



chardonnay and saurigon blanc local produce  
 There is so much to see, taste and smell across the Tamworth region, providing you with the ideal harvest trail to tempt your taste buds  
 delectable tasty treats  
 salsa, chutneys and chilli  
 see you here soon!  
 TAMWORTH REGION FOOD & WINE  
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*cooked fresh on the premises*  
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**smoked**  
**FOOD & WINE**  
**IN THE TAMWORTH REGION**

**A gallete of Arc-En-Ceil smoked trout, asparagus and a Moonbi herb broth**

**Ingredients**

2 x smoked trout from the Arc-En-Ceil Trout Farm (Hanging Rock)	in Moonbi
2 x bunches of asparagus from Moonbi	200ml of good fish stock
100gms of spinach	juice from one lemon
2 x Maris Piper potatoes	150gms of unsalted butter
A good handful of chopped flat leaf parsley chives and tarragon from the herb farm	Salt & pepper
	50ml balsamic vinegar
	150ml of olive oil

**Serves 4**

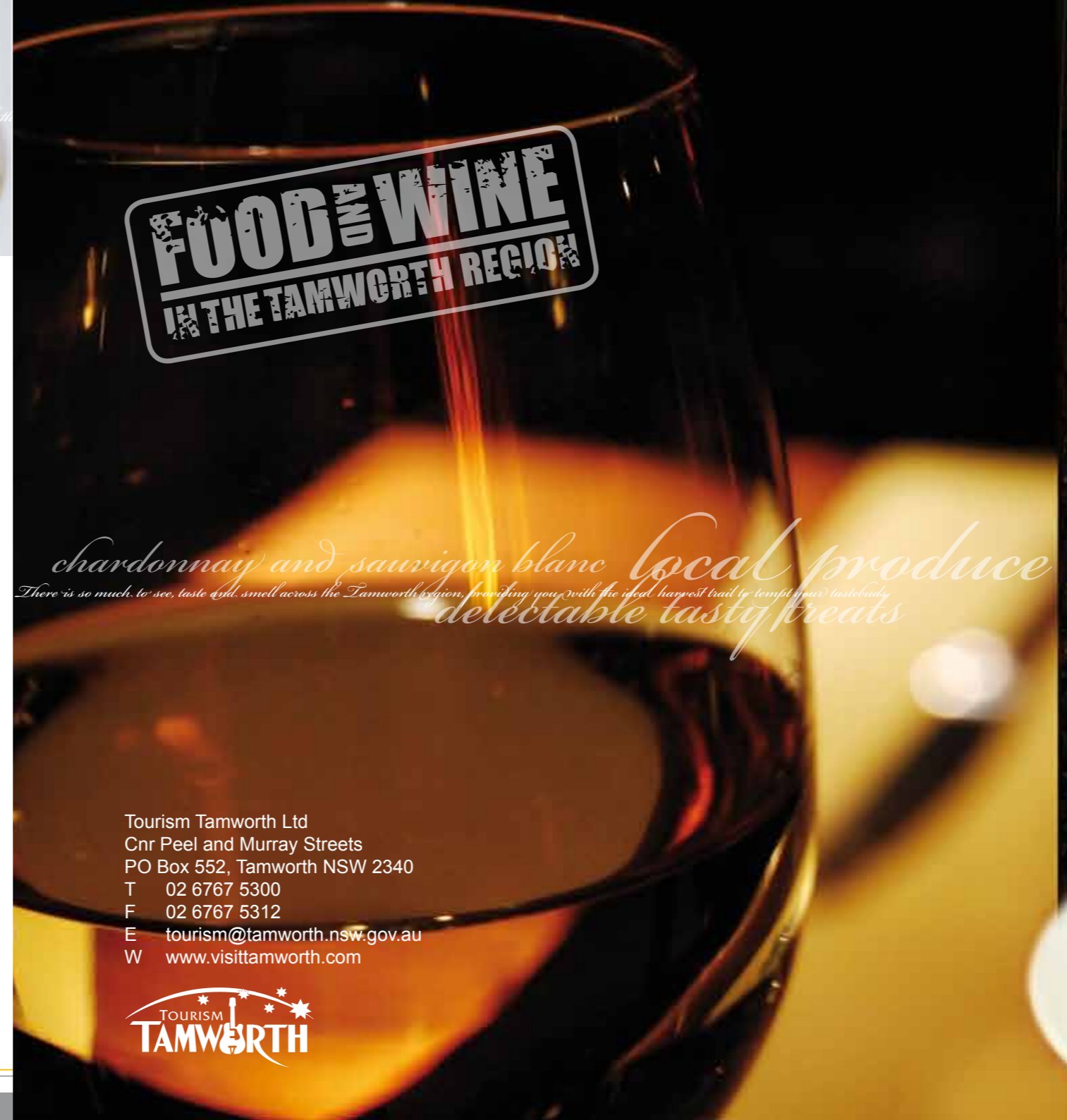
**Method**

- Place the fish stock into a saucepan with the lemon juice and reduce to half.
- Peel potatoes and wash. Grate onto a cloth and squeeze water out. Season with a little pepper before placing potato into a tray lined with silicone paper - make 10cm circles of very thin potatoes (approximately eight). Place into oven on 200°C and roast until golden brown and crisp. Remove, set aside to cool.
- Peel off the bottom two thirds of the asparagus stalks, blanch them in boiling salted water for 2 minutes, drain and cool in iced water.
- Skin the smoked trout and then carefully peel flesh off the bone, be careful to leave the bones behind. Flake the fish gently into a bowl.
- Wilt spinach in a pan until just soft, place in bowl with the trout
- Warm the trout, spinach and asparagus very gently in a frying pan with a little butter. Season the mix with vinegar and oil.
- Warm the fish stock and add the butter to the stock, whisking gently until melted, season and throw in herbs.
- Take a bowl plate and place an amount of the trout and asparagus mix in the middle of the bowl, place potato gallete on top, spoon another amount onto the potato. Ladle the broth around the gallete and serve.

This dish is perfect for a spring lunch or light evening meal. Seasonal asparagus compliments the fresh mountain stream trout, tender from the light herb broth.

**BEN DAVIES - Executive Chef**  
 Quality Hotel Powerhouse, Tamworth

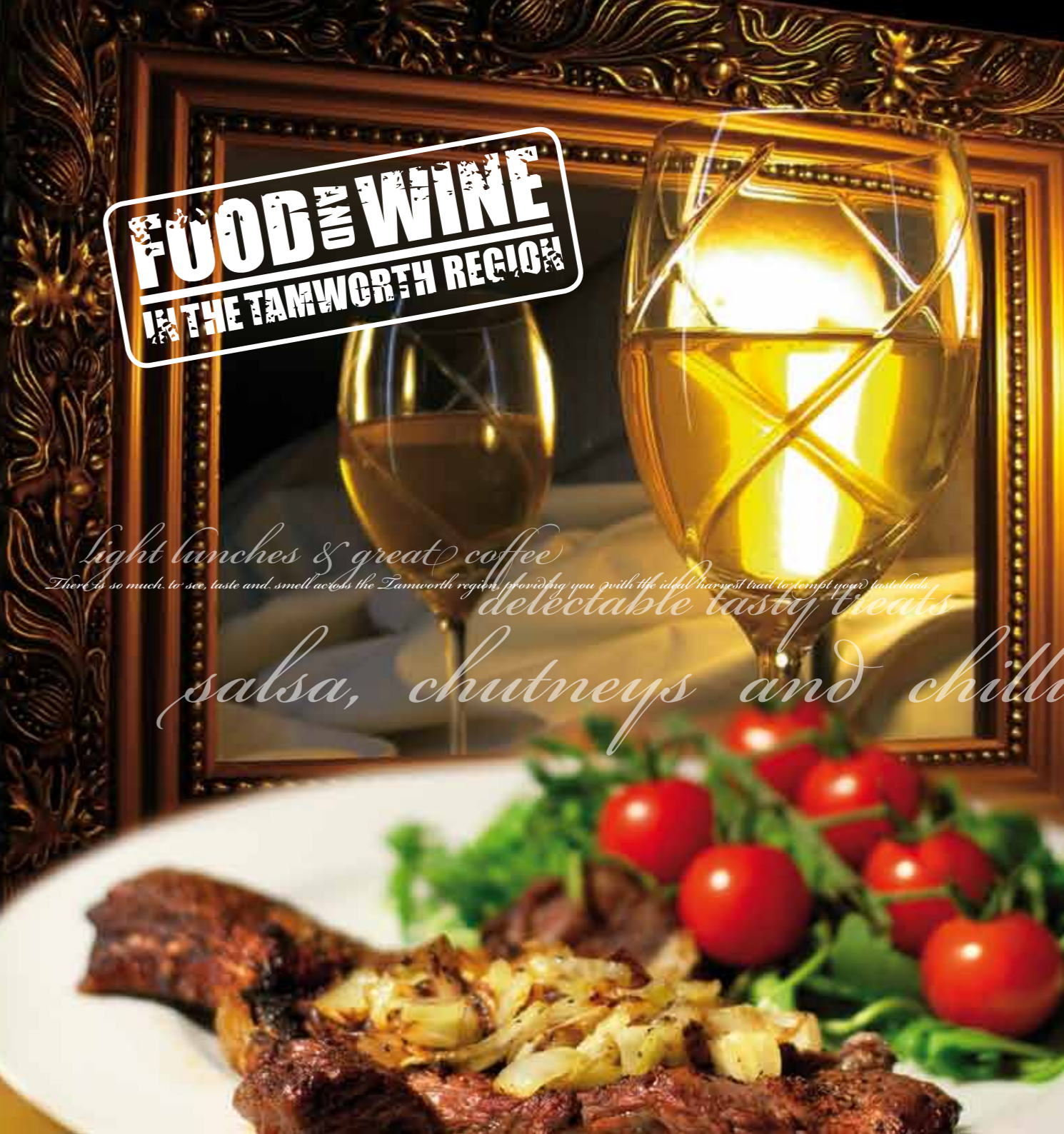
www.visittamworth.com



**FOOD & WINE**  
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 delectable tasty treats

Tourism Tamworth Ltd  
 Cnr Peel and Murray Streets  
 PO Box 552, Tamworth NSW 2340  
 T 02 6767 5300  
 F 02 6767 5312  
 E tourism@tamworth.nsw.gov.au  
 W www.visittamworth.com



**FOOD & WINE**  
**IN THE TAMWORTH REGION**

*Light lunches & great coffee*  
 There is so much to see, taste and smell across the Tamworth region, providing you with the ideal harvest trail to tempt your taste buds  
 delectable tasty treats  
 salsa, chutneys and chilli

# WHAT'S ON THE MENU

Welcome to the Tamworth Region's first food and wine trail guide.

The Tamworth region is in the heart of New South Wales and encompasses some of the finest livestock and cropping areas in Australia. Whilst many industries have grown exponentially and the local economy has diversified, agriculture continues to be the backbone with a gross production value estimated at over \$75 million.

As one of Australia's agricultural hubs, the Tamworth region has a strong focus on traditional farming such as beef, sheep, poultry (the district is the largest poultry producer in NSW), grains, dairy and pastures.

Recently Tamworth has experienced growth in niche agricultural ventures such as olives, nuts, fish farming, honey, alpacas, hydroponics and berries. Many local operators have now expanded to export produce, satisfying an international demand for all things Australian.

The Tamworth region's abundance of top quality local produce doesn't stop at the farm gate, with a number of restaurants and businesses using it to create a wide range of delicious dishes. Tasty local produce teamed with true country hospitality will leave diners satisfied, surprised and wanting a second helping.

They also showcase a variety of grape blends from local boutique vineyards. Wineries to the north that hug the Peel River have recently been classified as Australia's newest wine region - New England. To the west, the varieties of red and white wines produced simply must be tasted to appreciate the potential of viticulture in the region.

There's much to see, taste and smell across the Tamworth region. Tourism Tamworth hopes this guide provides you with a trail to tempt your tastebuds.

Included is a map showing where local producers are based in the region and/or the city of Tamworth. The food and wine producers shown on the map are profiled in detail throughout this guide.

## Events

Like most regions, Tamworth celebrates the harvest of food and the cellaring of wine throughout the year. Join us for one of the many events connected to the Tamworth region.

- Peel Street Cottage Craft Fair and Regional Produce Markets, Peel Street, Tamworth - 3rd Sunday each month
- Wine tasting, Monty's Restaurant, Quality Hotel Powerhouse - quarterly.

January	-Tamworth Country Music Festival & Country Music Awards of Australia
February	- National Paragliding Championships, Manilla
March	- Cutting Edge Beer & Wine Fest, Tamworth
Easter	- Nundle Go for Gold Chinese Festival, Nundle
April	- Kootingal Pumpkin Festival, Kootingal - TASTE Long Lunch, Tamworth
May	- NCHA Futurity, Tamworth - TASTE of Tamworth
July	- Christmas in July, Hanging Rock - Hats Off To Country Festival, Tamworth
September	- Picnic at Hanging Rock Sheba Dams, Hanging Rock / Nundle
October	- New England North West Food & Wine Festival, Tamworth
November	- Christmas Fair, Tamworth - Barraba International Festival

For further information about events in the Tamworth region log on to [www.visittamworth.com](http://www.visittamworth.com)



**21 The Heights Cafe**  
91 The Heights, Tamworth  
T: 02 6765 4155  
Opening hours: 7 days 8am - late, Mon-Wed close 5pm

The Height Cafe is tucked away in one of Tamworth's new residential areas and uses regional produce to create delicious dishes from ingredients like fresh Nundle trout. The Heights Cafe serves world acclaimed Segefreddo coffee and a wide selection of refreshing teas, wines and beers.

**22 Quality Hotel Powerhouse**  
Armidale Road (New England Highway), Tamworth  
T: 02 6766 7000  
W: [www.qualityhotelpowerhouse.com.au](http://www.qualityhotelpowerhouse.com.au)  
Opening hours: Monty's Restaurant is open for dinner Tuesday to Saturday and The Workshop Café is open for breakfast, lunch and dinner seven days a week.

Home to one of only four three-star Michelin Chefs in Australia, Monty's Restaurant is sure to offer a selection of delectable tasty treats that won't be found anywhere else. It is one of two restaurants in the Quality Hotel Powerhouse with five-star accommodation to ensure anyone who comes to the Tamworth region, whether for business or pleasure is treated to an unforgettable, luxurious experience.



**23 sSs BBQ Barns**  
Craigends Lane, off New England Highway, Tamworth  
T: 02 6762 2238  
W: [www.sssbbq.com.au](http://www.sssbbq.com.au)  
Opening hours: Monday to Sunday 5:30pm till late. Friday for lunch.

There's nothing like a juicy, tender, flame grilled steak and melt-in-the-mouth baby back ribs. Steak lovers and diehard diners know there's no place like sSs BBQ Barns Steakhouse for supreme quality product. The proof must be in the pudding as it now has grown to a franchise of busy restaurants with a multitude of accolades to its credit. sSs BBQ Barns Steakhouse Tamworth was the first and only steakhouse to ever win the National Restaurant and Catering Association Award for Best Themed Restaurant in Australia two years running. There's not only a great selection of high quality steaks and ribs but also buffalo, risotto, chicken, fish, prawns and much, much more. Be sure to check out the great selection of chef's suggestions of the day.

**24 The Vault**  
429 Peel Street, Tamworth  
T: 02 6766 6975  
Opening hours: 8am daily until late closed for dinner Sunday and Monday.

The team at the Vault Restaurant have vast experience and knowledge in creating dishes with a regional flair. The Vault Restaurant has an extensive a-la-carte menu featuring local produce and wood fired pizza. From its origins as a former bank the architecture is to be admired. The Vault is fully licensed and specialises in weddings, seminars and off-site functions.



**Barraba beef fillet and roasted beetroot with horseradish cream**

**Ingredients**  
1x 400g beef tender loin  
4x beetroots  
1x tbsp horseradish (grated) or relish if you can't get fresh  
200ml cream  
1 x tbsp olive oil  
100gm roasted walnuts  
200gm interesting garden greens - mizuna, dandelion, watercress, mustard spinach  
Serves 4

**Method**  
1. Pre-heat oven to 180° C.  
2. Drizzle well washed, unpeeled beetroots with olive oil and season well with seasalt.  
3. Roast in the oven until softened and the skin is blistering away. Remove, cover tightly with foil and allow to cool. Rub the skins off and then slice in half and then quarters. Gloss with some olive oil.  
4. Trim the silver from your meat with a sharp knife. This is the silvery membrane on the top. Be careful as you don't want to waste the meat.  
5. Heat a heavy frying pan, add a dash of olive oil and sear the Barraba Beef fillet on both sides.  
6. Remove to an oven tray and cook in the oven for approximately 10-15 minutes. The meat is supposed to look undercooked when you take it out. Be careful not to overcook, you want the meat to take on a beautiful pink colour.  
7. Let the meat rest, cover loosely with foil. Before serving, slice finely and watch the beef bloom to a lovely rosy colour.  
8. Hand whisk the cream, add the grated horseradish (you can substitute relish or even grainy mustard).  
9. Assemble your salad - Layer the beef, beetroot chunks and salad greens on a plate either individually or a platter for the table. Drizzle with some olive oil, scatter the walnuts and top with a generous dollop of the horseradish cream.

**SALLY CLIFTON** - Proprietor  
PRONTO Catering.





**19 Ashby House Motor Inn**  
 83-85 Ebsworth Street, Tamworth  
 T: 02 6762 0033  
 E: [info@ashbyhousemotorinn.com.au](mailto:info@ashbyhousemotorinn.com.au)

Ashby House Motor Inn offers the convenience of an award-winning a-la-carte restaurant in the heart of Tamworth. The restaurant is fully licensed offering gourmet meals or in-house room service. Alternatively, a BBQ is available for guests to cook their own meal poolside. Take some time out and relax with an espresso coffee, favourite beverage or fine wine, and be overwhelmed by the consistent quality of its highly-awarded kitchen brigade. This four-star boutique Hotel caters for everyone only two blocks from the CBD. Ashby House Motor Inn and Restaurant is one of the best places to stay and to dine in Tamworth.

**20 The Playhouse Hotel**  
 123 Queen St, Barraba  
 T: 02 6782 1109  
 W: [www.playhousehotel.com](http://www.playhousehotel.com)

The Playhouse Hotel offers an oasis of contemporary styled cuisine made to order, using fresh local produce wherever possible. The restaurant is open for overnight guests or by appointment. This award-winning business derives its name from its in-house 80-set theatre where visitors can enjoy a varied programme of plays, movies and concerts (check website) and no visit to the theatre would be complete without sampling the gorgeous "Playhouse" ice-cream (handmade with local eggs and dairy), desserts and coffee.



*Tasty local produce teamed with true-country hospitality will leave you satisfied, surprised and wanting that second helping.*



**1 Arc-En-Ciel Trout Farm**  
 "Malonga" Morrison's Gap Road, Hanging Rock  
 T: 02 6769 3665  
 W: [www.rainbowtrout.com.au](http://www.rainbowtrout.com.au)  
 E: [info@rainbowtrout.com.au](mailto:info@rainbowtrout.com.au)  
 Opening hours: Sunday to Monday, Wednesday to Friday  
 10am-4pm, Closed Tuesday and Saturday.

Nestled in the hills of Hanging Rock is the production of multi-medal winning rainbow trout. Products include fresh trout, whole or filleted; trout smoked over smouldering stringy bark, whole or filleted; smoked trout pate; rainbow trout gravlax and trout caviar in two variants. We supply restaurants, gourmet outlets and farm visitors.

Facilities are available for trout fishing, teas and coffees, and farm tours.

**2 Australian Bush Honey**  
 5 Nemingha Heights Road, Tamworth  
 T: 02 6760 9494  
 W: [www.australianbushhoney.com](http://www.australianbushhoney.com)  
 Opening hours: By appointment only or visit web.

Australian Bush Honey is owned by professional beekeepers, who specialise in producing and marketing premium grades of table honey, natural honeycomb, creamed honey and beeswax. They have been producing quality bush honey since the 1960s, their farm is located off the New England Highway in the "White Box" hills of Nemingha. In these hills the bees feed on flora in an unspoilt environment to produce high quality honey.

Products can be obtained from farm gate, mail and phone orders or web, Farmer Bob's Fruit Markets, Brewery Lane Tamworth, Paradise Fresh (online) and most town markets in the region.



### 3 Baiada Poultry Factory Outlet

Cnr Bridge and Out Street, Tamworth  
 T: 02 6765 7855 or 02 67627913 (retail shop)  
 W: [www.baiada.com.au](http://www.baiada.com.au)  
 Opening hours: Monday to Friday 7:30am-5pm, Saturday 8am-noon.

Established in the early 1940s, Baiada has become a significant part of Australia's poultry industry. Baiada Poultry operates a primary processing plant along with farms, feedmill and other livestock operations in the Tamworth region, and is a major employer with 600 employees across all areas of the business in the region. From the Tamworth processing plant, Baiada supplies the local region as well as distributing products throughout NSW and Queensland.

Baiada is known for its innovative quality range of food service products which are sold through take-aways, school canteens, cafés and other ready-prepared meal outlets.

Baiada's range includes a variety of Chicken Breast Tenderbites, Kebabs, Butterfly Breast Schnitzel plus the popular favourites, Chicken Breast Goujons, Crumbed Chicken Burgers and Tempura Crisp Chicken Crackles.

Baiada also produces Lilydale select free range products, available at supermarkets. With essential nutrients such as protein, iron and zinc found in lean chicken, Lilydale offers nutritional benefits with premium taste.

Products can be obtained from the Baiada retail outlet, local restaurants, supermarkets and national food distributors.



### 4 Banalasta Vineyard

Green Valley Road, Bendemeer  
 T: 02 6769 6659  
 W: [www.blickling.com.au](http://www.blickling.com.au)  
 Opening hours: Daily 9am-5pm. Closed Good Friday, Christmas Eve and Christmas Day.

"Banalasta" (near historic Bendemeer), an easy drive 55kms north of Tamworth, just off the New England Highway was voted the No. 1 Tourist Attraction in inland NSW in 2005. Visitors can taste premium wine varieties while enjoying this picturesque setting over the lavender and eucalyptus farm with wine, coffee and light meals from the verandah or from the gift shop.

Wine guru Jame Halliday rates Blickling Estate 5 stars out of 5 and says they are the "Leader of the Pack of the New England".

Blickling Estate at Banalasta Visitors Centre is one of the highest altitude vineyards in Australia - at almost 950m above sea level, growing grapes can be quite a challenge. Although the grapes have a slower ripening process the rewards are unique fine flavours, crisp and fruity wines. Grapes were first planted in 1999, today there are 16,000 vines covering 10 hectares of the 3,000 ha property.

Lavender and Eucalyptus skin care and the award winning wines can be obtained from: Banalasta Visitor Centre and cellar door, website, a select number of local restaurants and direct through stockists listed on the website.



### 18 Warrina Wines

772 Back Kootingal Road, Kootingal  
 T: 02 6760 5598  
 Opening hours: weekends 10am-4pm, some public holidays and by appointment.

Warrina Wines is a family-owned boutique vineyard and winery in the picturesque Cockburn Valley only 15kms north of Tamworth. With its northerly aspect and red clay soil the vineyard produces seven varieties of grapes including shiraz, cabernet sauvignon, merlot, pinto noir, semillon, chardonnay and sauvignon blanc. The grapes are hand-picked in the cool of the morning from February to April and each variety ripens at different rates. After the grapes are picked, they are crushed and gently basket pressed before being fermented with selected flavours and yeasts. Red wines are matured in French and American barriques for a period of one to three years. After fermentation, wines are stabilised and filtered before being bottled, labelled and packaged on site. The large underground cellars allows for ideal cellaring and bottle maturation. The first Warrina vintage was in 1992 and the first wine made in the winery was the 2001 vintage.

Products can be obtained from the cellar door and by telephone or mail order.



### Restaurants featuring local produce

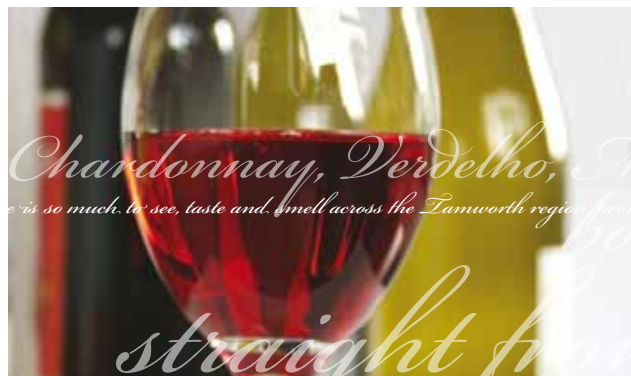
There is an array of restaurants across the Tamworth region that specifically feature the mouth-watering tastes and flavours of produce grown in the region.

Preparing these flavoursome delights are some of the country's finest chefs. Tamworth is home to a three-star Michelin Chef and a Culinary Olympics-winning chef.

Master Chef Ben Davies is the current head chef at Monty's Restaurant (Quality Hotel Powerhouse) and has been awarded Michelin stars on three separate occasions. Ben's expertise in the kitchen has seen him prepare food in Great Britain and France for the rich and famous.

Culinary master Graham Manvell oversees food preparation on the other side of town at the Tamworth sSs BBQ Barn - the first of what became a number of franchise operations across Australia. Graham is a multi-award winning chef and a culinary Olympic champion. His love of food is illustrated in his many business endeavours ensuring his restaurant's food is guaranteed to hit the spot every time.





**16 The Coffee Bean Roasting House**

1/19 Showground Road, Tamworth  
 T: 02 6762 3401  
 W: [www.coffeebean.com.au](http://www.coffeebean.com.au)  
 E: [bob@coffeebean.com.au](mailto:bob@coffeebean.com.au)  
 Opening hours: by appointment only.

Established in 1994, the Coffee Bean Roasting House brings beans from Australia and around the world to Tamworth to its boutique roasting house. The Coffee Bean Roasting House provides visitors with an insight of how coffee beans are processed and prepared for consumption. The finest grades of coffee beans are transformed into the highest quality coffee. Learn how to appreciate the unique flavours and aromas that have won many Australian and regional awards. Situated in Tamworth city, take a short tour of the plant, taste and purchase the delectable blends.

Products can be obtained by mail, phone, email or ordering from the website. Business houses in Tamworth that use the Coffee Bean product are West Tamworth League Club, West Diggers Club, Filling Groovy, Tamworth Golf Club and Inspirations Café.



**17 Tintinhull Turkeys**

778 Tintinhull Rd, Tintinhull  
 T: 02 6760 9272  
 E: [tinturk@bigpond.com](mailto:tinturk@bigpond.com)  
 Opening hours: Friday 8am-5pm and Saturday 8am-noon.  
 Closed for Easter and extended trading hours for the Christmas period.

Tintinhull Turkeys is a unique poultry enterprise which has operated for 55 years. Quast Turkeys has been hatching and growing their own poulets fed on grains produced on farms specifically for each bird. More than 75,000 birds are processed each year for domestic and export consumption. The majority of product is sold to manufacturers and wholesalers to create turkey rolls, turkey buffet or whole turkeys to be enjoyed at Christmas and anytime of the year. Select from a large variety of turkey products such as; sausages, schnitzel, rissoles and more.

Products can be obtained on site and through wholesalers.



**5 Barraba Beef Company**

132 Queen Street, Barraba  
 T: 02 6782 1066  
 E: [barrababeef@bigpond.com](mailto:barrababeef@bigpond.com)  
 Opening hours: Monday to Friday 8am-5:30pm and Saturday 8am-12pm.

Barraba Beef supplies the region with local beef, lamb and pork. The secret to the mouth-watering taste of Barraba Beef is the stock is free range and grass fed. They thrive on fresh pastures and free running water from local creeks and rivers. All products are chemical and hormone free.

Products can be obtained from the retail outlet at Barraba or product can be delivered to Tamworth on request.

**6 Bellata Gold**

6/52 Barnes Street, Tamworth  
 T: 02 6765 5633  
 W: [www.bellatagold.com.au](http://www.bellatagold.com.au)  
 E: [sales@bellatagold.com.au](mailto:sales@bellatagold.com.au)  
 Opening hours: 9am - 5pm Monday to Friday, tours by appointment only.

Bellata Gold gourmet pasta is 100% Australian owned, grown and made. All Bellata Gold pasta varieties are manufactured using traditional methods of low temperature drying which ensures the flavour of the grain and unique herb blends are maintained.

The award-winning range includes flavours such as hot chilli, lemon myrtle, saffron, squid ink, spinach, garlic, basil and celery and parsley in traditional fettuccini, linguine and tagliatelle pasta styles. Try the Bellaroos (kangaroo-shaped pasta) and Bellakoalas (koala-shaped pasta) for a truly Australian feel to your next pasta meal.



Products can be obtained from Farmer Bob's Fruit Market IGA Supermarkets, The Essential Ingredient (White St, Tamworth), Kays Wholesale Meats & Frozen Foods (Brewery Ln) and a number of local restaurants.

**7 Belwood Grove**

724 Loomberah Road, Loomberah  
 T: 02 6769 1694 or 0408 288 395  
 F: 02 6769 1695  
 Opening hours: By appointment only  
 Quality Australian olives and olive products can be obtained on site at the farm.

**8 Eagle Mountain Wines**

"The Mountain", Wimbourne Rd, Manilla  
 T: 02 6785 6545  
 W: [www.eaglemountainwines.com](http://www.eaglemountainwines.com)  
 Opening hours: 11am-4pm on weekends and any other times happily by appointment. Cellar door expected to open mid-2010.

Established in 2001 at the base of Mt Borah, Eagle Mountain Wines is approximately 11kms north-west of Manilla. The vineyard and winery are found in the picturesque Manilla River valley where the grapes are planted, pruned, picked and processed by hand on site. Its own winery, Eagle Mountain Wines offers two classic red varieties. The shiraz is a light/medium body wine - even non-red drinkers have enjoyed the fine, crisp flavours with a delicate fruitiness. The premium cabernet sauvignon is unlike any other tasted anywhere - soft, low in acid and carrying extensive fruit overtones. The vines are grown chemical free.



**9 Kitty Crawford Estate (Circa 1867)**

132 (1095) Nundle Road, Dungowan  
T: 02 6762 2622

W: [www.kittycrawford.com.au](http://www.kittycrawford.com.au)

Opening hours: for private functions and parties only; Jazz in the Vines, Octoberfeast, weddings, birthday and hens parties, etc.

Tempt your senses with a journey into the Dungowan Valley and head directly to the Kitty Crawford Estate. Discover the Ironbark Creek Winery cellar door, feel the history from being in the oldest building in the Dungowan Valley. By comparison the Kitty Crawford Estate is more than just a vineyard.

Your hosts of the estate will include the majestic Black Water Buffalo. The buffalo are known for their kind temperament and ability to make friends, visitors are able to feed the buffalo and are often entertained by their antics.

**10 Koolkuna Berries - Niangala**

144 Koolkuna Road, Niangala  
T: 02 6769 2221

E: [koolkuna@ipstarmail.com.au](mailto:koolkuna@ipstarmail.com.au)

Opening hours: Thursday to Monday, 10am-4pm. Closed public holidays and for the month of August. Tour coaches and groups by appointment.

Koolkuna Berries is a 60 minute drive from Tamworth, tucked away in beautiful bushland in the crisp clean mountain air on top of the New England Ranges. Koolkuna Berries sells ready picked fruit or for something a little different, pick your own. Koolkuna's hand-made and traditionally fermented berry wines and liqueurs await to tempt you as does coffee, tea, berry pies, berry icecreams, jams, sauces, vinegars and much more. All products are available from the Berry Shop art and craft gallery.



Berries are a seasonal fruit with the best time to visit from December to May.

Products are available from a number of local stores across the Tamworth region, the farm shop, by mail, phone and email.

**11 Lazy Poet Wine Co.**

**22 Martins Lane, Tamworth (off Nundle Road)**

T: 02 6762 2622

W: [www.sssbbq.com.au](http://www.sssbbq.com.au)

Opening hours: by appointment only.

sSs Lazy Poet Wines have two vineyards in the Tamworth Region, Piallamore in the Dungowan Valley and Bendemeer. The vineyards create two distinctive styles and flavours reflecting the contrasting fertile soils with red clay underlay at Piallamore and the high altitude granite soils of Bendemeer. The hand pruned vines require minimal watering to produce a yield. The fermented skins give great colour to the wines, the berry overtones are mild and yet mellow.

All Lazy Poet wines are available in sSs BBQ Barns award-winning restaurants. Products can also be obtained from the cellar door by appointment or from the website.



**12 Maher's Fine Wine**

RMB 436 Porcupine Lane, Kootingal

T: 02 6760 3245 or 0447 603 245

E: [normmaher@hotmail.com](mailto:normmaher@hotmail.com)

Due to release their own label in 2009-2010, the Maher's sought-after dry grown grapes capture the unique fruit flavours for which the New England wine region is starting to be known. With varieties such as graciano, tempranillo, grenache, marsanne, chenin blanc and viognier, the wines are expected to be exciting and definitely different. Share the excitement in the release of this new product by contacting the vineyard to join the waiting list now.

**13 Melville Hill Estate Wines**

T: 02 6760 9309

W: [www.melvillehill.com.au](http://www.melvillehill.com.au)

E: [geetamelvillehill.com.au](mailto:geetamelvillehill.com.au)

Melville Hill Estate, although not open to the public, is situated on two properties off the New England Highway running just north of Tamworth. The sites were specifically selected for grapes for their red clay loams. Melville Hill Estate now produces and markets some of the finest table wines available in Australia and internationally. The quality range has received a collection of awards totalling 23 medals including gold, silver and bronze in the past two years. There are 12 varieties that are ready for sale including verdelho, shiraz, rose, chardonnay, sparkling cuvee brut, pinot noir, cabernet merlot, tempranillo, riesling and a reserve shiraz. Melville Hill Estate is dedicated to producing high quality wines that are young, fresh, crisp, drink-now wines and competitively priced to please the consumer.



**14 Millie Park Vineyard**

Bingara Road, North Barraba

T: 02 6782 1259 or 0429 821 259

Opening hours: Monday to Saturday 10:30am-5:30pm and Sunday 12pm-5:30pm.

The first vines, 5,000 Shiraz grapes, were planted in October 1995, and the following year an additional 7,000 red and white varieties were planted including chardonnay, verdelho, chambourain, merlot and cabernet sauvignon. With a large outdoor entertaining area at the vineyard, Millie Park can cater for group functions such as birthdays, Christmas parties and weddings by appointment. It is an ideal spot for any style of function, from music in the vineyard, an intimate getaway for two or a BBQ with friends.

Products can be obtained from the cellar door, the Barraba Bowling Club or by mail order.

**15 Tangaratta Vineyards**

340 Old Winton Road, Tamworth

T: 02 6761 5660

F: 02 6761 5660

W: [www.tangarattavineyards.com.au](http://www.tangarattavineyards.com.au)

E: [sales@tangarattavineyards.com.au](mailto:sales@tangarattavineyards.com.au)

Opening hours: for private functions only.

Tangaratta Vineyards is nestled in the Peel Valley and has extensive lawn and garden areas surrounded by the vines and the fragrance of beautiful roses. On the ground is The Pyne Chapel, a tranquil and quaint place to exchange wedding vows. Tangaratta Vineyards has a large function centre, with capacity to seat and cater for a minimum of 30 and up to 220 people.

Products can be purchased from The Pub on Gunnedah Road or by prior arrangement.