

Beef Steak & Burgundy Club Tinakori

Portlander
Melbourne Cup 2014

4th November 2014
Wines Supplied by

centre city Wines & Spirits

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Starter

Caibatta bread with dips

Entree

Boomrock lamb back strap carpaccio, drizzled with truffle scented virgin olive oil and finished with roasted oyster mushrooms , hand shaved Grana Padano Parmiggiano and micro herbs

Main

A selection of Wakanui eye fillet and First light Wagyu Beef to taste with a selection of sauces . All served with steamed asparagus , roasted mushrooms and truffked hand cuts

Dessert

Creme Brulee

Andre Delome Terroir d'Exception Cremant de Bourgogne NV France

\$36.99 BSB \$33.29

A real surprise packet from France, this well-made chardonnay sparkling wine opens with a mature, complex nose that combines candied peel, lanolin, toast and a whisper of nutty aldehyde. It's powerful, rich and yeasty, and the palate shows lovely flow and depth of flavour, enhanced by perfectly measured dosage to give a thread of sweetness. A wine of great length and drive to suit food like terrines and pâtés
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Pipping them for top wine was a superb drop from France's Burgundy region – a complex, classy offering that shows great French sparkling wines need not necessarily come from the famous Champagne district.

Three Miners Vineyard Pinot Noir 2102 Wardens Court \$32.99 BSB \$24.64

is a family owned 17 hectare estate in Central Otago run by husband and wife team Jeff Price and Julie Mitchell. The Vineyard is situated on the wine, cycle & tourist trails, near the Kawarau River in the heart of the picturesque Earnsclough Valley part way between Alexandra and the historic gold mining village of Clyde.

Bouquet: Blackcurrant, wild thyme and spicy mineral driven aromatics.

Palate: Feminine by nature with great texture, persistence and depth.

100% Organic Pinot Noir grapes picked from their McPherson Road Vineyard in Earnsclough, near Alexandra, Central Otago.

Aged in French Oak for 11 months. Alcohol 13.5%.

Boekenhoutskloof South Africa Chocolate Box 2012 \$59.99 BSB \$47.99

was established in 1776. Located in the furthest corner of the beautiful Franschoek valley, the farm's name means "ravine of the Boekenhout" (pronounced Book-n-Howed).

Boekenhout is an indigenous Cape Beech tree greatly prized for furniture making.

In 1993 the farm and homestead was bought and restored and a new vineyard planting programme was established that now includes Syrah, Cabernet Sauvignon, Cabernet Franc, Grenache, Semillon and Viognier. The Chocolate Block 2012 Boekenhoutskloof, Western Cape a blend of

Syrah-Shiraz | Grenache | Cabernet Sauvignon | Cinsault | Viognier

An exciting blend of 5 grape varieties, from innovative winemaker Marc Kent. Dominated by around 67% Syrah, the grapes come from several specially selected blocks of vines on Boukenhoutskloof's estate, fermented and aged for up to 18 months in old French oak.

An earthy, rustic nose of leather and sweet spices over a backdrop of blackcurrant and ripe raspberry. Harmonious and powerful on the palate, with a cocoa complexity and soft tannin