

Beef Steak & Burgundy Club  
Tinakori

Amora Hotel

27<sup>th</sup> May 2014  
Wines Supplied by

centre city **Wines & Spirits**

## Amora Hotel

Pandoro Bread roll served with salted butter

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Corneta with a Duck liver pate

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Seared medallions of spiced monkfish on a tian of  
stir fried vegetables  
with aniseed and pink peppercorn cream.

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Bruleed lime tart served with deep fried strawberries

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Coffee and petit fours.

In the 17th Century, the English enthusiasm for artificially sparkling wines came to France. It was at this time that the Champagne winemakers observed the fermentation conditions required to obtain naturally sparkling wines. In the late 17th Century, a monk arrived at Hautvillers Abbey, near Epernay, who was to bequeath his name to the history of champagne: Dom Pérignon. To develop the abbey's wine trade, he carried out research that was to lead him to blend different grape varieties from different Champagne terroirs to improve the harmony and balance of the wine.

Cattier (or Champagne Cattier) is a family-owned Champagne house situated in the village Chigny-les-Roses in the Montagne de Reims part of Champagne, France. The Cattier Family have been vineyard owners since 1763, and started to produce Champagnes under their own name in 1918. Cattier owns 20 hectares of vineyards, which are mainly classified as Premier Cru on the village-based Champagne classification scale Autre Cru — Premier Cru — Grand Cru.[1] In 2006, Cattier's sales exceeded one million bottles for the first time.

**Cattier Brut Sensation 500 Mil Retails \$50.00 BSB \$43.34**

Blend : 50% Pinot Meunier, 30% Pinot Noir, 20% Chardonnay

Dosage : 10 grams of sugar per litre

Description : amber golden colour. Lively, full and fresh on the palate with floral, tropical notes and brioche aromas.

Serving suggestions : An aperitif Champagne.

May also be served with white meat.

Serving temperature : 6 to 8° C

**Stanley Estate Noble harvest Sauvignon Blanc 2013 Marlborough**  
Retails \$25.99 BSB \$21.99

Variety :

100% Sauvignon Blanc, Single Estate, Awatere Valley, Marlborough.

Hand harvested, fully botrytized grapes, cold fermented in tank.

This wine is best enjoyed now or cellared for up to 10 years

This 2013 Noble harvest was hand harvested from our Little Oasis Valley Block with full botrytis "Noble Rot." The sweet dessert wine has a sumptuous palate of citrus blossom, marmalade and honey, hazelnut and almonds.

**Alpha Domus Pilot Merlot 2012 Hawkes Bay Retails \$22.99 BSB \$18.99**

Alpha Domus winery was established by two generations of the Ham family. The vision began in 1990 with the purchase of bare land and planting began in 1991

. **Our Name**

The name Alpha Domus was inspired by the first initial of each of our first names from the father through to the youngest brother; Anthonius, Leonarda, Paulus, Henrikus and Anthonius (ALPHA); Domus is Latin for house.

**The Wine**

Fresh and lively red fruits with dominant plum and raspberry notes. Subtle oak adds a spicy influence.

A velvety soft palate with sweet raspberry, red berry and plum flavours. This is a soft, well balanced red with fine supple tannin and a hint of oak.