

MOD OZ

The Next Wave of Australian Wine



SURF & SIP

*Margaret River's
surfing winemakers*

.....

FIND A NEW FAVE SHIRAZ

Labels to look for

.....

COSMO CUISINE

*Recipes from
Aussies' global pantry*



Rediscover Down Under at the LCBO April 24th - May 21st

AUSTRIA



RALIA

*So, you think
you know Oz?
Think again!*

Australia still has all the charm that first
caught your eye. But something's changed...



THIS IS

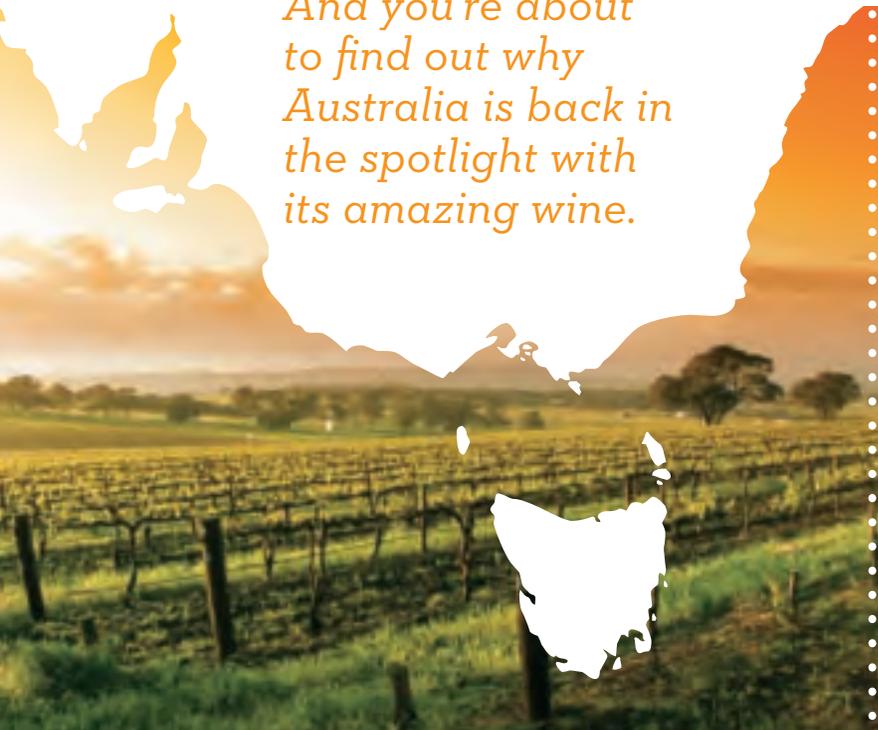
MOI

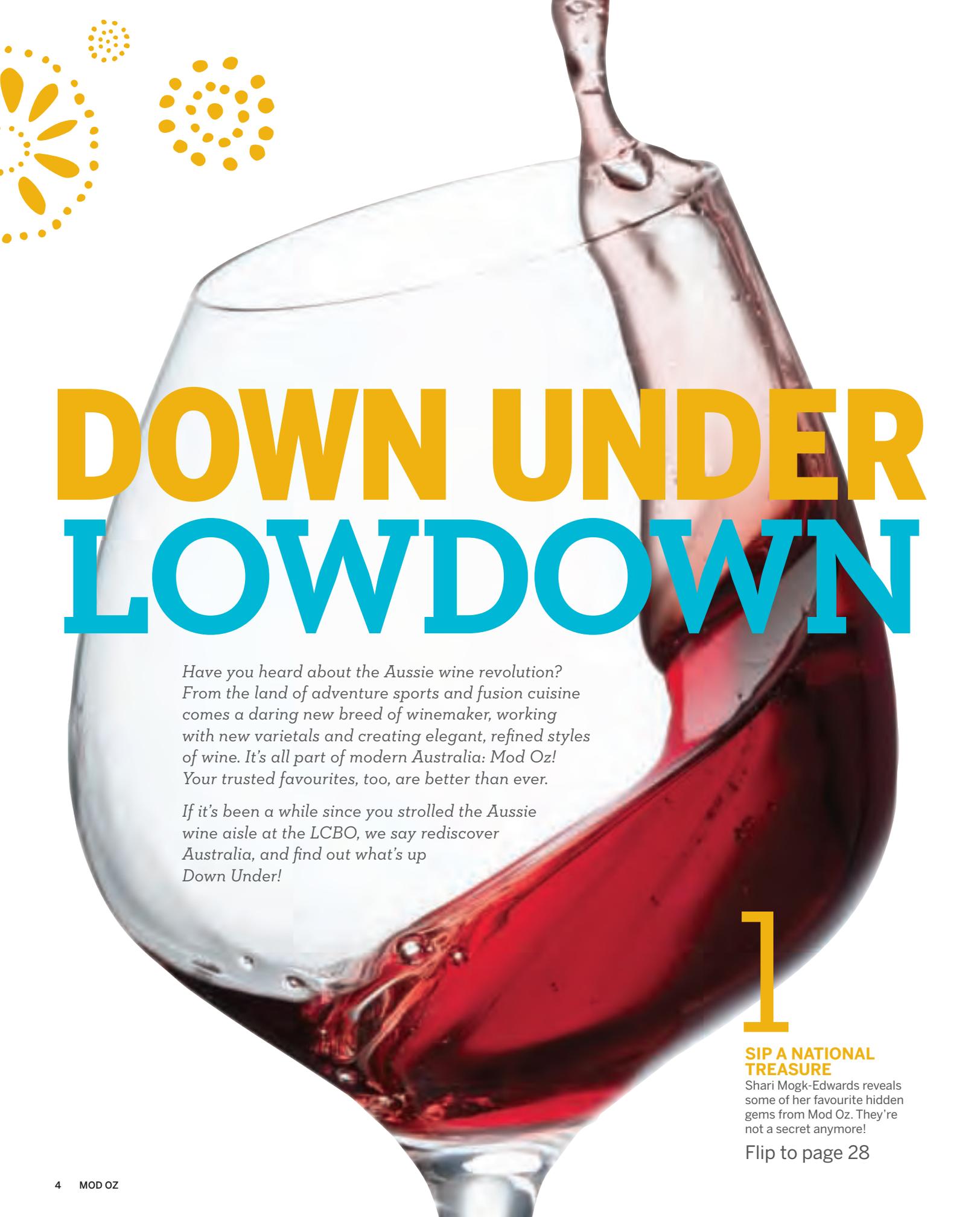




DOZ

*It's hot. It's hip.
And you're about
to find out why
Australia is back in
the spotlight with
its amazing wine.*





DOWN UNDER LOWDOWN

Have you heard about the Aussie wine revolution? From the land of adventure sports and fusion cuisine comes a daring new breed of winemaker, working with new varietals and creating elegant, refined styles of wine. It's all part of modern Australia: Mod Oz! Your trusted favourites, too, are better than ever.

If it's been a while since you strolled the Aussie wine aisle at the LCBO, we say rediscover Australia, and find out what's up Down Under!

1

SIP A NATIONAL TREASURE

Shari Mogk-Edwards reveals some of her favourite hidden gems from Mod Oz. They're not a secret anymore!

Flip to page 28

**THE NEW
"IT" REGION**

In funky Margaret River, locals work the vineyards at night so they can surf all day. Find out more about this stunning hot spot.

Flip to page 6

2



3

**INTRODUCING:
SIX NEW TAKES
ON SHIRAZ**

Australia's celebrity wine is more popular than ever, thanks to an expanded range of exciting brands.

Flip to page 10



4

**YOUNG WINEMAKERS
ON THE SCENE**

They're creative, they're fearless. And they're producing some daring new wines. Check out two of the best.

Flip to page 24

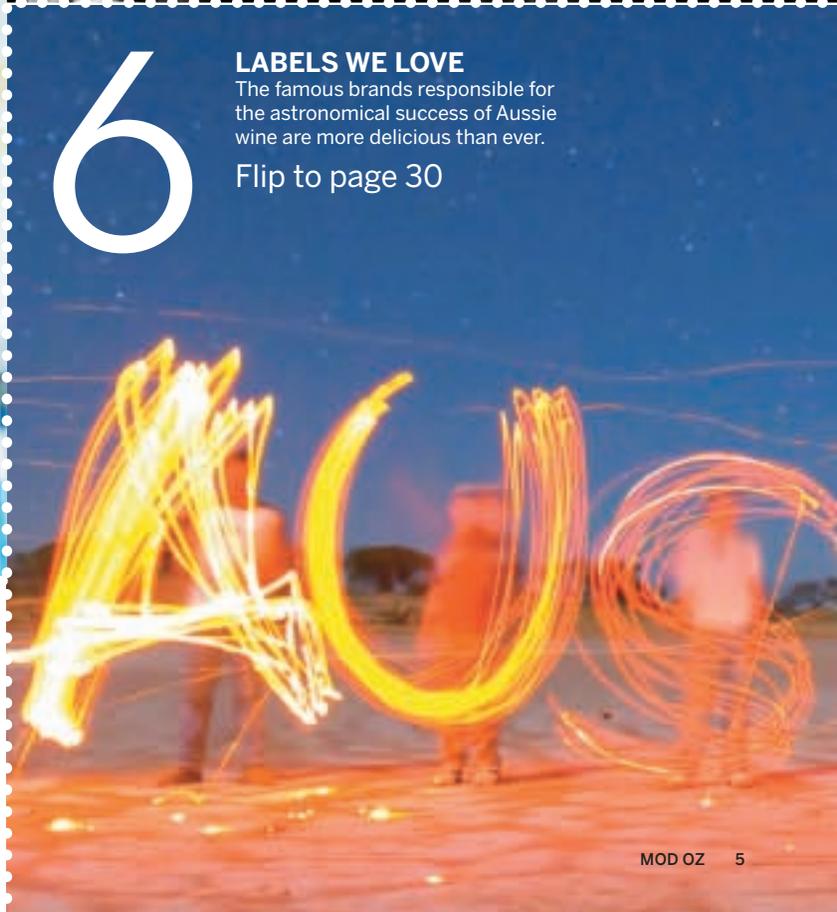


6

LABELS WE LOVE

The famous brands responsible for the astronomical success of Aussie wine are more delicious than ever.

Flip to page 30



OZ'S GLOBAL PANTRY

Aussies were the first to combine international flavours into a hot, happening food scene. The result: fusion! Three luscious recipes and the wines that make them divine.

Flip to page 18

5

What's up with
**MARGARET
RIVER?**



MARGARET RIVER
To discover more about
Margaret River visit
lcbo.com/margaret.



Surfing, savouring and superb wines, that's what!

Margaret River, in Australia's rather remote southwest corner, is surrounded by beautiful vineyards and olive groves, majestic forests and glorious coastline. There's no finer place to kick back, unwind, and enjoy some of the finest wines the country has to offer.

The vineyards' proximity to the sea's cooling effect, combined with Margaret River's sunny Mediterranean climate, has resulted in the region's 100 wineries

winning numerous international awards. Then, of course, there are the dynamic young winemakers and their "let's give it a go" attitude about growing new grapes and creating unusual blends. They continue to push the limits of traditional winemaking, surprising the world with their skill and innovation.

And all that after a day of surfing! That's right; Margaret River also boasts some of the world's finest surfing beaches, and

when not accepting accolades or tending their wines, you'll find some of the area's young winemakers "hanging 10" at Yallingup Beach, which has produced many of the world's greatest surfers.

The first wines to win acclaim for Margaret River were cabernet sauvignon. Today, its refined, cool-climate shiraz and crisp sauvignon blanc, chardonnay and semillon are all winning awards. The area is also renowned for its arts scene (Margaret River is populated by lots of free spirits from the '60s), top-notch restaurants and wine bars, the Margaret River Wine Region festival

in March, and outdoor activities beyond surfing, such as cave exploring, diving, and spotting stingrays and schools of dolphins in the ocean bays.

Actor Hugh Jackman swoons over Margaret River, calling it the best place he's ever been. "The surf, the beaches, the food, the wine, the people, the air," he says. "You should go there!" Even if you can't follow Hugh's advice, you can experience Margaret River through its wine.

Read on for a peek at just one of the region's many innovative wineries.

Actor Hugh Jackman calls Margaret River the best place he's ever been. "The surf, the beaches, the food, the wine," he says. "You should go there!"





VINEYARD MANAGER SIMON ROBERTSON (LEFT); CHIEF WINEMAKER OLIVER CRAWFORD



MARGARET RIVER THRILLER

A wine named for a mysterious extra leg found beside the fossilized skeleton of a Tasmanian tiger in a cave near the winery. This blend tastes of plum, pepper and spice, juicy red fruit and soft tannins.

FIFTH LEG SHIRAZ MERLOT CABERNET SAUVIGNON

212605 750 mL **\$15.95**

Great with gnocchi in fresh herbs.



FIFTH LEG

“Serious about wine, not about life”

That’s the motto of Fifth Leg. And the winemakers’ goal in life — besides having fun — is to create easy-drinking, no-nonsense wines for you to enjoy. What else would you expect from a place where locals prefer to harvest grapes by night so they can surf by day?

The cool climate of the region is a big part of why Fifth Leg is so delectable. Then there’s the young winemaking team of Oliver “Olly” Crawford, Mereille Hewlett and Michael Kane (along with mascot Bruce “The Border Collie” Crawford). They believe in takin’ it slow, just as the Margaret River lifestyle prescribes. Clearly, it’s working! Taste for yourself.

Harvesting the new

SHIRAZ

Australia's most famous wine is about to get even more attention!

Thanks to a range of exceptional new wines, brilliant wineries and a focus on regional diversity, shiraz is more refined than ever. Aussie winemakers are also crafting delicious blends of shiraz grapes from across the continent, selecting only those that will show off the richest flavours and aromas of this celebrity varietal. It's all about mouth-watering, exquisite wine.

Read on for six ways to experience the second debut of Aussie shiraz.





SHIRAZ

BAROSSA VALLEY SHIRAZ

“The Barossa,” as it’s called, is known as classic shiraz country. Savour these Barossa beauties – just two of the region’s best offerings.

BAROSSA VALLEY

To discover more about the Barossa Valley visit lcbo.com/barossa.



NEW



LUCKY STAR

The “lucky country” is Australia’s nickname. And the country’s even luckier to be home to a shiraz like this one. High-end producer Two Hands buys its grapes from only carefully selected top shiraz growers, and that results in a deep, intense wine with rich plum and black raspberry notes.

THE LUCKY COUNTRY SHIRAZ

145276 750mL **\$15.50**

Great with a juicy steak, burgers and lamb.



FROM THE BARON OF THE BAROSSA

Each bottle of this exceptional shiraz from Peter Lehmann — a fifth-generation Barossan and “winemaking legend in his own lifetime” — contains the grapes of up to 65 growers from all corners of his beloved valley. The result is a deliciously soft but complex red, rich in spice and dark plums with hints of mint and licorice.

PETER LEHMANN BAROSSA SHIRAZ

572875 750mL Reg. \$19.95

Now **\$17.95 SAVE \$2.00**

Pair with steak, meat-based pasta dishes and pizza.

“You’re getting the shiraz Australians know and love. Read that label! We’re now sharing our little treasures.”

STUART BLACKWELL
Senior Winemaker,
St. Hallett winery, Barossa

THE NEW SHADE OF SHIRAZ

Stuart Blackwell, senior winemaker at St. Hallett winery, is passionate about shiraz, and travels the globe to share his expertise. We asked him to give us the latest on his favourite varietal.



Why is Australia so renowned for shiraz?

Stuart Blackwell: Shiraz is very forgiving and far from precious — like Australians! It also ripens quickly and doesn't like humidity. So it's perfect for our climate.

Tell us about that distinctive purple colour.

SB: You'll find that shiraz from cooler Australian climate areas can actually be quite a bit lighter. These lighter wines are more peppery. The darker purple examples from the hotter, drier regions tend to have more fruit.

Shiraz is an ideal match for red meat, right?

SB: Absolutely. That's because it's soft, but has a reasonable amount of acidity to cut through rich or fatty meat. But it's also great with a heavy, black-bean sauce. And the best meal I've ever had paired an elegant shiraz with caribou! The new wave of shiraz, and subtle ones from older vines, goes beautifully with game.

You've been at this for 35 years. How do you feel about the new wave of shiraz winemakers?

SB: I'm happy to see them take the reins! They're very creative, using small parcels of land, or focusing on one or two vineyards, and end up making very specialized shiraz.

What don't we Ontarians know about shiraz?

SB: You're getting the shiraz Australians know and love. There is a massive diversity when you start looking at them: regional offerings, the differentiations in the Barossa, McLaren Vale. Read that label! We're now sharing our little treasures.



SHIRAZ

MCLAREN VALE SHIRAZ

This primarily red-wine region is home to some of Australia's oldest shiraz vines, producing wine described as "gutsy." Taste these and see for yourself.



FULL-BODIED BEAUTY

This has been a favourite Aussie shiraz among our insiders since it launched. Easily identified by its cool peel-off Zork cork, this wine is a full-bodied beauty! It has luscious fruit and a lingering finish of richly toasted oak.

RED KNOT SHIRAZ

619395 750mL **\$17.95**

5 BONUS AIR MILES®
reward miles



Try it with grilled sausages.

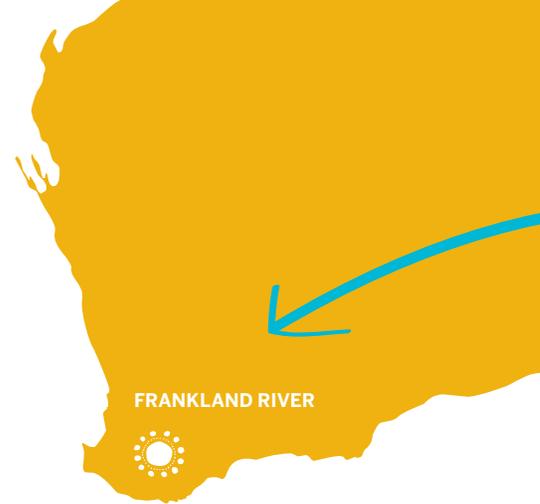
STELLAR VALUE

You'd never guess that this wine is under \$20. Let alone under \$15! Named for the winemaker's son, this popular Aussie blend's flavours of spicy cherry, cocoa and smoke are all grown up!

KANGARILLA ROAD CHARLIE'S BLEND SHIRAZ/CABERNET

212720 750mL **\$12.95**

Perfect with cheese and grilled meat.





MCLAREN VALE
 To discover more about
 McLaren Vale visit
www.lcbo.com/mclaren.

MUDGEE

MULTI-REGIONAL SHIRAZ

Shiraz blends take the finest grapes from top Aussie wine regions and combine them to make blockbuster blends! This results, as it does in these examples, in the most delicious qualities shiraz has to offer.

HOW VERY CONTINENTAL!

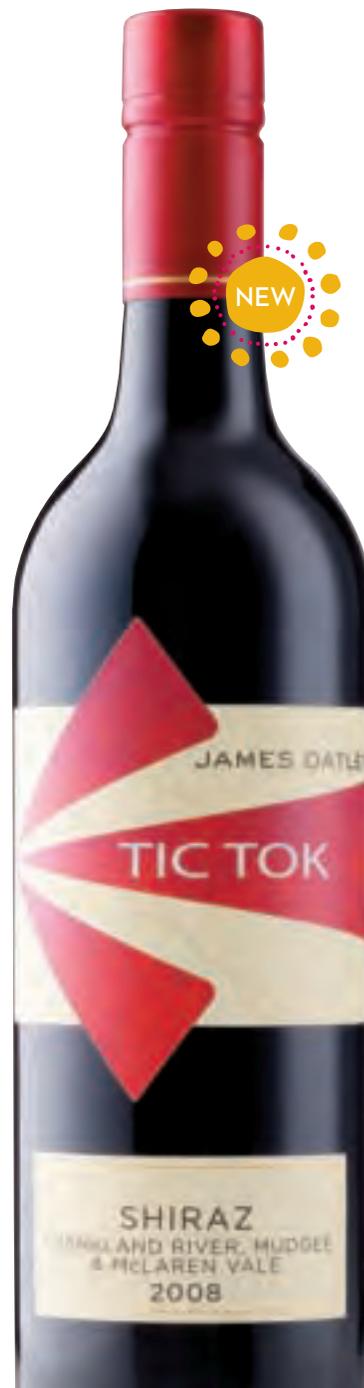
This wine has an unusual provenance. It's a blend of shiraz grapes from three different regions: Frankland River, Mudgee and McLaren Vale. The blend results in a lovely spicy fruitcake aroma, and the richest red berry and dark-chocolate flavours.

JAMES OATLEY TIC TOK SHIRAZ

187187 750mL Reg. \$15.95

Now \$13.95
SAVE \$2.00

Excellent with any red meat.



BIG IN DEMAND

VINTAGES offers this bold, award-winning red that showcases the best of South Australian shiraz (Clare Valley, Barossa and McLaren Vale). In fact, it's so sought-after it's been known to cause line-ups at the winery. See why for yourself: this shiraz has soft tannins, a warm, fruit-driven style and a lingering oak finish.

KILIKANOON KILLERMAN'S RUN SHIRAZ

925453 750mL **\$19.95**
 A VINTAGES Essential*

Try it with roast beef or aged hard cheeses.

VINTAGES

* VINTAGES Essentials Collection is always available in VINTAGES at select LCBO locations. Visit vintages.com

SHIRAZ: A BLEND IN

Adding an unexpected varietal – including white! – to classic shiraz creates fresh, exciting wines.

What do you do when you've perfected the national treasure, shiraz? You shake it up! Mod Oz winemakers are using grapes famous in other countries and blending them with shiraz in delicious new ways. These three wines — which blend French viognier (an up-and-comer in Oz) or sangiovese (dominant only in Italy) with shiraz — lead the pack.

FROM THE VIOGNIER EXPERTS

An intriguing blend of rich red shiraz and exotic white viognier, this is a Yalumba specialty, as they pioneered the growing of this grape in Australia. The clever combo delivers a soft licorice and plum nose and sweet, jammy fruit flavours with a lingering finish.

YALUMBA Y SERIES SHIRAZ VIOGNIER

624494 750 mL Reg. \$14.95

Now \$12.95 SAVE \$2.00

Terrific with ribs or steak.

A MOUTH-WATERING BLEND

The Hardys Chronicles series, in tribute to adventurer Thomas Hardy, daringly pairs a well-known Aussie varietal with an up-and-comer. In this case, shiraz meets unexpected sangiovese — a star in its native Italy. This vibrant new blend is dry and full-bodied, with fresh flavours of juicy summer fruits and a mouth-watering finish.

HARDYS BUTCHER'S GOLD SHIRAZ SANGIOVESE CHRONICLE NO. 3

219139 750 mL **\$14.95**

7 BONUS AIR MILES®



Great with an antipasto platter including olives and hard cheese.



THE ROAD



BUDGET BLOCKBUSTER

Calling all eco-maniacs: Last year, Long Flat gave this wine a stylish new look featuring lightweight, eco-friendly bottles. This is another wine that takes full advantage of the combo of soft, velvety shiraz boosted by perfumed floral viognier. A vibrant, easy-drinking winner.

LONG FLAT SHIRAZ VIOGNIER

220426 750 mL **\$11.95**

Try it with goat-cheese pizza.



Juicy red meat is a perfect match with any of these shiraz blends.

Recipe on page 33

Aussie Burger with Chili Scallion Mayo

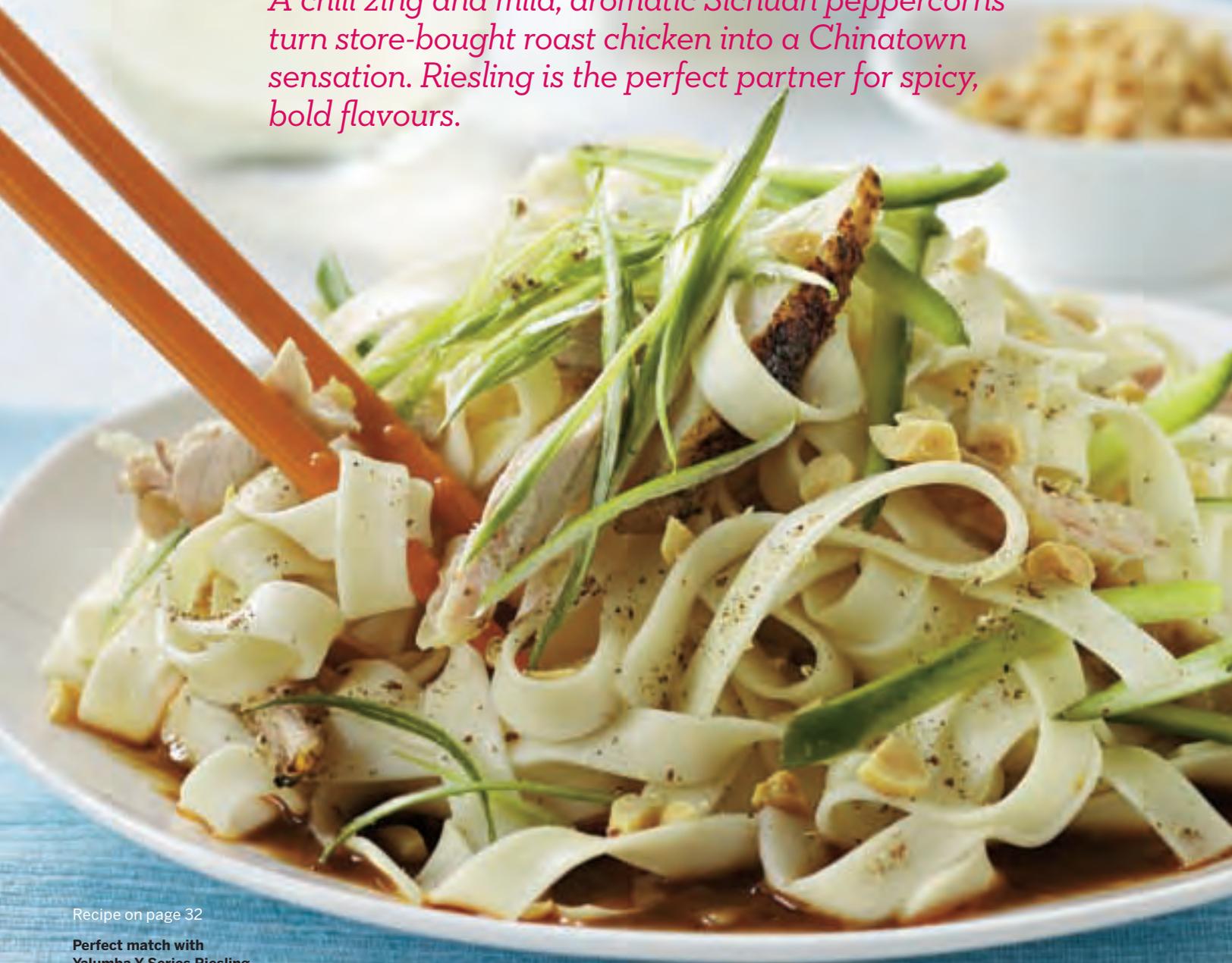
by Christopher St. Onge

Just as Aussies are adventurous with blending wine, they've combined some unusual ingredients to make a burger all their own. Fixings such as pineapple and fried egg are faves. Pair this with any of these shiraz blends for a truly eclectic treat!

Roast Chicken with Spicy Sichuan Noodles

by Christopher St. Onge

A chili zing and mild, aromatic Sichuan peppercorns turn store-bought roast chicken into a Chinatown sensation. Riesling is the perfect partner for spicy, bold flavours.



Recipe on page 32

Perfect match with
Yalumba Y Series Riesling

MOD OZ

FUSION FARE

They started it! Aussies were first to borrow from an international pantry to create a blended cuisine.



What do you get when you pair that perennial Aussie favourite, lamb, with Italian arugula, salsa verde and polenta? You get a new Oz-Italian fusion dish. How about serving Sichuan peppercorns and chili oil with a roast chicken from the supermarket? We'd call that a fusion of your neighbourhood and Chinatown! This kind of local plus global blending is what Australian cuisine is all about.

"Mod Oz" cooking, a fusion of flavour and technique influences from the Mediterranean, Europe and every corner of Asia, is found in trendy cafes and bistros throughout wine country and in the food capitals of Melbourne and Sydney.

To bring you a little closer to Aussie style, we've chosen three recipes inspired by the harmonious flavours of the new Australia. They also pair beautifully with the country's new wines. Cheers, mate!

THE REASON FOR THE RIESLING TREND!

Riesling is huge in Australia right now, and you'll see why when you sip this elegant new white. It has crisp lemon, lime zest and grapefruit flavours, and it's the ideal match for spicy Asian fare.

YALUMBA Y SERIES RIESLING

212753 750 mL Reg. \$14.95

Now \$12.95 SAVE \$2.00



WINE & FOOD



IF YOU LOVE PINOT GRIGIO...

This one from Lindeman's is a sure thing. Australians are renowned for other great whites, but this winery, known for quality and value, is changing that with this pinot grigio. You'll love the way its fresh green apple and pear notes complement Thai dishes — especially Sticky Grilled Chicken.

**LINDEMAN'S BIN 85
PINOT GRIGIO**

668947 750 mL **\$10.95**

5 BONUS AIR MILES®



Sticky Grilled Chicken with Green Papaya Slaw

by Christopher St. Onge

Recipe on page 32

Perfect match with
Lindeman's Bin 85 Pinot Grigio

Thai food Down Under definitely has an Aussie spin, and that's its charm. Here, classic Thai ingredients – coriander, fish sauce, green papaya – combine salty, sweet and tart. And that calls for a versatile pinot grigio.



How to make the quintessential Aussie meat Italian? With salsa verde and a side of polenta with Parmesan cheese. Bold lamb meets its match in a beautifully balanced cabernet sauvignon.

Grilled Lamb Chops with Arugula Salsa Verde

by Christopher St. Onge

Recipe on page 33

Perfect match with
Angus The Bull
Cabernet Sauvignon





A PERFECT RED FOR RED

Winemaker Hamish MacGowan's mission was to create an Australian cab that perfectly complemented beef. We went rogue and tried it with lamb. Angus's big plum and dark-chocolate flavours did not let us down.

**ANGUS THE BULL
CABERNET SAUVIGNON**

602615 750 mL Reg. \$19.95
Now \$17.95 SAVE \$2.00

UP 'N' COMERS

from

In a country known for risk-taking and an adventurous spirit, young winemakers are revolutionizing the Aussie wine scene. They helm scene-stealing new wineries with a “forget the rules” philosophy and are the vital new blood at established vineyards. Meet two of the brightest stars.

DOWN

UNDER

MAGIC FROM MARGARET RIVER

This wine, from Xanadu's Next of Kin series, is made with the same laid-back philosophy surfers tend to have about life itself: relax and let nature take its course. And the minimal intervention Glenn Goodall imposes on his wine lets its flavours shine through. In this case, rich blackberry and dark cherry.

XANADU NEXT OF KIN SHIRAZ

212662 750 mL **\$14.95**

5 BONUS AIR MILES®



Perfect with ribs and sirloin burgers.



“New Aussie wines have fresh styles, offering purity of fruit with subtleties that complement good food – and leave the taster with something pleasant to ponder.”

WINEMAKER
GLENN GOODALL
Xanadu

GLENN GOODALL
XANADU WINERY 

New Zealand's Goodall first visited Australia to surf in 1989. He got a job in a vineyard, met his wife, and the rest is history. Now an award-winning winemaker, Goodall is known for gently guiding Xanadu's refined wines. "Margaret River tends to produce shiraz that is considered elegant in style," he says. "And with Next of Kin, I choose the batches that offer bright fruit characters and are 'pretty' rather than bombastic." With Goodall, the fruit gets all the credit: "We often co-ferment a tiny bit of viognier with some of the shiraz, which helps with that floral lift," he says. "But other than that, the fruit pretty much does the rest." His philosophy boils down to this: "I just make sure I spend plenty of time in the vineyard, and try to keep people guessing how old I am!" His ultimate goal for Xanadu, he jokes, hearkens back to his original passion: "To one day win the annual end-of-vintage inter-winery surf competition in Margaret River."



“We’re trying really hard to make more pure wines, and wines that represent where they are grown.”

WINEMAKER
SARAH FAGAN
De Bortoli

**PETIT VERDOT,
GRAND FLAVOUR!**

New to Australia, petit verdot could one day be a rival for shiraz! And when you sip this wine, created by Sarah Fagan’s fellow winemakers at De Bortoli, you’ll see why. A specialty of this innovative winery, the scent is heavenly with berry and spice, and the flavours of ripe plum and blackberry abound. Be one of the first to taste and share.

**DEEN DE BORTOLI VAT 4
PETIT VERDOT**

222265 750 mL **\$14.95**

4 BONUS AIR MILES®

Serve with rare peppered steak and lamb.



SARAH FAGAN
DE BORTOLI WINERY



Multi-award-winning winemaker Sarah Fagan has a reputation for being incredibly down-to-earth. And humble. She’s also becoming a superstar on the international wine scene. Though just 30, she has a wise perspective on how Aussie wine has changed over the decades: “Wines are now showing more restraint and delicacy,” she says. “At De Bortoli, our wines are more elegant.”

So what’s changed? “I like to think that winemaking hasn’t really changed because of me,” Fagan says. “Rather, a greater understanding of place. We are dedicated to producing wines that speak of our vineyard in particular. The wines are very site-expressive.”

When she’s not in the vineyard, Sarah expresses herself on the slopes! She’s described by pals at the winery as a “mad keen skier” in her spare time.

Top to bottom: one of the many festival soirées, sampling young guns' specialties, Rory Kent

A HIP HOORAY

The Young Guns of Wine Award and Festival celebrate Oz's new star winemakers

Glenn Goodall and Sarah Fagan are in very good company. They're among several young winemakers who, since 2007, have been nominated for the Young Gun of Wine Award. The honour was created by entrepreneur Rory Kent, whose simple mission is to "connect more people to the enjoyment of wine."

It's working. The Melbourne-based awards now include a nine-day festival of parties, seminars and dining in August. Kent says, "The mission of this award is to pull together an inspired group of younger Australian winemakers that are forging ahead within the greater ranks, and to inspire them and others to greatness." He explains these creative men and women are recognized for their leadership, vision, talent and influence on the cutting edge of the industry.



“It's about connecting and celebrating with these young mavericks, who are the trend-setters of tomorrow's fashion in wine.”

RORY KENT
Young Guns of Wine creator



SHARI MOGK-EDWARDS
Vice President,
LCBO Merchandising
(Head Buyer for LCBO
Wines, Spirits and Beers)

SHARI'S SECRETS

of OZ

I am very excited about the diversity and quality of the new breed of wines from Australia. Let's travel through Southern Australia and discover four distinct wines at the top of their game. Worth every penny, these wines offer outstanding value. I hope you enjoy them as much as I do!

FOOD-FRIENDLY FAVOURITE

Little Yering Chardonnay comes from the cool climate Yarra Valley — about an hour east of Melbourne. During my visit, I was very pleased to experience the diversity and quality from Yering Station Winery. This is well-integrated, forward, fruity and crisp with a subtle kiss of oak. A very versatile food wine.

YERING STATION LITTLE YERING CHARDONNAY

145318 750 mL Reg. \$14.95

Now \$13.95
SAVE \$1.00

Serve with pasta with cream sauce, chicken, Gruyère cheese.

NOW THAT'S RIESLING!

The Clare Valley is one of Australia's oldest wine regions, located 120km north of Adelaide. Neighbour to the Barossa, this breathtaking valley is famous for riesling. Clare Hills Riesling sings to you — lovely fresh nose, some minerality, vibrant citrus flavours and clean, soft finish. A model riesling.

CLARE HILLS RIESLING

215111 750 mL **\$14.95**

5 BONUS AIR MILES®

Great with Asian foods, shellfish, Camembert cheese.



NEW

MR. BIG

This award-winning red is for the true cabernet lover. It comes from Strathbogie Ranges, about 90 minutes north of Melbourne, recognized as an official wine-producing area just 10 years ago. Stone Dwellers Cab is ripe and robust, with delicate chocolate aromas and a soft, spicy, lingering finish. This big boy is best with your favourite big foods.

STONE DWELLERS CABERNET SAUVIGNON

212761 750 mL **\$19.95**

Serve with BBQ steak,
burgers, Asiago cheese.

FRUITY, JUICY, YUMMY!

Mitolo Junior Shiraz comes from Shiraz Country — McLaren Vale. Just south of Adelaide, 50% of all grapes grown in this wine region are shiraz. Mitolo is a family-owned, award-winning winery and this is their lovely everyday red. It is balanced with fruity and juicy flavours and a seductive finish. Very yummy.

MITOLO JUNIOR SHIRAZ

183947 750 mL Reg. \$14.90

Now \$13.90

SAVE \$1.00

Try it with lamb, spare
ribs, Manchego cheese.



The **ORIGINALS**

*The spectacular
trailblazers that put
Australian wine
on the map...
and on our tables.*



A NEVER-FAIL CLASSIC

No wonder we turn to Wolf Blass again and again: the renowned winery offers consistently delicious wine that's earned more than 3,000 awards. This chardonnay — often described as having a “buttery” scent and flavour — is intensely fruity, with peaches and warm spice.

WOLF BLASS YELLOW LABEL CHARDONNAY

226860 750 mL Reg. \$15.00

Now \$13.50 SAVE \$1.50

Great with lobster, crab and grilled salmon.



LIKE GREAT FRIENDS, DIAMONDS ARE FOREVER

The next time you have a dependable, long-time pal over, offer her a wine to match. Rosemount is a winemaker that has always offered creative classics, like this full-bodied shiraz. It's rich with blueberry aromas and luscious flavours of sweet cherry and chocolate.

ROSEMOUNT DIAMOND SHIRAZ

302349 750 mL Reg. \$15.95

Now \$13.95 SAVE \$2.00

Serve with spiced, grilled meats and game dishes.

MEET THE ICONIC SHIRAZ

From a true pioneer winery, known around the world as a trailblazer, comes yet another wine chock-full of character. In this wine from VINTAGES, you'll detect aromas of ripe black cherries, plum and chocolate, and taste ripe berry, seductively silky tannins and lip-smacking acidity.

PENFOLDS THOMAS HYLAND SHIRAZ

611210 750 mL Reg. \$19.95

Now \$16.95 SAVE \$3.00

A VINTAGES Essential*

Great with grilled veggies, especially mushrooms.

VINTAGES

* VINTAGES Essentials Collection is always available in VINTAGES at select LCBO locations. Visit vintages.com.





WINE & DINE RECIPES



Photography by
Mary Armstrong

JAMIE'S OZ-SOME ADVENTURE!

Follow sommelier Jamie Drummond's blog as he tours Australian wine country.

We asked Jamie, the co-founder of goodfoodrevolution.com, to bring Aussie wine culture to life for us through writing, videos and photos.

Follow the details on twitter at [#LCBOMODOZ](https://twitter.com/LCBOMODOZ).

Watch for these highlights:

- 🍷 stories from some of Australia's most fabulous wineries and winemakers
- 🍷 scenes from Oz's hottest wine bars, restos and markets
- 🍷 strolls through Barossa's 100-year-old vines
- 🍷 notes from trendy riesling, semillon and aromatic white tastings

Check out lcb.com/modoz to track Jamie's adventure!

Roast Chicken with Sichuan Noodles

By borrowing flavours from neighbouring countries, in this case Sichuan fixings, and using clever shortcuts like supermarket roast chicken, Australians are the undisputed masters of modern fusion cooking. Quick, easy and deeply satisfying, this recipe also works beautifully with barbecued Chinatown duck — simply substitute a half duck in place of the chicken.

Sauce

- 1 tbsp (15 mL) peanut oil
- 2 cloves garlic, finely chopped
- 1 tbsp (15 mL) finely chopped ginger
- 1/3 cup (80 mL) light soy
- 2 tbsp (30 mL) sugar
- 2 tbsp (30 mL) unsweetened peanut butter
- 2 tbsp (30 mL) chili oil

Chicken and Noodles

- 1/2 store-bought roast chicken, about 1 1/2 pounds (750 g)
- 1 pound (450 g) dry rice noodles
- 1 cup (250 mL) julienned cucumber
- 2 green onions, shredded
- Ground Sichuan peppercorns (optional)
- Roasted unsalted peanuts, coarsely chopped

1. Heat peanut oil in a medium saucepan over medium heat. Add garlic and ginger and cook until just softened, 2–3 minutes. Remove from heat; add soy, sugar, and peanut butter. Whisk briefly to combine. Top with chili oil, reserve.
2. Pick meat and skin from chicken and chop into bite-sized pieces. Discard bones.
3. Cook noodles according to package directions, drain. Divide sauce between four shallow bowls; top each with an equal portion of noodles, chicken, cucumber and green onion. Sprinkle with Sichuan peppercorns (if using) and peanuts to taste. Serve each bowl with a pair of chopsticks to mix together noodles, sauce and toppings before eating.

Serves 4

Perfect match with
Yalumba Y Series Riesling



Sticky Grilled Chicken with Green Papaya Slaw

Australians are no strangers to Asian ingredients and are particularly fond of the Thai pantry. The green papaya used in the slaw can be found at most Asian grocers, but finely shredded Napa cabbage, different but no less delicious, makes a fine substitute. A mandoline or coarse box grater makes shredding the papaya a breeze.

Chicken

- 3 lbs (1.5 kg) bone-in, skin-on chicken breasts and thighs
- 1/4 cup (60 mL) finely chopped coriander leaves
- 2 cloves garlic, finely chopped
- 1 tsp (5 mL) coarsely ground pepper
- 1 tsp (5 mL) salt
- 2 tbsp (30 mL) peanut oil
- 3 tbsp (45 mL) honey
- 1 tbsp (15 mL) fish sauce
- Juice of 1 lime

Slaw

- 1 clove garlic, finely chopped
- 1 tbsp (15 mL) finely chopped ginger
- 2 tbsp (30 mL) fish sauce
- Juice of 1 lime
- 1 tsp (5 mL) sugar
- 1/4 tsp (1 mL) salt
- 1/4 cup (60 mL) finely chopped mint
- 1 small red chili, seeded and finely chopped
- 12 cherry tomatoes, halved
- 1 large green papaya, peeled, seeded and finely shredded

1. For chicken, cut breasts in half across their width using a sharp knife. Combine chicken pieces, coriander, garlic, pepper, salt and peanut oil in a large bowl. Toss to evenly distribute marinade, cover and refrigerate for 30 minutes, or up to a day.

2. When ready to grill, preheat barbecue to medium. Combine honey, fish sauce, and lime juice in a small bowl and reserve. Grill chicken for 18–20 minutes turning frequently. Brush honey mixture over chicken in the final 4 minutes and continue cooking until honey is caramelized, chicken is cooked through and juices run clear. Remove to a platter and cover loosely with foil until ready to serve.

3. Add all slaw ingredients to a large bowl and toss to combine. Divide slaw between four plates and top each with two pieces of chicken. Garnish with additional mint leaves, if you wish.

Serves 4

**Perfect match with
Lindeman's Bin 85 Pinot Grigio**



**Grilled Lamb Chops
with Arugula Salsa Verde**

Lamb is one of Australia's most famous exports; it's some of the world's best. Here lamb is given a quick turn on the barbie and paired with boldly flavoured, vibrant accompaniments. A generous spoonful of warm polenta topped with shavings of Parmesan makes a perfect bed on which to serve the lamb.

- 2 cups (500 mL) packed arugula
- 1/2 cup (125 mL) extra virgin olive oil
- 4 oil-packed anchovy fillets
- 1 tbsp (15 mL) brined capers, drained
- 1 tsp (5 mL) red wine vinegar
- 1 clove garlic
- Salt and coarsely ground pepper
- 8 double-rib frenched lamb chops

1. Combine arugula, olive oil, anchovies, capers, vinegar, and garlic in the bowl of a food processor or mini-chopper. Process until almost smooth. Check for seasoning, add a generous grinding of black pepper, and salt if necessary. Salsa can be made up to a day ahead, covered and refrigerated until ready to use.

2. Preheat grill to high. Season chops generously with salt and pepper, and sear cut side of chops 2–3 minutes per side, or until browned. Reduce heat to medium-low, turn chops fat side down and close barbecue lid. Continue cooking for 6–8 minutes, or until meat is medium-rare. Serve 2 double chops per person, drizzle generously with salsa and serve immediately.

Serves 4

**Perfect match with
Angus The Bull Cabernet Sauvignon**

Aussie Burger with Chili Scallion Mayo

Just as Aussies are adventurous with blending wine, they've given the humble burger the fusion treatment, too! Fixings such as beets and pineapple are faves. Pair this version — topped with a fried egg — with any of these shiraz blends for a truly eclectic treat!

- 1/2 cup (125 mL) mayonnaise
- 1 tsp (5 mL) Asian chili garlic sauce
- 1 green onion, finely chopped
- 1.5 pounds (750 g) ground beef chuck
- Salt and freshly ground pepper
- 4 eggs
- 3 tbsp (45 mL) olive oil, divided
- 4 slices peeled and cored pineapple, each 1/2 inch (1 cm) thick
- 4 soft burger buns
- 1/2 small red onion, thinly sliced
- Fresh spinach to garnish

1. Combine mayonnaise, chili garlic sauce and green onion in a small bowl. Cover and refrigerate until ready to use.
2. Season meat generously with salt and pepper and mix to combine. Divide into 4 equal patties.
3. Heat 2 tablespoons oil (30 mL) oil in a large non-stick skillet over medium-high heat. Fry eggs for 3–4 minutes until whites are set and crisp around edges. Remove from pan and keep warm while cooking burgers.
4. Preheat grill to high. Cook patties for 4–5 minutes per side, or until just cooked through. While burgers are cooking, brush pineapple with remaining oil and grill, turning once, until pineapple has softened and caramelized. Toast buns briefly over grill.
5. To assemble, dress each bun with a small handful of spinach, a dollop of chili mayonnaise, and a pineapple ring. Top each with a beef patty, a fried egg, and slice of red onion.

Serves 4

Perfect match with Yalumba Y Series Shiraz Viognier, Hardys Butcher's Gold Shiraz Sangiovese Chronicle No. 3 and Long Flat Shiraz Viognier

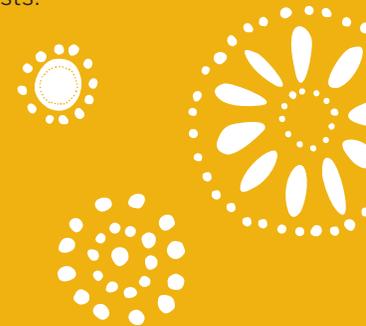


THE MOD HOST

Great wine, great food and these simple tips make for an awesome Aussie celebration for all.



1. Put out some Oz-style snacks — macadamia nuts are a favourite — and make sure snack bowls are full throughout your get-together.
2. Celebrate the new Australia by offering strawberry-kiwi or other mocktails, sparkling water and fruit juice. It's a good idea to start offering non-alcoholic drinks about an hour before it's time to wrap up the party.
3. Ask every guest how he or she plans to get home safely (riding kangaroo-back is *not* an option). Offer to call cabs or jot down directions to transit.
4. Most important, prep for a sleepover! Make up spare beds or couches for impromptu overnight guests.



LE CONTENU DE CETTE PUBLICATION EST OFFERT EN FRANCAIS SUR NOTRE SITE WEB : WWW.LCBO.COM.

©™ Trademarks of AIR MILES International Trading B.V. Used under license by LoyaltyOne, Inc. and LCBO. Featured products available at select LCBO stores. Prices subject to change without notice. Bonus AIR MILES® reward miles in effect until May 21st, 2011.

Price offers in effect until May 22nd, 2011.

THIS ADVERTISING IS PAID FOR IN WHOLE OR IN PART BY PARTICIPATING SUPPLIERS.

PLEASE SHARE AND RECYCLE.

TELEGRAM FOR YOU

SOS: Super Oz Sipper



The hip label spells shiraz in Morse code and pays homage to the postal telegraphists of old because they kept Australia connected to the rest of the world. We think this shiraz will do that too! It's intensely fruity (blueberries, cherries) with a touch of spice, pepper and eucalyptus. Perfect with roasted lamb!

MORSE CODE SHIRAZ

207399 750 mL **\$12.95**

4 BONUS AIR MILES®



Morse Code
Padthaway
Shiraz
2008



PLEASE DRINK RESPONSIBLY.

Open your world to Mod Oz wines at lcbo.com/australia.