

# *Your* **hunter**Valley

MAGAZINE



## *Around Hermitage*



ROSÉ  
REVOLUTION

THE BLISS  
CARTEL

MISTLETOE  
MAKING IT HAPPEN

DALWOOD  
HOUSE



# AROUND HERMITAGE



**WORDS** Claire Bradshaw

There's a reason the Hunter Valley's Pokolbin area is an incredibly popular destination for locals and visitors alike. Its diverse offering ensures there's something for every person and purpose... Keen to spend a day sampling the finest wines and spirits the Valley has to offer, or dining in style against a bucolic backdrop? Pokolbin's got you covered. Looking for a memorable wedding or event venue? A way to entertain the whole family on a weekend out? A chance to simply soak up the serenity and atmosphere of the countryside? Look no further than our very own Wine Country.

The only problem you might run into is deciding how to fit it all in. With such a vast array of experiences and destinations to explore, it can be tricky to decide exactly where to go and what to see to get the most out of your visit. But that's where **Around Hermitage** comes in.

Imagine a trail that encompasses all the best attractions of Pokolbin's northern end: award-winning wineries and restaurants, boutique accommodation, wine and cooking schools, breweries, galleries and antiques, day spas, horse riding, bicycle hire, Segway tours... even a wine-themed escape room! All this and more is exactly what you'll find on the Around Hermitage Wine and Food Trail, a comprehensive network of places to taste, play and stay in Pokolbin.

The trail is curated by the Around Hermitage Association, a group formed over 20 years ago that now counts over 70 local businesses as its members. Formally registered as 'The Brokenback Trail Association'

back in September 1996 (a nod to the area's scenic backdrop of the Brokenback Mountains), the Association became 'Around Hermitage' in 2006. It has continued to grow as a thriving community collective, focused not only on showcasing what Pokolbin has to offer but on a sense of kinship between local businesses as they come together and support one another.

"The Around Hermitage members consider themselves to be advocates not only for their own businesses but for the others in the area as well," explains Vicci Lashmore-Smith, Association member and owner of Misty Glen Wines, Vineyard and Cottage.

**//** We work well together in referring business to each other, including accommodation. We also hold familiarisation days where we visit selected businesses – this keeps the offering in the area fresh in our minds.

The Association offers a tight-knit community environment where members not only advocate for one another but regularly meet, mingle and collaborate with their fellow business owners. "Another great way to network in our area is coming along to one of our many members' social events," Vicci says. "We have a great sense of community."

The Around Hermitage Wine and Food Trail covers an expansive area of Pokolbin. The majority of businesses are located along its namesake Hermitage Road, but you'll be well served by doing the full circuit: traversing Old North Road and Sweetwater Road to the north, then coming back down Wine Country Drive, along Deasys Road and down to Broke Road to ensure you experience the 100+ offerings from the Association's members.

So what exactly can you expect to come across when wandering the trail? Vicci explains: "Primarily smaller boutique businesses, where you will meet the owners and their families." In this way, the community feel of Around Hermitage is extended to guests – you'll often get to meet the makers behind the wines, products and venues, many of whom have been in the business for decades. ►



(Continued)

Around Hermitage founding members, **Mistletoe Winery** and **Tintilla Estate Vineyard** and **Olive Grove**, are two such cases. Established by its current owners back in 1989, **Mistletoe** is a family-owned and -operated winery, with three generations actively involved in its day-to-day operations. Counted among the top 8% of wineries in Australia by way of consistent five-star ratings in James Halliday's Australian Wine Companion, Mistletoe provides a range of premium-quality wines and a welcoming, informative cellar door experience. Visitors will also be enchanted by the Mistletoe Sculpture Garden and intrigued by the Pokolbin Fine Art Gallery.

**Tintilla Estate** is a similarly family-focused affair. Established in 1994, this warm and welcoming destination produces distinctive, award-winning wines and a range of olive products. You'll enjoy taking a seat out on the deck, overlooking the picturesque vineyard with a glass of wine, a cheese platter and a sampling of some delicious olive products made with secret family recipes. Tintilla also hosts annual Tuscan and French Provincial Long Lunches, serving up four courses and wines to match.

Near Tintilla and Mistletoe, you'll find **Hunter Valley Resort** – 70 secluded acres with cosy rooms and cottages, function spaces and its very own Adventure Centre (complete with electric bike hire, Segway tours, horse riding and more). The Resort is also home to the Hunter Wine Theatre and Wine School, perfect for those seeking a more in-depth, educational wine experience. Matilda Bay Brewhouse and Hermitage Road Cellar Door are also on-site for beer and wine tasting as well as tasty meals.

Just off Hermitage Road on Broke Road is one of the more unique Around Hermitage destinations: **Hunter Distillery**. The only locally owned and operated distillery in the Hunter Valley, the Distillery uses premium organic and natural ingredients to create its award-winning vodka, gin, liqueurs and schnapps. Tastings are delivered in test tubes in the same building as the production area, so you'll get a behind-the-scenes glimpse of the distilling process while you sip away at some intriguing flavours.

Once you've had your fill of spirits, pop around the corner to **Oakvale Wines** to get back on the grape, then head up to Deasys Road to continue your wine journey at **Hunter's Dream** and **Misty Glen Wines**. **Thomas Wines** is also tucked away on nearby Mistletoe Lane. Head to the end of Sweetwater Road for a bite to eat at **RidgeView Restaurant and Cellar Door**, then down Old North Road to discover the French Provincial-inspired **Black Creek Farm/Thélème Wines**.

If one day in the Hunter just isn't enough, you'll be looking for somewhere to stay in between all your sipping, eating and adventuring. **Estate Tuscany** and **Berenbell Vineyard Retreat** provide boutique accommodation just off Hermitage Road, as does **Bracken Ridge Vineyard Estate**, just off Old North Road.

All of this is just a taste of what's on offer when you set foot (or wheel, or hoof) on the Around Hermitage Wine and Food Trail. But the Association's work doesn't stop there: it's also involved with a number of events each year, bringing its members together to create special experiences and bring even more visitors to the Hermitage neck of the woods.

Next up on the event's agenda is **First Release Wine Week 2019**. From **September 25th–29th**, this special week gives visitors the chance to taste an exclusive range of premium Hunter Valley wines from some of the greatest vintages of the century. White, sparkling, rosé or red – whatever your style, there'll be some incredible first release wines to try on exclusive daily tours and at selected cellar doors. There'll be plenty of other events and activities, too: think chocolate tastings, electric bike tours, vineyard picnics and long lunches. And you won't want to miss the First Release Signature Dinner on Saturday 28th at The Mill Restaurant – a five-course degustation hosted by vineyard owners and winemakers, featuring local produce matched with first release wines. Throughout the week, visitors can also participate in the Taste and Play Challenge by posting shots of their favourite First Release experiences to go in the draw for tickets to 2020's Signature Dinner – so be sure to get snapping.

Looking ahead to 2020, the **Hunter Valley Wine Food and Film Festival** will be hitting Pokolbin once again on Saturday, 2nd May. The **FLICKERFEST Short Film Festival** will be screening the best international short films for your entertainment as you sit back with some local cuisine and a bottle of your favourite Hunter Valley drop. There'll also be plenty of wine and food experiences on offer ahead of the film screenings, so keep an eye out for further festival details and ticket sales, which will be available soon.

The success of events like these is a testament to the community spirit that fuels Around Hermitage. The Association and its members are the heart and soul of Pokolbin, focused on what's important to the area, its businesses and its visitors: good food, good wine and good times with family and friends. And the more members who join the collective, the more Pokolbin expands as a flourishing tourism destination that keeps visitors coming back for more. "It's developed into a sophisticated, boutique area with some of the best offerings in the Hunter Valley, while still maintaining much of its rustic charm," Vicci concludes. "We aim to provide visitors with a truly memorable experience, leaving them with the desire to return." ■

Find out more about Around Hermitage and plan your own visit to Pokolbin's best attractions at [www.aroundhermitage.com.au](http://www.aroundhermitage.com.au)







# Mistletoe Winery MAKING IT HAPPEN!

**WORDS** Quentin von Essen

Ken and Gwen Sloan – owners of **Mistletoe Winery**, are renowned for creating some of the region's most awarded and talked about wines from their 5.5-hectare vineyard on Hermitage Road in Pokolbin.

Today this James Halliday 5 star rated winery is a true small family owned winery with 3 generations of the Sloan family involved in the business.

While the main focus is on Hunter Valley Semillon, Chardonnay and Shiraz, Mistletoe also makes wines from Merlot, Cabernet, White Muscat, Verdelho, Viognier, Pinot Gris and Fiano - produced from grapes grown in an environment where the focus is always on quality over yield.

When asked, Ken will tell you that his interest in wine started from his early years growing up on his grandfather's farm in Wentworthville, which in the 1950's was experiencing the first waves of post WWII migration from primarily Mediterranean countries.

"With many of my friends being of Maltese and Italian origin, I was often invited to their homes where I was confronted with food the likes of which I had never seen before and of course it was their custom to allow the kids to taste a little wine – particularly on special occasions and often watered down. I received the same treatment and my first taste of wine was on Christmas Eve in 1954. What a treat it was! I even recall that the wine was Woodley's Est" says Ken

Ken's interest and love of wine continued to grow and was further encouraged by the writings of the late Len Evans and Max Lake as well as the celebrated Sydney wine merchant and restaurateur J.K. "Johnnie" Walker who was also the author of a weekly newspaper wine column.

With the goal of one day owning a property in the Hunter Valley, Ken and Gwen eventually purchased the Hermitage Road property in 1989, which was once part of the Hermitage Estate Winery operation. They soon came to realise just how good the soil was for vines and set

about planting a vineyard and digging the dams for irrigation.

At first the wines were contract made in the Upper Hunter, but in 2003 they decided to build a winery on the property now named Mistletoe Winery because of the vast amount of mistletoe growing on the ironbark tree which had once covered the property.

With great winemakers that included Nick Paterson and now Scott Stephens, Mistletoe Winery has in a relatively few years become one of the most respected and awarded boutique wineries in Australia.

When it comes to making good wine, Ken believes a number of factors come into consideration and for Ken "being fair and doing the right thing by suppliers" is at the top of the list up there with absolute care and close attention to detail.

Ken is a great believer in "quality without compromise" in just about everything he does – and especially when it comes to making good wine. He also believes that a good wine starts in the vineyard and for him it is critically important to keep "investing" in the vineyard.

"We put back into the vineyard and it shows... In the vineyard and winemaking side of the business, the grapes are grown in an environment that is as natural as possible and where the focus is always on quality over yield", explains Ken

With this absolute attention to detail and uncompromising focus on quality, it comes as no surprise that Mistletoe has been rated as a 5-star winery by James Halliday every year from 2007 to 2019 - putting Mistletoe in the top 8% of wineries in Australia on a quality basis and confirming Mistletoe's reputation as one of the best and most consistent small wine producers in the Hunter Valley. The 2020 edition of the Australian Wine Companion has Mistletoe receiving ratings of between 94 and 97 points for 7 currently available wines which Halliday has also highlighted for providing value for money.

Mistletoe Winery is a very unique and special place, and once you are there, you will see why visitors to Wine Country return time again – especially at this time of the year when the Mistletoe Rosé and Moscato are so popular.

Also, while you are there, take the time to browse through the onsite art gallery and sculpture garden.





# MISTLETOE WINERY



## Quality Without Compromise

Rated by James Halliday as  
a 5-star winery for the 12<sup>th</sup> year



TRY OUR  
2019 Rosé

## Around Hermitage 1st Release Week 25th–29th September 2019

Full details at [www.aroundhermitage.com.au](http://www.aroundhermitage.com.au)

Visit Mistletoe any day during **NEW RELEASE WEEK** for a tasting of all of our NEW RELEASE wines including 2019 Vintage Semillons and Rosés, and 2018 HUNTER SHIRAZ.

**No tasting charge and SPECIAL PRICING on all purchases!**



**Mistletoe** is a small family owned and run winery established by the current owners in 1989. Now in its 30th year Mistletoe is well recognised as a consistent producer of high quality wines that are only available from the cellar door.

With 3 generations of the family involved in the day to day operation of Mistletoe is a true example of a genuine Australian small family business. On most occasions visitors will be hosted by a family member assuring you of friendly, knowledgeable and courteous service in a happy atmosphere.

All wine is made in our dedicated onsite winery located at the vineyard.

*We look forward to welcoming you!*

**Open 10am until 6pm daily | 771 Hermitage Road, Pokolbin**

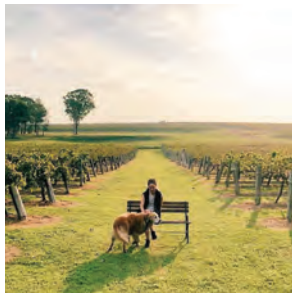
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wines, vineyard, cottage



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**60 Mistletoe Lane, Pokolbin**



## A RELAXING ESCAPE...

Bracken Ridge Villas is a relaxing country estate set on a working vineyard in the heart of the Hunter Valley.

Each of our 5 self-contained Villas have surrounding private gardens giving exclusive privacy, with some even featuring a romantic spa bath for two. Relax in comfort and enjoy the cozy log fire in Winter or air conditioning in Summer.

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# BLACK CREEK FARM

## A Boutique Wine Producer

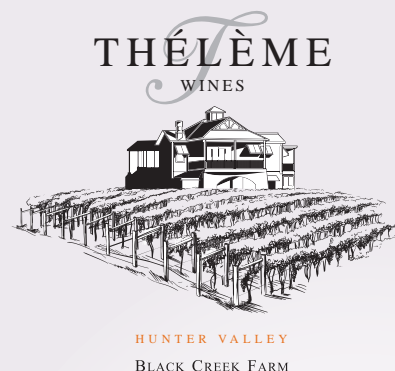
With the large fireplace in the picturesque “farmhouse” and balconies overlooking the vineyard, owners of this family-run vineyard and cellar door, Nadine and Jean, have created a relaxed and friendly French provincial inspired cellar door design.

Located at the Wine Country Drive and Old North Road crossing, visitors to this boutique vineyard will discover a premium selection of red wines including Cabernet-Merlot and Shiraz, white wines that include Semillon and Chardonnay, and the ever-popular Rosé.

The 2018 *Thélème Rosé* will surprise you with its unique flavours and copper robe, and you are bound to fall in love with the lemony notes of their exceptional young Semillons (2016 or 2018) or aged Semillons (2013 or 2014) – perfect to be paired with fine seafood or white fish dishes.

You might prefer the creaminess and the subtle balance of the *Thélème Chardonnay* to couple white meat or white sauce meals. But whatever your tastes, you’re sure to enjoy a very personalised presentation of their wines, and you may be intrigued to hear Nadine and Jean’s story and the inspiration for the name ‘*Thélème*’.

Production from this boutique vineyard is limited each vintage, so don’t miss the opportunity to appreciate them before they walk out the door. **Black Creek Farm – Thélème Wines** Cellar Door is open Friday to Monday from 10am to 4pm or by appointment.



**Nadine and Jean welcome you to Black Creek Farm – Thélème Wines.**

A boutique Wine Producer in the Hunter Valley situated on a gentle easterly facing slope.

We produce premium red Cabernet-Merlot and Shiraz, a Rosé and white wines including Semillon and Chardonnay.

.....

Our Cellar door is opened Friday to Monday from 10am to 4pm, or by appointment.

## Your Home in the Hunter

It doesn’t matter what your ‘thing’ is - snuggling up to a cosy log fire, sipping estate-grown wines on the verandah, checking out the local wildlife or gazing up at the stunning night sky – **Bracken Ridge Villas** has you covered! This beautiful holiday accommodation is situated on a working vineyard and comes complete with stunning views from your private verandah.

Each of the five villas has reverse cycle A/C, crackling wood fires, cosy queen beds and full amenities for your getaway. Take an amble around the 25-acre property, and you will discover two of the Hunter Valley’s favourite wine varieties growing on the property as you take a meander through the vines. The three dams are a peaceful place



to appreciate the locals, with plenty of native birds including black swans, multiple varieties of ducks, parrots, herons and storks on show. There is fine wine from the vineyard estate to enjoy, as you watch kangaroos nibbling grass around your secluded villa and the most spectacular starry night sky after the sun goes down.

Visit the website for more information [www.brackenridgevillas.com.au](http://www.brackenridgevillas.com.au)

## TASTE THE GOOD LIFE At Misty Glen Wines and Cottage!

Enjoy **Misty Glen** Single Vineyard Wines in the intimate setting of Misty Glen’s cellar door or perhaps relax in the rose garden overlooking the vineyard. Misty Glen’s three-bedroom self-contained cottage, adjacent to the vineyard, boasts a secluded private garden, pet-friendly facilities plus plenty of room for family and friends.

Join the team for a picnic during **1st Release Wine Week** in September and sample some of the new release wines on offer. Visitors with children or dogs are welcome!

You’ll find Misty Glen on Deasys Road and the Around Hermitage Wine and Food Trail or at [www.mistyglen.com.au](http://www.mistyglen.com.au)



Nadine and Jean Brochut  
803 Old North Road, Rothbury  
Ph 0410 491 572  
[www.blackcreekfarm.com.au](http://www.blackcreekfarm.com.au)

#Thelemewines





# AROUND HERMITAGE

## WINE AND FOOD TRAIL

Hermitage Road | Deasys Road | Old North Road | Sweetwater Road | Broke Road | McDonalds Road



SCAN TO FOLLOW US  
ON FACEBOOK

### TASTE PLAY STAY

Follow the RED trail along this north western area of Pokolbin, Hunter Valley

**TASTE** where matching food and wine in a relaxed setting is a wonderful experience. Try locally grown olives, artisan chocolates, boutique beers, vodkas and cheeses. **TASTE WITH US!**

**PLAY** croquet or giant jenga, relax in a spa, browse through an art gallery & sculpture garden or an antiques shop. Experience the "Wine Escape Room". The Cycleway on Hermitage Road is a great way to do a leisurely tour of the cellar doors. Annual Events Hunter Valley Wine Food and Film Festival first weekend in May; 1st Release Wine Week last week in September **PLAY WITH US!**

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HERMITAGE AREA  
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THEIR PREMIUM WINES.



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**HUNTER VALLEY WINE  
FOOD & FILM FESTIVAL**  
The first weekend of May 2020



#AroundHermitage  
#HunterValley

#1stReleaseWineWeek  
#WineFoodFilmFestival

For events, news and information visit  
[www.aroundhermitage.com.au](http://www.aroundhermitage.com.au)





# Tintilla A FAMILY AFFAIR

**WORDS** Michelle Meehan

When it comes to boutique vineyards, family is often the lifeblood of the operation.

From growing the grapes and making the wine to serving in the cellar door to managing the books, it's usually all-hands-on-deck at a family-owned and run winery.

For the past 25 years, this has certainly been the case for one of the region's best-kept secrets – **Tintilla Estate** – a picturesque 25-hectare estate located at the heart of Hunter Valley wine country on Hermitage Road, Pokolbin.

The vineyard, winery and olive grove were established by Sydney-based vascular surgeon Robert Lusby in 1994 and have grown into an award-winning destination producing distinctive, individual, single-vineyard wines and olive products.

This success comes down to the passionate commitment of all those involved according to Tintilla Estate winemaker – and Robert's son – James.

"My parents always had an interest in wine and while living in California could see the potential of a small, dedicated, boutique winery," James said.

"Tintilla started in 1993. We cleared the land, put in the dams, prepared the soil and planted the vineyard ourselves.

"Every member of our family is involved to some extent. My dad helps out with mainly viticultural things while my mum is active in the cellar door.

"I am the winemaker and manage the viticulture as well, my youngest brother John works in the cellar door, does the books and generally helps both in the winery and vineyard. My sister Justine helps with marketing, organising our presentation and also cellar door sales as does my brother Edward. Both Justine and Edward are part-time, having other jobs in Sydney."

Much of Tintilla Estate's commitment to traditional methods and values comes from Robert's experiences overseas, where he saw firsthand the benefits of bringing wine and food together with family.

"Our travels in the USA and Europe have shown us that internationally the Europeans and especially the Tuscans and Burgundians, showed the way with integrating family, wine and food. We have sought to take this international experience and knowledge and do as well in the Hunter Valley," Robert wrote on the Tintilla Estate website.

At Tintilla, we believe that by selecting a region with a strong history where the public understands the regional traditions, by working as owner-vignerons producing small amounts of handmade wines and foods and (by) using personal sales we have built a relationship with our visitors that brings (customers) back year after year.

The winery cellar door certainly exhibits a wholesome family warmth, offering a truly memorable experience where you can take a seat in their tasting room, sip from a large Riedel glass and feast on a cheese platter stocked with an assortment of Tintilla condiments. All while looking out over the magnificent rolling vineyard towards a large dam at the bottom of the hill.

(Continued next page) ►



(Continued)

The picturesque site is surrounded by native trees and lined by olive trees. The olive grove is an important element of this grand estate and was extended in stages over the years, with the first olive trees going into the ground in 1994 before any of the vines were even planted.

There are five varieties in total including the initial Spanish varieties of Manzanillo and Sevillano, as well as the most popular olive, a small-berried Tuscan variety named Frantoio, which exhibits a delightful nutty flavour.

"We have over 500 olive trees planted in parts of the property that were not so suitable for grapes," James said.

"We chose mainly eating varieties, although many are dual purpose. Manzanillo, Sevillano, Frantoio, Verdale and jumbo Kalamata are the main varieties.

"We cure and pickle them on the property and sell them in the cellar door. We also have an orchard from which we produce seasonal jams and relishes."

The olives are handpicked, debittered and fermented prior to bottling with various traditional herbs and spices.

Tintilla also produces Caramelised Vinegars and a Vincotto, which incorporate unused tasting wines and the juice from pressings in their respective productions. The Caramelised Vinegar is aged in oak and then exposed to the variations in climate for over five years to concentrate the full, intense flavours before release.

Vincotto is an elixir made of grape must cooked with orange zest, cinnamon and nutmeg. Sweeter and thicker than vinegar, it has subtle overtones of spice and the richness of concentrated grape juice. As a condiment, small slurps are drizzled over roasts, and its versatility extends to dressing salads and fruits.

Not surprisingly though it is Tintilla's wines that are the main attraction at the Estate, and were also the inspiration for its name.

"My parents chose the name Tintilla, which is a word used by the 17th-century writer Samuel Pepys in his diary interchangeably with claret to refer to red wine," James said.



"We planted mainly red wines on our hillside block, so the name seemed appropriate.

// We are a single vineyard producer, with Shiraz on the hill slope, Merlot at the top of the hill, Sangiovese also on a hilly nob, while Semillon and Cabernet Sauvignon are planted on the creek bed flat. We grow the grapes and make the wine with passion!

"We have been very lucky to have won a number of trophies and gold medals over the years, particularly with our aged Angus Semillon.

"We won a trophy for our Pebbles Brief Chardonnay 2016 for best-aged Chardonnay at the Hunter Valley Boutique Winemaker Show and a Top 100 in Winestate Magazine for our Reserve Shiraz 2017. These go with the trophies we have won over the years for our Merlot, Sangiovese and Shiraz."

According to Tintilla Estate's winemaking ethos, "good wine always starts with good grapes that reflect the natural balance between the land, the climate and the vines".

The Estate aims to preserve the unique Hunter character found in their high-quality fruit by interfering as little as possible during the winemaking process. ►

# A World of Desserts... at the Hunter's sweet spot!

**For an altogether sweet experience,  
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**The Sabor Dessert Menu features over 50 different desserts**, each one created individually. Nothing is served by the slice and this brings a new level of culinary delight to desserts in the Hunter Valley.

Pair something scrumptious with a delicious Hunter Valley wine... It's a unique Hunter Valley experience that you can only enjoy at Sabor Dessert Bar.

Indulge in multi-award winning Portuguese chocolate mousse, decadent cakes, pastries, hand-made chocolates, Portuguese tarts and gourmet ice-cream.

There is also a large range of gluten free desserts, barista-made Glinelli coffee and a selection of teas to enjoy with our amazing view of the vines and mountain ranges or to take away and savour in your home or hotel.

**Enjoy a world of desserts at  
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**2342 Broke Rd, Pokolbin**

**Open Thurs & Fri 10am - 4.30pm, Sat 10am - 5.30pm,  
Sun & Mon 10am - 4.30pm**

**PH 1300 958 939 • [www.sabordessertbar.com.au](http://www.sabordessertbar.com.au)**



**SABOR  
DESSERT BAR**



James, John and their father Robert are passionate about the unique styles of wine that come from the Hunter terroir and seek to deliver true regional varietals from their single-vineyard wines.

"Most of my training was done on the job, working under and learning from an outstanding winemaker, although I also did a TAFE diploma in viticulture with wine science," James said.

"I have worked in the USA at a winery called Colombia Crest in Washington state. I came up from being a vineyard manager to winemaking, which I think gives you a much better understanding of the grapes and leads you into making better wines.

"Doing the viticulture ourselves (at Tintilla Estate) and ensuring high quality, we let the fruit speak for itself - not too much interference but striving for excellence.

"We do between 40-60 tonne of our fruit and an additional 20-40 tonne of contract winemaking here at Tintilla Estate.

"We produce Semillon, Chardonnay, Shiraz, Merlot, Cab Sav and Sangiovese of which we were the first to plant it here in the Hunter Valley.

"With these varieties, we make dry table wines, blends, sweet wine, sparkling, Rosé and fortified (Ports), something for everyone we hope."

Their wines include classic Hunter Semillon, the Angus, grown on the creek bed soils; a soft and flavoursome long-lasting traditional Hunter Shiraz; and a highly rated Justine Merlot from the clay on limestone soils.

Tintilla pioneered Sangiovese in the Hunter, producing a Rosato di Jupiter, a straight Saphira Sangiovese as well as the Sparkling Rosalind Blush.

Chardonnay cuttings originally came to the Hunter directly from Clos du Vougeot vineyard in Burgundy in the 1830s and Tintilla makes Chardonnay with grapes taken off a heavily limestone-laden block two kilometres down the road, which gives the wine great varietal character.

Tintilla Estate offers free tastings of their wines and olives seven days a week from 10.30am until 6pm, for groups of less than eight.

Private tasting experiences are available for groups of more than eight for only \$5 per person, which includes a selection of boutique wines and a cheese and olive tasting plate (bookings recommended).

For the past 12 years, Tintilla Estate has also been hosting a series of long lunches, which have become events not to be missed.

The lunches feature four delicious courses matched with Tintilla Estate wines. Numbers are limited for the annual French Provincial Long Lunch in March and Tuscan Long Lunch in September, which have gained a firm following over the years and always sell out in advance.

The next lunch will be held on Saturday, September 28 from 12.30pm to 4pm, with tickets costing \$95 for club members and \$105 for non-members.

Those interested in wine beyond the tasting experience should also check out [www.tintilla.com.au](http://www.tintilla.com.au), where Robert pours his passion for history and the wine industry itself into a fascinating regular blog. ■





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**AEROHUNTER**  
ADVENTURE FLIGHTS



# olives, olives, olives

Come visit us for a range of Estate Grown Olives,  
Tapenade and local olive oils or a Cheese platter on  
the deck with a glass of wine

725 Hermitage Road, Pokolbin Hunter Valley  
[www.tintilla.com.au](http://www.tintilla.com.au)

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