

**Shiraz Club of Victoria
May 2010 Dinner
at
Vivace Restaurant
Brighton**

Host: Louise and David

The car parking may be ordinary in Bay Street Brighton but it was worth the effort.

I like it when members choose one of their favourite restaurants and put on some of their choice wines from their cellar. Louise and David excelled themselves.

The tasty canapés were accompanied by a sparkling wine that someone on my left thought was left field of the normal Chardonnay/Pinot blend. And sure enough we were drinking a Paultets Trillians Sparkling 2008 Riesling from the Clare Valley. A most enjoyable wine, one that Tommy What's His Name, our latest member, knew what it was when the Clare Valley was mentioned. A good call even if it was a tad late.

The entrée of Zucchini, leek and goat's cheese croquettes was a lovely dish suitably matched to a Dominique Portet Yarra Valley Sauvignon Blanc, 2009 and a Shelmerdine Heathcote Riesling 2009. One doesn't normally associate Heathcote with Riesling but then I remembered that Jasper Hill made a respectable one.

The roast pheasant main course was great. What wine goes with pheasant? Louise and David chose well with a Graeme Miller Dixon's Creek Pinot Noir 2006 and a Rutherglen Estates Mourvedre Shiraz 2008. A brave move to match a cool climate Pinot with a warm climate Mourvedre Shiraz, but it did work well.

The baked zabaglione dessert was matched to a Scion Rutherglen Rose Muscat 2009. A fitting end to a great dinner.

To Louise and David I say thank you for choosing well with your restaurant, food and wines and creating a memorable dinner for your fellow members and their guests. It was good to see some new faces at this dinner and a warm welcome to Tommy, our new member on the night.

Regards all

Roger Hocking