Bondar

Food and Wine Editor



WINE OF THE MONTH

The 2008 Entity is a true Barossa wine. The variety is 100% shiraz sourced from old vineyards in the Krondorf, Light Pass, Marananga, Tanunda and Eden Valley regions of the Barossa. Oak maturation was 100% barrel maturation for 17 months with 35% new fine grain French oak and the balance in old French and American oak hogsheads (300 litres). The Entity has a pleasant 14.5% alcohol showing a dense ruby purple colour with a youthful nose of dark fruits of blackberry and plum combined with a hint of mocha and savoury French oak. The palate shows an excellent concentration of pure Barossa dark fruit with a balanced attractive ripe tannins and bright acidity. The pure, dark fruits are supported by high quality French oak that adds structure and polish to the wine.