



TRAIL OF TEMPTATION

You'll find these destinations are all in good taste, writes WINSOR DOBBIN.

VARIETALS THE SPICE OF LIFE

Tired of drinking chardonnays and shirazes? A trip to the Brown Brothers cellar door at Milawa in north-east Victoria might be in order. The Brown family, vigneron for more than 100 years, are constantly experimenting with new grape varieties in their "kindergarten" winery project and grow more than 40 varieties, more than any other Australian winery. The vineyards at Milawa experience a mild to warm climate but stand at the gateway to the King Valley. The further up this valley one travels, the cooler the weather. If you've never tasted a sangiovese, a petit verdot, barbera, tarrango or a graciano, the Brown Brothers cellar door is open 9am-5pm. Lunch at the Epicurean Centre, open from 11am to 3pm.



FOOD AND FOOTY Guillaume Brahimi does double duty at Hamilton Island.

A PRESSING ENGAGEMENT

The Hunter Valley was the cradle of the wine industry in Australia but is also building a reputation for its olives. Many small Hunter wineries have branched out into olive production and several sell olive products at their cellar doors. The Feast of the Olive, to be held on the weekend of September 24-25, gives visitors the chance to learn all about olives and olive oils. Nine venues, including wineries Gartelmann, Wandin Valley and Tintilla, will host the festivities. Entry is free. See the Hunter Olive Association website at www.hunterolives.asn.au.

BOUTIQUE PENINSULA

There are few prettier wine regions in Australia than the Mornington Peninsula, just a one-hour drive from Melbourne. The region specialises in chardonnay and pinot noir and is home to almost 60 wineries. Old favourites such as Stonier, T'Gallant, Tuck's Ridge and Paringa Estate have been joined by exciting newcomers including Yabby Lake, Scorpo and Crittenden at Dromana. If you are planning a trip, contact the Mornington Peninsula Vignerons Association on (03) 5989 2377 or by email on mpva@mpva.com.au.

MORE AT MOORILLA

Moorilla Estate, one of Tasmania's best-known wineries, is about to open a brewery in the vineyard grounds. The brewery is part of a major development for the estate, which has added a function centre, restaurant and cellar door. Beer production can be viewed from the second-floor restaurant bar while the finished products, including a pilsner, cloudy pale ale

and a wheat beer, are available on tap. The Moorilla Estate restaurant, named The Source, offers al fresco meals on balconies overlooking the Derwent River, while wine tastings take place in the winerom, which has gorgeous views of Mount Wellington. Moorilla is a 10-minute drive from Hobart CBD. See www.moorilla.com.au.

BUSH TUCKER

Country NSW used to be a culinary wasteland where visitors had the option of dining on pub grub, Chinese of dubious origin or Maccas. In the central west, Orange has set the bar high with acclaimed restaurants including Selkirk's and Lolli Redini. Coming up fast on the rails, however, is Cowra, where the dozen or so wineries in the region have been joined by several boutique food producers and new restaurants. Neila is top-notch, while two newcomers are making a big impression: La Vita, an old house turned into a modern space that has a deli, cafe and restaurant serving good modern European food in the evenings, and the Cowra Smokehouse, which serves excellent deli platters using meat, fish and vegetables smoked next door.

BIKERS' DELIGHT

There are few better ways to explore a wine region than on foot or by bicycle – and the Clare Valley Riesling Trail, which runs for 27 kilometres along an old railway line, offers the perfect blend of exercise and excess. Two hours' north of Adelaide, the trail runs through picturesque countryside between the small