

GOURMET TRAVELLER

WINE



FINE WINE
PARTNERS

AUSTRALIA'S
WINE
LIST
OF THE YEAR
2011

IN ASSOCIATION WITH



WHERE TO FIND AUSTRALIA'S TOP WINE LISTS

TEN MINUTES BY TRACTOR RESTAURANT



1333 Mornington Flinders Rd, Main Ridge,
(03) 5989 6455, www.tenminutesbytractor.com.au

Cuisine: Modern Australian

Wine list by Clayton Hiskins

Wines on list: 600 (70 by the glass)

Wine prices: \$\$\$ (\$11-\$150 by the glass)

A very well-composed and educational wine list from this Mornington Peninsula winery restaurant. The emphasis is on wines that inspire the wines they make and you'll find some good value closer to the top-end examples listed here.

Each wine list is assessed on five criteria:

CONTENT (45 per cent) Restaurants are rewarded for having an extensive list, plenty of wines by the glass, mature wines from good vintages and an adequate list of aperitifs, beers, spirits, liqueurs and waters. The best places have an original and innovative choice of wines and varietals that are sourced from regions where they do well.

BALANCE (15 per cent) The judges are looking for a balance between modestly priced and expensive wines; domestic and imported wines; wines from different Australian regions; and established and new labels. Different varieties and styles of wine need to be catered for.

SUITABILITY (15 per cent) It is important that the list is suited to the cuisine and fits the style and image of restaurant.

PRESENTATION (15 per cent) It is vital that each list includes vintages and provides accurate, correctly spelled information about the wine and the region it comes from. Clear design and layout that makes a list easy to navigate are rewarded.

PRICING (10 per cent) The judges look for value while taking into account that many restaurants have high overheads.

Codes

GLASSES WITH GRAPES 🍇🍷🍷🍷 Award winners & Hall of Fame

THREE GLASSES 🍷🍷🍷 Very highly recommended

TWO GLASSES 🍷🍷 Highly recommended

ONE GLASS 🍷 Recommended

DOLLAR SIGNS INDICATE RELATIVE PRICES: \$ \$\$ \$\$\$