



keeping it in the family

MARGAN FAMILY WINES HAS FIRMLY ESTABLISHED ITSELF AS A NEW GENERATION OF THE HUNTER VALLEY WINE REGION. ELIARNE IEZZI SPOKE TO THE FAMILY SETTING THE BENCHMARK FOR ONE OF AUSTRALIA'S MOST RENOWNED CULINARY AND GRAPE GROWING DESTINATIONS.

The Hunter Valley is a region witnessing a bold collaboration between old hands and young blood, and Margan Family Wines is fast becoming the pick of the crop. Since the Margan family grapevine origins in the 1960s to the establishment of their very own brand in 1997, Andrew and Lisa Margan have seeded a proud and renowned regional identity.

Located in the beautiful Broke Fordwich Valley in the lower Hunter Valley, Margan has over 320 acres of its own vineyards and state of the art winery, coupled with a band of passionate chefs and food producers. "A visit to Margan offers guests with a unique food and wine experience. Our core business is wine- we produce about 30,000 cases of premium wine per year, which we sell throughout Australia and internationally. In addition we have an award winning restaurant and stylish tasting room and bar," explains Lisa Margan.

The husband and wife team have become a force to be reckoned with. Winemaking runs in Andrew Margan's blood, his family planting their first seeds in the 1960s on the DeBeyers property in Pokolbin. Having been an apprentice at Tyrrell's Wines, under the late, great Murray Tyrrell, as well as a 'flying winemaker' throughout France, Hungary and ex-Soviet state of Moldova, handles the wine end of the business. Whilst his wife Lisa, with her Masters Degree in Applied Science and Nutrition, and apprenticeship under respected Hunter chef Robert Molines, not to mention her worldly travel experience, oversees the restaurant and marketing aspect of the business. Andrew and Lisa's three teenage children, as well as 25 staff members complete the Margan team. "I am proud that Andrew and I have created Margan from scratch and it has grown to be the business it is today. I am also proud of

our team who work hard with us to share in this success," says Lisa.

This tight-knit team, coupled with their unique skills and passion have established the benchmark, not just for food and wine production, but service and atmosphere. Also establishing themselves as one of Australia's most sought after wedding venues. "We offer premium 'restaurant quality' food and wine as opposed to 'function food and wine'. Our service is warm, accommodating and professional... We don't want to provide a 'cookie cutter' format for each wedding. Where possible we try to accommodate everything on the wish list!" says Lisa.

And aside from every dish being made with love, expect a good dose of green, guilt-free goodness on the side. "We have a fantastic one acre Kitchen Garden which supplies the kitchen

with ninety percent of its vegetable and fruit requirements. Our business has undertaken several Environmental Accreditation initiatives, and as such has put into place many procedures which reduce our overall carbon footprint," says Lisa.

It is easy to see why over the years Margan has established itself as a market leader, winning critical acclaim and both national and international recognition for their food and wine standards and performance. "We have focused on quality and have been uncompromising in this regard. We also listen to the consumer feedback to tweak our direction to continually improve our performance," says Lisa. Margan Family Wines is a new generation with a long and bright future ahead.

To experience Margan for yourself, visit www.margan.com.au or email info@margan.com.au for more information.