

Le Gourmet Restaurant

Shiraz Club at Le Gourmet Restaurant, 28 Sept 2010

Chef: Erich Mohr
Organiser: Richard Page

Hors D'Oeuvres

Grilled scallop with fennel
Salmon Gravelax with Grapefruit
Smoked Eel

Blue Pyrenees Vintage Brut 2007

Entrée

Crab Bisque with a touch of Calvados

Tyrrells Steven Vineyard, 2005 Semillon
Tahbilk 1927 Vines, 2000 Marsanne

Main Course

Venison with Celeriac Puree, Celeriac chips "Pont Neuf" crumbed in Parmesan and Almond, and Brussels Sprouts with Smoked Bacon

Kay Bros Hillside 2006 Shiraz
Morris 2004 Durif

Desert

Apple Tart Tatin with Green Apple Sorbet and Vanilla Cream

Miranda Golden Botrytis Semillon 2005

Coffee/Tea

All Saints Liqueur Muscat – Private Solera

Tyrrells Single Vineyard Stevens Semillon 2005

This single vineyard wine has complex mineral and flint aromas with a palate dominated by the length of fruit and richness of flavour. And as always with semi-matured Hunter Valley semillon, a wonderful balance between the fresh citrus flavours of youth and the aged 'toasty' characters are beginning to surface. Alc/Vol10.7%

Tahbilk 2000 '1927 Vines' Marsanne

"Produced from a single block of vines planted in 1927, making them some of the oldest in the world, only 360 cases produced. Still pale straw-green, it is a wine of exceptional vibrancy, as much about citrus as the more common honeysuckle, fantastic drive through to the lingering finish. 96/100"

James Halliday – Weekend Australian Top 100 Wines

Kay Bros Amery Hillside 2006 Shiraz

The Hillside vineyard was initially planted in 1892 and in 1992 a systematic replanting of the eastern hillside commenced using cuttings taken from the 100 year old Block 6 Shiraz vines. Further plantings took place in 1993, 1997, 1998, 1999 and 2006. This is the 10th release of our Hillside Shiraz with the grapes harvested during March 2006 and processed traditionally with open fermentation and basket pressing. Prior to bottling on the 24th July 2008 the wine spent 28 months in a combination of American and Eastern European oak casks.

Colour: Deep rich red, almost black. Nose: A perfumed labyrinth of ripe berry fruits, violets, black pepper and menthol, Asian spices, cigar box, oak and new leather. Palate: A complex palate showing a distinct elegance and vibrancy of fruit with an array of black currant, mulberries, dark cherry and quince. The fruit acid is natural and balanced with the tannins being fine and layered. Underlying oak shows restraint combined with notes of cedar, dark chocolate, spice and tar. This powerful red will live for many years beyond its peak at about 10 years of age.

Morris 2004 Durif

The Durif grape variety was developed by a French nurseryman breeder, Dr. Durif, it is Durif, a hybrid of Shiraz and the peloursin grape variety, was grown in the lower Hermitage area of France, and sourced from there by Francois de Castella, the Victorian Viticulturist, in about 1908, when a replanting program with grafted rootstocks was underway after the scourge of phylloxera. Durif was planted in Morris's vineyards in 1920, initially used for fortified wine production. It wasn't until 1954 that Mick Morris produced the first Dry Red table wine.

Excellent rains throughout winter and early spring provided the vines with a great start to the growing season, and then over summer the rainfall was below average. The spring was cooler than average and the summer temperatures were warmer than average. With the drier end to the season and the warmer summer temperatures, the fruit produced had small berry size with excellent varietal fruit characters. Harvest date was March 10 to April 7, 2004.

The grapes were hand picked at around 14.0° baumé, and crushed into open fermenters. The skins were submerged into the fermenting by holding down with heading boards and fermented on skins for 6 to 7 days followed by pressing using a basket press. The wine was then matured in four year old hogsheads for 18 months comprising a mixture of 80% French Oak and the balance American Oak.

Bottled June 15, 2006. Alcohol: 14.0% alc/vol. Total Acid: 6.7g/L pH: 3.59. Deep red with purple overtones. Lifted fresh aromas of blackberry and spice fruits, complexed with cedar influence.