



[www.dustyhill.com.au](http://www.dustyhill.com.au)

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Dusty Hill Wines was created by the Prendergast family, upon the receding shores of Lake Barambah below the small village of Moffatdale near Murgon in the South Burnett region of Queensland. We commenced building our dream during the seventh year of a drought. Our vines were planted on an unnamed piece of land on the side of a dusty hill. From this humble beginning we now produce premium wine from grapes grown at the Dusty Hill Vineyard.

Dusty Hill is located just 2½ hours to the north of Brisbane or two hours from the Sunshine Coast, in a region that is fast becoming known as a destination for wine lovers, Queenslanders and interstate tourists.

### **Background**

Margaretha and Frank Prendergast come from a background of running highly successful childcare and building businesses on the Sunshine Coast.

One of Margaretha's friends had a South Burnett vineyard, and the Prendergasts with their two children Joe and Molly, would often leave the beaches of the coast to spend the weekend in the countryside on the shores of Lake Barambah. Being both keen still water rowers the Prendergasts knew that they had found their slice of heaven when they saw the Dusty Hill property.

They fell in love with the idea of having a rural property and developing a quality vineyard producing premium Queensland wines in what is some of the most breathtakingly beautiful scenery in Queensland. Coupled with the Macarthur Report that identified the South Burnett region as an having great potential as a serious wine region (with significant similarities in soil and climate to the Hunter and various famous wine regions in Europe), they were convinced that this was the place for them to escape the hustle and bustle of the Sunshine Coast. They purchased the property in 1997.

Frank and son Joe moved to the property first. Initially living in a tent in the middle of winter (and the property gets around 22 frosts a year), Frank began constructing the first of the property's buildings and Joe started his vocation as vigneron by planting the vines. The property

was in the seventh year of a drought and the name "Dusty Hill" was an appropriate way to celebrate the vineyards beginnings. The varieties planted were Shiraz, Cabernet Sauvignon, Merlot, Verdelho, Semillon and Muscat, primarily because these were the varieties that the Prendergasts liked to drink and also because they believed they would do well in the region. Their aim is to make great Queensland wines that are up there with the best in Australia.

The property now has 17 acres planted and a homestead for the family, cellar door, Molly's café, Jacaranda cottage for guests on a knoll overlooking Lake Barambah and a restored barn for banquets. Six vintages later, all of Dusty Hill's red wines have won medals in the Melbourne wine show and they are looking forward to seeing the wines continue to improve with vine age.

### **Vineyard Philosophy**

The Prendergast family are firm believers in quality over quantity and this philosophy underpins all of the vineyard operations. The vineyard is set up for minimal cropping, with a heavy prune during the winter to help keep down yields. The vineyard aims at producing less than two tonne of fruit per an acre, thus maximising flavours in the grapes. The Prendergasts also believe that the low cropping is the reason that in the past six vintages they have had no difficulties ripening the fruit even with adverse weather conditions. All organic fertiliser is used on the property and all the wines are made from grape grown only on the estate.

Their first vintage was in 1999 which produced 1800 bottles from 2½ tonnes of Shiraz and three buckets of Merlot. In 2004 Dusty Hill picked 28 tonne of fruit off 17 acres with a maximum production capped at 34 tonne.

2004 is the sixth vintage from the grapes and the age of the vines is starting to show through in the depth of flavours of the wines. The Prendergasts are also conscious of releasing their wines when they are showing at their best.

Joe Prendergast comments "Many wines in Australia are released to young, when there are often some still rough edges on the wine. Dusty Hill puts so much passion and work in growing good grapes and making quality wines that we feel it would be doing the wines a disservice to release them too early. We hold them back, let them settle in the bottle, soften and obtain further complexity with some age before we let them be released."

The vineyard consists of a number of grape varieties.

### **Shiraz – 5 Acres**

Our Shiraz Grapes are used for a full bodied, rich table Shiraz and also a premium Forbidden Shiraz when the vintage allows for prolonged ripening. Dusty Hill also produces "Dusty Chill", fruit driven style wine and a fortified Shiraz Port is made from grapes that are left to ripen further on the vines.

2000 Shiraz

Ripe plum, blackberry and mulberry nose with hints of cedar wood, chocolate and Cuban tobacco are just some of the descriptors from the aroma of this powerful red. The flavours of the nose come through on the palate with concentrated blackberry fruit and an array of flavours that marry on the palate with a deep peppery finish. \$17.00

2002 Dusty Chill

This Shiraz with its slight residual sugar and softer flavours is designed for red wine lovers to drink chilled as a refreshing summer drink. \$15.00

### **Cabernet Sauvignon – 5 Acres**

The Cabernet Sauvignon are used for a full bodied table red and also a traditional style dry Rosé that is perfect for the Queensland climate and matches cuisine such as seafood and picnic platters.

Dusty Dry Red 1.5L

This easy drinking red is a blend of Shiraz, Cabernet Sauvignon and Merlot. It is ready to drink now but will age gracefully in the cellar for several years. \$30.00

2001 Rosé (dry)

This Rosé has a stunning vibrant red colour. The nose has a clean delicate Juniper berry fragrance. The palate has a steely crisp backbone supporting a fine fruit structure through the palate length. The wine has a stylish dry finish with a spicy complexity that lingers on. This is a serious wine for serious wine drinkers and lovers of fine Rosé. \$16.00

### **Merlot – 2 Acres**

The Merlot grapes are used for Medium to Full Bodied Merlot table red

2001 Merlot

A classic mellow Merlot with good fruit flavours and taints of tannin. An enjoyable light red for alfresco dining. \$16.00

### **Verdelho – 2.5 Acres**

Our Verdelho grapes are used for full flavoured fruity white wine. James Halliday has recently noted that the top Verdelho in Australia comes from Queensland and the South Burnett is proving to be particularly suitable to growing this grapes variety. Dusty Hill is also about to produce a fortified Verdelho, dessert style wine.

2003 Verdelho

The 2003 Verdelho grapes were hand harvested riper than preceding vintages, resulting in a full bodied white wine with higher alcohol and riper fruit flavours. Verdelho grown in the South Burnett has shown great potential, this wine is an exciting example of what is to be expected. \$17.00

### **Semillon – 1.5 Acres**

Our Semillon grapes are used for a dry medium to full flavoured with light French oak

2002 Semillon

This wine has been made from the fruit off young Dusty Hill Semillon vines. It has a powerful clean fruity citrus nose; it is a dry light bodied wine with a fresh and crisp lingering finish. This wine will age gracefully in the cellar for several years. \$15.00

## **Black Muscat – 1 Acre**

Our Muscat grapes are used for a Fortified Muscat (liqueur)

### Joe's Liqueur Muscat

Joe selected several different muscats from the Rutherglen region in Victoria. After careful ageing then blending he has created this fine liqueur. The next release of Joe's Muscat will include both barrel aged fortified Black Muscat hand picked from the Dusty Hill vineyards and Rutherglen fortified Brown Muscat.

\$22.00

## **Tasting Room**

The Tasting Room was built by the Prendergasts and its design is based on small school house and church design. All the materials for the building and the furniture were recycled or sourced locally. There is a \$5 tasting charge that is fully refundable on any purchase. The cellar door is open daily from 9.30am until 5.00pm, and there is a full selection of current and past vintages available for tasting and purchase.

## **The Winemaker – Stuart Pierce**

"I have been fascinated by wine my entire life. It has gradually evolved into a passionate obsession. I loved the fruity berry aroma of reds and whites when I was about 8 years old. Fortunately at that age dryness didn't appeal to my young palate. My palate has developed since and I enjoy discovering new flavours and the textures of wine.

After secondary school I worked in retail, where I learnt more about wine by reading wine magazines and enrolling in wine and food appreciation courses. I loved everything about wine but was uncertain as to where my career would take me. I spent three years with the Army Reserves, worked for BHP in Kalgoorlie in mineral exploration, and built synthetic tennis courts around Australia. At the age of 26, I travelled the world, and in London worked for leading merchant bank Klienwort Benson in London's financial zone. I loved London, and whilst I was there, I studied for my Diploma at the London Wine and Spirit Education Trust. I relished the opportunity to travel extensively throughout Europe, visiting as many wineries as possible.

My passion for wine continued to grow and my first vintage experience was at Chateau Coutet, vintage 1992. It was here in Barsac that I knew that winemaking was to be my profession.

On my return to Australia I enrolled at the University of Adelaide for the degree of Agricultural Science, majoring in Oenology. My life changed when I was offered a position to work in the Clare Valley for the well respected winemaker Jeffrey Grosset. It was here I learnt the fundamentals to winemaking with one of the prominent winemakers in the Australian wine industry.

Moving to Queensland has proven to be very exciting with this state having seen tremendous growth over the past five years. The South Burnett is producing some sensational grapes and wines and the future here looks very bright.

## **Molly's Café**

Molly's Café and Bakery is styled on the old Queensland General Store and like all the buildings on the property was built by Frank Prendergast.

Molly's Café utilises many of the vegetables, herbs and produce that is grown in the vineyards gardens and orchards. The Prendergasts aim to provide healthy wholesome gourmet food to compliment the great wines that you will sample at Dusty Hill.

All the platters and desserts are made by the family in the Café's kitchen. Molly's Café is only open weekends, Friday nights (bookings essential) Saturday for lunch and Sunday for breakfast and lunch. The café is also open for lunch functions for 12 people or above at \$25.00 per person including Pickers Platters, Dessert and real Coffee.

The Pickers' Platters consist of dishes such as

- stuffed mushrooms
- small pies of pork apple and chilli, turkey and blackberry, lamb pear and mint
- baked capsicums and zucchinis
- salad from the garden and orchard
- corn and pepper or Verdelho and cheese muffins

The platters change daily according to the season and Margaretha's imagination. Margaretha also puts together extravagant dessert platters with a wide range of sweets.

Molly's Café is also available for dinner functions for 15 people or above at \$30.00 per person including Pickers Platters, dessert and real coffee.

### **Jacaranda Cottage**

Dusty Hill also makes the most of having 2 kilometres of absolute water frontage to Lake Barambah. Jacaranda Cottage, situated on a knoll overlooking the lake, has three queen size bedrooms and two bathrooms with spa bath, and fully self-contained appointments including full kitchen, dining area, lounge rooms, fireplace, TV/DVD and sundeck with BBQ. The cottage is perfect for groups of up to three couples, who can use the facilities as a base to enjoy the region or just sit back and unwind. Dusty Hill can provide a launching facility for guest's boat if they are a fishing or water ski enthusiast. Further details and bookings are at [www.dustyhill.com.au](http://www.dustyhill.com.au) or by calling (07) 4168 4700.

All prices include a full self-catered breakfast

#### Mid-week

1 Night - 1 Couple \$220 - 2 Couples \$300 - 3 Couples \$360  
2 Nights - 1 Couple \$380 - 2 Couples \$500 - 3 Couples \$600

#### Weekends

1 Night - 1 Couple \$240 - 2 Couples \$340 - 3 Couples \$400  
2 Nights - 1 Couple \$400 - 2 Couples \$540 - 3 Couples \$640

#### Long Weekends

2 Nights - 2 Couples \$675 - 3 Couples \$800  
2 Nights - 2 Couples \$810 - 3 Couples \$960

#### Easter

3 Nights - 3 Couples \$1120  
4 Nights - 3 Couples \$1280

Longer periods of stay are negotiable

Prices include GST and are subject to change without notice