



**MEDIA RELEASE: AUGUST 2011**

## Plan B works an absolute treat for Borry and Gaye

- Borrodeell 2006 Pinot Noir (\$38)
- Borrodeell 2008 Chardonnay (\$25)

It was in the early 1990s that Borry Gartrell — with the help of a meaningful nudge from his wife Gaye Stuart-Nairne — peered into his orchard in the foothills of Mount Canobolas, on the outskirts of Orange, and decided that it was time for a Plan B.

The price of apples — his long-time stock in trade — was in free fall and, apart from baking a few crumbles, there was precious little prospect of value adding.

“Evidence was already mounting that our rich volcanic soils and genuinely cold climate were ideal for viticulture, and you didn’t need to be Einstein to see that wine-based tourism was flourishing,” said Borry, a fourth-generation farmer who’d already had some experience growing grapes in Orange, even if they had been of the table variety.

“We decided to take the plunge — to rip out most of our apples, to establish a vineyard, to have wines made for us, to create a restaurant based on local produce, and to top the plan off with comfortable tourist accommodation.”

And that’s exactly what Borry and Gaye have done. They now have some six hectares of bearing chardonnay, pinot noir, cabernet sauvignon, sauvignon blanc, gewurztraminer and shiraz; their Sisters Rock restaurant is nationally applauded; and they have several cottages that bring a steady stream of guests.

Interestingly, only a couple of the old apple orchardists — Borry and the late Don Hoskins, of Brangayne fame, among them — have directly taken the plunge into viticulture.

“It does surprise me a bit, but agrarian conservatism does run deep. Let’s just say that of the 400-plus apple orchardists around Orange in 1990 only some 40 are left,” said Borry.

For Borry and Gaye, the choice of grape varieties was straightforward enough.

“We’re in a classic European-style grape-growing environment, so we chose classic European varieties,” said Borry.

“And I think that decision is vindicated by these two wines, which were made for us by Christophe Derrez, at his winery on the Cargo Road.

“The 2006 Pinot has only been very lightly oaked, more for maturation than wood flavour, allowing the varietal cherry, raspberry and forest-floor flavours to shine.

“It matches very well with some of the rabbit casseroles that our executive chef, Alan Meaney, has prepared for enjoyment at Sisters Rock.

“I think that our 2008 Chardonnay offers a very potent, clean expression of the variety, showing the flavour of green apples, mineral acidity and a touch of butterscotch from malo-lactic fermentation.

“It certainly has the flavour punch to accompany Alan’s roast pork belly and confit duck leg.”

For further information, please contact Borry Gartrell on 02 6365 3425 or visit [www.borrodell.com.au](http://www.borrodell.com.au).

High-resolution colour images can be downloaded from WineMedia’s website ([www.winemedia.com.au](http://www.winemedia.com.au)).

Release issued by WineMedia, contact John Rozentals (phone 02 9743 5734 or email [jrozentals@winemedia.com.au](mailto:jrozentals@winemedia.com.au)). It would be appreciated if copies of articles and reviews based on this release could be emailed to the above address or posted to WineMedia, PO Box 3484, Rhodes 2138.