



## The Newsletter of the Metropolitan Wine and Food Society of Sydney Inc.

*Published for the information of the members and friends of the Metropolitan Wine and Food Society of Sydney Inc.*

**Vol 10 No 3—September 2023**



### Inside this Newsletter

#### Program of the Society

Dates for Your Diary	
Office Bearers & Committee	
A Note from the Editor	2 -3

#### FWFSA Convention 2024

Peggy Sanders	4-9
---------------	-----

#### MWFSS Functions

Ian Arnold Dinner, Café Lyon Linfield	
Food Report	
Wine Report	10-14

Spring Luncheon, Jim Rolls Beecroft	
Food Report	
Wine Report	15- 19

#### Member's Contributions

Chef's Table Dining	
Viking Neptune Cruise	
Carole & David Yeomans	20-21

Lunch at Saddles Restaurant	
Jim Rolls	22-23

Metropolitan Wine and Food Society of Sydney Inc

Registered No. Y13780.23

Founded: 22 July 1977

Website: <http://mwfss.com/>

Facebook: Metropolitan Wine and Food Society of Sydney Inc.

## Society Program Functions and Meetings

### Dates for your Diary

<b>Dining Out</b> The Little Snail Pyrmont Cost TBA	<b>October 2023</b> Sunday 15th
<b>Christmas Lunch</b> Il Posto, North Epping Cost TBA	<b>December 2023</b> Sunday 3 <sup>rd</sup>

### Office Bearers and Committee 2022—2023

President and FWFSA Councilor:

**Carol Leaver**

Vice President Wine Master: **Trevor Gibson**

Vice President Food Master: **Jim Rolls**

Secretary: **David Yeomans**

Treasurer: **Carole Yeomans**

Committee Member Wine: **David Cameron**

Committee Member Food: **Carolyn Smalls**

Wine Scribe: **Graham Turner**

Food Scribe: **Kerrie Sims**

Cellar Master: **Trevor Gibson**

Federation of Wine and Food Societies of

Australia Councilor: **Trevor Gibson**

Public Officer: **Lorraine Plues**

### *A Note from the Editor*



A warm welcome to Nadia and Dan Pegolo who attended the Ian Arnold Dinner in July; after which they applied for membership. We welcomed them to our Spring Luncheon in September as members and we look forward to meeting up again at future functions.

**Congratulations to David Yeomans** who was awarded a FWFS Medal at the Ian Arnold Dinner, for his contribution to the Society.

He "has been a long time enthusiastic and active member of the MWFSS since 2001 and has been Secretary of the Society since 2015. In this role he has effectively produced and archived Society records, including Committee meeting notices and minutes, correspondence, and other documentation, notified members of upcoming functions and Society issues, and distributed Society newsletters. David has also collated and distributed the Society's Annual Report since 2015 and has prepared menus for all Society functions during that time.



David's commitment to and effectiveness in this role as well as his additional contributions noted below, have provided invaluable support to the Society's President, Committee members and the Society as a whole. As the contact point for the Federation David has ensured timely distribution of Federation correspondence and notices and has promoted Federation weekends to members of the Society

David's dedication to these activities have contributed significantly to the ongoing success of the Society and represent a level of commitment over and above what would normally be expected of a voluntary position. He freely donates his time to meet the demands of his Society Committee position and to assist in the planning and delivery of Society functions.

David was Secretary for the organising Committee for the Victor Gibson Weekend held in April 2019 in Orange, the weekend being jointly hosted by the MWFSS and Sydney Ladies WFS. He also donated his time to several roles at the event. His commitment to accurate record keeping for what was a complex planning process over a period of 12 months contributed enormously to the successful delivery of the Weekend activities.

David has also been an active supporter of Federation Weekends since he and his wife, Carole, joined the Society. They have attended many Federation Conventions and Victor Gibson Weekends, most recently the Ballarat Victor Gibson Weekend in 2022.

Together with Carole, David has been a strong supporter of the Society for many years, attending most functions since joining. They often host the AGM at their home and assist in the catering and serving the luncheon that follows the meeting."

**Congratulations** also to a great team who put together the Spring Luncheon 2023. To the providers of the splendid cuisine, Carolyn, Carol and Kerrie and to Trevor who always comes forth with a carefully matched selection of excellent wines. To Jim and Margaret Perrett who prepared Jim's home for our enjoyment. To Peter Bacon who collected tables and chairs and to those members who helped with serving and clearing of the tables. To Margaret Harrison Corinne Mills and Margaret P in the kitchen. Well done team! Cheers Kerrie Sims!



*The Federation of Wine & Food Societies of Australia*  
and

*The Ladies Wine and Food Society of Mildura*

## **2024 Victor Gibson Dinner & Weekend**

### *Murray Magic in Mildura*

We look forward to extending a very warm welcome to the attendees of the 2024 Victor Gibson Weekend. Mildura has a strong, proud reputation as a food and wine lovers' destination, with the region often referenced as Australia's Food Bowl.

Across the rich, red-soiled Mallee region, innovation in agriculture is occurring on many fronts. In recognition of a shifting landscape away from sole reliance on traditional crops and growing techniques, new enterprises are positioning the Mildura region to be a diverse region with a sustainable future.

With a range of iconic attractions, indulgent experiences, and breathtaking views, the Mildura region is full of surprise and inspiration. With quality venues, accommodation, and local suppliers, it's truly a great time to visit Mildura.

### **Event Details**

**Event: The Federation of Food and Wine Societies of Australia Inc. 26<sup>th</sup> Victor Gibson Commemorative Dinner and Weekend.**

**Date/Duration: Friday 15<sup>th</sup> March to Sunday 17<sup>th</sup> March 2024, 3 days.**

**Host Society: The Ladies Wine & Food Society of Mildura**

### **About**

### **Mildura**





Mildura is a bright, thriving regional centre full of contrast. Located on the boarder of New South Wales and South Australia, the Mildura region is 550km northwest of Melbourne and 400km northeast of Adelaide. Mildura, as the largest city in northwest Victoria, is strategically vital to this important agricultural area, operating as a service centre for northwest Victoria as well as part of South Australia and New South Wales.

A producer of premium agricultural and aquaculture products for domestic and international markets, food and beverage manufacturing are among Mildura's major exports due to the region's arid climate and ideal growing conditions for citrus and grapes.

Life in Mildura revolves around the Murray River, with fishing, water sports and white sandy beaches found along the river and the desert environment of Mildura-Sunset National Park. Boasting a strong arts culture alongside its recognition as a renowned food and wine region, the regions premium local inputs draw a range of local, state, national and international visitors. The Mildura region has all the key ingredients for the perfect holiday.



## Program

**Friday evening:** Registration and welcome function at the Grand Hotel, 7<sup>th</sup> Street Mildura.

**Saturday:** Wine and Food Tour: 10am – 3pm

An optional bus tour exploring the best of the wineries and food production sites that are mostly not open to the public. Enjoy wine tastings, river experiences, local foods and a light lunch.

**Victor Gibson Dinner:** 6.30pm at the newly renovated Powerhouse on the riverfront.

**Sunday:** AGM in the Grand Hotel at 10am

Lunch in the vineyards with alternative wine varieties, 12 noon to 3pm

**Weekend Package:** This includes the Friday welcome function, The Victor Gibson dinner Saturday and the Sunday lunch in the Vineyard.

The Saturday 'Wine and Food Tour' will be an optional extra

## Example Accommodation Options

The Grand Hotel will be the site for registration, the welcome function, the AGM and bus pick-ups/drop-off. The Commodore Motel is across the road. These are just some of the accommodation options.

		Room Rate (Avg. per night)
Quality Hotel Mildura Grand	99	\$145
Quest Mildura	66	\$168
Mercure Hotel Mildura	51	\$144
Commodore Motel Mildura	48	\$127
Indulge Apartments (CBD)	several	\$200 - \$300

## Discover The Region

Maximise your visit to the region by extending your stay and experiencing our wonderful and diverse events. There's always lots going on, and What's On Mildura is our official events calendar. There truly is something for everyone, from arts, live music, markets, power sports, specialty dinners, and so much more.

<https://eventsmildura.com.au/#/> You will find a range of itineraries for those who wish to extend their visit.



## Day Trip, Pre & Post Victor Gibson Weekend Touring Opportunities

There are a range of exciting and unique attractions on offer throughout the region, giving you a wonderful opportunity to experience amazing food and wine, explore the mighty Murray River, embrace our vibrant local culture, and venture out into the ancient desert landscapes. So where do you begin?

Below are a few examples of the excursion options that we believe will be of appeal if you can extend your stay.

### Mungo National Park

**Type of Excursion:** Culturally significant

**Significance:** UNESCO World Heritage Listed, home of the famous Mungo Lady and Mungo Man. Traditional Country of Ngyiampaa, Mutthi Mutthi and Southern Paakantyi Peoples.

**Time Required:** Full Day



### Murray Sunset National Park

**Type of Excursion:** Culturally significant

**Significance:** Traditional Country of the Latji Latji, Ngintait and Nyeri Nyeri Peoples. Home to the famous Pink Lakes. A remote and unspoilt corner of Northwest Victoria

**Time Required:** Half Day/Full Day



### Houseboat on the Houseboat Murray

**Significance:** Take the time to unwind and soak in the region's unique natural assets. Luxury, stylish accommodation. The best way to discover the Murray River

**Time Required:** Minimum 3 nights



**Contact booking information is available at:**  
[eventsmildura.com.au](http://eventsmildura.com.au)

## Weather in March in Mildura

The temperatures in Mildura in March are comfortable with an average low of 17C and an average high of 29C.

## Getting To/From Mildura

### By Plane

Mildura Airport is the busiest regional airport in Victoria and second only to Melbourne International Airport when measured by regular passenger transport movements. The airport processes more than 225,000 passenger movements every year.

Regional Express (REX) and QantasLink operate daily flights to Mildura from Melbourne and Sydney, with Bonza having recently launched flight paths servicing Melbourne and the Sunshine Coast. Direct flights from the Gold Coast will be available in 2024.

Flight Times to capital and regional cities:

- Melbourne (1 hour, 20 minutes)
- Sydney (2 hours, 15 minutes)
- Sunshine Coast (2 hours, 30 minutes)
- Broken Hill (55 minutes)



### By Road

Reflecting our unique tri-state location, Mildura can be accessed from multiple approaches and roads. It also has realistic drive times from two of Australia's major cities.

396km Adelaide

544km Melbourne

### By Public Transport

V/Line offers a rail service between Melbourne and Swan Hill. A coach meets the train and takes passengers from Swan Hill to Mildura. This is an 8-hour trip in total and currently costs \$10 per adult or \$5 for concession. This is a relaxing way to experience the Victorian countryside over the day's journey. A return service is available.

## Expression of Interest

Please complete the Expression of Interest which will assist the Organising Committee in their planning. When the registration information and forms are available, they will be sent direct to you. Completing an EOI does not commit you to attending, but it does greatly assist the planning of the Weekend.

The Ladies Wine and Food Society of Mildura has an enthusiastic team working to provide an enjoyable weekend of events and the region offers much for an extended stay. Please consider joining like-minded Wine and Food Society members for a memorable weekend.

For more information please contact: FWFSa Secretary, Peggy Sanders, 0413481854 [fwfsa.inc@gmail.com](mailto:fwfsa.inc@gmail.com)

## EXPRESSION OF INTEREST

### 26<sup>th</sup> Victor Gibson Commemorative Dinner and Federation Weekend 2024

Friday 15, Saturday 16 and Sunday 17 March 2024

### *Murray Magic in Mildura*

To assist the planning committee please return the Expression of Interest by Saturday 30 September 2023. Registration details will be available later in 2023 and will be sent direct to those who have expressed interest. Otherwise they will be distributed by your wine and food society secretary.

Please return EOI by

email to: [fwfsa.inc@gmail.com](mailto:fwfsa.inc@gmail.com)

post to: The Secretary, FWFSa, PO Box 304, Berowra Heights NSW 2082

OR complete EOI online: [www.wineandfood.org.au](http://www.wineandfood.org.au)

Members Login: FWFSAmember Password: Member\$01

'Events' and scroll down the page to 'Upcoming Events'

**I / We are interested in attending the 2024 Victor Gibson Dinner and Weekend**

*Murray Magic in Mildura* Friday 15, Saturday 16 and Sunday 17 March 2024

Please Print/Type

Name 1.

Name 2.

Contact Number

Email (please print)

Member of Society/Societies

1.

2.

Any mobility issues:

---

Which Victor Gibson Weekend Events are you likely to attend?

Friday Evening Welcome Function:	Yes	/	No	Number .....
Saturday Wine & Food Tour (optional):	Yes	/	No	Number .....
Saturday Victor Gibson Dinner:	Yes	/	No	Number .....
Federation AGM:	Yes	/	No	Number .....
Sunday Lunch:	Yes	/	No	Number .....

## Ian Arnold Dinner - Food Report

### Café Lyon Linfield

### 8th July 2023

In July 2023, we revisited Café Lyon in Linfield for our formal black tie Ian Arnold Dinner. Café Lyon brings a fresh, contemporary twist to suit the beautiful, local produce that is made available to us. It's all about great bistro food and wine, efficient and friendly service, and an enjoyable, casual dining experience.

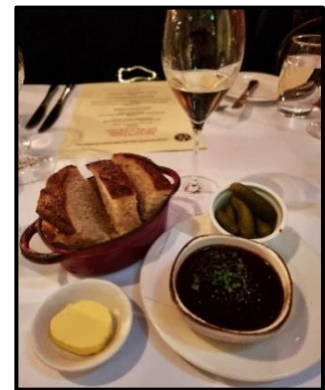
### Menu

#### Canapes

2013 Marc Chavet Cuvee Initiales

Duck Liver Parfait, Cornichons & Sourdough

A parfait not a pate! The duck liver was soft, creamy and mousse like accompanied by a generous serve of sourdough and tangy cornichons.



Truffled Goats Cheese Arancini

Little morsels full of surprise. Biting through the crusty coat to experience a soft interior of rich, earthy flavours of the truffle and goats cheese was a wonderful sensation. A well matched combination



#### Entrée

Zucchini Flower, Goats Cheese, Orange, Beetroot & Salted Walnut Salad

2015 Leo Buring Leonay Riesling

2016 Montalto Estate Chardonnay

The zucchini flower was coated in a light crisp batter which contrasted in texture with the filling of soft creamy goats cheese. The overall flavour was of the earthy buttery and tart flavour of the cheese. The accompanying greens, watercress and dill were enhanced with the flavours of orange, beetroot and walnut. A winning combination!



## *Plat Principal Garniture*

Salmon, Pickled Fennel, Roasted Peppers, Chickpea & Romesco Sauce  
Baby Cos & Fine Herb Salad- Winter Greens Almond Beurre Noisette

2016 Moorilla Estate Muse Pinot Noir

2016 Laurent Perrachon Les Vignes Centenaire



Well-cooked crispy skinned salmon, with the romesco sauce adding a great burst of flavour to the plate. The unusual combination of the pickled fennel, roasted peppers, and chickpeas were a great blend. The green salad was a good companion to the salmon and vegetables

## *Dessert*

Raspberry Souffle & Raspberry Ripple Glace

2014 Ch.Filhot



Full and plump, the souffle was enticing and Alison demonstrates the best way to enjoy this divine dessert. Creating a hole in the middle, she pours the raspberry glaze into the souffle. That rich, but tart flavour of raspberry permeated throughout. The softness of the souffle was a divine sensation in the mouth. A raspberry ice cream accompanied this wonderful dessert. Thumbs up!

## Ian Arnold Dinner - Wine Report – Graham Turner

### 2013 Marc Chauvet Cuvee Initiales (French champagne)

Dominant without being overbearing or obtrusive, with a thin but persistent bead. Prevalence of lime (or key lime pie?) throughout the palate, with faint aftertaste of almond. Some minerality but not extending to flintiness. Relatively absent yeasty overtones, compared to previous Society sparkling wines. The lingering mousse and creaminess in the mouth sets it apart from, say, Blanc-de-Blancs. Backbone emanating from the Pinot presence. Light straw colour, with faded green tinge. Opulence in a glass and batting well above its moderate (by champagne) price tag. Paired well with the canapes, the light breadcrumb arancini in particular. Two whites were served to accompany the Entrée. The Riesling was also tasted at the Society's las touting at Café Lyon in December 2022, where it was previously matched with a citrus cured trout. The beetroot in tonight's dish served with the zucchini flower entrée challenged the wine-pairing. Sections of our tongues are hyper-sensitive to sweetness, saltiness, sourness and bitterness. Consequently, any food types at these ends of the spectrum, like sugars, salted meats, chilli or vinegar/lemon are notoriously tricky to wine match, as they compete with the wine's need not to overpower the palate.

### 2015 Leo Buring Leonay Eden Valley Riesling

Apple, lemon/lime and floral aromas. Very linear in minerality but not to either flintiness or talciness, some acidity lingering but gracefully so. Hint of spritz. During this tasting there was the mandatory Australian Riesling kerosene nose detected, although some did not detect. Flavours ranged from lemongrass through tropical fruits to stone fruits, such was the generosity of the wine. Taste evolved markedly as the wine warmed in the glass. Almond aftertaste with the warmer wine.

### 2016 Montalto Estate Chardonnay

A lightly oaked example from the Mornington Peninsula VIC. Slightly more golden in colour than the greener hued Riesling. Nose of vanilla, toast (could have been roast, can't read my writing J), wet leaves, and earthy oak (French or American?). Hints of vanilla, cashew, and clove on the palate. A more austere style than the richer buttery malolactic styles of other regions, the balance pairing well with the zucchini trust and nuttiness from the walnuts. Heading toward a more Chablis style with the lighter oak and fruit balance. Again, flavours evolved as the wine warmed. Continuing the matching challenge, was to select a pair of reds to accompany a fish main course. The Wine Master chose a fine comparison with a southern 'Tassie' Pinot Noir, followed by a French Beaujolais from the Gamay grape variety. The stronger flavour of the salmon (compared to whitefish) allowed some symbiosis with the lighter red wine characteristics for us to explore. 2016 Morilla Estate Muse Pinot Noir (Huon Hooke 96pts) On our last tasting of this vintage at Café Lyon, it was paired with a duck confit, which members may recall that the duck had varying hints of saltiness. Interestingly, the pairing with fish has resulted in a different suite of wine talk buzzwords around the tables (the food/wine report from the last Café Lyon visit is published in the Dec 2022 Newsletter for those interested). Colour was true, with

as light rusty complexion. Nose buzzwords from the tables were as varied as opinions on Bairstow's dismissal at the Ashes. Earthy, cherry, mushroom, forest floor, strawberry cherry, plum cherry, leathery, cloves, dark cherry, dark chocolate, (I think the cherries have it). Last sitting in December 2022, a smokiness was raised but not this round. The palate offered a rich blend of cherry and cocoa, as was noted last tasting. But additional age characteristics of truffle, clove, cedar, almond, roasted coffee, rich mushrooms and toasted spiciness. The wine complimented the main, particularly the fennel garnish.

### 2016 Laurant Perrachon Les Vignes Centenaires 'Julienas' (Gamay) (French Beaujolais, under cork)

Firstly, high achiever awards for those who attempted the pronunciation of this wine so late in the tastings (although that may have helped?). Secondly, accolades to the Wine Master for nominating this duo of reds to match the salmon. Some tables had expressed a pre-conceived inkling of trepidation with red wine and fish, but all ultimately conceded that the companionship was rewarding. Voluptuous red colouration in the glass, with aromas of oak spices, aniseed and dark fruit. Blackberry, slightly tart, white pepper and woodsmoke in the mouth. Not a typical Beaujolais, being a little tight on first pour and exhibiting a medium rather than light texture. Tannins softening but still holding a backbone and leaning toward a moulin-à-vent style Beaujolais (google it). Always interestingly, some bottle variation was discerned from second pourings, and the wine may have benefited from some airing and decanting (unavailable due to venue constraints).

### 2014 Chateau Filhot Semillon (French Sauterne)

To say Chateau Filhot has a long history in the 'stickies' game is certainly an understatement. Established in 1630s, the vineyards lie within the Sauternes precinct in the Bordeaux region. The wine blend is typically Semillon, with up to a third of Sauvignon Blanc, and a dollop of Muscadelle. The nose had tropical fruit, caramel and strong pineapple. Iridescent amber colour, and a palate nuanced with pineapple, honey and orange peel. The wine needed to excel, to meet the expectations of the moreish raspberry souffle dessert; and to this end it delivered in spades. A standout among the bevvy of excellent wines delivered on the night.

Trivia tidbit: Thomas Jefferson, while serving as American Ambassador to France in 1780s, rated Filhot the 2nd best sauterne in the world.



## Ian Arnold Dinner - Guests



**Spring Luncheon**  
**At Jim Rolls, 5 Jacaranda Place Beecroft**  
**24th September 2023**

*Spring Luncheon Menu*

**Canapes on arrival**  
NV Jacquart Mosaïque Brut

Parmesan cheese rolls  
filled with

Flat bread spoons with  
eggplant, minted Greek  
yoghurt, topped with  
toasted pine nuts,  
pomegranate seeds and  
a sprig of mint



**Entrée**

**Moroccan Mezze Platter**

2014 Rhythm Stick Wines Red Robbin Riesling  
2017 Meadowbank Chardonnay

A tasty mezze platter incorporating a range of Mediterranean products with flat Pita bread. Falafel, Vine leaf roll, stuffed olives, carrot salad, baba ghanoush and Greek yoghurt with dill. A tasty mixture!



## Main

### Slow cooked Persian lamb, Sweet Beetroot Hummus, Couscous & Mediterranean Salad

2013 Domaine Clarendon Shiraz

2009 Hedberg Hill Cabernet Sauvignon



Lamb infused with middle eastern spices, good enough for the ancient gods of Persia. It was succulent and tender, topped with a variety of ingredients; parsley, orange zest, pomegranate seeds and Greek yoghurt with flavours and textures to complement each other as well as the lamb. The colourful presentation would please any goddess. The beetroot hommus blended perfectly with the flavours of the lamb. Pearl couscous mixed with pistachio and parsley a lovely carbohydrate accompaniment as was the refreshing Greek salad of tomato celery and cucumber.

## Dessert

### Honey Cheesecake with Ginger Caramelized Pears

2010 McWilliams Morning Light Semillon

A baked ricotta Mediterranean style cheesecake with a subtle Honey flavour. Well matched with Corella pear poached in ginger wine and honey. Ginger was a dominant flavour but the slight sweetness from the honey was detectable. Ginger/ honey sauce countered the dry, grainy texture of the cheesecake. Dried rose petals were a perfect garnish



## Spring Luncheon Wine Report - Graham Turner



### **NV Jacquart Mosaïque Brut (Champagne, France)**

An elegant start to the afternoon's proceedings. Silky yellows with some emerald shimmers in the glorious dappled sunlight from our host's balcony. Fine consistent bead announcing a freshness on the palate. A hint of honey and possibly biscuit on the nose. A classic champagne blend of Chardonnay, Pinot Noir and Pinot Meunier. A softer, more mellow flavour compared to bolder, more yeasty vintaged brews.

Plenty of conversations to catch up on, so there was ample airing in the glass to develop some varying flavours, although there was general agreement with our Wine master's observations of lemony acid, pear and stone fruits showing through.

### **2014 Rhythm Stick Wines Red Robin Riesling (Clare Valley, Sth Aust.)**

Possibly the most popular wine of the afternoon amongst the tables. Slight tint of spun straw. Not necessarily a signature style Riesling of the Clare as there wasn't a dominance of flinty or stony talc characteristics, although the tell-tale Tahitian lime nose did prevail. There was certainly flavour in spades with a citrus richness and depth in the palate complimenting the spiciness of the Moroccan Meze Platter. Some bottle age had definitely not wearied it all. Again, as for other Australian Rieslings, during this tasting there was the diagnostic kerosene nose detected by some tables, although some did not detect. Consensus was the 'kero' was subtle and did not detract in any way from the tasting experience.



### **2017 Meadowbank Chardonnay (Derwent Valley, Tas.)**

Not as popular as the Riesling yet, nevertheless, well received as an accompaniment to the Meze Platter that offered varied and complex food flavours. Darker and richer in colour, this heralded a possibly traditional bolder white of rich buttery malolactic overtones. However, Tasmania is forging a unique take on its emerging chardonnays and the only minimal partial malo fermentation and shortish 9 months wild ferment in older French oak allowed a dominance of cool climate tastes of apple and pear fruits to shine. 'Tassie' chardonnays are becoming increasingly popular as sleek fruit-driven alternates to bolder French styles and this is a fine example from credentialed winemaker Peter Dredge (ex-Petaluma, ex-MONA / Moorilla, now under his own label Dr Edge).

## Spring Luncheon Wine Report - Graham Turner

### 2013 Domaine Clarendon Shiraz (McLaren Vale, Sth Aust.)

Presentation under 'old school' cork coupled with heritage naming as 'Syrah' hinted at a very conservative orthodox imbuement in the wine, however the actual tasting turned out refreshingly nouveau-Australian. Not as peppery as some McLaren shiraz, it still retains a bite that pairs well with the Moroccan lamb. Very dark crimsons and aroma of aniseed, and mixed berries, with the oak imparting a nose of woody or earthy vanilla and leathers. Probably now in the middle of its life, it is drinking superbly, with low tannins and exhibiting a fruit freshness. As was observed at the Ian Arnold dinner, pairing wine with beetroot can be a challenge but not an impossibility, and, here, the shiraz melded seamlessly with the sweet beetroot and hummus.



### 2009 Hedberg Hill Cabernet Sauvignon (Orange, NSW)

Our Wine Master had initially suggested some concern over this wine's longevity, but consensus on opening was that it stood true as a fine cool climate Cabernet (some MWFS members share acquaintances with the vigneron Peter Hedberg).

Oak was more prevalent in the Cabernet but still well-balanced, with cedar on the nose. Tannins had faded and left fruit with more exotic berries than the Shiraz, more blackcurrant and mulberry. Again, pairing the Cabernet with lamb was prudent with an evolution of nose and palate after airing. Not as powerful as the Shiraz, but definitely finishing with increased popularity. If the Shiraz was the sporty hare, the Cab was the determined tortoise prevailing toward the end. This led to much discussion between tables and views that alternated throughout the afternoon on both reds. That opinions to-and-froed is exemplary of what degustation is all about. Hedberg Hill was sold some years ago, to emerging as Swinging Bridge.



### 2010 McWilliams Morning Light Botrytis Semillon (Riverina, NSW)

Very characteristic noble 'sticky' from the Griffith region of NSW. Traditionally, grapes are left unharvested until late summer or autumn, allowing intentionally or otherwise, a *botrytis cinerea* fungus called 'noble rot' to cover the fruit. The mould then causes the grapes to become raisin-like and concentrates fruit flavours and sugars. While the process sounds straightforward (Botrytis spores are common in vineyards), there is a fine line between success and failure depending upon weather conditions, esp. humidity, and time of picking. The Riverina is now well established as a preferred region where weather conditions are most suitable to this style of wine-making. In this example, Semillon has been used, although other white varieties are also utilized. Deep amber, almost brown hues are a harbinger for what awaits the nose and palate. The aromas are of a breakfast of dried apricots and marmalade, and the taste mirrors this with a delicious richness and creaminess that you could well imagine being enthusiastically described by Nigella Lawson. Low in alcohol, the sticky partnered admirably with the drier style of cheesecake and the moist caramelized pears.

*Trivia tidbit: In earlier times, vineyard vintages affected by noble rot were discarded, thought worthless, whereas these days some crops are intentionally inoculated in order to produce 'stickies' and sauternes. The noble fungus is closely related to other fungi such as penicillin, Stilton blue cheese and athlete's foot ... Ok, maybe shouldn't have mentioned that last one.*

Overall, MWFS members enjoyed a fantastic peregrination around the Australian wine regions during the afternoon's tastings, predicated by a fine French standard-bearer of bubbly.

## Spring Luncheon Guests



A lively discussion among the guys regarding the wines served.



**Member's Contribution**  
**Viking Neptune Cruise - September 2023**  
**David & Carole Yeomans**

*Theme*

*California cuisine, The Pacific Coast Food Scene*  
*Dinner menu with premium wines from "The Chefs table"*

*Amuse Bouche*

Sweet potato chip, apple, rosemary, crème fraiche

"Leveraging fresh fall produce, this crispy appetiser contrasts the crispness of apple, dulcet overtones of sweet potato and herbaceous tang of rosemary".



*Matching Wine*

Domane Wachau Terrassen Gruner Veltliner  
Federspiel 2021 – Austria



*First Course*

Crab cake, avocado, orange, fennel, shallot, dill & blood orange.

"The west coast optimal style for this classic Favourite here soulmates avocado and orange Create the perfect foil for the crab's delicate Flavour".

*Matching wine*

Marques de Riscal Rosado, Tempranillo,  
Viura  
Malvasia, Grenacha Blanca ,2021 DOC Rioja,  
Spain



# Member's Contribution

## Viking Neptune Cruise - David & Carole Yeomans

### Granita

**Moscow Mule**—  
Vodka, ginger beer & lime juice



### Main Course

Seared Cod – California olive, herb vinaigrette,  
crumbled roasted cauliflower, buttered panko



### Matching Wine

Chateau Ste. Michelle 2021 Riesling  
Columbia valley USA



### Dessert

**OJAI Mandarin Parfait with candied ginger.**

The delicate flavour of mandarin orange pairs well with  
Ginger.



### Matching wine

Torrevento Dulcis in Fundo DOC  
Moscato Reale di Trani ,2020 Puglia Italy



# Lunch at Saddles Restaurant

## 25<sup>th</sup> June 2023

### Jim Rolls



On Sunday 25 June, Jo and Kate Winchcombe, Margaret Perrett and Jim Rolls had a most enjoyable lunch at John Singleton's "Saddles Restaurant". The Restaurant and associated nursery are located on a sprawling bushland site in Mount White.

On a perfect winter's day we sat on the Veranda overlooking a picturesque lake and enjoyed a 3 course lunch from the Winter Menu.

### *Saddles Restaurant Winter Menu*

Saddles sits on 28 acres of sprawling bushland in the heart of Mount White. Our philosophy celebrates all that is Australian - the wild yet beautiful landscape, the flora that surrounds the homestead and the unique wildlife that choose to call Saddles home. *Cameron Caspell*

#### HOUSE BAKED BREAD

Sourdough, seeded & focaccia bread, fromage blanc, Mt Zero olive oil 10

#### ENTREES

Freshly shucked rock oysters with chardonnay vinegar dressing	7ca
Saddles charcuterie - Wagyu pastrami, Tasmanian 24mth aged cheddar, house cured ocean trout tartare, pickles & quince mostarda	29
Potato, mushroom & leek tart with goat's cheese & hazelnuts	25
King prawn toast with lemongrass & sesame, chilli sambal & lime	25
Slow roast duck leg, radicchio & roast onion, pomegranate, apple balsamic.	29/42

#### MAINS

Pork & fennel sausage roll with house salad, tomato relish	25
Pumpkin, cauliflower & curry leaf pie, pea purée, yogurt & mint	29
Grilled Hapuka fillet, chickpea purée, pepperonata, parsley, capers & lemon	45
Saddles beef, red wine, pearl onion & mushroom pie with potato purée	29
Chicken & leek pie, braised carrots & pan juices	29
Roast Romanesco cauliflower, Persian lentils, sunflower, pepper & almond salsa	33

#### TO SHARE (Please allow 35min)

Roast 2GR Wagyu beef rump MBS 6+ (1kg) / paired carafe of wine	145/185
Roast Brooklyn valley beef scotch fillet (500g) / paired carafe of wine	110/140

Served with pickled pine mushroom, rosemary sauce & your choice of two sides

#### SIDES

Fries with herb salt, mayonnaise & chives	12
Potato puree	12
Mixed leaf salad with Saddles avocado & shallot dressing	12
Grilled broccolini with Giovanni's bottarga, lemon zest & olive oil	12

#### SWEETS

Vanilla slice with raspberries	15
Lamington with chocolate, guava & coconut	10
Saddles chocolate cake with cream	15
House chocolate ice cream, coconut sorbet, fudge sauce, spiced donuts	15
Healthy Luxe blueberry & lavender vegan cheesecake	14
Coconut & almond meringue with passionfruit cream	14
Lemon curd tart	14
Flourless almond & citrus cake with lemon myrtle	9
Waffle with vanilla ice cream & butterscotch	14

#### TAKEAWAY BREAD

Organic Sourdough, ancient wheat & honey, seeded & focaccia	9
---	---

Our breads are made in house daily using the best quality Australian flours, grains & honey.

## Lunch at Saddles Restaurant



Freshly shucked oysters  
with Chardonnay vinegar  
dressing



Potato, mushroom and leek  
tart, with goat's and  
hazelnuts



Slow roast duck leg,  
radicchio and roast onion,  
Pomegranate, apple  
balsamic



Mixed leaf salad with  
Saddle's avocado and shallot  
dressing



### ***Not so appetising!***

*Carole and David Yeomans were served this breakfast in a diner in New York. They thought it fell short of the enticing plate on display and of the food served on their Viking Cruise!*

