

## Presidents Review for September 2009 meeting

The September meeting was held on 22/09/09 at Home Dining Room in Hawthorn which some members had been to in a former incarnation.

Refer to the attached menu for meal and wine specifics.

We had an upstairs room which had been beautifully setup with an additional touch for each setting of a Comment sheet for members to jot down their thoughts on the food and wine during the evening. I know many members found this extremely helpful when speaking, and I found extremely useful to compile this report. Incidentally, I happily performed Presidential duties as Roger was unable to attend and Chris (Vice Pres) was hosting the evening and entertaining a number of guests. It was also great to see a good number of guests at the meeting.

The Canapés were really tasty and elegant and went beautifully with the wine which was very strongly chardonnay flavoured with good acid and a lovely fine bead leading some to think it was French, however the fruitiness should have indicated it's Italian roots (plus this region being a favourite location of the host).

The smoked trout entrée was a real treat with micro shoots that didn't meet with Kit's approval; however the home smoking (with tea leaves!) made this dish a delight. Much discussion was had regarding the wines which had many members guessing between aged Rieslings or Semillons. One of Chris's guests was spot on with the exact wine for No. 1 the Petaluma Riesling however nobody could pick Wine 2 which was the old faithful Chateau Tahbilk Marsanne.

Main course was a delicious lamb rump with cheesy polenta, beetroot chunks and confit garlic which was avoided by anyone having a work meeting the next day. The acting President thought it should have had some accompanying greens however what would she know as she thought Wine 1 was a Shiraz but it was Wynns Coonawarra Cab Sav 1997 which had superb fruit and beautifully integrated oak. Some members very much enjoyed Wine 2 more with the lamb which was an earthy Italian from 2006.

We managed to find room for a deconstructed pear (poached in cinnamon, cloves and star anise) cheesecake with a nutty crumble and a goat's cheese parfait which was very creamy and ungoaty. A delicious Moscato accompanied the dessert which is a fabulous wine with a fruit dessert.

Those that stayed for coffee were lucky enough to get a small glass of Tyrells Special Aged Tawny Port which when you are last to leave sometimes means you get to take the left overs home. This went beautifully with some little chocolate things which didn't make it onto the menu.

Thanks Chris for a great night! I'm sure many members will return soon.

Louise Tregurtha