



LOCAL HERO

David Bruer  
Earth-conscious  
winemaker

STYMIED by a recession, young and jobless chemist David Bruer began teaching his subject to fledgling winemakers, and was drawn into the industry himself.

Today, his deep earth-conscience is injected into Temple Bruer wines which are certified organic and vegan-friendly. “(And) we intend to get to carbon-neutrality in our own right, without buying carbon credits, by 2018,” David says.

He also is diversifying his vines, believing a major earth-warming challenge is “converting shiraz drinkers to the taste of heat-resistant varieties such as Montepulciano and Saperavi”.

“We are absolutely on the coal face of climate change,” says Bruer. “In January last year we had a maximum of 49.3C. That’s bloody hot – about three degrees higher than previous records.”

But Bruer believes gradual warming rather than hot/cold spikes, is behind the shifting vintage, “by 0.8 of a day a year Australia-wide, not per decade – per year”.

Bruer is a supporter of the awareness exercise, Earth Hour, next Saturday (March 28), as one step in addressing global warming.

“We have no bloody future if we don’t.”  
[earthhour.org](http://earthhour.org), [templebruer.com.au](http://templebruer.com.au)

ON THE GRILL



Justin Harman,  
General Manager,  
Island Pure Sheep Dairy

Justin Harman is a mover and shaker. Along with Geoff Rischbieth, he is behind Island Pure, SA’s first sheep dairy and cheese factory, at Cygnet River. Set up in 1992, it is also represented at an Adelaide Central Market stall. He will release new cheeses at a picnic lunch on the banks of the Cygnet River at the KI FEASTival May 1-8. The lunch will feature campfire-cooked seafood, free range pork, local lamb and KI geese.  
[tourkangarooisland.com.au/kifeastival](http://tourkangarooisland.com.au/kifeastival)

**My favourite SA restaurant (not my own) is ...** Hentley Farm, in the Barossa Valley.

**The best meal I have ever experienced ...** is so hard to decide. It has to be a tie between Masq in Ginza, Tokyo, and the honeymoon degustation at the Southern Ocean Lodge on Kangaroo Island.

**The worst meal ever was ...** Deb mashed potato and rehydrated peas, Hanson Bay 2012 (1500m from Southern Ocean Lodge, they refused to provide takeaway!)

**The most embarrassing item in my fridge/pantry is ...** women’s multi vitamins.

**An ingredient I can’t live without is ...** Island Pure Labneh.

**A kitchen tool I can’t live without is ...** a zester.

**My bucket-list restaurant/food experience would be ...** dinner at Lifetime Private Retreats beachside tavern, Kangaroo Island.

**My guilty pleasure is ...** My wife!

**The cookbook I most love is ...** Stephanie Alexander’s *The Cooks Companion*.

**My choice of a last supper would be ...** to start, tuna sashimi, then a main course of duck lard and Island Pure Cygnet (sheep milk Manchego). To drink, Kangaroo Island Spirits Gin and tonic.

**To me, food is ...** our vital link to a sense of place.

BOOK



PLANET TO PLATE:  
THE EARTH HOUR  
COOKBOOK  
\$49.99 online

Farmers and chefs across Australia are united in this environmentally-conscious book released ahead of Earth Hour 8.30-9.30pm next Saturday. It tells stories of changes and evolving climate-driven risks on the land, and offers recipes showcasing this nation’s produce and crops. [earthhour.org.au/cookbook](http://earthhour.org.au/cookbook).

HOT TICKET

**WHISKY LIVE** is for experienced and novice enthusiasts. It’s \$99 for tastings, discussions, memento glass, and a buffet at Bonython Hall, Adelaide University, May 16-17. Funds aid the Prostate Cancer Foundation of Australia. To book, [whiskylive.com.au](http://whiskylive.com.au)

MUST HAVES



HAVE A SHOT  
\$9.95 x 12, Bean Bar

The popular Bean Bar, an SA chain, has developed its own coffee pods, SHOTS by Bean Bar. The coffee is roasted a little darker so the volume for home matches the house blend, and the pods are compatible with most household pod machines (including Nespresso).  
[beanbar.com.au](http://beanbar.com.au)



KITCHEN DENIM  
\$14.95, online

If you love your denims, they can now be part of the kitchen. This Denim gauntlet mitt from Annabel Trends is as soft and comfy as your fave jeans. Also full-fit and half aprons. The longline apron with twin pockets, \$34.95, gives complete cover for home entertainers.  
[www.annabeltrends.com](http://www.annabeltrends.com)



AH CARAMEL-BA  
\$5.99, Health stores

Ease the guilt. Alter Eco’s products are truly good, certified organic, fair-trade certified, carbon neutral certified, and contain no GM or gluten ingredients. Latest in the range is the Dark Salted Burnt Caramel bar with dark Ecuadorean chocolate in the mix. Also online.  
[altereco.com.au](http://altereco.com.au)



FOOD SLEUTH

Share a raw experience

KING Saul, Australia’s first unpasteurised cow’s milk blue cheese, by Udder Delights, has had time to mature and is now available at the Hahndorf cheesery as part of a “raw experience” cheese tasting platter. A wedge of the 2014 vintage blue is plattered with tortas, muscatels, sparkling water and two serves of the Sullivan family’s own cask-aged tawny. The experience is \$50 for two.

The cheese creator, Saul Sullivan, and partner Sheree will be on hand to share the success story behind this unique terroir-reflective SA-centric cheese. Ms Sullivan, says the platter is a chance to try before buying a wheel (\$150 for 500g) which will develop more richness at home. 91a Mt Barker Rd, Hahndorf, [udderdelights.com.au](http://udderdelights.com.au)