



# Penfolds Magill Estate Restaurant

*Architect Pascale Gomes-McNabb had no fear when reinventing a famous restaurant, situated in South Australia's most hallowed vineyard*

“In 2012, the Penfolds team invited me to reinvent their flagship Magill Estate restaurant in Adelaide. The building was originally designed by Allen Jack + Cottier, built in 1996. The glass pavilion is a gentle nod to Mies van der Rohe’s modernist oeuvre.

“My design concept was built on the oenological notion of terroir. I drew inspiration from the landscape, the surrounding vineyards and the existing heritage winery.

“During the two-and-a-half year project, I worked with the Penfolds team interviewing and researching what they required and expected for their restaurant. The new interior design concept had to work with the existing structure. The raised well-designed pavilion offered views of the vineyards, the lush hills and the city lights in the evening. I selected durable, local

materials, particularly blackwood, metals, stone, cork and leather.

“The interior has a sumptuous yet casual feel. The intention was to create a unique experience where every element was designed and custom made in Australia, especially for Penfolds, from the red glass door handle, to the uniforms, 90 per cent of the furniture (chairs, banquettes, tables, etc), waiters stations, feature lighting, and the carpet.

“The journey of dining here is an unfolding of the various designed components and curated areas in which to experience the best of Penfolds’ wine and food.

“Feature lighting are clusters of hand-blown glass spheres suspended above the dining tables. They’re reminiscent of grapes and the twinkling city lights in the distance at night. I worked closely with artist Emma-May Lashmar to create this work. Other feature elements

were made by craftspeople I have a close and continuing working relationship with.

“The design creates different experiences for diners. While the

restaurant has muted neutral earthy tones, the bar has an intense concentration of various reds—a direct reference to the hue of the famous Grange Hermitage. Diners can view and select rare vintages from the purpose-designed Heritage cabinet.

“In the restaurant, the ritual of sommeliers decanting and serving benchmark wine is on full display at the theatrically inspired sommeliers station. Mirrors and diaphanous materials open and soften the space.

“The dining experience is intended for degustation fine dining. This is a Penfolds journey that’s begun once the threshold is crossed. Every aspect of the design is intentional for it to dovetail with the hospitality offer. It’s relaxed yet meditated—champagne in the red bar to begin, peruse the Heritage cabinet for vintage wines for dinner. Dining tables and seating options are designed for intimacy or larger groups; there are waiters stations for wine decanting, handbag tables for your handbag. Nearly every detail for a fine dining experience has been thought through.

“As much of the original fit-out as possible was repurposed or reused. The floors and ceiling panels were reused, the bathrooms refreshed and updated, the cellar was adapted and enhanced to be used as an additional wine tasting space. We added layers and other elements to reconfigure the pavilion to be commensurate with this new and exciting Penfolds hospitality offer. The space now has many different aspects to it, yet there’s a continuity to it through the design, the use of materials and the new feature elements.” ●

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