



MARGARET RIVER

## PRESS REVIEW

Scoop Traveller July 2008—Winsor Dobbin



### Delicious diversions

Winsor Dobbin looks at what is new and exciting for lovers of fine wine visiting Margaret River.

**ESTABLISHED STAR WINERY RESTAURANTS LIKE VASSE FELIX, Leeuwin Estate and Voyager Estate have a new challenger for the title of best in the west: Clairault, where chef Tim Taylor is creating some extraordinarily good food.**

With winemaker Will Shields hitting new heights, as evidenced by two Top 100 and three Blue Gold awards at the 2008 Sydney International Wine Competition, Clairault, owned by the Martin family, is a winery firmly on the up. The restaurant, surrounded by forests, and looking out across the vineyards, is a very stylish spot in which to spend a few hours.

Taylor serves lunch seven days a week (although the restaurant is closed Tuesdays and Wednesdays during winter) and visitors can expect to enjoy dishes where local ingredients take pride of place. The menu features options such as blue swimmer crab and scallop ravioli with leek veloute (\$21), Margaret River venison tatakis, cucumber wasabi ice, wakame and dashi broth (\$17) and pork belly with crackling, Pemberton Marron, apple confit, fig jelly and gremolata (\$40).

Taylor describes his cuisine as Freestyle Australian, and uses techniques learnt while working in Europe, Asia, North Africa and the Middle East.

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A five-course degustation lunch costs \$65, or \$95 dollars matched to wines like the outstanding Clairault Semillon Sauvignon Blanc.

Irish born Bill and Ena Martin, along with their sons Shane, Conor and Brian, brought the property in 1999 because of its vast potential. A number of luxury chalets are currently in the planning stages. The existing vineyard has been re-worked and vine plantings have increased from 12ha to 48ha and environmentally friendly practises are used across the business.

Clairault Wines, Caves Road, Wilyabrup, Margaret River. Phone (08) 9755 6225. clairaultwines.com.au

Wine lovers visiting Margaret River have a new great that accommodation choice with the opening of this fine retreat. Windmills Break, a new chalet opposite Cape Lodge and surrounded by some of the best vineyards in the region.

Windmills Break is a luxury five-star boutique hotel offering a range of rooms, all of which have a lovely relaxed ambience.

There's everything you need to relax down after a hard day of wine sniffing: pool and spa, gym, tennis courts and free internet access.

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Margaret River Venison tatakis, cucumber wasabi ice, wakame and dashi broth

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