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THE GARDENS

GAZETTE

UNCOVERING THE BEST PLACES TO ENJOY IN YOUR LOCAL AREA



Sunland Group

ESTABLISHED
1983

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WELCOME



SUNLAND GROUP PROUDLY PRESENTS THE SECOND ISSUE OF THE GARDENS GAZETTE, SHOWCASING THE PEOPLE, ATTRACTIONS AND AMENITIES WHICH MAKE UP THE VIBRANT SOCIAL FABRIC OF CHIRNSIDE PARK AND THE GREATER YARRA VALLEY REGION.

In this edition, we take a look the sculptural works of local artist Ted Secombe and the stunning floating water gardens which have become a labor of love for local Geoff Cochrane. We also speak to local chocolatiers Leanne and Ian Neeland and Paul Bridgeman of Levantine Hill Winery as the renowned estate prepares to unveil its stunning new restaurant.

As the developer behind Chirnside Park's new parkland development, The Gardens, Sunland is passionate about contributing to the local community through the creation of beautiful environments for residents to enjoy for generations to come.

With a history rich in natural beauty and enterprise, and an exciting phase of new growth and investment well underway, there is much to celebrate and explore in Chirnside Park.

I hope you enjoy this publication.

Sahba Abedian
Managing Director

Sunland Group

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LEVANTINE HILL TO UNVEIL NEW RESTAURANT

LOCATED ON 23 HECTARES OF UNDULATING LAND IN THE HEART OF THE YARRA VALLEY, LEVANTINE HILL ESTATE IS BLOSSOMING INTO AN IMPRESSIVE LOCAL LEGACY NURTURED BY A DEDICATED FAMILY BUSINESS.



Restaurant and cellar door opening mid-2015.

Levantine Hill sets itself apart with its unwavering attention to detail – hand harvesting, hand sorting and hand plunging the grapes, with renowned winemaker Paul Bridgeman at the helm.

"As little as 50 kilograms of grapes are harvested at perfect ripeness and batch fermented, before being matured in the finest Mercurey, Seguin Moreau and Taransaud French Oak," says Paul.

"Our wines are made without regard to cost and will only be released in impeccable years."

Each paddock in the estate has been lovingly named after a family member, including Samantha's Paddock Bordeaux Blend, Melissa's Paddock Syrah, Katherine's Paddock Chardonnay and Colleen's Paddock Pinot Noir.

Levantine Hill has dubbed Samantha's Paddock its 'impossible vineyard' – a rocky outcrop on a 29% slope.

"The experts said it was impossible and the fact that a diamond-tipped drilling rig was required for establishing the vineyard only encouraged us," says family member and owner, Samantha Jreissati.

The estate's wine making is influenced by the French old-world techniques of the Grand Crus domaines of Burgundy and the Premier Crus domaines of Bordeaux.

"Our wines highlight the Yarra Valley's similarity to France's cool climate and terroir, and our aim is to stay stylistically true to each varietal's heritage," says Paul.

Levantine Hill boasts a five-star winery status with wine critic James Halliday describing it as 'the most ambitious project in the Yarra Valley since the establishment

of Domaine Chandon a quarter of a century ago.'

Last year was a whirlwind year for Levantine Hill, with their 2012 Syrah winning three gold medals at major Australian and international wine shows, including the 2014 Royal Adelaide Wine show, the 2014 Melbourne International Wine Competition and the Six Nations Wine Challenge.

The winery is set to open its restaurant and cellar door this year, known as Ezard @ Levantine Hill, partnering with celebrated Melbourne and Sydney hatted chef Teage Ezard to feature a menu of local and seasonal produce.

The stunning cellar door and restaurant has been designed by Fender Katsalidis Architects – famously known for their design of MONA in Hobart and the Eureka Tower in Melbourne – and will encompass a rich timber environment boasting views over the stunning bucolic vineyard.

Levantine Hill's wines can be found on some of Australia's most exclusive wine lists, including Melbourne's Vue de Monde, Attica, Flower Drum, MoVida and Ezard, as well as Sydney's ARIA Restaurant, China Lane, Bambini Trust and The Star's BLACK.



FOR MORE INFORMATION

CALL 03 8602 0831

GO ONLINE levantinehill.com.au

VISIT 882-886 Maroondah Hwy, Coldstream

TALES OF A SCULPTOR

TED SECOMBE'S STUDIO IN DIXONS CREEK MANIFESTS THE ENDURING INFLUENCE OF HIS EXQUISITE ARTISTIC MIND AND THE INSPIRATION HE DRAWS FROM NATURE.



Ted has been at his potter's wheel for more than three decades after developing an interest in the age-old art form during his early life in Vietnam and the Pacific Islands.

"During my time in Vietnam I was exposed to oriental art and my family collected artifacts," Ted says.

"A lot of my porcelain work is organic and my sculptures are distillations of bird forms rather than literal interpretations.

"Nature can do a much better job at that than we can though."

Ted trained in biochemistry, but upon realising he didn't like the discipline of a full time job, he packed his bags and travelled through Europe.

"After that trip, I taught myself to make pots in porcelain and later in my career sculptures in steel," he says.

"I formulate beautiful crystalline glazes that engage the audience."

Ted has developed a mastery of the medium that allows him to take his experimentation further than ever before.

"I'm always testing glazes and trying to achieve things that are better or different," he says.

"I create vessels suited to both grand entrances like those experienced in international hotel lobbies and garden

environments where natural elements like sunlight and raindrops can enhance alter or play with form and glaze."

Ted's work has been exhibited throughout Australia, the United States, Japan, Europe, England and India. His stunning work can also be found in the National Gallery of Australia and in over 30 permanent collections worldwide, including Crown Towers and Chadstone Shopping Centre.

The Yarra Valley wasn't always home to Ted and his partner Ann, who previously lived in Queensland.

"Moving to the Yarra Valley felt like I had come home, it felt very comfortable and grounding, it was a very natural progression as a human," Ted says.

Ted's work was displayed at an exhibition in Singapore at the end of last year and will be on show in London and Florida early this year.

FOR MORE INFORMATION

CALL 03 5965 2090

GO ONLINE tedsecombe.com

VISIT 240 Bleases Lane, Dixons Creek



ART. BEAUTY. COMMUNITY.

IN DECEMBER 2014, SUNLAND GROUP WAS AWARDED THE INDUSTRY'S TOP HONOURS FOR MEDIUM DENSITY DEVELOPMENT IN VICTORIA, RECEIVING THE BEST MEDIUM DENSITY DEVELOPMENT AWARD AND LANDSCAPE AWARD FOR ITS CHANCELLOR RESIDENCES DEVELOPMENT IN BUNDOORA AT THE 2014 URBAN DEVELOPMENT INSTITUTE OF AUSTRALIA'S AWARDS FOR EXCELLENCE.

2014 AWARDS FOR EXCELLENCE WINNER UDA
2014 AWARDS FOR EXCELLENCE WINNER UDA

Sunland Group

FROM ACREAGE TO AMENITY

RURAL MELBOURNE'S SHIFT TOWARDS LUXURY RESORT-STYLE LIVING



Longtime Chirside Park residents Pauline and Salvatore Greco recently purchased a luxury home off the plan at The Gardens in Chirside Park as they prepare to downsize their home – and upsize their lifestyles – after living on acreage for more than 17 years.

"We went out for a walk one day and it happened to be the opening weekend of The Gardens. We went and had a look and liked what we saw," says Pauline.

"Having lived on our huge block of land for well over a decade, we knew we wanted to downsize and find a nice new home to live in without the burden of a big garden to tend to."

Located on the footsteps of the Yarra Valley, The Gardens comprises 176 luxury townhomes set amongst sweeping parklands, terraced gardens and exclusive resort-style amenities.

"That's actually what first appealed to us about The Gardens, the fact that the community will have a series of communal gardens running down its spine – so while we may not have our own huge garden anymore, we can admire the beautiful communal gardens in front of our new home," Pauline says.

"We have lovely views out towards the mountains where we live now and some days you can watch the hot air balloons taking off from the Yarra Valley.

"We're close to the wineries here and the Dandenongs; it's a very attractive location.

"Moving into our new home at The Gardens will be great as we'll be able to stay in the same area we've loved for so long, with a brand new home and an even better lifestyle to enjoy."

Sunland Group Managing Director, Sahba Abedian, said purchasers have been drawn to The Gardens because of the strong lifestyle appeal of contemporary open plan home designs, landscaped gardens, and resort-style pool and entertainment amenities.

"In creating The Gardens, we were conscious of complementing the existing natural beauty and lifestyle attributes of the area with striking architecture, open green spaces and resident amenities to create a singularly unique offer," Mr Abedian said.

"This approach is certainly resonating with the local market. In recent months we have noticed a distinct increase in purchases from long-term local residents who want to downsize their home without having to move outside their community.

"Three out of four buyers are from the local area and we expect this number to increase when we release the final collection of large family home designs in Stage Four."

Designed by Sunland's award-winning in-house design

studio, each double-storey home features spacious open plan living areas and a large gourmet kitchen with high gloss cabinetry, crafted stone bench tops and prestige stainless steel appliances.

Floor plans include two, three and three bedrooms plus study options, ranging in size from 82sqm to 214sqm. Terraced gardens and sculptural landscaping follow the contours of the sloping land to provide a series of parklands offering a mixture of passive relaxation space, grassed areas and lush pockets for residents to enjoy.

Civil works at The Gardens are now well advanced, with bulk earth works fast approaching completion, drainage and electrical trenching well underway, and road widening works commencing in February to improve access. The construction of homes in Stages 1, 2 and 3 is programmed to commence mid-2015.

FOR MORE INFORMATION

CALL 03 9825 4700

GO ONLINE sunlandgroup.com.au/thegardens

VISIT On-site Sales and Information Centre located at 30 Blacksprings Road, Chirside Park, open Saturday to Thursday from 11am to 5pm.

SUNLAND CELEBRATES THE TASTES OF THE YARRA VALLEY

AS DUSK FELL UPON THE GARDENS DISPLAY SUITE LATE LAST YEAR, MORE THAN 100 GUESTS GATHERED TO EXPERIENCE SOME OF THE INCREDIBLE PRODUCE AND WINE THE LOCAL REGION HAS TO OFFER.



From award-winning wines to local cheese and chocolate, Sunland Group invited guests to celebrate this wonderful pocket of Victoria where the company is developing a luxurious enclave of private family townhomes, surrounded by terraced gardens and parkland.

Guests were invited to sample the rich diversity of cheese offerings from local favourite Yarra Valley Dairy, while Levantine Hill showcased its award-winning Syrah and the incredibly rare archive stock of the 'Samantha's Paddock' traditional French blend, which has been awarded 96 points by James Halliday Wine Companion Magazine.

To round out the tastings, Yarra Valley Chocolate Company provided samples of their signature 'swirl' design Belgian chocolate.

Sunland Group Managing Director, Sahba Abedian, said the night was an opportunity for guests to experience the lifestyle offering of The Gardens, while celebrating its unique location on the footsteps of the Yarra Valley.

"The evening provided the perfect opportunity to bring a mix of local producers and purchasers at The Gardens to celebrate everything this great location has to offer."

The fourth and final stage of The Gardens is being launched in March 2015. For more information visit the on-site display suite located at 30 Blacksprings Road, Chirside Park, open from Saturday to Thursday, 11am - 5pm, or phone 1800 788 852.



SWEET BY DESIGN

'SWEETHEARTS' LEANNE AND IAN NEELAND TRAVELLED THROUGHOUT AUSTRALIA BEFORE SETTLING ON THE WIDE OPEN PASTURES OF THE YARRA VALLEY TO SHARE THEIR PASSION FOR QUALITY CHOCOLATE WITH OTHERS.

The Yarra Valley Chocolaterie and Ice Creamery opened in 2012, with six qualified European chocolatiers at the forefront and four local chocolatiers in training to deliver melt-in-your-mouth chocolate.

Boasting over 250 products, Leanne and Ian source their ingredients locally from their own orchard and kitchen garden, as well as local farms.

"We source our couverture chocolate from Belgium, as we believe it really is the best in the world," says Leanne.

"My favourite product at the moment is our new soy and sesame truffle, it's amazing!

"But every day my favourite product changes as we are always creating something new to excite our customers." Visitors to the chocolaterie can enjoy an abundance of

free tastings, watch the art of chocolate making through large viewing windows, or stroll through the orchards and wetland area before sitting down for a sweet treat at the café.

The Yarra Valley Chocolaterie and Ice Creamery is open every day from 9am to 5pm (except Christmas Day) and entry is free.

FOR MORE INFORMATION

CALL 03 9730 2777

GO ONLINE yvc.com

VISIT 35 Old Healesville Road Yarra Glen, VIC



YARRA VALLEY DAIRY PACKS A BITE WITH BLACK SAVOURINE

LOCATED IN AUSTRALIA'S PREMIUM WINE AND DAIRY REGION, YARRA VALLEY DAIRY IS A SMALL FAMILY RUN BUSINESS RENOWNED FOR ITS AWARD-WINNING PERSIAN FETTA.



BLACK SAVOURINE MEDITERRANEAN FRITTATA

Serves 4

- 25g butter
- 150g button mushrooms, sliced
- 100g sliced mild salami or ham, cut into thin strips
- 1/2 bunch of spring onions, chopped
- 1 red capsicum, sliced and grilled
- 1 small eggplant, sliced and grilled
- 1 zucchini, slice and grilled
- 1 small sweet potato (approx 200g) peeled, sliced and grilled
- 5 eggs
- 1/3 cup grated cheddar cheese
- 1 tablespoon milk
- 2 tablespoons freshly chopped parsley
- Salt and freshly ground black pepper, to taste
- 1 Yarra Valley Dairy Black Savourine, thickly sliced
- Green salad and crusty bread, for serving

Heat butter in a frypan and sauté mushrooms, salami and spring onions for two to three minutes, stirring occasionally. Top with layers of grilled capsicum, eggplant, zucchini and sweet potato. Whisk together eggs, cheddar cheese, milk, parsley and seasoning. Pour over vegetables and cook over a low heat for eight to 10 minutes until the underside is golden and almost cooked through. Top with slices of Yarra Valley Dairy Black Savourine and place under a hot grill for a further three to five minutes, until the frittata has set and the cheese has melted slightly. Cut into wedges and serve with a crisp green salad and crusty bread.



Yarra Valley Dairy makes a range of fine quality artisan cheeses from cows and goats milk, taking out awards at both the World Cheese Awards and the Australian Grand Dairy Awards.

"Our cheeses are made in a style that is inspired by the farmhouse cheeses of France and Italy, but still maintain their own identity and flavour," says head cheesemaker Jack Holman.

Jack says the unique identity is a result of both the environmental conditions and the cheesemaker's skills.

A popular cheese produced by the Yarra Valley Dairy is the Black Savourine, a semi matured ashed goat's cheese in a traditional French pyramid.

"Black Savourine is a full and richly flavoured cheese that oozes flavours of roasted nuts, cooked cream and a slightly citrus finish," Jack says. "It matches perfectly with the robust and earthy flavours of a Mediterranean frittata."



BLACK SAVOURINE

PROFILE...

Semi matured, ashed white mould goat's milk cheese.

TASTE...

Complex palate of full flavours – roast nuts, cooked cream, a hint of blue, full length.

EAT WITH...

Quince paste, artichokes, fruit bread, almonds and walnuts.

DRINK WITH...

Sangiovese, Tempranillo and Pinot Noir.

RECIPE IDEAS...

Sliced and grilled over figs. Serve with good quality parma ham on fig and anise bread, perfect with cardamom.

CALL 03 9739 1222

GO ONLINE www.yvd.com.au

VISIT 70-80 McMeikans Road, Yering

THE ART OF FLOATING WATER GARDENS

FOR MANY YEARS GEOFF COCHRANE FELT A DESIRE TO CREATE SOMETHING SPECIAL
FOR FUTURE GENERATIONS THROUGH HIS PASSION FOR NATURAL BEAUTY.



Nine years ago, this enthusiasm led him to open the Blue Lotus Water Garden, one of Australia's largest water gardens, on the banks of the Little Yarra River.

Driven by a love of water flowers, Geoff stumbled upon a swamp site in 2006 and set about transforming the grounds into his water flower sanctuary.

"The sheer beauty of water flowers such as lotus and water lilies are still somewhat underutilised in Australian gardens however to their benefit, they boast a long flowering period of three to four months over summer," says Geoff.

The garden grows around 30 varieties of bowl lotus, 80 types of water lilies and five varieties of dam lotus, including the namesake 'Cochrane's Holyfire', cultivated by Geoff in 2007.

"Most people think of a lotus as a tropical plant and yes, there are tropical lotuses, but the majority worldwide are a temperate lotus, which is very suited to our southern Australian climate," says Geoff.

The garden is open to the public for three months each year to display new features as they are developed, including the new rare plant pavilion, which is now available to visit.

"The rare plant pavilion is a special collection of water plants I hand-picked from Northern Australia. The enclosure will also house some night flowering plants that will open on cloudy days and at night."

The Blue Lotus Water Gardens offer a multitude of lotuses and water lily plant varieties spread over two lakes, three dams and a number of smaller ponds, which are filled with tropical, temperate and rare water plants. The garden also boasts a Blue Lotus nursery for those with a green thumb and a picnic area to sit back and enjoy the scenery.

Located on the Warburton Highway in Yarra Junction, the gardens are open daily from 10:30am to 5:00pm, until 7 April 2015.

FOR MORE INFORMATION

CALL 03 5967 2061

GO ONLINE bluelotusfarm.com.au

VISIT 2628 Warburton Highway, Yarra Junction

THE GARDENS

FINAL RELEASE LAUNCHING MARCH 2015. REGISTER YOUR INTEREST NOW.

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SALES AND INFORMATION CENTRE - OPEN SATURDAY - THURSDAY, FROM 11AM - 5PM

30 BLACKSPRINGS ROAD, CHIRNSIDE PARK, VIC PHONE 1800 788 852

SUNLANDGROUP.COM.AU/THE-GARDENS

