

SHIRAZ CLUB - JULY PRESIDENT'S REVIEW

THE VENUE: Maris Restaurant
15 Glenferrie Road
Malvern.

HOSTS: Jennifer Fox & Colin Pierrehumbert

GENERAL COMMENTS:

There is a new Murphy's Law: The better the restaurant, the smaller the space. Last month we were cramped a bit when standing and enjoying our canapés and bubbly. This month was the same. Once seated though it was not a problem. This is a top little restaurant with both food and service very good.

DaniValent from The Age Epicure visited Maris in August 2008 and found: "...they are reminding us that eating out can be about eating amazing food."

The wines chosen by Jenifer and Colin were good matches to the food.

There are three comments I would like to make about the night. Firstly, you can be a top foodie person and still pick where good bubbly comes from. Well-done Linda. Secondly, you can be fooled into believing that your favourite Semillon from Tyrell's in the Hunter is a Pinot Gris. My problem! And lastly, being married to an Italian does not necessarily make you an expert in Italian wines. One of our finest palates stated categorically that our Tuscan dessert wine was "definitely not Italian."

The issue of corked wines raised its ugly head again when one of the reds was definitely corked. It might be good practice in future to have a spare bottle and check the wines before serving.

Here is what we enjoyed:-

Canapés

Pumpkin soup with coffee and walnuts.
Cauliflower cream with ocean trout.
Smoked beetroot with parma ham.

Wine – Clover Hill Australian Brut Sparkling Wine, Piper's River, Tasmania, 2005.

Entrée: -

Grilled quail with barley, soft hen egg, porcini mushrooms.

Wine 1 - Tyrell's Single Vineyard Stevens Hunter Semillon 2005

Wine 2 – Bimbadgen Estate Hunter Valley Semillon 2007

Main:-

Suckling pig, creamy Polenta, pickled vegetables.

Wine 1 – Mitolo Jester McLaren Vale Shiraz 2007

Wine 2 – Passing Cloud Cabernets Kingower Victoria 2002

Sweets:-

Vinsantopannacotta

Wine – Vinsanto del Chianti D.O.C. Bottiglia Tuscany 2005

Summary:-

A great night with some special dishes and very interesting wines. The high standard continues thanks to Jennifer and Colin.