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WANDERLUST

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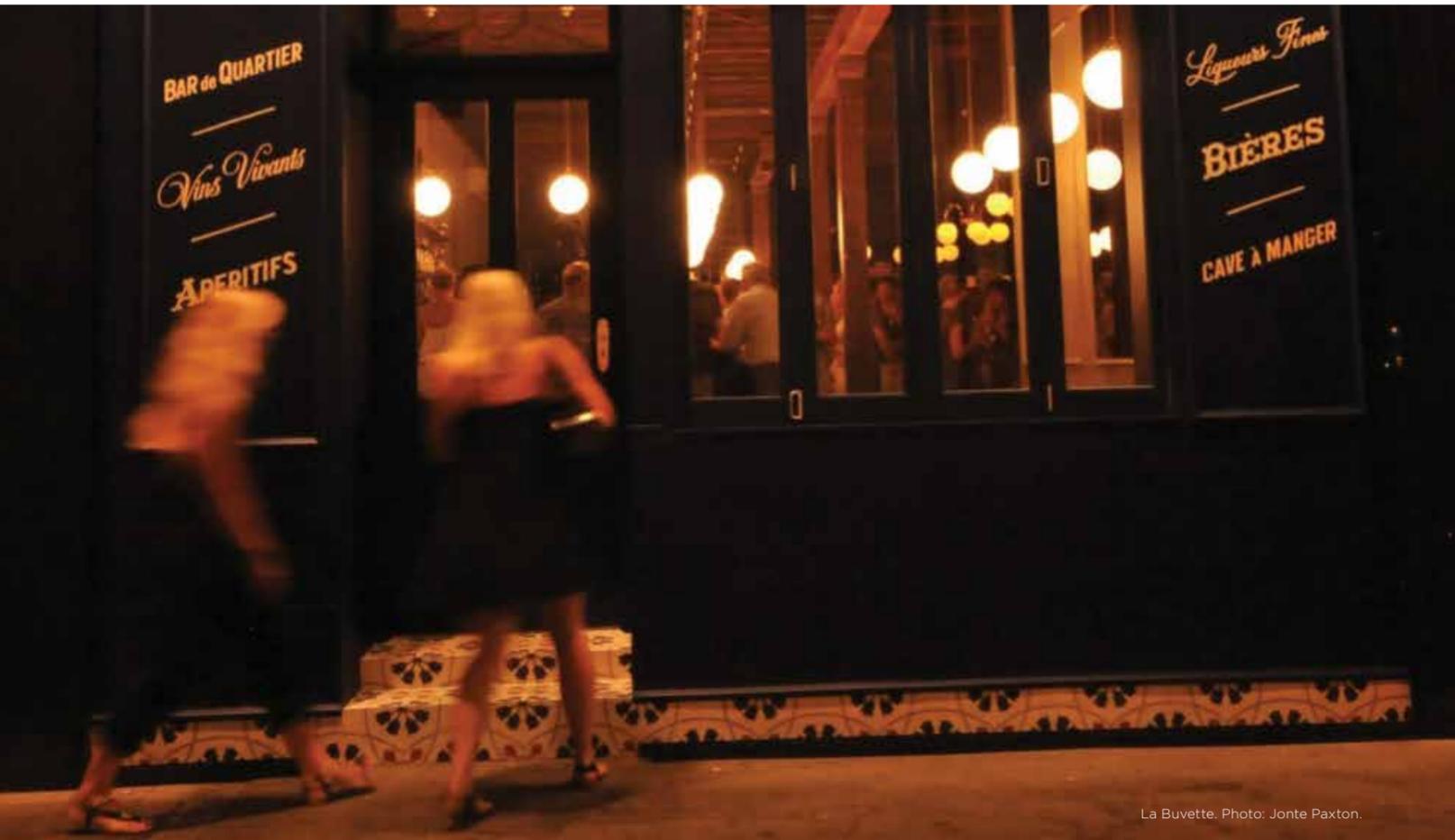
PIRITS **HAINS & CO** LIFTING SPIRITS

MADAME JOSEPHINE *The Original*

Pancake

Hains & Co. Photo: Jack Smith.

AS ADELAIDE GROWS ITS REPUTATION AS THE EPICENTRE FOR FOOD AND WINE, EUROPEAN INFLUENCES CONTINUE TO STRENGTHEN. WITH WANDERLUST IN OUR HEARTS AND AN OPEN MIND, WE CAN TRAVERSE THE GLOBE IN AN AFTERNOON. FROM THE COBBLESTONE STREETS OF BARCELONA TO THE OCEAN-WASHED HUES OF MYKONOS, ASPIRE INVITES YOU TO SEEK OUT YOUR VERY OWN DRINKABLE ADVENTURE, RIGHT HERE ON THE DOORSTEP OF OUR SUN-DRENCHED CITY.



La Buvette. Photo: Jonte Paxton.

C B

La Buvette gives us more than a hint of the sunny streets of the Saint Germain quarter in Paris. Step through the blue-panelled doorway into this elusive drinkery that oozes charm and sophistication. Full to the brim with French eats, drinks and very attractive (and mostly French) bar staff.

Do it like the Frenchies, with aperitifs including the Pastis classique for a star anise kick, or a Kir Vin Blanc blackcurrant liqueur mixed with a dry white wine. Continue the theme with a grande selection of regional beauties hailing from the Motherland. You're not likely to be familiar with these, but that is the point. Just go with the flow and let the locals guide you.

They also pour some little local heroes including Wallflower from Switch Wine, Ochota Barrels' The Price of Silence, and The Gentle Folk's Field Blend. Matched with fromages, escargot, and some cracking rillettes de saumon; over-consumed to the chic vibes of a resident DJ spinning long into la nuit, La Buvette has guaranteed *je ne sais quoi*.

Taking inspiration from the vibrant streets of Barcelona combined with the homely hospitality of Roma, **Bar Torino** grabs tradition by the horns and serves up a spectacular food and wine adventure. Long afternoons spent grazing on a tapas menu in their central terraza also makes for a perfect spot to swill wines while catching a tan. Cocktails are the go-to at this slice of Spanish paradise and we love their twist on cocktails, including the Desert Rose, and some of the best negronis in town.

Down by the docks in any good European city you'll find a rickety bar on an old reclaimed boat, but with Adelaide's nearest Port a fair drive away and the Torrens River *Popeye* still in service, **Hains & Co** had to get crafty. With an interior resembling a dolled-up shipwreck that flows out onto the road below, this CBD venture gives us a touch of pirate with every drink. You may even find the bar staff swinging from the rigging if the mood is right.

Of course there are wines and ales of all different sorts, but it's the mix of rum and gin that will really float your boat. Small-batch-produced bottles of Mother's Ruin are carefully stored in stormproof shelving. Settlers Gin hailing from McLaren Vale is a favourite, mixed with specially matched tonic. Young Henry's Noble Cut Gin from New South Wales is made using native pepperberry and bush tomato for a unique Aussie flavour to perk up your drink and Four Pillars from the Yarra Valley is one to get your lips around, especially in one of their punchy cocktails served in a crystal goblet. The team at Hains & Co aim to lift your spirits. And they will, one bottle at a time.

Like the vestibule of an English gentleman's home, **Proof** is much more than your regular bar. An extension of the adjacent Press*, it has a focus on drinks of all shapes and sizes, served by the best in the business. A rooftop patio is the perfect place for sipping on liquid creations, including a unique blend of cocktails using some far-fetched ingredients, that once included fish sauce in a cocktail I named Ceviche. Trust me, it was divine. There is also a list of wines from across the globe and beers to suit every season. Proof has become a go-to bar for all occasions and we hope they never leave.

2K.W. is an address worth remembering, and when you have been there, difficult to forget. Once the rooftop of a decrepit bank building, a new eighth floor has been added by the visionary Palmer group and decked out with nothing but the finest. It is the closest bar to the sun in the Adelaide CBD, with 180-degree views from the impressive decking, capturing

the North Adelaide cityscape, Torrens River and parklands to full effect. They boast a cocktail list that takes you on a virtual tour through the regions and flavours of our state, including The Kingscote, a tribute to Kangaroo Island's unique Liguarian bee, infused with honey and rum, lime and sugar. Or perhaps you'd like to head south to Maslin's Beach, for a naughty little jaunt of coconut-washed rum and apricot brandy. But our favourite is a Hills classic, served in a jar and aptly named The Jam Factory – using Beerenberg jam to flavour deliciously balanced gin and elderflower spirit.

When it first landed, **Street ADL** smacked Adelaide right in the face, and oh did we like it. With the unruly vibe of Berlin and an interior design that wouldn't seem out of place in Denmark or Bulgaria, it should come as no surprise that the creator of this wondrous place happens to be Scottish. Things are always moving and shaking at Street, including the menu and the booze, but the one thing that is guaranteed are the characters who make the place. Gin Bench Sundays are unrivalled in the drinks game, when head-of-house Aaron Fenwick and his band of merry men get on the cocktail-making tools and display the ultimate downstairs mix-up. They select the best of gins and arrange them among a selection of native Australian ingredients, then guide you through a do-it-yourself mixology lesson where you drink and learn and drink and learn, and when things get a little fuzzy, you ask them to make your next one.

D

Bucking the tempting trend to commemorate Hahndorf's German heritage, a visit to **Somerled Wines** cellar door is more like a picnic in the English countryside, infused with a little vacation in Spain and France. The delightful family who run this little abode have traversed the globe and bought the best of unique elements together in delicious fusion.

Start with a platter featuring manchego cheese and delectable dried figs, then work your way through the list of wines. Start with the elegant sparkling, then onto the food-friendly chardonnay. A pale rosé is strawberries and cream in a glass (or bottle) and the Somerled Picnic Races red is light enough to see out a summer evening, quintessentially French in style and Spanish to taste.

A short drive away is **Lobethal Road**, a fine winery with character and soul. Your hosts are Inga and Dave. Both have design and wine running through their veins and have built their brand from the ground up, as you'll see quite literally when you pull into see the mud brick residence and cellar door. Their premium Bacchant range is best, the chardonnay a show-stopping number, just like Inga's platters that are filled to the brim with produce from neighbouring businesses and friends. And that's exactly what you'll feel like when you stop in for a drink, and their garden is yours to enjoy.



Murray Street Vineyards. Photo: Tony Tervoert.

HILLS

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A winery and farmgate shop just near the main house on the **Yelland and Papps** property in the Barossa Valley is a little trip down memory lane. Where others spend fortunes on fabulous fit-outs, owners Susan and Michael have managed to create a humble cellar door and wine-swilling lounge in an original stone cottage, using reinvigorated farmhouse furniture, stacked timber crates, antique suitcases, and case upon case of spectacular wine. Their backyard is a haven of scattered outdoor tables perfect for kicking back with the family on a lazy afternoon and they'll even prepare a regional platter if you ask nicely. We just adore their Roussanne and Sparkling Vermentino, and the reds are great, too. Yelland and Papps is The Darling Buds of May of the Barossa, minus Catherine Zeta-Jones.

Off the beaten Barossa track in Greenock sits the **Murray Street Vineyards**, and more importantly their cellar door. Different to other winery experiences, the scene is set when you are escorted to your table for a guided sit-down tasting through the wine list. An expert run-through of all of the ins and outs is well measured and the team is just adorable. Sweeping vistas of the adjoining vineyard make this the kind of place you want to stay well past closing time (and we did) and buy one of every bottle on the menu (and we did).

N



Salopian Inn. Photo: Ellen Morgan



Alpha Box & Dice. Photo: Ellen Morgan

On the topic of gin, no one has a bigger selection than the **Salopian Inn**. This old favourite in McLaren Vale has chopped and changed though its 160-odd years, but all for the better, with the most recent transformation to a venue serving amazing food thanks to the talents of head chef Karena Armstrong and wondrous gin-matches thanks to her partner in crime (and possible gin addict) Michael. Inside is more restaurant than bar and outside has high tables under vine-covered eaves, or you can make your way around to the screened off, stone-paved courtyard, to drink your gin in peace.

The design team for **Alpha Box & Dice** almost certainly raided a post-World War Two apartment to fill the 'salon and sellar' door space at this McLaren Vale wine address. You can literally and literarily drink your way through an entire alphabet of wines (except for 'H' because we bought the last case), though we suggest you start from 'Z'. This light and fizzy

prosecco will strike you right in the throat in the best kind of way and then open things up for a crisp little Wightmare Chardonnay. Join them on their gravel patio, out the back of the shed. Good times guaranteed. The cool cats at Alpha Box & Dice sell wine seriously, with their tongue rammed firmly in their cheek... or in yours, as the case might be. (Now, that sounds like my kind of party.)

Like its name implies, the **Star of Greece** uses a coastal vantage point in Port Willunga to help us feel as though we are sitting high above Aegean seas. White-washed walls surround windows that look like paintings and the sparkling sunshine beams through the glass-framed dining space at the end of the venue. While food is the main ingredient, the drinks list here is just as superb, and so long as you don't arrive during the lunch rush, owner Nikki Govan and her team invite you to sit down to enjoy the view over a bottle or three. Try the Springseed

Wine Co Shiraz Rosé, the SC Pannell Pinot Grigio, or if you're feeling a little bubbly, perhaps the Altair Brut Rosé from Deviation Road Winery.

This is where you simply must take out-of-town guests for a gourmand experience like no other in South Australia. It's the kind of place where culinary dreams really do come true. Especially those deliciously sweet 'honeycomb, dark-chocolate ice-cream with peanut sable and crème fraiche' kinds of dreams. ♦

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