



Food & Wine

ASIA PACIFIC ZONE NEWSLETTER

Grand Finale Luncheon In Memory of Sir Justice Noel Power

by Fran Gerard, Gold Coast Branch

At the 12.30 p.m. mark on 13th March we began to gather at Vanitas for the Amuse Bouche and the Veuve Cliquot en Magnum, donated by Irma Power for the occasion.



Sir Noel Power (1929-2009)

It was a full compliment of members and a few of Noel and Irma's close friends, along with family members daughter Miryania and eldest son Noel.

We were all thrilled to be together once more but very aware of the reason for this meeting. Andrew Douglas was emcee for the day in Noel's stead.

A demitasse of Borlotti Bean Latte with Pancetta, served in the Versace cup, was spectacular in all senses including the vibrant colour of the crockery and shining gold-plate handles. The wine chosen from the IWFS cellar for the occasion was Pipers Brook Pinot Gris 2008.

The salad of local prawns with cucumber, snow peas, rockmelon and crus-

Regional Festival slated for Kuala Lumpur, Malaysia

IWFS KL Branch -
Asia Pacific Zone 2013 Regional Festival
Friday, 28th June ~Tuesday, 2nd July 2013

Wine & Food
Festival

Main Course
Appetizer
Dessert
Cultural Cuisine

Kuala Lumpur 2013
Malaysia
Truly Asia

SEIRIA KTC



Intricate Medusa floor in the lobby of the Palazza Versace.

tacean dressing was again served in a stunning Versace sea blue basin creating a wonderful effect of sea and substance. A Peter Lehmann Reserve Riesling 2002 accompanied the dish to perfection.

A Roasted Loin of Venison on Sweet Potato Puree, Pear Jam, Baby Bok Choy and Cherry Sauce was served as the main dish with the jus assailing the nostrils. My knife glided through the meat which just melted in the mouth, accompanied by Howard Park Cabernet Sauvignon Merlot 1996 and an Araujo Estate Vineyard Syrah (California) 1995.

The wines were excellent for this dish. Judging from the glass 'topping' that occurred, both wines were unanimously accepted.

The dessert was a Bombe Alaska with a cognac, Jean Fillioux Grande Champagne to accompany. Well, this was the end of the day for many as we could not refuse either the flaming Bombe or the Jean Fillioux! So beautifully presented and so amazingly easy to consume.

Following coffee and petit fours we dispersed with hugs, fellowship and promises to do this all again next year. It was an emotional day for us all and memories of Noel's unique organisation for function and tours were bandied around amongst us avid followers.

The Leader is gone but memories remain. The thought of great food and wine will continue in his stead in time to come, perhaps not on the Gold Coast in the near future, but certainly somewhere in the fantastic food bin we call Australia.



Noel Power at the 2008 APZ Festival in Penang, the last festival attended by Noel Power.

IWFS HISTORY

The Society's Other Founder

By Philip Clark

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If you are asked to name the founder of the International wine & Food Society, you would probably answer without hesitation that it was André Simon, whose memory still dominates the organization 34 years after his death. But in truth the IWFS had two founders, and in the early days of the Wine & Food Society (as it then was) they operated as a genuine partnership.



(1900 – 1941) AJA Symons, co-founder of the IWFS, died at the age of 41. André Simon, lived for another 30 years.

André Simon, then aged 23, married Edith Symons in 1900. In the same year, Alphonse James Albert Symons was born, the eldest of five children of an English mother and Jewish immigrant from Eastern Europe, about whose origins little is known except his name was not originally Symons. AJA and Edith were not related, but in view of later events the coincidence of surnames was a strange one. Not unnaturally, Alphonse disliked his first name, preferring to be called "AJ", after AJ Raffles, the fictional cricketer by EW Hornung, the brother-in-law of Sir Arthur Conan Doyle.

If he had not been involved in the founding of the Society, AJ would still occupy a minor place in the pantheon of English literature. Today, he is remembered for just one book, *The Quest for Corvo*, published in 1934 and still in print. Baron Corvo was the pseudonym of the strange figure of Frederick Rolfe, whose best known work, *Hadrian the Seventh*, is a fantasy based on its author's failure to become a Roman Catholic priest.

The word "dilettante" might have been coined to describe AJ, who was a dandy, bibliophile, calligrapher, gambler, and compulsive collector of such items as musical boxes and Victorian card cases. His father was an auctioneer, whose brief period of prosperity came to an abrupt halt in 1921. AJ, who left school at 14, and served a three-year apprenticeship to a firm of fur traders (a period he subsequently likened to Dickens' time working in a blacking factory) went on to assist his father, but when the auction rooms had to be sold AJ needed to find new employment.

The tall and elegant young man went on to start the First Edition Club. He had a series of financial backers, who at one time included the Foyle brothers, owners of the famous bookshop in Charing Cross Road. For a time, the Club operated from Vestry Hall at the Church of St George, Bloomsbury, in Little

Russell Street near the British Museum.

Early in 1924, Symons married Gladys Weeks. AJ was an inveterate founder and joiner of clubs and societies, and in his mid twenties he found himself a member of a distinguished dining club called *Ye Sette of Odd Volumes*. There he met Maurice Healy, the Irish bar-rister and author of *Stay Me With Flagons*, one of the greatest of all wine books. Healy in turn introduced the young bibliophile to André Simon, by that time a successful wine merchant, author and acknowl-edge expert gastronomy.

In the meantime AJ achieved his ambition of turning the First Edition Club into a limited company, and moved to grand new prem-ises at 17 Bedford Square, with a flat for the Secretary, in the heart of literary London. With a typical Symons flourish, the new premises were opened in May 1928 by ex-king Manoel of Portugal. The Club spawned a magazine called *The Book Collector's Quarterly*, which was joint venture with the publishing house of Cassell.

It is unlikely that the First Edition Club, which never achieved its target of 600 members needed to break even, would ever have been a financial success. However, its decline was accelerated by the De-pression, which began in the USA in 1929. The limited company was wound up, involving significant losses to its backers, one of whom was André Simon. Such was AJ's charm, however, that this setback resulted in the loss of few friends, and he remained on good terms with many of the foremost writers of his day.

At this stage in his career, AJ turned his hand to biography. His first attempt, a life of the explorer HM Stanley, was a little more than a potboiler, but he had become interested in Frederick Rolfe as a re-sult of being lent a collection of his letters, written from Venice in the "weird baron's" last year.

The Quest for Corvo is a highly original tour de force, in which the detective work involved in tracking down its subject is skillfully interwoven the biography itself.

The precursor of the Wine & Food Society was the Saintsbury Club, whose origins have been frequently chronicled. It started with a lunch that included AJ, André Simon, Maurice Healy and the poet and critic JC (later Sir John) Squire. At the lunch, Squire lamented the reduced circumstances of Professor George Saintsbury, author of the

classic *Notes on a Cellar Book*, then living in retirement in Bath. It was agreed to give him dinner. The founders of the Saintsbury Club were undaunted by the old professor's refusal to have anything to do with them. AJ became the Secretary, and the first dinner was held on 23 October 1931. The Saintsbury Club still flourishes today.

The financial depression of the early Thirties had already resulted in a severe setback for AJ. Soon afterwards André Simon also suf-fered from its ramifications, in his case partly because of the collapse of the sterling against the French franc. On November 30, 1932. An-dré lost his job as sole UK agent for Pommery Champagne after more than 30 years' of service.

Like Symons, André had to look for a change of career. He had long cherished the idea of starting a wine magazine, and sought the advice of one of his many acquaintances, JL Garvin, Editor of *The Observer*. Garvin could see that, in those uncertain times, such a magazine was unlikely to be profitable in its own right. Instead, he suggested the idea of a society, on the lines of the First Edition Club, whose members would pay a subscription and receive a magazine as one of the benefits of membership.

The First Edition Club still existed in a much reduced form, although it had given up its grand premises in Bedford Square and returned to Little Russell Street. André invited AJ to lunch, and the eventual result of their meeting was the founding of the Wine & Food Society on 20 October 1933, with André Simon as its President and AJA Symons as its Secretary. Thus, the Society's first premises were also those of the First Edition Club. Within a month the Wine & Food Society had 230 members, and 1000 within a year.

The Society's Journal, originally Wine & Food, first appeared in 1934. André acted as editor, with AJ responsible for production and advertising as well as writing occasional articles.

Following the repeal of Prohibition immediately after the foun-dation of the Society, the partners decided that André should visit the USA as a kind of gastronomic recruiting sergeant.

During his absence, AJ was left in sole control of the Society, which now took up almost all of his time. The lists of guests at the dinners of this period read somewhat like a Who's Who of the era.



A Note from the International Secretariat

Benefits for Members - Looking to the year ahead, Council agreed at their October meeting that the IS should consider benefits for members which are in line with the intrinsic interest in food and wine, as well as continuing to offer special accommodation rates in London.

As a start I contacted the people at **Decanter** magazine who have kindly offered a special rate for IWFS members. In addition, I have once again sourced discounted accommodation prices for you in central London should you be planning a trip here this year. As hotel accom-modation in London is an extremely competitive market we continue to offer prices from just two of London's exclusive hotels in prime central

locations, namely **The Ritz** (Piccadilly) which has recently completed its renovation project and the **Mandarin Oriental** Hotel (Knights-bridge) which is planning to open up a new and exciting restaurant, in the autumn, with the internationally acclaimed chef Heston Blumenthal of the Fat Duck fame. Affiliate rates are also still available to IWFS members at the "**In & Out**" (Piccadilly), home of the IS - a special rate in August and December 2010 offers a twin/double room at £100 (inc VAT) per room per night. As you can see the club took on a picture postcard look during the snowfall last December.

Do let me know if there are any benefits that you feel would be welcomed by the IWFS membership as a whole and I will look into this for you.

Vintage Card 2010 – The IS calendar once again turns its atten-tion to production of the Vintage Card. Submissions are coming in, as I write, from our specialist consultants around the globe. They include a number of respected members of the trade including your Hon Presi-dent, John Avery MW who as well as being a key member of the Wines Committee also provides us with his opinion on the vintages in Bor-deaux, Burgundy and Champagne. While overseas we have Peter Bell in New York, Sid Cross in Canada, John Livingstone-Learmonth in the Rhone Valley and Michael Schmidt in Germany, to name but a few.

The vintages are unsurprisingly varied around the world - and quite a relief that is. I would hate homogeneity in the wine world, how dull would that be?! Countries/wines/regions, on our Vintage Card, which are scoring top marks from our consultants this year are Bordeaux, Northern Rhone, Loire (red) and Ribera del Duero for their 2009s. Early ripening varieties like Sauvignon Blanc, Chardonnay and Pinot Noir were the best performers for 2009 in California. Looking to the 2010s in the Southern Hemisphere - James Halliday says that excellent wines have been made in the Barossa Valley and Western Australia. New Zealand has produced some spectacular reds on the North Island according to our man on the ground in Auckland, Bob Campbell MW. I was really excited to read about the success of the 2009 vintage in Germany and now include below the report from Michael Schmidt. Michael is a wine writer, based in Germany, and has kindly provided us with his opinion on the vintages for Germany and Austria for the past two years.

In addition to working on this year's Vintage Card (your 2011 membership card) the Wines Committee is also considering extending the Vintage Card at some future date. The Committee's idea is to add an extra "drop down" to the Card itself making it a four fold, rather triple fold. With once emerging regions now becoming established in their own right then we do feel that it would make the Card more

valuable to you by including some of these. One concern is that the extra "drop down" would make the Card too bulky. We are having some samples produced so we can make a decision on that.

However assuming that it is agreed that this will work we then we need to consider the extra regions and/or wines to add. This will be a matter discussed by the Wines Committee and was also touched upon last year. Nothing is cast in stone but regions/wines in the melting pot include us expanding the Americas to include Santa Barbara, Central Coast and Washington Riesling together with Adelaide Hills, McLaren Vale and Tasmanian Pinots and Rieslings. It was also thought that New Zealand, North Island Red might be replaced by Martinborough in future. We would much appreciate your thoughts on this proposal too. I cannot guarantee that we will be able to include all suggestions but would welcome your feedback. Please email me on sec@iwfs.org.

I look forward to hearing from you.

Until next time.... and I will now hand over to Michael with his report on the 2009 German vintage.

Best wishes.

*Andrea Warren
International Secretariat (IS)*



Message From the APZ Committee Chairman

I must begin with an apology for this double issue. No excuses, except to say that I gave in to certain people's importuning to run for Congress. The fact that I was unsuccessful is one testimony to their faulty political judgment. I think, but also to my (unquestionable, but unfortunate?) desire to help people. I think that from now on, I shall shelve my political plans and just stick to food and wine. At least

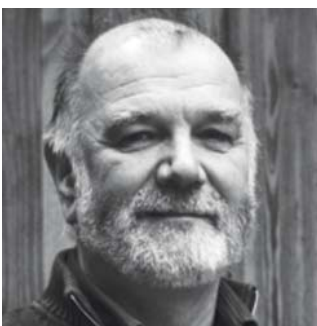
there, I get sympathy.

I have now recovered fully, after over a month in contemplation (both about what is really important in life and what remains to be done), at my home in San Francisco, U.S.A., and am raring to go. But I note that I have left a lot of matters unattended, including this Newsletter.

In order to comply with our promise that the APZ Newsletter will come out quarterly, we are releasing this double issue which covers the period January to June, 2010. This publication will again come out in October, 2010 and in January, 2011 to cover the previous three months.

In the meantime, It's good to be back in harness, so to speak. I am well aware there is a Sydney Festival in October, 2010, as well as other IWFS events. I will attend all of these for the Asia Pacific Zone.

*Ricardo V. Puno, Jr.
Chairman and Editor
IWFS Asia Pacific Zone*



2009 Vintage for Germany

**Vintage rating: 7 not ready yet
(as per IWFS Vintage Card)**

Rarely has there been a year when grapes were as healthy, ripe and aromatic as in 2009, a vintage ideal for the production of Rieslings with great concentration of fruit and of compact reds. The only fly in the ointment was the below average yield of 8.8 million hectolitres, down some 15% on 2008, the reduction mainly attributable to irregular flowering and severe winter frosts in some regions. With all

signs up to the snowy end of March pointing to a delay in the breaking of the buds, an unusually warm April brought about an almost explosive development of vegetation and by the end of that month vines had surged two weeks ahead of the annual average growing cycle.

The early flowering was punished by another bout of frost, causing the already mentioned partial coulure. In the end this turned out a blessing, leading to looser bunches and smaller berries, perfect conditions for the development of healthy grapes and longer hang-times. Veraison began towards the middle of August and from there on the weather remained on the side of the growers to produce continuous gains in sugar levels.

An old but true cliché says that only in the autumn is the quality of a vintage finally decided, and the warm sunny days and cool nights from late August to mid-October put the stamp of excellence on Germany's 2009 vintage. The late arrival of a very fine botrytis resulted in some high calibre BAs and TBAs, and severe December frosts literally put the icing on the cake with perfect Eiswein conditions in all regions.

*Michael Schmidt
Germany*

Philippine Branch visits Museo de La Salle

by Oscar N. Ong, Secretary, APZ
(Photos courtesy of Othmar Ober)

Organized as an out-of-town function on a Saturday last May 22nd, in an unusual setting for the Society, the visit to the Museo de La Salle nestled in a green and idyllic corner of De La Salle University in Dasmariñas, Cavite, and a typical Spanish-Filipino buffet lunch that quickly followed the museum tour, was a pleasurable diversion from the norm for members who attended. Past President Rene “Bonnie” Fuentes orchestrated the activity, coordinating with the Museo for the tour and lunch, and determining the wines to be served.



Assembly time was at 9am at the Alabang Town Center and the drive took about an hour. One cannot be but impressed with the beauty and expansiveness of the campus as the bus ferrying us worked its way from the main gate through some buildings that blended in the lush greenery surrounding them.

The Museo is set further afield in an area reserved for the school's administrative offices housed in some a group of buildings styled in Spanish-era architecture collectively aptly called the Ayuntamiento. Separating the Museo and the Ayuntamiento is a grassy square shaded by century-old acacia trees with a fountain as its centerpiece. Providing an anchor for the two sides is a white Spanish-era stone church that opens up to the square.

We were welcomed by museum director, Jose Ma. Ricardo A. Panlilio, whose family – the Santos Joven-Panlilio family of Bacolor, Pampanga - partly, donated or lent many of the articles displayed at the museum, along with the family of the late Brother Andrew Gonzalez FSC, the visionary long-time president of De La Salle University whose family is from Apalit, Pampanga.

The Museo itself is housed in a two-storey bahay-na-bato (stone house) built with stone, brick and mortar structure patterned after some of the best houses in the Philippines in the 19th century Christian Philippines in Central Luzon. A bahay-na-bato was filled with fine furniture and objects to showcase the owner's wealth, personal style,



religiosity and status in society.

The collection on display, donated or on loan from several prominent families, is comprised of antique family heirlooms such as furniture, decorative objects, fine and applied arts displayed in faithfully recreated rooms in a typical home setting.

At the back of the Museo, accessed from the azotea stairs, is the jardin or garden, which is mostly planted with traditional turn-of-the-century botanical species and a pavilion that looks out to a small lake, arguably a perfect setting for another Society function in cooler months.

After the tour, we were ushered to the Museo Café at the patio for a buffet lunch catered by the Ilustrado Restaurant. The menu was a blend of Filipino and Spanish dishes starting with tossed green salad and Sopa de Ajo (Garlic Soup).

The Paella “Filipina” combined local ingredients with Spanish sausages and use of turmeric instead of saffron. The Pastel de Lengua (a type of beef tongue stew) is a festive dish adapted to the local palate. Desserts were Canonigo and Turon de Saba (sweet banana).

Cuisines for the families who lived in such homes as the bahay-na-bato would vary from region to region and they would most certainly be Spanish dishes married with local produce, flavours and culinary styles set on fine China and silverware, similar to the collections on display at the Museo.





Wines to go with the food were Cotes du Rhone Samorens 2008, a straightforward but delightful and refreshing white with citrus notes and a touch of minerality; Capçanes Mas Donis 2007 Monsanto, a rose which is very fitting, as it is refreshing, for an out outdoor lunch; Capçanes Lasendal 2007 Monsanto Garnacha, exhibited an oaky character, very densely colored with a bouquet redolent of black berries/blue



berries, black currants with a minerally note, complexity and very good body giving it a long finish.

Towards the end of lunch, Bonnie Fuentes addressed the members and guests, noting that there were several important benefactors of the Museum and the University.

Cruising the Caribbean

February 2010

On February 2010, the Americas hosted a seven-day cruise of the Caribbean. Four members of the Victoria Branch attended – Yvonne Wallis, Faye Bowyer and Sean and Annie Rogan – with 60 other participants from branches throughout Canada and USA.

In some ways it was a strange time to be visiting the Caribbean given that Haiti had just experienced a massive earthquake. However, our ship was one of a large fleet carrying aid to the island, docking well away from where the disaster had struck. It also provided an opportunity to support the residents who rely almost entirely on tourism.

We boarded the Celebrity Solstice in Florida on January 31st. The Solstice is a very beautiful ship, one of the newest in the Celebrity's line and with very high quality facilities and amenities. Such big cabins too!



The Galley Kitchen



Brian Findlay (IWFS Web Master, Niagara), Annie and Sean Roagn (Victoria), Faye Bowyer (Victoria), Michael Bittel (Cruise Wine Master, Florida), Yvonne Wallis (Victoria), Steve Hipple (Cruise Convenor - Omaha)

There were more bars and eating places than we had time to try, several night clubs, a shopping arcade, cinema, squash court, golf green, lawn bowls, health spa, beauty salon, a gym (run by an Australian), a library and business centre, two swimming pools and lots of cute areas to simply get away on your own if that's what you felt like doing. All of the food is prepared from scratch on a daily basis, even the bread, so 'fresh' really meant something.



Lou and Sylvie Vogel (Montreal), Annie Rogan (Victoria), Yvonne Wallis (Victoria), Steve Hipple (Cruise Convenor - Omaha), Faye Bowyer (Victoria), Sean Rogan (seated - Victoria)

A week wasn't really long enough. We had only two full days at sea, and on the others, we visited different islands, docking at San Juan in Puerto Rico, Philipsburg in St. Maarten, Tortola in the British Virgin Islands, and Labadee in Haiti

Every evening the IWFS group gathered in a private area of the ship to dine together. We were 64 out of just over 2000 passengers on the ship.

The camaraderie over dinner was the best part of the cruise, and was quite often followed by some serious exercise on the dance floor until early morning.

Cruise convener Steve Hipple from Omaha did a marvellous job making these evenings memorable, often beginning with a Caviar and cocktail reception. Steve was ably assisted by Michael Bittel, from Florida, who had designed a different wine theme for each evening. In particular, Michael proved himself to be a very serious expert in wines from Spain and Italy and we felt very fortunate indeed to have had the opportunity to share his selections. Perhaps the most impressive wines of the trip included:

2004 Campo Eliseo, Toro (Spain)

2004 Ca Rome 'Maria del Brun', Barbaresco, (Italy)

2006 Jermann, Vintage Tunina, Friuli (Italy)
 2000 La Rioja Alta, Vina Ardanza, Rioja (Spain)
 2005 El Espectacle del Montsant, Montsant (Spain)
 2005 Alion Ribera del Duero (from Vega Sicilia) (Spain)
 2007 Domaine Saint Prefert Chateaneuf du Pape, Rhone (France)

I have heard rumours that there may be more cruises, with thoughts of Alaska, maybe the Mediterranean, and perhaps a return to the Caribbean.

*Yvonne Wallis
 Immediate Past President
 Victoria Branch*

Two Fifteen Bistro

AUCKLAND

Celebrated Chef Jeremy Schmid welcomed Branch Members to his new restaurant "Two Fifteen Bistro" and prepared a memorable lunch, accompanied by top New Zealand wines.

Upon arrival Moet & Chandon was served as an appetiser and being seated we were served a first course of Seared scallop; house cured bacon: sweet onion puree: crisp leek and matched with Pinot Blanc 2009 from Escarpment of Marlborough.

Next on the menu was a dish madeup of Handmade goats cheese ravioli: rosemary+buttered peas: toasted walnuts accompanied by Paddy Borthwick's 2008 Wairarapa Chardonnay.

Then followed a main course of Confit duck leg: kumera mash: wilted spinach : jus with Main Divide Te Hau Selection Pinot Noir 2007 from Canterbury. Desert course was Passion Fruit creme brulee : cinnamon puffs matched with Noble Sauvignon Blanc 2007 from Clayridge in Marlborough.

This indeed was another memorable occasion, in true I.W.F.S. fashion , enjoyed by members.

Restaurant Joss

27 February 2010

BOMBAY

A much desired objective of the membership at the IWFS Bombay is to have at least one Indian food and theme led dinner each year, paired with outstanding wines. The end of February was just the occasion to do something very unique, and to plan a theme evening focused around the food served at a Zoroastrian wedding. Pairing this exotic food alongside international wines, the challenge became truly exciting.



Chris and Sue Bonsall survey the elaborate arrangements along with other members and guests

Zoroastrian weddings, customs originating from Persia, are a blend of dignity and fun. Imbedded in their rites are centuries of tradition interspersed with modern customs borrowed from other cultures.

However, peel away the cultural layers and you will uncover a common ethic, a set of core values, and a shared spiritual flame that is distinctly Zoroastrian. The main theme and the true raison d'être for a Zoroastrian wedding is food. Zoroastrian wedding banquets are definitely not for weight watchers. Despite

protestations to the contrary, food is the reason most invited guests show up at these events.

Owing to an earlier promise made to an ancient Hindu king, who gave them refuge after they had to flee their native Iran – where they were being persecuted by the conquering army of a newly born Islam – all Zoroastrian weddings in India take place after sunset.

Bringing all this to life not just with the food and wine but also with the ambience resulted in a "very real experience" The waiters on service dressed in the traditional costume and the



International visitors enjoy a picture with the staff in waiting dressed in traditional Parsi wedding costumes

typical Parsi musical interludes all added to the magic of the evening. The venue was Joss Restaurant and the catering was provided by Mr. Farrokh Khambatta, himself a Zoroastrian.

The IWFS Bombay was honoured to have the presence of Mr Chris Bonsall Chairman of the IWFS Council and Mrs Sue Bonsall. They shared delightful insights into some remarkable menus and events they had sampled across their world travels through a multitude of IWFS functions.

A touching summarisation of the spirit of

the Laggan Nu Bhonu event is the verse below:

This Marriage - Ode 2667

Kabir Helminski

("Love is a Stranger" Threshold Books, 1993)

May these vows and this marriage be blessed.

May it be sweet milk,

this marriage, like wine and halvah.

May this marriage offer fruit and shade

like the date palm.

May this marriage be full of laughter,

our every day a day in paradise.

May this marriage be a sign of compassion,

a seal of happiness here and hereafter.

May this marriage have a fair face and

a good name,

an omen as welcome

as the moon in a clear blue sky.

I am out of words to describe

how spirit mingles in this marriage"

And to add humour to the hyperbole, substitute "marriage" by "membership" (IWFS).

Canapes

Aatheli Marghi • Mutton Lacy Kebabs
Baked Brie with Kolahs Mango Chutney •
Cheese Balls

Champagne Nicolas Feuillatte Brut Particul-
laire N/V

Dinner

Achar/Tarapori Patio/ Saria/Rotli

(Traditional Dried Fruit Wedding Pickle /
Dried Bombay Duck/Fried Rice Crispies/

Thin Chapattis

Topli Na Paneer

A lightly formed Cheese made and served in
Whicker Baskets in their Whey

Pascal Jolivet 'Attitude' Sauvignon Blanc 2007

Huge et Fils Riesling Jubilee 2004

Bharuchi Akoori

Eggs scrambled in Clarified Butter and
flavored with Fresh Garlic and Raisins

Markus Huber 'Obere Steigen' Traisental-
Grüner Veltliner 2008

Markowitsch 'Alte Reben' Carnuntum
Grüner Veltliner 2008

Patra Ni Macchi

Steamed Filets of Pomfret wrapped in Ba-
nana leaves with Green Chutney

F.X. Pichler 'Urgestein Terrassen' Wachau-
Grüner Veltliner Smaragd 2008

Jurtschitsch 'Kaferberg' Kamptal
Grüner Veltliner 2007

Marghi Na Farcha

Morsels of Chicken marinated in Parsi-
Masala & fried in a frilly egg coating

Lawson's Dry Hills Marlborough Pinot Noir 2005

Lagan Nu Custard

Kid Nu Gosht

Knuckle of baby lamb stewed in a cashew
and coconut gravy served with potatoes

Torbreck 'Cuvee Juveniles' Barossa Valley
Grenache-Shiraz-Mataro 2005

Dhan Dal Ne Tatrelo Kolmi no Patio

Yellow Lentils tempered with Clarified Butter
served with Steamed Rice and Prawn Curry

Rene Mure 'Clos St. Landelin'
Gewurztraminer 1999

Dessert

Malai Kulfi with Falooda Sutarfeni

Champagne Jacquesson Brut Rose Vintage 1997

CEBU

This was our "Umami and Wine Dinner" menu. The pairings were quite successful. Some did better with other dishes than others, but that is to be expected.

If one were to distill the selection of five wines down to two wines that did well across the board, it would have to be the Cote Rotie for the meat dishes, although the Pinotage cut right through the fat of the Wagyu steak, and did very well in general. The Sancerre went a bit ahead of the Chardonnay and Verdelho.

All in all, it was a really fun night. Everyone was superlative about Chef Suda-san's menu. Shige and Corinne deserve a huge round of applause for organizing the dinner.

Thanks to Shige & Kumiko for sharing two bottles of sake from his private selection, plus the delicious Japanese biscuits.

Chibori

20 March 2010

In attendance were: Marissa & Txabi Aboitiz, Shige & Kumiko Onda, Dondi & Corinne Joseph, John Madarang (yes, John flew all the way from Manila to be with us), Winglip Chang, Albert Lim and Don Roberto Gothong aka "Bobby-baby".

Wines

Meerea Park Verdelho 2008 (Australia Hunter Valley)

Sancerre "Les Pierres Blanches" Sauvignon Blanc 2007 (Loire)

Meerendal chardonnay 2007 (South Africa, Durbanville)

Laurus Cotes Rotie Syrah 2004 (France, Rhone)

Meerendal Heritage Pinotage 2006 (South Africa, Durbanville)

*Dondi Joseph
Cebu Branch*

KUALA LUMPUR

Kampachi

20 January 2010

For our January dinner we all gathered at Kampachi, a very nice Japanese restaurant located in the Equatorial Hotel. As one of the premier Japanese restaurants in Kuala Lumpur for over 35 years, the Kampachi has been at the forefront of Japanese cuisine in the city and over the years has won wide local and International acclaim.

Kampachi prepared a traditional Japanese New Year menu which showcased some very special 'Sake,' which are not typically available in Malaysia. They were made from rice originating from a particular prefecture and each possesses unique characteristics peculiar to that geographic location. The sakes were specially imported just for our event and paired with dishes that helped to enhance the flavor and enjoyment of each glass.

The four Sakes enjoyed were: Taru Sake - A flavourful variety of sake that achieves its unique taste mostly from being aged in 'Yoshino cedar casks';



Teng Wee Jeh, Sandra, Fidel De La Torre, Ong Li Dong, Tatiana De La Torre, Karen Chan

Fuso Crane – Fusotsuru Sakanishiki Junmai Ginjo - The mash (Moromi) ferments over a number of days after which the sake is pressed out using older methods i.e. the Moromi is placed into canvas bags and the sake is allowed to slowly drip out through the canvas without excess pressure. After being left to ferment for two years lying in a cold storage area, the Junmai Ginjo is ready to serve. The resultant sake is elegant and mellow in taste and has a medium body;

Taketsuru – Sanmi Ittai Omachi Junmai - Phenomenal acidity supports the full flavor. A distinctive glossy taste tends to stimulate the appetite. Served cold, you will notice a very sharp acidity on your tongue reminiscent of dry red wine. Served warm, the taste profile changes to one that is sharp, thick and heavy, displaying many facets of its changing characteristics; and

Izumi Bashi Yamada Jyuro Umeshu - Plum liqueur is made by the Yamada Nishiki Junmai Sake. Selected plums are harvested for delicacy, and the strong flavour of plum. Refreshing acidity and softly sweet. Excellent for an aperitif or as a dessert sake, the bottle is designed like the famous Dom Perignon Champagne.

Menu

Tsumami (finger food)

What has America to offer? 'Steak' immediately springs to mind and that was indeed the focal point of the evening. Moxie has been fashioned as a New York style steak house, so the ambience is spot on.

An American affair naturally calls for American wines as an accompaniment. The Hess Chardonnay accompanied the prawns nicely. The lush Chardonnay from the Monterey Vineyards showed flavours of nectarine and dried apricot and was crisp and well balanced.

Next came the cooked seafood with potato, leeks with bacon pecorino. Paired with the 2005 Round Hill White Zinfande, this wine has pleasing aromas of cherry, strawberry, kiwi and melon with nuances of ripe peach. Flavours are full, crisp and balanced.

Although there are not too many dishes that can be readily recognized as uniquely American, the New England Chowder certainly qualifies. The 2000 Seghesio Sonoma Zinfande, served alongside, had a juicy acidity. Rich dark berry, cherry and plum aromas were complicated by smoky herbal and floral qualities. Elegant richness, a broad mouth feel, fleshy and round, offering deep, jammy dark fruit flavours and sweet vanillin oak spice and a lingering minerality.

For the main event, the 125-day aged Gourmande Roasted Prime Rib went well with the Mount Veeder Cabernet Sauvignon which had been aged for six years. The wine had a lovely bouquet of deep black cherry, cassis and cedar with an underlying mountain perfume. The palate excited with cassis, molasses, milk-chocolate, blackberry, followed

Osechi (Japanese New Year's Dish)
 Nanohana Ohitashi (Boiled rape blossom with soya sauce)
 Sujiko Oroshi (Salmon roe with grated raddish)
 Datemaki (Rolled Omlette)
 Kuromame (Sweet boiled Black Soyabean)
 Ebi Hanroni (Caramelised Prawn)
 Maguro Yamakake (Grated Yam with Tuna)
 Kamaboko (Fish Cake)
 Nimono (Simmered dish)
 Buri Nitsuke (Simmered Yellow Tail)
 Yakimono (Grilled dish)
 Grilled Wagyu Beef Steak
 Or
 Grilled Lamb
 Owan (Soup)
 Ozoni (Rice cake and vegetables in Special soup)
 Dessert
 Mikan (Japanese Mandarin)

Moxie Restaurant

8 February 2010



Raja Noraini, Guest, Diane Burrger, Georgie Beck, King Wong.

by oak-cedar.

The excellent American dinner finished with Granny Smith Apple Pie.

Menu

Canapes

Mushroom Bruchetta

Smoked Salmon and Mango Bruchetta

Caesar Salad with Grilled Prawns

Hearts of romaine, with a classic Caesar dressing and topped with beef bacon, shaved Parmesan cheese and home made croutons

New England Chowder

Cooked Seafood with potato, leeks, bacon pecorino

Gourmande Roasted Primerib
 125 day grain fed Angus Primerib,
 porcini mushroom sauce, and cream
 spinach

Or

Crisp Cod Chilli Cilantro, Aglio capellini,
 pea sprout and ponzu sauce

Chocolate Lava – Chocolate ganache,
 fresh vanilla lime ice cream and brandy
 snaps

Or

Granny Smith Apple Pie
 Cooked chunky apple, cinnamon, hazelnuts
 and Gelato ice cream

Tea/Coffee

Tatto Restaurant

17 March 2010

Having enjoyed cuisine from Japan and America, it was deemed appropriate for us to 'cross the pond' to Europe. Italy has long been synonymous with wonderful food and wine so it was off to a bungalow that has been very tastefully converted into a restaurant with a pleasant, friendly ambience.

Fortunately, finding good Italian wines in Kuala Lumpur was not too challenging. The 2008 Cortese di Gavi comes from Piedmont's most famous, and finest, white grape. Cortese is the grape behind Cortese di Gravi. The wine is clear and coloured straw yellow with green reflections. The bouquet is intense and ethereal, reminiscent of ripe citrus fruit, green apples, a nice companion to the antipasto.

The Piatto di Mezzo a lovely lobster ravioli followed, served in a cream sauce and enjoyed with the San Angelo Pinot Grigio IGT. Pinot Grigio was long considered a varietal that could only flourish in northern Italy, but it does even better in Tuscany. San Angelo Pinot Grigio is an elegant wine of pale straw colour, with intense, fresh aromas of flowers and lime, pear, peaches and citrus, followed by a clean, rich, refreshing taste.

Having offered our members a choice of either a grilled mixed seafood platter or grilled veal.

We offered two wines: an The Elio Altare Langhe Barbera Vigna Larigi 2003 and Cerretto Asij Barbaresco 2006. Dark ruby red in colour, the Larigi had a very elegant nose layered with aromas of ripe berry, sweet spices and toasted oak.

Warm and soft on the palate, its flavor was intense, with velvety tannins and a very long and pleasant finish. The Cerretto presented mixed berry jam and hints of citrus on the nose.

Full-bodied, soft and fruity, with jammy character, round tannins and a delicious finish. It was straightforward, fruity and generous.

Any Italian dinner is finished off with a nice Grappa, the Gianni Gagliardo Grappa di Moscato.

Menu

Coperto

Salmon Crudo

Sage

8 April 2010

For our April dinner we went to one of Kuala Lumpur's finer dining venues - "Sage". Having been open now for a few years, Sage follows in the footsteps of its sister restaurant "Cilantro", which is certainly one of the finest restaurants in Kuala Lumpur. Located at the top of one of Malaysia's premier malls, Sage offers French fine dining with a Japanese twist... if you can imagine. If you ever have the opportunity to visit Kuala Lumpur, Sage (and Cilantro) should be on your short list of restaurants to try.

The evening started in an informal fashion (as it normally does!) with Canapes and NV Ch. Laurent Perrier Champagne.

The meal began with Konbujime of Inada, Japanese Fruit Tomato and Avruga Caviar. Having brought along plenty of champagne we continued enjoying our bubbly together with the first course.

Next up in our five course menu came the Jerusalem Articho ke



Mrs. Tony Teoh, DR. Hardeep Singh, Tony Narisawa, Vanessa, King Wong, Wong Chee Weng, guest, guest

Chicken Liver Pate Crostini

Bresaola and asparagus rolls

Antipasto

Pan fried duck foie gras with asparagus, rucola salad and cranberry red wine reduction

Or

Beef carpaccio, mushrooms, kalamata olives, parmesan and rucola salad

Piatto di Mezzo

Trio of lobster Ravioli in cream sauce, Chicken Mezzaluna in tomato sauce and Angus Beef Tenderloin in mushroom sauce

Secondi piatti

Grilled mixed seafood platter with tomato and onion salad

Or

Grilled veal rack with garlic mash and lemon jus

Dolci

Duo of Tiramisu and dark chocolate mousse



Ong Li Dong, Kalsom Diamond, Teresa Loh, Tony Narisawa, Jeremy Diamond, King Wong, Daniella Hoenig, Beatil Khoo

with Sea Scallop infused with Truffle Oil accompanied by Ch. Du Grand Moueys Bordeaux Blanc 2007. Sea scallops probably require no explanation. However, the Jerusalem artichoke probably deserves a comment. Having not come from Jerusalem and not actually being in the artichoke family at all, the name seems a bit odd. Fortunately the taste was anything but. Vaguely resembling ginger root, the dish

was delightful and is an example of the creative dishes that Chef K. K. Cheong is known for.

We then enjoyed the Fedelini Pasta with Julienne Black Truffle. The dish worked very well with the Domaine Zind-Humbrecht Alsace Riesling 2006. The Reisling was dry with orange blossom and honey on the palate. Very well balanced and good acidity, which together with the Pasta worked very well.

Our members had to decide between the Glazed Atlantic Seabass with Tiger Prawn and Alaskan King Crab or the Grilled Angus Beef with Yusu Citrus and Mashed Potato. Given the high quality of the dishes, we knew we needed to find some wines of an equal calibre. Our wine subcommittee chairman, Dr. Rajan came up with a lovely 2001 Ch. Cos d'Estournel. A wonderful nose featuring dark fruit tinged with fresh red cherry, dried herbs/tobacco, a subdued barnyard/saddle leather and great minerality. It had all you could hope for from a Bordeaux nose. A lovely wine. After the Cos d'Estournel, we served a Ch. La Dauphine Fronsac 2005. A nice wine from a great vintage, but not

quite in the class of the Cos d'Estournel.

The evening finished with Oven Baked Fuji Apple with Earl Grey Ice Cream.



Suzuki, Allie Suzuki, Wong Weng, Davis Teh, Stephen Hall, Lee Su Kim

AGM and Dinner at the Bankers Club

11 May 2010

Our annual general meeting (AGM) was held at the Bankers Club in downtown Kuala Lumpur. During the AGM Our President Mr. Tony Narisawa was deservedly re-elected for his second term. On behalf of the society we would all like thank Tony for his hard work and contribution during the year.

Immediately following the AGM we had our monthly dinner. Our post AGM dinner is a unique event when compared to the other 11 dinners held during the year. No seating chart, a wine auction during the meal, a buffet, as many as 30 wines to choose from with your dinner and as many fresh oysters as you dare to eat. It's also unique in that it is the one dinner a year that we are happy to provide at well below our cost.

The event was very well attended, with 79 members present. The reason we serve up to 30 wines during this event is that it gives us a chance to clear out those stragglers in the cellar that would never be enough to make up a proper dinner. The night was geared more towards indulgence than fine dining. The 600 oysters were lovely and the committee was relieved to receive no reports of gastrointestinal distress the following day.

Incidentally we have over the years worked out that our society, when provided unlimited oysters, consumes on average 7.6 oysters per person. The range of consumption varies tremendously from zero to over 50 per person. It's always fun to see who can put away the

most oysters. The formula worked out perfectly with two oysters left over at the end of the evening.

All in all a very fun evening.



Datin & Dato Thong K.K., Mrs See, Datin Choon, Mr See Cheng Siang

Rama V

23 June 2010

In June we went to a Rama V - a Thai restaurant set amongst a magnificent pool of lotus blossoms, quietly tucked away in an upmarket district in Kuala Lumpur.

Rama V has been recognized with a string of awards. Perhaps the best testament to its quality is its durability. Having been established in 1995, it is one of those few restaurants that has stood the test of time.

Pairing Thai food and wine always requires some thought. Thai wine was briefly considered...but not for long. We looked for wines which had good acidity, just a little sweetness, low tannins and very moderate oak treatment. In the end we served up wines from Italy, Argentina, Germany, South Af-

rica and France. Sadly no Thai wines made the cut.

We started on our feet (and, I am happy to say, finished on our feet!) with Traditional Thai Starters & Flower Shaped Dumplings accompanied by Nino Franco Prosecco Valdobbiandene Rustico NV.

We were then served a Pomelo Salad alongside the 2008 Doninio del Plata 'Crios de Susana Balbo' Torrontes. This Argentinian white was Fruity, floral and yet still quite dry. Similar to Viognier, with hints of peach

pit, white pear flowers and orange citrus fruit

Some would argue that any traditional Thai dinner must include a Tom Yam soup. Not wanting to argue with tradition, The Tom Yam Seafood Soup in Young Coconut was paired with a 2007 Dr Loosen Graacher Himmelreich Riesling Spatlese, an interesting wine from the Mosel region in Germany. The grapes are grown in a region of very stony slate soil which gives the wines their characteristic delicate, mineral taste. This particular wine exhibited flavours of lime, guava and green pear.

Our main courses included Sauteed River Prawn in Thai Chilli Sauce, Deep Fried Garoupa in Three Taste Thai Chilli Sauce' Sauteed Beef with Thai Young Pepper & Basil Leaves, Thai Otak Otak, Stir Fried Asparagus

with Sea Scallops and Garlic and of course Steamed White Rice.

Accompanying the variety of dishes was a 2008 Bouchard Finlayson Pinot Noir Galpin Peak and a 2006 Chateaufeuf du Pape "La Bernardine". The Grenache dominated La Bernardine was a particularly good match showing plum, blackcurrant and cherry.

The evening finished as it started with a traditional Thai dish, Thai Mango with Sticky Rice, Water Chestnut Dumplings and Coconut Milk.



Guest, Soren Beck, Dr Stephen Hall, Georgie Beck, Knut Herzer

MANILA LADIES

Mandarin Oriental's Tivoli Restaurant

20 February 2010

Afternoon Tea has become a tradition for the IWFS-Manila Ladies' Branch and the third week of February found us at the Mandarin Oriental's Tivoli restaurant.



(Seated: L-R): Suzette Yujuico, Rica Villalon, Zeny Seva. (Standing): Tina Rocas-Garcia, Marivic Vazquez, Tita Trillo, Micky Fenix

The ambiance at Tivoli was transformed into that of a very contemporary English Tea House. White crisp linen with an unconventionally all-white porcelain service set a good backdrop to the cobalt blue water goblets and the multi-colored rose petals carefully strewn on the tabletops. Individual table gifts of fancy aromatic tea in colorful sachets; pretty little menu booklets with some friendship poems and tea recipes; plus ribboned envelopes with coupons for The Spa

at the Mandarin Oriental added to the very visual yet restrained festive setting. The center of focus was, of course, the three-tiered service plates on which were laid the requisite and perfectly baked scones, the savories and sweets.

Different from our previous Japanese Tea Ceremony, Chinese Tea and the very English High Tea of the past, this year's event was an Afternoon Tea hosted to celebrate friendship. The afternoon was delightfully thera-

peutic with poetry reading, a short talk on astrology and a game of trivial pursuit with exciting prizes of food and wine donated by generous members. True to the nature of Afternoon Tea as originated by The Duchess of Bedford in 1840, this light meal served with tea had a very serious social component: the bonding of friendship, old and new.

MENU:

Open-faced Salmon, capers and dill mayonnaise sandwich

Open faced egg-tarragon sandwich

Cucumber on rye bread

Apple-cheddar sandwich

Scones, clotted cream, strawberry-pepper jam and pomelo-orange jam

Fruit with brandy cream and cinnamon

White coffee bean hearts

Braised apple and calvados roulade

Crispy chocolate-praline tart

Raspberry crème cake with pink fondant

Assorted tea

Cristina Rocas-Garcia
Manila Ladies Branch

Lu's Restaurant

15 March 2010

The IWFS- Manila Ladies Branch just had their 8th Annual General Meeting at Lu's Restaurant Rockwell Makati. A hip Mediterranean cuisine with a twist.

The meeting was chaired by the incumbent President Cyrene de la Rosa who was assisted by Board treasurer Katrina Limcaoco - Alcuaz.

Three new board members were elected to the board to succeed those stepping down by the end of this term.



Maria Paz Fabella, Rica Villalon, Marivic Vasquez, Felice Prudente Sta. Maria, Pinky Diaz Troesch, Beth Romualdez, Susan D. Reyes, Giovanna Virata, Mary Garlicky

The members named hereunder were elected to succeed the current board at the start of the new IWFS Fiscal Year July 1, 2010 - June 30, 2011.

Sevrine Mialhe
Nana Ozaeta
Nicole Morris
Denise Weldon

Bunny Fabella
Salie Naguiat
Eileen Batac

Here's looking forward to an exciting new fiscal year!

Cyrene dela Rosa
President
Manila Ladies Branch



Barbara Aboitiz, Tisha Cruz-Bautista, Christine Tina de Jesus, Arlene Keh, Fely Atienza, Anna Sy, Nicole P. Morris

First Wine Fair

19 February 2010

PHILIPPINES

The Philippines Branch held its 1st Wine Fair at the Alliance Française de Manille. The event, conceived, organized and almost single-handedly executed by Director Oscar Ong, was very well-attended and received. The intended 60 seats were fully booked by members, spouses and many guests.

In Oscar's words, the purpose of the event was as follows:

"This undertaking is the first time in the 27-year history of the Society in the Philippines that it has ever allowed its members in the wine trade to openly market and sell their products directly to all its members in keeping with its desire not to allow membership in the society to be used for commercial purposes and to stay focused on the pleasures of the table specifically that of wine and food matching and appreciation in the company of like-minded friends..."

Under the event guidelines, the wines for the Fair were limited to only within the P1000-P3000 per bottle (approximately US\$21-US\$63/bottle) price range.

The location of each of the 8 participants' booths was based on the luck of a draw held in the presence of the latter's respective representatives. Specifically, they were Bacchus International (Alex Lichaytoo; Darras & Bowler (Dondi Joseph, IWFS Cebu; Happy Living Fine Wine (John Lim); Manny O's (Manny Osmena, IWFS Cebu); Premium Wine Exchange (Jojo Madrid); Silver Secrets (Luciano Zanirato); Sommelier Selection (Jerome Philippon); and Titania Wine Cellar (Tita Trillo, IWFS Ladies).

Drawing pole position for the booth right at the entrance of Alliance's restaurant Le Coude Rouge was Dondi Joseph's and J-Lab's Darras & Bowler. Aside from their enviable location, they had the advantage of having available to go with the wines the famous Cebu lechon that Anthony Bourdain proclaimed as "the best pig ever".

I started with the 2007 Corté Riva Vineyards Viognier, an unctuous and concentrat-



IWFS Directors and Officers in attendance.



L-R: IWFS Director Oscar Ong, Dondi Joseph, J-Lab and Catha.



Hans Brumann and Markus Ruckstuhl at the Cheese Table.



Our well-lacquered table.

ed viognier. It is notably plump, quite ripe, low in acid and soft in its floral, faintly spicy, herby and honeyed peach, honeysuckle and apricot notes. Very round on the palate with good heft and an intriguing, slightly oily texture. Quite pleasant, very approachable and friendly.

I also tried the 2006 Meerendal The Heritage Block Pinotage, not bad at all, probably the first pinotage I've actually liked. A big red, full-bodied, extremely ripe, jammy, sweetish-spicy. Made me think of very hot weather in the vineyard deeply-veined dark red fruit over prune, with pretty well-integrated oak. Long, strong wine, but, somehow it was in good balance. Whispers of metal towards the back, but very faint. A pleasant surprise.

I also tried the 2007 Domaine de Longue Toque Vacqueyras, having read in various

wine publications that 2007 was a much heralded vintage in southern Rhône wherein the Vacqueyras AOC is situated. I was easily charmed by the clean lines of this medium-bodied, subtly earthy and dried herb-tinged wine. Rustic, honest, not overly wrought, over extracted, over ripe, over alcoholic or over-oaked (actually not woody at all) like many modern southern Rhône's. Nice, honest, slightly rustic. I liked the wine and got a bottle at barely over P1000. I resolve to have some venison or wild duck later with this wine.

After the 2007 Corté Riva Vineyards Viognier and before trying any of the reds, I looked to have a glass of bubbly and wandered over to Happy Living.

2005 Schramsberg Blanc de Blancs - Happy Living's Marketing Director, Kathy

Yao Santos, urged me to try the sparkling wine, stating that this is the bubbly usually served in the White House - to which I jokingly replied "Oh, this is Jorge Araneta's favorite bubbly?". (Member-Nene Araneta's large home in the Cubao area is called "Bahay na Puti or the White House".

I was impressed with how nicely clean, pure, focused, lively, refreshing and playfully charming this all-chardonnay sparker was. Fresh, vibrant, lightly creamy apple, pear, whisper of lemon drop, small white flowers, nice white minerality. Dangerously drinkable, I could easily finish a bottle myself at the beach. At only around P1950/bottle, this was a definite buy.

I also had a taste of :

2002 Freemark Abbey Cabernet Sauvignon - A Napa cab I've also read of but never tried. This is a mellow, comfortable Napa cab and everything seems to be in proper place. Neat, amiable cassis, plum, bit of cherry with well-integrated oak spice notes and soft tannins.

Next stop was the Premium Wine Exchange booth:

2006 Tablas Creek Vineyard Esprit de Beaucastel - I've written favorably about the 2005 version before and even included it in my list of favorite locally available wines of 2009. As stated before, this is a product of a joint venture between Châteauneuf-du-Pape star Château de Beaucastel and Vineyard Brands' Joseph Haas. This is more approachable for those not very familiar with Beaucastel's rather animal hallmark notes. Still, there seemed to be traces of worn leather and bacon fat in this halfway-over-medium-bodied, mellow wine's herb-tinged dark red fruit.

Naturally, *Bacchus Int'l* had a strong presence, as it always does in IWFS functions. The most interesting to me in this lineup was the venerable JM Cazes' 2006 Domaine des Sénéchaux.

Jerome's Philippine *Sommelier Selection* was also there in force. I simply could not help myself buying a glass of the 2005 Domaine Plante d'Or Cour Cheverny Cuvée Salamandre - a true aficionado's wine, I could not resist the bracing minerality, alluring cold-stoniness and crisp, dry freshness of this romorantin-based wine from Cour-Cheverny in the Loire.

I also made a mental note to get a couple of glasses of the 2006 Domaine Tempier Bandol Classique Rouge to go with my main course later on, as well, of course, as another favorite - the 2002 Domaine Michel Redde Pouilly-Fumé Cuvée Majorum.

My next stop was member Luciano Zanirato's *Silver Secrets* booth where their 2007 Cordero Montezemolo Barbera d'Alba caught my eye - young, but a solid performance: big, muscular, somber, serious - almost brooding in character, boulders in its structure, good depth - screamed to be consumed with red meat.

In the meantime, we had seated ourselves for dinner to have more wine with our meal.

Though I already got my own glass of the 2006 *Domaine Tempier Bandol Classique* to go with my main course, Jerome generously treated everyone at our table to a bottle thereof to enjoy with our beef.

2006 Domaine Tempier Bandol Classique - Halfway between medium and full body, firm structure and healthy acidity makes this nicely balanced wine food-friendly as well (a very important trait to me). A ruggedly handsome, macho red tinged with notes of meat and dried herbs, boasting a fine, firm structure, admirable balance and typicality. This was an excellent match with the honest beef dish.

The two Italian reds of **Silver Secrets** were also good pairings. The '04 Sagrantino di Montefalco, married marginally better than the '07 Barbera d'Alba because of the former's formidable structure.

2006 Domaine Jean-Claude Lapalu Brouilly Cuvée des Fous - Two other 2006 Brouilly wines by Lapalu: the *2006 Domaine Lapalu Brouilly Cuvée Vieilles Vignes* and the *2006 Domaine Lapalu Brouilly La Croix des Rameaux*. Through these wines (aside from Jerome's Dubost lines of cru Beaujolais), I was already well aware of how very different Beaujolais can be.

The *2006 Lapalu Brouilly Cuvée des Fous* displays comfortingly warm and smooth, soft and deeply-veined blackberry,



L-R: Ernie Fajardo, Alex Lichaytoo, Freddie Pio de Roda, Othmar Ober, Richard Dalao and Fil Juntereal.



black cherry and a bit of ripe, dark raspberry. Good depth. Charmingly rustic, very nice and easy to drink.

Bernie then addressed the crowd, acknowledged Oscar's huge efforts and thanked everyone for coming, especially the members-distributors who participated in the event.

After dessert of apple tarte and a few

more glasses of red, the evening began to wind down.

The last wine for me was Bernie's very mature and softly sweet, melon-fruited Vall-formosa Moscatel Bouquet d'Or. Nice way to end an evening.

Jay Labrador
Philippine Branch

Masseto

29 April 2010

It had been a number of years since the Branch held its initial tasting of selected 1996 *Cru Classé* Bordeaux from the left bank. It was deemed worthwhile to revisit the same wines fourteen years after the vintage.

The tasting was held at the acclaimed Masseto wine restaurant in Makati City. Sixteen members and guests braved the rain and weekday traffic to attend. The wines came from the four appellations that did exceptionally well in this vintage: Pauillac, St.-Estèphe, St.-Julien and Pessac-Léognan.

The ten 1996 Bordeaux revisited for this tasting were (the tasters were unaware of this rule of



winesserved): (1) Pontet-Canet; (2) Sociando-Mallet; (3) Haut-Bailly; (4) Léoville-Las-Cases; (5) Cos d'Estournel; (6) Pichon-Longueville Comtesse de Lalansde; (7) Léoville-Barton; (8) Grand-Puy-Lacoste; (9) Ducru-Beaucaillou; and (10) Montrose. Though Sociando-Mallet is simply classified as Haut-Médoc, it was included because at some tastings it had surprised everyone by being mistaken as a *Cru Classé*.

When the results were revealed, Pichon-Lalande (6) scored as the favorite wine of the tasting. Léoville-Barton (7) and Ducru-Beaucaillou (9) tied for second place. Third place went to Montrose (10). Sociando-Mallet (2) came in last.

Dinner was served after the tasting, starting with a refreshing Salad of Mixed Greens, Crispy Shrimp and Candied Pistachio Nuts. The dish was paired with Champagne Jacquesson Extra Brut 1996. Pleasantly crisp and dry, with light citrusy fruit flavors, though showing its age.

Fillet of Sole with Brown-Butter Lemon Sauce and French Beans came next. A Louis Jadot Savigny-Lès-Beaune "Les Hauts Jarrons" Blanc 2006 accompanied the dish. The wine had ripe melon, pear and quince flavors which nicely complemented the delicate flavors of the Sole.

The main course of Rack of Lamb was perfectly pink, tender and juicy, topped by a crisp and tasty herb crust. A subtly flavorful Potato Purée was served on the side. The wine drunk with the lamb was the 2nd wine of Pichon-Lalande, the Reserve de la Comtesse 1996. It had a ruby-garnet hue, aromas of sweet blackcurrant fruit and Asian spices, and lush flavors of blackcurrants, graphite, herbs and dark chocolate.

Shang Palace

9 May 2010

The Fritz Haag estate along the Mosel River produces some of the finest Rieslings in Germany. This 15-hectare estate near the border with Luxembourg under Fritz Haag achieved the level of sophistication and finesse that make them so highly prized. Fritz Haag's son, Oliver, took over from his father 5 years ago. He maintained the quality of the estate's wines, if not raising them to a higher standard.

The Branch was fortunate to have Oliver Haag as a guest at a dinner last May 9, 2010 featuring some of his family's Rieslings. Rieslings go so well with Chinese food, thus the venue was a well known, Chinese restaurant in Manila.

The first wine was the standard estate Riesling QBA 2009. Pale hay color, with aromas of citrus, minerals, flint and some lemon zest. Refreshingly tart, green apple and lime flavors on the palate with a nice oily texture, and some slight underlying sweetness that balances the youthful acidity. Very pleasant to drink as an aperitif but too dry for the first course of Chilled Prawn Salad. The wine went much better with the Double Boiled Shark's Fin Soup with Bamboo Pith and Vegetables.

Next was a Riesling Kabinett Brauneberger-Jüffer 2008, paired with Steamed Lapu-Lapu Fish with Minced Garlic and Sautéed Fresh Scallops with Broccoli Flowers in X.O. Sauce. The wine was also

a pale hay color but with a greenish tinge. Very fragrant citrus and floral scents (white blossoms), again with minerals and whiffs of petrol. Nicely ripe fruit on entry, quince, peach and tropical fruit, but still quite dry, with lingering flavors and youthful acidity. The was a nice match with both dishes.

The Riesling Spätlese Brauneberger-Jüffer-Sonnenuhr 2008 was served with Sweet and Sour Pork with Walnuts and Braised Sliced Abalone with Black Mushrooms and Lettuce. At a higher level of ripeness, the wine had a bright yellow color and sweet fruit cocktail aromas, marked by sweet-tart, honeyed tangerine, pear and baked apple flavors. Still young with good balance between acidity and ripeness, and a long lingering finish. Oliver Haag said that the wine achieved 75 grams of residual sugar without any botrytis.

The next two wines were even more untuous. The Riesling Auslese Brauneberger-



Rounding off the dinner was one of Masseto's signature desserts, Hazelnut Tart: a delicious combination of creamy dark chocolate and hazelnuts in a flaky crust. It was paired with a vintage Port, Dow's Quinta do Bonfim 1996 Centenary. Purplish-red, with aromas of ripe blackberries and raisins. Medium-sweet on the palate, marked by flavors of blackberry jam, licorice, prunes and nuts.

The consensus was that the 1996 Bordeaux tasted that evening, while providing pleasurable drinking now, could still improve after a few more years of bottle age. tasting to test this hypothesis.

*Alfredo Z. Pio de Roda III
Secretary, Philippine Branch*

Jüffer-Sonnenuhr 2004 had a deep yellow hue and very ripe aromas and flavors of apricot, quince, peach and mango, with mineral undertones. Acidity was still present but integrated with the fruit flavors. The wine was served with Steamed Crab with Plum Meat and Fried Rice with Egg White and Dried Scallops.

The other wine served with dessert, Riesling Auslese Brauneberger-Jüffer-Sonnenuhr 2003 (Gold Cap), a higher category of Auslese, had a more golden color with sweeter aromas and flavors. The acidity was not as prominent, and this focused the luscious apricot, fig, and jackfruit flavors. It was very pleasant to drink with the Chilled Mango Pudding and a pair of Sweet Dimsum Pastries.

The wine that seemed to match with all the dishes (except dessert and the Prawn Salad) was the simple Riesling QBA 2009. It was still young but continued to open up in the glass, releasing more fruit flavors, and its higher alcohol content (11% vs. 7.5% in the other wines) made this wine quite versatile.

Oliver Haag said these Rieslings could last 20 years or more and would still continue to improve, but could already be drunk with pleasure even upon release.

*Alfredo Z. Pio de Roda III
Secretary, Philippine Branch*

Tao Yuan Seafood Restaurant

17 June 2010

Nineteen members, spouses, and guests braved the infamous Manila traffic to attend a dinner at the Tao Yuan Restaurant in the Malate area. Those who went were rewarded by the explosion of flavours promised by the Chinese dinner with a twist.

Basically a Cantonese restaurant, it has its roots in Malaysian/Singaporean Chinese cooking. No self-respecting Cantonese Restaurant from China or Hong Kong would offer bah kuh teh, Hainanese chicken rice, char kweh teow, laksa, etc. in its menu. Or label its deep fried pork belly as lechon kawali.

The Hugel “Gentil” 2007 from Alsace, made from a blend of noble white wine varieties--of the Alsace, were the opener to the series of whites. A pale straw colored wine, it exhibited stone fruit--peach and apricot--characters, a mineral undertone, and some floral notes. It gently flowed together with the Vincent Pinard Sancerre 2008 Cuvée Nuance 2008 into the appetizers of live rock lobster and suahe sashimi, steamed diwal (angel wing shellfish) with garlic, and fried boneless eel with salt and pepper.

We went from northeast France to the west (Loire Valley). Both wines complemented the appetizers. Because of the sweetness of the suahe (white shirmp variety) and the nose clearing wasabi, and other spices, the task of pairing was very difficult. The Sancerre stood up to the wasabi as well as to the pronounced salt and pepper boneless eel. Both wines, made from aromatic varieties, did their best in complementing the array of flavours of the shellfish (raw) and the eel (deep fried).

The soup, a consomme type, with double-boiled bamboo pith, mushrooms, chicken and shell meat went with the Sancerre. The wine partnered beautifully with the steamed sokak crabs the next course.

Deep fried mango lapu-lapu was paired with an Alsatian Bott Geyl Gewurtztraminer Grand Cru Son-nenglanz 2005. Deeper straw yellow, off-dry almost sweet with tropical fruit notes, the gewurtz complemented the mango lapu lapu very well. This was a perfect match!

Braised imported abalone, spike cucumber, and black mushrooms (one dish) and Peking duck were almost at the end.

The sequencing of the dishes did not follow the pattern of hot and cold, yin and yang dishes typical of a Chinese lauriat. The sequence mimicked the Western way; i.e., soup, fish, meat, dessert, so as to follow the natural flow of wines from white to red. The Louis Jadot Morgon Cote de Py 2007 was paired with the last two dishes. Ruby red robe, red fruit--strawberries with distinct bubble gum aromas, the Morgon, a Beaujolais cru was adequate to the task, but some Members found that the flavours of the dishes sometimes overwhelmed the red wine. Those who kept the gewurtz were rewarded as it stood up to the sauces of the abalone and the richness of the Peking duck.

Still ravenous, still another dish, sotanghon with rock lobster head in pot, was served for the still hungry after the desserts of mixed seasonal fruits, melon



sago, and assorted pastries, the diners were still reluctant to get up and go home. We closed the restaurant for the night to the relief of the wait staff.

*Rene R. Fuentes
Past President*

SAIGON

Ty Coz Saigon

12 January 2010

The Saigon Branch started off their second year with a casual dinner at Ty Coz Saigon, a small roof top French Bistro. With views of the Saigon Notre Dame Cathedral, we felt like we were in Paris. Our welcome drink was a Champagne Baron Philippe de Rothschild.

The first course was a combination of four differently cooked oysters including Gros Bere, Vert Pré, White Truffle Sabayon and breaded. All were excellent but the Spinach stew was the most liked. It was served before everyone sat at the table, so unfortunately was not as warm as it should have been. Those that preferred an alternative had a very nice Escargot served hot and also excellent. Both were enjoyed with a Pouilly Fuisse J.Drouhin 2007.

The next course was the Salade Périgourdine (Duck liver Foie Gras, duck cured meatserved with Château Cadillac Bordeaux Superieur 2005, magnum. The salad was presented in with with very generous portions of Foie Gras, and en-



Tom Yuan, Tristan Ngo, Hellene Kieu, Steven Thomas and James Kirton



Chef Philippe Tran and Jim Echle

joyed by everyone.

The richness of the Foie Gras was matched with the acidity of the tomato. The Château Cadillac was from the Right Bank and in a combination of merlot & cabernet sauvignon, it was a perfect compliment to the dish. This was all followed with a Sorbet, consisting of prunes and blue cheese, containing many unexpected flavours. This was served with Armagnac Laubade V.S.O.P. It was unusual to have a special drink with the sorbet. The main course for the evening was Venison's Haunch "Cuissot" Grand Veneur.

There was a consensus that the Deer from France was marinated too long, with some pieces over cooked, and with others soft. This course was served with Château Haut Selves 2005 Graves.

The desert was "Pear in Wine" with Armagnac Laubade X.O, aged 12 years, and a



Cherie Swift, Graeme Swift, Petra Tailleur and Jonathan Tailleur



Francis Lampel, Dominique Lampel, Nicolle Thibaudeau and Alain Thibaudeau

surprise 35 year old Armagnac, a good vintage with taste of soft flowers, apricot and nutty dried fruits.

Chef Philippe Tran was presented with a signed copy of the menu by James Echle the Saigon Branch President.

Cepage Restaurant

9 March 2010

The IWFS Saigon Branch held its first AGM at Cepage Restaurant. The AGM was kept to a 30 minute period, so we could all enjoy the Villa Danzia Prosecco as an aperitif with assorted finger foods with our guests.

The highlights of the board meeting were the appointment of new board member, the Hon. Mr. Graeme Swift, the Australian Consul General, and Mr. Stephen Thomas, and the election of the new president, Michael Riedel. Mr. Riedel replaces President Jim Echle who will be leaving Vietnam later in the year.

During the first year of the Saigon Branch, we experienced steady growth in our membership, established a wine cellar and created other benefits for the local members.

The dinner was hosted by Tristan Ngo, and was well attended with members and guests including Mr. Jaime Jose Rivera, the Chilean Trade Commissioner & his wife Wararat.

The first course was a Tian of Tuna Tartar and Pan Seared Scallops served with a Chilean Escudo Rojo Chardonnay 2008, much to the delight of Mr. Rivera.

Diners then selected either the Braised Beef Brisket in Barolo with wild mushrooms and mashed potatoes or Pan Seared Sea Bass in miso nage with green tea farfale paired with a 2004 Prunotto Bric Turot Barbaresco.

The evening's finale was caramelized banana with coffee ice cream and espuma matched with a 1945 Chateau Saint Michel Rivesaltes.



Jim Echle and Michael Riedel



Cherie Swift and Taki Sato



Kek Chin, Ann Peter Elton and Stephen Thomas.

Dalat

8 May 2010

The winemaker dinner (the Maison Chapoutier) was held at Dalat. This is the first time that the dinner was held outside of Saigon. Dalat is famous for its spectacular views of wooden mountains, and beautiful lakes. It locates in the central highlands of Vietnam. Dalat has year-round cool weather which allows grapes grow while Saigon has tropical climate.

We had scheduled a field trip to a vineyard established by French man Daniel Darsol three years ago. Unfortunately, we could not go to the vineyard due to the muddy road after the heavy rain. Yet we enjoyed the wine in town.

The dinner was held at "Le Rabelais" in Sofitel Dalat Palace Hotel. Sofitel Dalat Palace Hotel was built in 1922. It is one of the few very well maintained historical hotels. We welcomed our special guest, Mr. Stephane Barlerin, Export Director of Chapoutier.

The Maison Chapoutier in the Rhone valley started in 1808. Michel Chapoutier runs this exceptional vineyard with a real passion using the biodynamic cultivation methods.

We started the evening with **Condrieu Invitare 2008**. It is made of viognier with fruity, exotic and floral aromas. This full body wine was the perfect match with the duck liver and goat cheese canapés.

The second wine was (**Chateaneuf du Pape "Barberac" 1992**) served with smoked duck salad with walnut vinaigrette dressing. This beautiful wine is made by 100% grenache. It was very smooth and delicate, moreover, it had a long finishing. It is a gift from the God.

Then, we enjoyed (**Cote Rotie "La Mordoree" 2000**) with the lamb cutlet in thyme sauce. This wine had strong flavor of raspber-

ry, violet, rosemary with dominant of spices matched perfectly with the lamb. It was great moments for gastronomies. Dalat is famous for hunting. We couldn't have a diner without game meat.

The last course of the dinner was wild boar stewed in red wine. (**Hermitage Pavillon Rouge 1999** is served). The Hermitage was in deep garnet red, with purple highlights. It had a beautiful aroma of raspberry, blackberry, walnut, and smoky nose. The bouquet was very complex, with liquorice and tobacco, among others. It was the perfect match with the dish.

We finished the beautiful evening with banyuls from Chapoutier and armagnac Chateau de Laubade 1975.

The Branch would like to thank to Mr Jon Bourbaud, the General Manager from Sofitel Dalat Palace Hotel, Mr. Linh, the Chef, Mr. Pascal Tadin, the Food and Beverage Manager and Mr. Stephane Barlerin from Chapoutier who made the evening happen.

La Cuisine

8 June 2010

The Saigon Branch met at “La Cuisine”, a restaurant recently opened by one of the most talented chefs in our city, Erwann Serenne. Being a recent addition to the dining scene of Ho Chi Minh City, we were quite excited to try it for ourselves. So we booked the whole place, twenty two seats in total.

Erwann and his charming wife welcomed us with Apéritif and Amuse-bouches: tuna tartare, avocado fantaisie, and thin slices of Foie Gras on toasts. Glasses of Champagne Nicolas Feuillatte, Palme d’Or 1998, were generously served to our members and guests.

Then we moved to the tables and were offered an oven-roasted tiger shrimp on a vegetable roll, topped with a Rum Butter Sauce. Our Master oenologist Mrs Taki Sato and Jean-Bernard Baudron had selected an organic Viognier from Yalumba (produced by a Barich family in Loxton, Australia), which was light and rich with a beautiful pale gold color.

The pan-seared duck liver, reduced with a balsamic vinegar sauce, and a small risotto alla Milanese is undoubtedly an amazing treat. It went magnificently with the 2006 Oregon Pinot noir of Joseph Drouhin, the famous wine maker from Burgundy (France) which first started in Oregon Winery back in 1961.

Then we tried Erwann’s delicious Bobby Veal Tenderloin, on eggplant purée, sautéed shimejis, and fresh thyme sauce. The 1998 Charmes Chambertin, another wine of Domaine Joseph Drouhin, produced in Burgundy matched delightfully the soft texture of the veal.



Chef: Erwann Serene

Finally we opened two bottles of 2006 Woodstock Botrytis Semillon, from Mc Laren Vale, one of the oldest wine making regions of Australia. The Iced Nougat, flavored with Bailey’s and a vanilla sauce, was the sweet touch that we needed to make this dinner a truly memorable evening.

VICTORIA

Seaside Luncheon at Mt Eliza

14 March 2010

On a beautiful sunny Sunday, some 40 members of the Victoria Branch travelled south by bus to Mt Eliza for a ‘cook up’ by the members. We gathered at the fabulous beach house of members Nigel and Patricia Peck.



Pre lunch Wine Tasting – Faye Bowyer, Linda Manos, Ian Westcott, Sean Rogan, Michael Troy



Nigel in his cellar preparing the wines



View from the Pecks’ Beach House

Our host Nigel Peck generously donated the wine from his wonderful cellar, spending weeks prior to the event making his selections.

We began with a pre-lunch tasting out on the balcony. Nigel chose 14 wines from around the world, including Gaja from Italy, Great Growths from Bordeaux, Rhone Valley, Burgundy, US and Australia.

There was also some 1988 Pol Roger to enjoy with the delicious canapés – pork rillettes from Charles Harper, and from Faye Bowyer, a deconstructed prawn cocktail, Middle Eastern risotto cakes and coriander and lemon grissini.

The team of cooks, led by Peter Millington, created a very special menu. An inspired entrée of marinated trevally with preserved lemon, a Tet-suya dish, was presented by Charles Harper. Of the three wines Nigel had chosen for this course, most felt that the aged Chablis rather than the Mosel Riesling or Australian Chardonnay matched best.

The main course, Duck Bastilla, was prepared by Peter Millington. What a huge effort it was to prepare and plate this dish for 40 people, but what a great success it was! It was served with a very pretty Middle Eastern salad, prepared by Ian Westcott. Thoughts were evenly divided, between a Burgundy, a Cote Rotie and an Australian Cabernet, on the best wine match.

A thoughtful cheese selection was designed by Erik Lehnacker and Graeme Edwards. Nigel's prediction that a white wine would suit the cheeses best proved to be correct. The 76 Hugel Gewürztraminer worked brilliantly. For dessert, Beverley Sutherland Smith prepared a refreshing dish of Poached summer fruits, a divine match with a 1988 Chateau Guiraud.

None of this would have been possible without the huge generosity of Nigel and Patricia Peck.



A big task plating 40 Duck Bastilla – Peter Millington, Ian Westcott, Charles Harper, Faye Bowyer



Victoria Branch enjoying the luncheon



Hosts Nigel and Patricia Peck, Yvonne Wallis (President)

MoMo
12 May 2010



Group photo of the Victoria Branch

One of Melbourne's newest and most glamorous new restaurants is MoMo, headed by Chef Greg Malouf. Greg has worked the Melbourne restaurant industry for many years, but the new MoMo restaurant, in its glitzy new premises, is his most ambitious project yet.

MoMo offers food with a strong Middle Eastern influence, and was winner of 'Dish of the Year' in 2010 with its 'Veiled Quail'. Did we try the dish? Of course – and it was very clear why this spicy quail, wrapped in baked leaves, won the award.

Nevertheless, the platter sharing approach didn't entirely lend itself to a fine dining function. It was also very expensive in comparison to other Melbourne eateries, at least as a function destination (suggest you go in as a table of 2 or 4 and ask for the Arabesque, much better value). But it was good to see what MoMo was all about. It is possible that 'bulk' preparation of the dishes isn't an easy ask of

the kitchen. Great service though.

As it turned out, it is possible that the wines for the evening presented themselves as the major highlight of the night, with some spectacular inclusions.

You can't argue that the 2007 Chateauf-neuf-du-Pape vintage is very special, described by Robert Parker as the vintage of his lifetime. However, most are simply not drinking at their best at present – just too big and jammy with very high alcohol levels, and needing time to be seen at their best. Nevertheless, there are some wines from this vintage that are capable of currently expressing the fabulous purity and fruit driven character of this vintage. The 2007 Marcoux Chateauf-neuf-du-Pape is one of them. Interestingly, we put this on with a Victorian 'Pyrenees' Shiraz from 2008, the Landsborough Estate Geoff Oliver Shiraz. Presented as a blind tasting, some of our most proficient tasters picked the wines in reverse order, expecting the cooler climate Victorian wine to be less up front, and the 07 Chateauf-neuf-du-Pape to be larger than life. It was a great revelation. They were two very lovely wines which, despite their youth, presented a delicious drink. Clearly, some of the 07 Chateauf-neuf-du-Papes are capable of current drinking. At the same time, both will be even more delicious with a little more age.

A pinot bracket was presented with the



Robert Worthington, Nola Oliver and guest Daryl Davies



Erik Lehnacker and Kerry Galante

'Veiled quail'. The spiciness of this dish demanded a youthful wine, so a bracket of 2006 pinots was presented, including the Amisfield Rocky Knoll from Central Otago (Amisfield's reserve Pinot), and from Burgundy, Freddy Mugnier's Clos de la Marechale (Nuits St Georges). In Burgundy, 2006 presented some very delicious 'drink now' propositions and the Mugnier Clos de la Marechale is the epitome of that notion. It was terrific to pair it with one of the loveliest wines from one of the greatest vintages in Central Otago. While the Mugnier was generally preferred, the competition was very strong indeed – a great bracket which paid due homage to a special dish.

Perhaps the most visually impressive dish was the dessert platter, with four separate desserts presented in flamboyant style. Terrific! How lovely to pair this with a 1995 Rieussec Sauternes, with ripe, orange marmalade characters and in a great drinking window. The richness of this wine was a wonderful way to finish.

Menu

Scallop in olive brioche crumbs en crouete, fennel brandade

1997 Egly Ouriet Millesime, Grand Cru, Ambonnay, Champagne

Appetizer

Fresh vegetables dusted with Turkish black



Chef Greg Malouf

chilli, yellingbo olive oil and pomegranate molasses,

freshly baked jou jou bread

Entrée

Kingfish ceviche, smoky baba ghanoush and soft herbs, sugar dried olives and hazelnuts

2005 Domaine Stirn, Brand de Turkheim Grand Cru Riesling, Vieilles Vignes, Alsace

2005 Petaluma, Hanlin Hill Riesling, Clare Valley, South Australia

First main course

Veiled quail covered in leaves with chorizo-pine nut stuffing and mustard whipped feta, Leek, currant and aged feta spanakopita with pear – prosciutto salad

2006 Amisfield Rocky Knoll 'Reserve' Pinot Noir, Central Otago, New Zealand

2006 J F Mugnier, Clos de la Marechale 1er Cru, Nuits-St-George, Burgundy, France

Second main course

Grilled lamb loin marinated in yoghurt, Turkish chilli and mint on sujuk sausage, giant couscous

MoMo chilled tomato salad, tarragon, sumac and soft goat's cheese

2007 Domaine Marcoux Chateauf-neuf-du-Pape, Rhone Valley, France

2008 Landsborough Valley Estate, Geoff Oliver Classic Pyrenees Ranges Shiraz, Pyrenees, Victoria

Dessert platter

Fresh figs, pomegranates and plums with prickly pear sorbet

Yoghurt panacotta with comfit orange, clementine and almond cake

Thousand layer pressed apples, chocolate mousse and honey wafers

Crunchy oats and dried strawberry crumble, strawberry rose ice cream with pistachio cream

1995 Chateau Rieussec, Sauternes, Bordeaux, France (from 375ml Bottle)

De Ichiba

18 February 2010

YOKOHAMA

IW&FS Yokohama's first event of the year was in February, combining a dinner event for our members along with the AGM. The event was at De Ichiba, an Italian restaurant over in Hachobori, close to the Tokyo fish market. The name of the restaurant is actually a play on words, as "Ichiba" means marketplace in Japanese. Chef Sakuma provided an Italian menu with a touch of Japanese ingredients to go along with some excellent US Pacific Northwest wines.

The first order of the evening was to discuss branch matters.

Upon conclusion of business, in addition to during said business, we toasted with some Domaine Ste. Michelle Blanc de Noirs.

The crispness of the Blanc de Noirs worked well with the carpaccio while helping to move our discussions away from work!

The seafood and buttery goodness of the sauce Americaine worked perfectly with the richness of the L'Ecole Semillon. Likewise, the creaminess and richness of the pizza, with its contrasting ham and broad bean flavor and nary a tomato in sight, blended smoothly with Woodward Canyon's Barbera - especially with its soft tannins.

For the beef dish, the flavors of the smoked salt and finely diced wasabi took everyone by surprise, acting as a perfect match to the richness of the wagyu and the punch of the Syrah. And the final desert dish had a touch of whimsy, with gold foil draping the chocolate cake - a perfect end to a fulfilling dinner.

"Yakata Bune" Cruise

24 July 2010

The summer weather in Japan has been unusually hot, with temperatures in Tokyo and Yokohama going to the high 30s, if not into the 40s.

It has been so high, that the weather services have been using a "blazing sun" as opposed to a normal sunny graphic on their forecasts for "extra hot" days.

Thus, what better way to keep cool than to take a cruise! So with various friends and family, we took a "yakata bune", or traditional Japanese party boat for a cruise around Tokyo bay.

Festivities began at 5pm, just as the mercury began to dip, and we toasted in the traditional Japanese summer way - with beer! Oh, and juice for the kids.

A "yakata bune" cruise involves lots of party food - ranging from sashimi and other traditional appetizers as well as copious amounts of freshly prepared tempura.

There is typically so much food, that it is probably the only situation in Japan where one is provided with a doggy bag. We then drank a variety of old world and new world wines brought by our members, while enjoying the cool Tokyo bay breeze as well as dabbling in a little karaoke. It was a perfect way to enjoy a hot summer weekend.

Menu

Smoked Salmon Rilette, Smoked Duck breast,
Goldeneye Snapper Carpaccio

Domaine Ste. Michelle Blanc de Noirs

Charred Maguro Salad

Bagna cauda with organic vegetables

2008 Eroica Riesling

Shrimp and Scallop farfalle in sauce Americaine

2007 L'Ecole No. 41 Semillon

Italian style pizza with dry-cured ham,
broad beans and green peppers

2007 Woodward Canyon Estate Barbera

Grilled Wagyu beef with smoked salt and fresh wasabi sauce

2005 Dunham Syrah

Gateau Chocolat with Strawberry sorbet

Coffee or Tea





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