



## Menu ~ A Celebration of Tastes

### Andiamo

**Dish:** Seared scallops, pickled mango, macadamia nut leaf salad, mint, burnt lime dressing.

### Mount Riley

**Wine:** 'Savee' Sparkling Sauvignon Blanc 2008

**Tasting Notes:** Pale lemon/straw colour with a fresh and vibrant bouquet with green pepper tropical fruit, gooseberry and melon characters. Palate: a fresh and lively sparkling wine with great fruit weight, crisp acidity and a lingering finish. Drinking well now and great as an aperitif or with seafood. A fantastic celebration win.

### Bracu

**Dish:** Tea and vanilla smoked duck breast, butter roasted Auckland Island Scampi, estate watercress puree, spiced beetroot jelly, orange and almond foam.

### Obsidian

**Wine:** The Obsidian 2005 Cab/Merlot

**Tasting Notes:** Deeply coloured in the glass with a black core running to a purple-red rim. The nose offers plum and cassis notes intermingled with floral hints and cedary oak. This is a rich full bodied wine. The tannins are youthful, yet polished and give the wine real presence on the palate. The mid palate is full of sweet fruit and this gives way to a long and lingering finish. The ripe fruit and powerful structure of this wine indicate that it will cellar very well indeed.

### Hammerheads

**Dish:** Pre-lunch Canapé of Smoked Salmon on Blinis with crème fraiche and a sprinkle of chives.

### Montana

**Wine:** Chardonnay Pinot Noir 'Rose'

**Tasting Notes:** A vibrant Rosé with fresh strawberry characters, this wine showcases beautifully the rare combination of ripe fruit flavours and perfect balancing acidity, creating a creamy, textural wine with an elegant finish.

### Hyatt

**Dish:** Cured Marlborough King Salmon with feijoa jelly and dill scented crème fraiche.

### St Clair

**Wine:** Pioneer Block 9 Big John Riesling 2007

**Tasting Notes:** Colour: Pale gold. Aroma: Intense aromas of lime and grapefruit leap from the glass with subtle hints of mandarin and apricot to give a complete complex nose. Palate: An elegant wine bursting with flavours of citrus and green apples with a delicate honeysuckle note. Made in a Germanic Spätlese style, the natural residual sugar is balanced by firm acidity, creating an off-dry impression.

### Kapiti Cheese Coal Pit

**Dish:** A selection of Kapiti Cheeses and crackers.

**Wine:** "Tiwha" Pinot Noir 2006

**Tasting Notes:** 2006 was an excellent vintage in Gibbston producing ripe vibrant fruit. This wine has a spicy, herbal bouquet intermingled with Black Doris plums, cherries and raspberries. It is a well structured wine, packed full of fruit with good tannin weight.

### Mikano Coal Pit

**Dish:** Rhubarb & Strawberry Trifle with rosewater syrup and pistachios.

**Wine:** Sauvignon Blanc 2008

**Tasting Notes:** Beginning with a classic gooseberry and floral nose, followed by a citrus and tropical fruit spectrum, this wine has a rich and textured pallet. The fruit is under pinned with minerality and passion fruit notes. Michael Cooper reviewed the wine as follows - "Estate-grown at Gibbston, this is a fresh, easy-drinking wine with a touch of complexity, generous, ripe, tropical fruit flavours and a smooth finish".

### Molten

**Dish:** Sticky Short Rib of Beef, pumpkin polenta, crunchy shallots and coral mizuna.

### Villa Maria

**Wine:** Cellar Selection Marlborough Pinot Noir 2007

**Tasting Notes:** A perfumed bouquet of red and dark cherries, plums and spice notes. Fruit driven and elegant, with long layers of flavour, full-bodied and well balanced with fine grainy tannins. The wine is concentrated and rich combined with the elegance, finesse and complexity that make Pinot Noir unique.

### Sage

**Dish:** Roasted Chicken, Blue Cheese and Parmesan Ravioli with a garlic, soya and cream sauce.

### Harwood Hall

**Wine:** 2008 Pinot Gris

**Tasting Notes:** Rich pear, melon and lychee with a little lemon drop and a hint of red berries flow across a well-balanced, soft palate. Grown on vineyards from several different sites across Marlborough's Wairau Valley the grapes were selected to give a blend of bright lifted fruit with an aspect of refined austerity and focused acidity. The wine was blended and left on its lees for 5 months prior to bottling to allow it to soften.

### Toto

**Dish:** Petticiolli L'Agnello - Braised lamb rolled with pinenuts & sultanas served on Jerusalem artichoke puree with edamame beans, candied beetroot & jus.

### Poderi Crisci

**Wine:** 2006 Merlot

**Tasting Notes:** A rounded fruitfulness, with low natural acidity giving a lush mouth feel. The nose has aromas of black and red fruit mingled with cedar wood and cigar box. The multi layered palate is distinctively merlot with wonderful black cherry flavours. This elegant wine is full bodied with fine tannins and a nice persistent finish. The red fruit follows through on the palate but also blackberries and plums. Excellent with good hearty food.

### Tribeca

**Dish:** Sautéed Prawn Tails Indian Spiced Tomato, Avocado Puree, Baby Pak Choy, Coconut Galangal Foam.

### Coopers Creek

**Wine:** 07 Reserve Gisborne Chardonnay

**Tasting Notes:** Colour: This wine is pale gold in its youth, but with time will develop straw and deeper gold tints. Bouquet: Stonefruit dominates the nose of this wine; peaches, nectarines, apricots. Mingled with this are floral notes (lemon flower and orange flower) backed by gentle spice notes. Palate: Viognier gives weight and richness on the start, then the Chardonnay component kicks in, focusing and giving structure to the palate.