

Shiraz Club Dinner 22nd June 2010

at

Aux Batifolles

Hosts: Peter McMeiken & Steve Pierrehumbert

Canapés

Snail Twisties & Warm Spinach and Feta Quiche

Vazart – Coquart Brut Reserve Chouilly - France

This cuvée “**Brut**”, in other words only lightly sweetened, is made exclusively from the white Chardonnay grape variety. Full of finesse, this supple and airy wine always contains 30 to 40 % of reserve wines, so that, year after year, you will find the same “**Vazart-Coquart**” taste so appreciated by wine-lovers.

Entree

PITIVIER DE POULET - LANGOUSTE :

French pie with chicken, crayfish and gruyere cheese with bisque and brandy

White 1: Innocent Bystander Pinot Gris 08 – Yarra Valley Victoria

The nose is fresh and floral with hints of nashi pears, apples and apple crumble, jasmine and pickled ginger. The palate has a crunchy texture with zingy, racy acidity, lime zest, Granny Smith apples, fresh celery hearts, crushed Kaffir lime leaves, honeydew and finishes with cold slate and minerals.

Wine 2: Seresin 2008 Pinot Gris – Marlborough NZ

The nose exhibits aromas of stone-fruit, ripe pear and citrus with hints of smoke and an underlying minerality. The weighty palate is richly textured, with background creaminess from lees contact, balanced by a fresh acidity providing a lingering finish. Drinking well now, but this wine will cellar for the next five years.

Mains

BOEUF BOURGUIGNON :

Braised chuck steak marinated in red wine, served with seasonal vegetables and mashed potatoes

Red 1: Hardy's 2005 Cabernet Sauvignon

Limited cellar release Cabernet Sauvignon, Grapes from Margaret River as well as South Australia

Red 2 : Ingoldby 2001 McLaren Vale Shiraz

A very impressive Ingoldby Shiraz from winemaker, Charles Hargrave. This wine is packed with ripe fruit flavours making for exceptional everyday drinking. Opaque black purple colour with black purple hue. Vibrant youthful nose with aroma of blackberry, vanilla and liquorice. The palate flavours are mouthfilling with strong flavours of liquorice, plum and spice, showing excellent varietal character. Fine grained soft tannins, yet with a hint of dryness. Perfect balance, followed by an aftertaste of liquorice and blackberry. Back to the 'old Ingoldby' form!

Cheese Plate

Hard Cheese (Comte) - Soft Goat Cheese - Strong Blue Cheese; served with croutons, dried fruits and fresh bread.

Innocent Bystander Pink Moscato

Innocent Bystander's pale-pink 375 ml serve of Moscato comes dressed to impress. Flaunting a beautiful floral label, a convenient pop-top crown seal, and a gentle mouth-tingling fizz, it is sure to keep you cool this summer! This refreshing sipper offers delicious aromas of watermelon, red apples and fragrant rose petals. On the palate, strawberries and hints of sherbet ice cream are backed by a clean acid zing. A delicious aperitif, or perfect with Sunday morning brioche and homemade strawberry jam. Either way, Innocent Bystander's Moscato is sure to please.