

Beef Steak & Burgundy Club
Tinakori



Royal Wellington Golf Club
16th December 2014

Wines Supplied by

centre city **Wines & Spirits**

Royal Wellington Golf Club

Entree

Bourbon glazed salmon with apple and cranberry.

This entree has a sweet salty savoury component to the taste.

Main

Rehgulasch mit Dorrobst.

(Venison with fruits)

A tradition German Winter Solstice dish. Venison is braised and the overall meal has a very rich deep flavour. The smokeyness of the bacon adds to the richness and the summer fruits adds a fresh component to the meal.

This is served with herb roasted baby carrots and Asparagus.

Sweets

Pavlova and macerated strawberries.

Delaplace Brut NV Champagne Sarl Charpentier Charly sur Marne, France \$49.99 BSB 42.49

Half of our vines are planted with Chardonnay, which is a unique and unusual selection of grape varieties for the Marne Valley. This has of course an important influence on the aromatic expression of our Champagne.

The situation and the most favorable exposure of the vine at the middle of the hillsides could allow running already some years ago the entire area in a reasoned way of culture: the sustainable viticulture. The terroir, prevailing on quantity, enhances the high aroma expression and the aromatic structure of the grapes. As a further step, some of our parcels are now cultivated organic.

Grape Varieties:

75% Pinot Meunier, 20% Chardonnay and 5% Pinot Noir

Hue:

Illuminated by a pale gold colour and straw yellow shimmer. Fine and lively bubbles contribute to its charm.

Nose:

The nose is elegant and complex, with fruity aromas of mandarin, fresh apple and quince jelly, with hints of raspberry and limestone minerality opening out to toasted almonds, saffron and ripe pineapple.

Palate:

A fine and creamy mousse delights the palate, with fresh acidity, a soft mouth feel and gourmet exotic fruit flavours. Long finish with ethereal flavours of mandarin and citrus.

Bilancia Pinot Gris 2011 Hawkes Bay Retail 24.99 Special \$14.99

Hand harvested from Black Bridge vineyards in Haumoana, Hawkes Bay. The fruit was whole bunch pressed before a slow, cool fermentation in tank allowed for the retention of classic Pinot Gris fruit characters in the finished wine. The aromatics of the wine show peats, creaming soda and spiciness with slight florals, while the full and rich palate is a balance of flavour, structure and texture.

de la terre Tannat 2013, Hawke's Bay Tannat Retail 49.99 BSB \$39.99

Fruit was hand picked from a north-facing slope on a Havelock North Vineyard.

The grape variety Tannat has its origins in south west France— specifically the Madiran region.

It is the variety originally associated with the "French Paradox". The French paradox is a catchphrase, first used in the late 1980s, which summarizes the apparently paradoxical epidemiological observation that French people have a relatively low incidence of coronary heart disease.

The colour is simply outstanding — huge red/purple intensity and hue.

The aromatic and flavour profile is unique to Tannat — spicy and vibrant raspberry and boysenberry fruit with a hints of savoury smokiness on the nose.

The palate shows vibrant fresh fruit initially with a refreshing natural acidity running through to the finish. There is a strong backbone of fine-textured tannin.



ROYAL WELLINGTON GOLF CLUB

HERETAUNGA - 1895

Beefsteak and Burgundy
Menu

Entrée

Bourbon glazed salmon
with apple and cranberry

Main

Rehgulasch mit Dorrobst
(Venison with fruits)
A traditional German
Winter Solstice dish

Served with
Roasted baby carrots
and asparagus

Dessert

Pavlova
with macerated strawberries

Tea and coffee
After dinner mints