

# Hunter Valley Wine & Food Month is here again this June

Indulge in some of the country's best wine and food experiences in the Hunter Valley this June

Have you ever pictured yourself curled up by an open fire, glass of Shiraz in hand and rolling mountains nestled just outside your window as the sun sets on a crisp winter's evening?

Now, have you ever dreamed that one day you could rub shoulders with over 190 years of rich history and wine knowledge as you participate in an exclusive masterclass?

During Hunter Valley Wine & Food Month, the possibilities do not end there. Within this year's very exciting program is an eclectic range of events that allow visitors to experience the Hunter Valley through a locals eyes. In fact you can hang out with the locals united by a mutual love of food, or wine, or both during the month-long series of themed activities throughout June.

It's a food and wine extravaganza that is the perfect antidote to those winter blues and your chance to wine and dine with leading Hunter Valley winemakers and chefs, take part in an array of fun and interactive classes to fine-tune your culinary skills, or just curl up beside an open fire with a glass of premium Hunter Valley wine and a cheese plate.

The historic Hunter Valley wine region is home to more than 150 wineries and, being just two hours' drive north of Sydney, is the ideal short break destination. During the month-long celebration in June there will be a variety of accommodation and event packages throughout wine country, so come and indulge in the simple pleasures of Hunter Valley life.

Here are some of this years Hunter Valley Wine and Food Month program highlights:-

## DINE WITH THE DYNAMIC DUO

Sunday 14 June from 12 noon at Muse Restaurant at Hungerford Hill

In 2014 both the Young Restaurateur of the Year and Young Winemaker of the Year awards were awarded to bright young talent from the Hunter Valley. Chef Troy Rhodes-Brown, owner of Muse Restaurant and Muse Kitchen and Winemaker Gwyn Olsen of Briar Ridge Wines will together tantalise your taste buds over one of the programs most sought after lunches. An exciting 4 course menu designed by Troy will be matched with fabulous Briar Ridge wines by Gwyn for an all-inclusive price of \$125pp.

## FOOD FIGHT

Tuesday 2 June at Crowne Plaza Hunter Valley

Come and view the showdown as the Hunter Region takes on the Southern Highlands the best chefs from each of these Culinary Regions will battle it out in our annual culinary Food Fight!! Hosted by Celebrity personality Matt Kemp. A Lunch Not to be missed! \$110 for members & \$150 for non-members

## WHISPERING BROOK OLIVE LONG TABLE LUNCH

Saturday 6 June at Whispering Brook Winery

The annual Whispering Brook Olive Long Table Luncheon features a sumptuous Mediterranean inspired menu prepared by Andrew Wright, wine, live music, a tutored walking tour in the olive grove and a special guest speaker to talk about the amazing properties and applications of extra virgin olive oil. \$125pp

## BURNING OF THE BARREL

Saturday 6 June at Glandore Estate

Come and join us at Glandore Estate when the sun begins to set & we light the flame on our annual Burning of the Barrel bonfire! Where one, poor old unsuspecting empty wine barrel will be placed upon the pyre and set aflame just so we can have a bloody good night out! \$70pp for non-Glandore members.

## EAT DRINK RUN

Saturdays during June & Sundays by appointment for groups of 12pax or more.

Start your day with a Tour of First Creek Wines with seafood duo and wine to match then travel by bus between another three of the Hunter Valley's leading venues, sampling fabulous Hunter Wines paired with tasty morsels prepared by renowned local Chef Matt Dillow. \$110pp for food, matching wines, transport between venues.

## THE ART OF GNOCCHI

Saturday 6, 13 and 27 June at Il Cacciatore Restaurant

Il Cacciatore invites you to participate in a fun, hands-on gnocchi making class followed by a two course lunch with a small group of like-minded individuals who enjoy Italian food, wine, a fun time and don't mind getting down and dirty (floury)! All inclusive \$115 pp.

## THE ORIGINAL MARGAN 100 METRE MEAL

Daily throughout June at Margan Estate

The original Margan 100 Metre Meal is back! Enjoy our estate grown Suffolk lamb served with heirloom garden vegetables and accompanied with a glass of White Label Barbera. Everything is grown on site within 100m of the Restaurant! \$50 pp

A full calendar of events is available online at [winecountry.com.au](http://winecountry.com.au)

Like us on Facebook @ HunterValleyWineCountry and Follow us on Twitter @hunervalleywc

#HVWFM

Organised by The Hunter Valley Wine & Tourism Association, the 2015 Hunter Valley Wine & Food Month is proudly supported by the NSW

Government's tourism and major events agency, Destination NSW, through the Regional Flagship Events Program.

For more information and details on how to book tickets and accommodation visit [www.winecountry.com.au](http://www.winecountry.com.au)

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