

It's tempting

RECIPES DAVID HERBERT



New season apples are this week's inspiration. I have used Granny Smiths for these recipes, but most crisp varieties will be fine. The cake recipe came from a kind reader.

Braised pork with apples

- 2 thick pork chops, bone-in
- 2 tablespoons vegetable oil
- 2 rashers bacon, sliced
- 1 leek, thinly sliced
- 1 cup cider
- 2 Granny Smith apples, peeled, cored and grated

Pat chops dry and season with salt and pepper. Heat oil in a casserole over a medium-high heat. Add chops and cook until lightly browned; remove. Pour off all but 1 tablespoon of fat from pot. Add bacon and leek and cook, stirring, for about 5 minutes. Pour in cider, increase heat to high and stir to remove any brown bits from bottom. Return chops and add apples. Reduce heat to low and simmer gently until chops are tender and apples are soft, about 30 minutes. **Serves 2.**

And to drink... Rustic cider: St Ronans Methode Traditionelle (\$25, Yarra Valley).

Kelly's apple cake

- 3 Granny Smith apples
- ½ cup raw sugar
- 3 cups self-raising flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 4 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- ⅓ cup orange juice

Grease and line the base of a 24cm round cake tin. Peel, quarter and slice apples thinly into bowl and toss with raw sugar. Sift flour, baking powder, cinnamon and a good pinch of salt into a bowl. Place eggs in the bowl of an electric mixer and beat until foamy. Add white sugar slowly while beating until mix is thick and fluffy. Add oil in steady stream until well blended. Fold in dry ingredients, half a cup at a time and alternately with the orange juice, until smooth. Spoon a third of the mix into cake tin. Drain apples and arrange half over batter. Repeat layering, ending with batter on top. Bake in a moderate oven for 60-75 minutes (check after 50 minutes) or until top springs back. Allow to cool before removing from tin. **Serves 8**

And to drink... Sweet cider: Mock Red Hill (\$5, Mornington Peninsula).

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WINE JAMES HALLIDAY



The Mitchell Harris partnership was written in the stars, but the crucible was Ballarat, where four people of roughly similar age grew up to follow pursuits other than wine. Craig Mitchell became an anaesthetist, and his wife Alicia a physiotherapist, just like Craig's sister Shannyn, who was to marry John Harris. John began to study immunology and pathology, but decided to abandon that career and enrol in the oenology degree course at Charles Sturt University.

He graduated in 1999, and was employed by Domaine Chandon as winemaker in 2000, where he remained until the end of 2007. But by dint of interlocking marriage, professional and personal friendship, and the common love of wine, there was one obvious decision to make in 2008 – form the Mitchell Harris partnership.

Harris's knowledge of Pyrenees winery Mount Avoca began while he was studying for his degree, and Mount Avoca was delighted when he took the position of chief winemaker for the 2008-2010 vintages. It also gave Harris all-important income, access to wine in barrel surplus to its requirements, and a place to make and bottle the first Mitchell Harris wines.

In 2011 the partners purchased a free-standing, two-storey 1880s red brick workshop and warehouse in Ballarat, and spent the next two years renovating it. It now serves as a cellar door for Mitchell Harris wines, a wine bar (there are 130 wines on the list, mainly from western Victoria), regional dishes and coffee, and education facility and event space.

All four have designated roles in the business, some part-time. John: winemaking, wine list management at cellar door; Alicia: director and business manager; Shannyn: director, general marketing and management; and Craig: photography and digital marketing.

Elegant? Yes, and so are the wines.

2015 Mitchell Harris Wines Pyrenees Sauvignon Blanc Fume

A powerful, complex wine thanks to the low yield in the vineyard; while it underwent partial mlf and wild fermentation, and spent six months on lees, it still ended up light on its feet, cleansed by a long, savoury finish. 13.3 per cent alc, screwcap. **95 points, drink to 2018, \$27**

2014 Mitchell Harris Pyrenees Shiraz

Co-fermented with 2% viognier, 25% whole bunches, partial wild yeast fermentation, matured for 15 months in French oak. A strange business when you swear you can smell the elegance in the bouquet, but

I do here. The vibrant red fruits, fine-grained tannins and silky smooth palate all deliver the goods. 13.5 per cent alc, screwcap. **96 points, drink to 2029, \$35**

2014 Mitchell Harris Pyrenees Cabernet Sauvignon

Bright, clear crimson-purple; the elegance I detected with the bouquet of the shiraz came through with utmost clarity here; likewise, the palate is effortless despite the complex vinification. Although cabernet is expected to inflict a certain amount of pain, here the dual faces of the variety are at peace with each other. 13% alc, screwcap. **96 points, drink to 2039, \$30**

