



HUNTER WINE AND SEAFOOD

CELEBRATION

THURSDAY 15 MAY, 2014



THE VENUE



Nestled in Potts Point, amongst many restaurants forming the busiest eating strip in the area, the Sardine Room specialises in fresh seafood that is cooked simply to enhance the primary flavours that seafood delivers.

The menu challenges the culinary experience with taste sensations aimed at being memorable.

Signature dishes include:

Entrée – ***Squid ink and organic egg yolk ravioli with blue swimmer crab and trout caviar***

Main – ***Whole Baby red Snapper oven baked with lemon juice, olive oil, thyme and fresh garlic OR fried crispy with sweet chilli, ginger, onion and soy glaze***

Dessert – ***Red wine poached apple and fig crumble with macadamia crust and vanilla ice cream***

Tripadvisor aggregated 100 reviews of the Sardine Room. The results were 74 Excellent, 20 Good and 6 Average.

Over all, the restaurant is rated 4.2 stars (out of a possible maximum of 5 stars).

Specifically, it is rated – Food 8.2, Ambience 7.9, Service 8.8, and Value 8.1 (out of possible maximums of 10 points per category).

THE HUNTER VALLEY WINE REGION



The **Hunter Valley** is one of Australia's best known wine regions. Located in the state of New South Wales, the region has played a pivotal role in the history of Australian wine as one of the first wine regions planted in the early 19th century. Hunter Valley Semillon is widely considered the iconic wine of the region but the Hunter produces wine from a wide variety of grapes including Shiraz, Chardonnay, Cabernet Sauvignon and Verdelho.

Under Australia's wine appellation system, the Hunter Region is one Geographic Indication (GI) that is sub-divided into the Upper and Lower Hunter Valley. Within the Lower Hunter Valley is the recognised sub-region of Broke Fordwich. The traditional (or Hunter Proper) is the Lower Hunter Valley. Much of the history of Hunter was played out in this area and it is generally what is referred to as the Hunter Valley wine country. The majority of the Hunter Valley's most prestigious vineyards are located on the southern valley and foothills of the Brokenback range (part of the Great Dividing Range). The topography of the Hunter includes mostly gently sloping hills with modest gradients. The notable

exceptions are the vineyards of Mount View just west of the town of Cessnock.

In the mid-19th century, wines from the Hunter Valley began to garner international acclaim. In 1855, at the Paris Exhibition (notable in wine history for the unveiling of the Bordeaux Wine Official Classification), Hunter Valley wines won numerous awards from tasting panel judges. In the official report for the exhibition, the judges wrote "*The [Hunter Valley's] wines included white wine akin to those of the Rhone; red light wines like those of Burgundy; Mousseux varieties with a bouquet, body and flavour equal to the first Champagnes; Muscat and other sweet wines, rivalling the Montignac of the Cape.*" A Hunter Valley sparkling wine made by James King of Irrawang Vineyard bested the French Champagnes to win the honour of being served at the table of Emperor Napoleon III during the exhibition's closing ceremonies.

1960s to present-day



Chardonnay production in the Hunter Valley was a major part of the Australian wine boom of the 1990s.

In the 1960s, a Sydney wine merchant named Leo Buring began marketing the first commercially successful Hunter Valley Semillon under the label "Rhine Gold". In 1971, Murray Tyrrell released Australia's first commercial bottling of Chardonnay which signalled the beginning of the Australian Chardonnay craze. According to wine experts Hugh Johnson and Jancis Robinson, Tyrrell's Vat 47 Hunter Valley Chardonnay was the wine that "launched a million bottles." From 1956 to 1976, plantings in the Hunter Valley grew from 466 ha (1,150 acres) to over 4,100 ha (10,000 acres). Despite a slight reduction during the global recession of the 1980s, the Australian wine boom of the 1990s pushed plantings even further to over 4,600 ha (11,000 acres).

While the Hunter Valley has been supplanted by the massive Riverina wine region as the largest producer of New South Wales wine, it still accounts for around 3% of Australia's total wine production and is one of the country's most recognisable regions. Today there are over 120 wineries in the Hunter, producing a wide range of wine.

THE WINES



Climate

The Hunter Valley has been said to be akin to the Mediterranean climate. The climate is actually sub-tropical with distinctive maritime influences. With its northerly latitude and close oceanic influences, the Hunter Valley is one of Australia's hottest and wettest wine regions. Flanked by mountains to the west and north, the Hunter Valley acts as a funnel, pulling cool ocean breezes into the area. This effect is similar to the cooling that Napa Valley receives from San Pablo Bay in California. Without these cooling breezes, quality wine grape production would be nearly impossible. However, with those cooling breezes also comes heavy rainfall and periodic cyclonic storms in the summer and autumn months.

Wines

The most widely planted grape varieties in the Hunter Valley, in descending order, are Chardonnay, Semillon and Verdelho among the whites.

Hunter Valley Semillon is widely considered the iconic wine of the region. First planted in the region in 1830, the grape has been produced and variously labelled as Hunter Valley Riesling, Shepherd's Riesling, Hock, Rhine Gold, White Burgundy and Chablis. In its youth it exhibits austere lemon, grassy notes but with 10 plus years in the bottle it develops into a rich, minerally wine.

Chardonnay has a reputation as the finest white grape variety in the world.

French winemakers use Chardonnay to produce the great White Burgundy wines France is so well known for. Australia has taken Chardonnay to new heights producing the full flavoured 'sunshine in a glass' wines. Chardonnay is arguably the most popular white variety the world over.

Chardonnay is a highly complex, aromatic grape, complete and balanced enough in flavour to stand beautifully on its own. The contemporary winemaker is able with skill to bring forth an intriguing variety of delicate aromas and flavours in Chardonnay wines.

Chardonnay shows hints of green apple, lemon or citrus, all pointing to fruity flavour and acidity. Wines made from ripe grapes, common in Australia, bear the distinctly softer Chardonnay flavours of figs, pineapples, ripe apples, melons and honey.

Chardonnay is always dry and no other wine benefits more from the oak aging process. Earthy, toasty, vanilla, caramel, buttery flavours are all descriptives of a Chardonnay aged in oak.

Verdelho is a white grape, originating in Portugal as the variety from which Madeira was made. In Australia, Verdelho is made as a dry white wine that is served young and fresh as either an aperitif, or with spicy (Asian) foods.

Verdelho is an alternative to Riesling and more commonly, Sauvignon Blanc. All have distinctive aromas and fruit flavours that tend to be more intense than Chardonnay and Semillon.

Our Verdelho is grown in a much warmer climate and the fruit flavours suggest more tropical flavours such as guava, pineapple, melon, and fruit salad.

So our **CELEBRATION** will aim to match these varieties with our seafood menu, AND

There will be some highly interesting Aperitif and Dessert Wines!!

DINNER DETAILS

Date: Thursday 15 May, 2014

Venue: The Sardine Room

Address: 2/31-35 Challis Avenue, Potts Point NSW 2011
(Nearest Cross Road is Macleay Street)

Time: 7.00 p.m. for 7.30 p.m.

Menu: Three course meal with matched wines, plus tea/coffee

Cost: Member - \$135.00
Non-Member - \$150.00

PLEASE RESPOND ON THE ATTACHED BOOKING SHEET

**The Sardine Room,
2/31-35 Challis Avenue,
Potts Point, Sydney**

Thursday, 15 May 2014

Time: 7.00 for 7.30pm

BOOKING FORM

PLEASE PRINT

Names(s).....

Number of attendees: Members.....x \$ 135,

Non-Members.....x \$ 150,

RSVP: As soon as possible

- Mail: P O BOX 1013, CASTLE HILL, NSW 1765 **or**
- Email: barrygardner54@optusnet.com.au **or**
- Text: 0425 205 963

Payment: - (1) Credit card – MasterCard / Visa only **or**

(2) Cheque payable to IWFS – New South Wales Branch

Amount: \$.....

Card number:.....

Expiry Date:.....

Cardholder's name:.....

Cardholder's signature:.....