



## Hunter Valley Wine Region, NSW

Winemakers have been tending vines and making wines in the Hunter Valley – a two-hour drive north of Sydney – since 1828. Over the past three decades this once sleepy agricultural region has been transformed into an internationally recognised wine-region boasting world-class cellar doors, award-winning restaurants and sophisticated accommodation.

### Don't miss:

- The Hunter Valley - home to some of the most famous names in Australian wine, including regular winners of national and international awards. Visitors are encouraged to sample the region's famous Semillon and Shiraz at welcoming cellar doors including **Tyrrell's, McWilliam's Mount Pleasant, Hungerford Hill, Tulloch, Drayton's, Brokenwood, Wyndham Estate, Tempus Two** and **Lindemans**.
- Fantastic golf in the Hunter and surrounds with championship resort courses including the Greg Norman-designed **The Vintage, Cypress Lakes**, the Hunter Valley Golf and Country Club at the **Crowne Plaza** and at Paterson, Branxton, Maitland, Kurri Kurri, Scone and Muswellbrook.
- The Hunter Valley's. Try **Binnorie Dairy**, the **Hunter Valley Cheese Company** and the **Hunter Valley Smelly Cheese Shop**, or try some delicious smoked goods from the **Lovedale Smokehouse at Majors Lane**.
- A dawn flight from a hot air balloon - there can be no more exhilarating way to see the Hunter.

### What's new:

Among the newest attractions are cellar door openings by two wine industry stalwarts: **Scarborough** (who now have two tasting facilities) and **Keith Tulloch**, as well as a pair of newcomers, **St Clements Estate** and **Wynwood Estate**, which purchased the old Golden Grape cellar door. The new Keith Tulloch facility also houses **Muse Kitchen**, a second restaurant for local star chef Troy Rhoades-Brown, while St Clements Estate is home to Lillino's Restaurant, the first Sardinian restaurant in the region.

Several wineries have introduced educational experiences, including **Tallavera Grove**, who offer vineyard tours, **Hungerford Hill**, which has launched a wine education tour and tasting experience and **Tulloch Wines**, which offers cellar door visitors a food and wine matching experiences.



## Key Experiences:

### Boutique cellar doors

While several big-name wineries are must see destinations, the Hunter is also home to dozens of small, family-owned boutique wine producers, many of whom experiment with alternative grape varieties.

**Tintilla Estate**, for example, specialises in Italian grape varieties, while Margan, Allandale, Briar Ridge, Gundog Estate, Piggs Peake, Mistletoe, Thomas Wines, Pepper Tree, Scarborough, Meerea Park, Glandore Estate and De Iuliis all produce excellent wines that exemplify the boutique ethos.

At **De Iuliis**, visitors can sample wines from Michael de Iuliis, one of the most exciting young winemaking talents in the Hunter, then visit the Butterflies Gallery to enjoy local arts and crafts, or a meal at Cracked Pepper café.

The revamped facilities at the **Small Winemakers Centre** include the Icon Lounge, where visitors have the chance to sample the region's iconic wines – including Brokenwood Graveyard, Thomas Kiss and McWilliam's Mount Pleasant Maurice O'Shea.

**The Icon Lounge** uses the Enomatic dispensing system to showcase standout wines in a range of tasting sizes. The Lounge is the initiative of Ian and Suzanne Little, who run the Little Wine Company and share the facility with Margan, Andrew Thomas, Krinklewood, David Hook and Keith Tulloch. It's an ideal one-stop shop for anyone in a hurry.

It pays to take some of the valley's roads less travelled to explore the slower-paced sub-regions like Lovedale, or Broke-Fordwich, where you find outstanding producers including Margan and biodynamic pioneer Krinklewood.

### Dining in style:

Among the candidates for best eatery are **Muse at Hungerford Hill**, where chef Troy Rhoades-Brown and his wife Megan offer a stylish dining experience with innovative modern Australian dishes and Nine, the exclusive new restaurant at Relais & Chateaux resort **Tower Lodge**, named because it is situated in a cellar nine feet below ground.

For a meal with a view, you can't go past **Bistro Molines**, where French-born chef Robert Molines, a long-time Hunter stalwart, serves up French-inspired dishes and a menu that changes daily. The restaurant was awarded a hat and was recognised in the 2013 Sydney Morning Herald Good Food Guide.





**Destination  
NSW**

# MEDIA INFORMATION

For something sweet make sure to include a stop at **Sabor in The Hunter** which boasts an abundance of desserts paired with wines and ports from the region.

**Margan Restaurant** in the town of Broke changes menus monthly to reflect the season and often source produce from their very own one-acre kitchen garden

### **Stay in Style:**

New accommodation options; joining an extraordinary range of choices, include **The Lodge at Little's Winery**, the four boathouse retreats at **Leaves and Fishes** (designed for couples only), vineyard accommodation at **The Longhouse**, styled on a traditional Australian wool shed, a new villa at **Cedars Mount View** known as The Vu, and four self-contained vineyard cottages (along with an infinity pool and tennis court) at **Ridgeview Restaurant and Café**.

For more information on things to see and do in the Hunter Valley Wine Region go to [www.visitnsw.com.au](http://www.visitnsw.com.au)

### **Media contact:**

Elissa Tyrrell  
A/Executive Manager, Media & Public Relations  
P: +61 2 9931 1426  
M: +61 (0) 421 130 440  
[elissa.tyrrell@dnsw.com.au](mailto:elissa.tyrrell@dnsw.com.au)

[sydney.com](http://sydney.com)

[visitnsw.com](http://visitnsw.com)

[nswevents.com](http://nswevents.com)

