

Howard Vineyard Wine Dinner

17 June 2010

Degustation Menu - \$75 per person

Course 1 – Pre-Dinner

Scallops on the Half Shell –Baked in the shell and topped with Ginger & Spring Onion Jam

'08 Sparkling Brut - A blend of 62% Chardonnay and 38% Pinot Noir made by the Charmat method. This sparkling wine is slightly blush in colour with an effervescent bead in the glass and has a delicate floral aroma. On the palate the subtle fruit flavours include cherry, strawberry and apple followed by a crisp acid finish.

Course 2 – 1st Entrée

Champignons & Polenta – Flash grilled garlic, peppers & herb seasoned mushrooms and fresh polenta, grilled and served with fresh pears & house made blue cheese dressing

'09 Unoaked Chardonnay - Made from several clones from our Schoenthal vineyard at Lobethal; tank fermented and unwooded. Cool climate characteristics of subtle grapefruit, melon & stone fruit with a crisp, clean finish..

Course 3 – 2nd Entrée

Peking Duck - Marinated duck breast fillet, spring onions and cucumbers, served with warm Chinese Pancakes.

'09 Cabernet Franc Rosé - Our 2009 Cabernet Franc Rosé was made using the Saignée method. Red Cabernet Franc grapes from Howard Vineyard at Nairne were crushed & after only a few days the pink juice was collected from a soft press and fermented. Vivid colour, violet & cherry aroma, with a rich & complex fruit flavour. A touch of sweet spice & a crisp finish.

Course 3 – Main

120 Day Grain Fed Top Sirloin - Lightly marinated steak, topped with herb béarnaise and served with crushed potatoes and steamed vegetable.

'07 Cabernet Sauvignon - Deep squid ink. Briary nose and classic Cabernet overtones. Rich berry fruit flavours assault the palate with complex tannins and extensive length of palate.

Course 4 – Dessert

Adelaide Hills Cheese Plate – A selection of fabulous local cheese

'07 Amos Cabernet Franc - Deep ruby colour. Fragrant aroma; mixed berries and a touch of violet flowers and light cedar. The palate comprises rich fruit flavours (fig and berries). Maturation in older French puncheons provides a subtle oak expression and delicate tannins. Complexity and length is a feature with a dry finish. The back palate lingers with mocha –chocolate overtones.