

Food & Wine

ASIAN PACIFIC ZONE NEWSLETTER

The Festival Attendees at the Sydney Opera House



Sydney APZ Festival

The NSW Branch convened the Sydney APZ Regional Festival between the 22nd and 26th of October 2010. The Festival launched with a Black Tie Reception and Dinner at the Royal Sydney Yacht Club, a venue located on the Sydney Harbour with great prestige and heritage appeal.

As is customary, on arrival members were offered the pre-prandial glass of bubbly being on this occasion a 2006 Clover Hill from Pipers Brook in Tasmania – a wine of power and finesse, complexity and purity – to go with the canapés and an expectant lead up to the wines for the dinner selected by the dynamic Wine Master for the Festival, Peter Barter.

The wines for the entrée of prawns and scallops were a 2005 Taylors St Andrews Clare Riesling and a 2009 Babich Sauvignon Blanc Marlborough. Three wines were served with the main course of roasted White Pyrenees Lamb: 1998 Wynn's John Riddoch Cabernet Sauvignon from the Coonawarra, 1998 Edwards and Claffey Shiraz McLaren Vale, and 1995 Chateau Pichon Longueville Comtesse de Lalande Pauillac.

The welcome address was made by the NSW Chair, An-

drew Fegent, followed by remarks from the APZ Chairman, Ricardo Puno, and the International Chairman, Chris Bonsall who made what sounded like a farewell speech as his term was almost at an end and who proceeded to present the André Simon Bronze Medal to James Anderson, a long serving Chairman of the NSW Branch.

The Festival was off to a good start. Old acquaintances were renewed and all departed the event in an ambient mellow state of mind.

The following day, the 23rd of October, Saturday, we were taken on board the MV Majestic II – a large luxury Catamaran – for a cruise on the Sydney Harbour. With luck prevailing, the predicted rain stayed away and the sun was up for the duration of our sightseeing trip around the resplendent harbour. The



NSW-Festival Chair Andrew Fegent & NSW-Festival Treasurer Barry Gardner



NSW Chair Andrew Fegent and Shayne Fegent



Low Siew Tin (KL), Jan Barton (Victoria), Oscar Ong (Philippines)



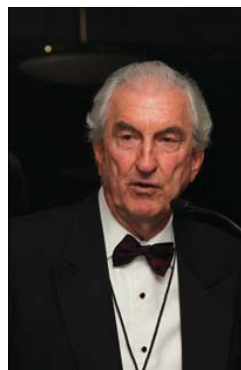
Dahlia Cochran (Tanglin), Marnie Ong (Philippines), Vanessa Tan Boon Hwa (KL), Kalsom Diamond (KL) & Pinky Troesch (Manila Ladies)



Judy Ho (HK), Ricardo Puno (APZ Chairman), Boots and Sonny Garcia (Philippines) & Fil Juntreal (Past Council Chairman)



Othmar Ober (Philippines), Jagjit Singh (KL), Ong Li Dong (KL) and Sukjit Kaur (KL)



Peter Barter (NSW Festival Winemaster)

mood was set with a glass of sparkling, not Champagne, but proudly a typical Australian beverage – 2005 Majella Sparkling Shiraz – which is not often seen outside Australia. The Majella is a rich and full-bodied Shiraz, ideal for this festive occasion and our international guests rewarded us by making it clear they all enjoyed our risky selection.

A nautical wine tasting with

IW&FS Tokyo Christmas Dinner

8 December 2010

For well over 30 years, the Tokyo Branch has followed a tradition of celebrating Christmas with our wives at a Black Tie dinner in the Prestigious Hotel Okura. The event was as grand as always, as the hotel really goes out of its way to demonstrate its excellent service and high food quality. There were 23 of us in attendance and started with an Alain Bernard Brut Premier Cru upon arrival. A staff of 7 attended to our every need.



Kenji Yoshizawa, Kensuke Hotta, Jean-Francois Minier, Hiroshi Yasuda

First, we were presented with an amuse of light flavors of shrimp, mushroom, and ginkgo nut in a light white wine sauce called "Prelude de Festa de Noel"--a Flan with Bisque and Parmesan--which was accompanied with a Chablis Premier Cru Jean Marc Brocard 2006.



Ms Kusumi, Mrs Tsugawa, Mrs Yoshizawa, Mrs. Minier and Mrs. Smith

This was followed by a Christmas Tree of Red Peppers, Daikon, Red Radish, Cucumbers and Crab Salad. The red, white and green vegetables in Seasonal colours were crisp and served with a Chassagne Montrache Bachelet Monnot 2007.

The fish course was a lovely Sea Bream, stuffed with mushrooms, leaks and shallots in a fish broth, cream and meat reduction finished with butter and Nolly Prat. The flavors were intense and very rich and complemented by a Chateau Grand Puy Lacoste 2000.

The meat dish was a Beef Fillet and a Beef Stew encased in a light pastry with potato and mushrooms, served with carrots, pink daikon and zucchini. This was enjoyed with the first red as well as a Chateau Cantenac Brown 2000. Both Bordeaux's were excellent, the 2000 Vintage hav-



Hiroshi Kitamura, Kiminori Mitsui

ing been one of the best in the last Century.

The evening was completed with a Flambé and a Taylor's Tawny Port 10Y, along with soft Christmas Music. Chef Masao Taniuchi was as always presented with a signed Menu and commented that he was particularly happy as it was the fourth one he has received from us.

IW&FS Vancouver 2012 Festival

The International Wine & Food Society holds an “international” festival (open to members worldwide) only once every three years. Is Vancouver, in September of 2012, in your future?

Planning for the 2012 festival is already on pace. Our rooms are contracted at the stunning, new Fairmont Pacific Rim Hotel. The dates have been set: an opening reception and dinner on the evening of Tuesday, 11 September 2012, through a closing black tie event on the evening of Saturday, 15 September, and departure on Sunday, the 16th.

We hope to open registration during the second quarter of 2011. I anticipate we’ll register participants through our new IW&FS website. As this is an international festival, we’ll allocate reservations to our three regions based on recent membership census numbers. We expanded openings to 200, as I believe Vancouver will prove popular with members worldwide. Stay in touch with this website, your branch contact and/or regional administrators. We plan to announce the registration process and the opening date in advance.

Vancouver is one of the great melting pots of North America with large population contingents from Europe, Asia and the Southern Hemisphere. The cuisine matches its citizenry. Last year, Conde Nast anointed Vancouver as the best place in the world (outside The Middle Kingdom) for Chinese cuisine. World-famous chefs Jean-Georges Vongerichten and Daniel Boulud have arrived, joining famous local chefs like VikranVij, whose Indian restaurant (Vij’s) has people waiting in line every day.



The city, surrounded by water and mountains, is gorgeous. Wait until you visit the Public Market on Granville Island, with its vendors of everything fresh and delicious. Then there’s gritty Gastown near the water, Yaletown and its hip boutiques, the fragrances of Stanley Park and the Sun Yat-Sen Garden, and hundred-mile views from atop Grouse Mountain only minutes from downtown.

We have been publishing “Vancouver Vignettes” in issues of the BGA’s newsletter, “Wine, Food & Friends” to alert members to what is eminently special about this grand city. Regional publications in the EAC and APZ are kindly sharing the news about the event. And when we finally open registration to the 2012 IW&FS International Festival, we hope you’ll be among the revelers who travel with us to Vancouver.

Dave Felton
Chairman

2012 Vancouver Festival
Organizing Committee

Branch Reports

KUALA LUMPUR

Safari at the Equatorial Hotel

26 July 2010

For our July event, we visited one of Kuala Lumpur’s five star hotels that is known to have nice restaurants. Despite the possible logistical challenges, we decided to be adventurous and try two restaurants during the same evening... or as we call it a “food safari”!

We kicked off the evening at “Flo Lobby Bar” where we enjoyed Moët and Chandon Imperial Rose Champagne together with a nice assortment of canapés.

After getting warmed up and in the right mood for our journey, we moved to the “Kampachi Restaurant”. Kampachi is certainly one of the oldest Japanese restaurants in Kuala Lumpur having been established 36 years ago. We started with a very special sake – Nanbubijin Jyunmai Ginjyo – and enjoyed it with Tatami Iwashi (grilled young sardine), Chuka Kaiso Kurage (marinated seaweed with jellyfish) and Ebi Kanroni (simmered baby shrimp).

With the champagne and sake in our gas tank, we took a short journey to another long established restaurant – “The Chalet” where master chef Jochen Kern rules the kitchen and creates his cuisine masterpieces. Our members enjoyed a choice of cod or Angus beef tenderloin. On tap was a choice of either the well known Cloudy Bay Chardonnay (actually best known of course for their Sauvignon Blanc) or the Cheval des Andes from Argentina. This winery has the benefit of being established by the famous Cheval Blanc and it didn’t disappoint.

Finally, and arguably the highlight of the evening, we adjourned to the foyer for the famous musical Sabayon. Every

member of the staff comes out to show their dance moves while whipping up the dessert – something which should be on your short list should you ever visit KL.

Menu

Flo Lobby Bar

Roast beef on Caraway Bread with Gherkins

Liver Terrine in Masala
wine jelly on French bread

Smoked Spanish mackerel on full grain bread

Shrimp cocktail in a happy spoon

Moët & Chandon Brut Imperial Rose NV

Kampachi Restaurant

Tatami iwashi, chuka kaiso
kurage, ebi kanroni

Nanbu Bijin Jyunmai
Ginjo Sake

Sashimi: Maguro, salmon
and yellow tail

Okunomatsu Tokubetsu
Junmai Sake

Chalet Restaurant

Wild Forest Mushroom
cream soup in Papa bun

Casa Lapostolle Sauvignon Blanc 2009

Grilled Black Artic Cod in tomato salsa
with balsamic glaze and new potatoes

Cloudy Bay Chardonnay 2007

or

Australian Black Angus
beef tenderloin stuffed
with smoked Washington
oysters served in Merlot Shiraz
jus with spring vegetables
and Macaire potatoes

Cheval des Andes 2005

Chalet Foyer

Sabayon – the dancing dessert

Lucky Seafood Restaurant in Ipoh

28 August 2010

For our August event, nine of us travelled 2 ½ hours north to visit our good friends in Ipoh branch. As always, our friends were gracious in hosting us and we much enjoyed the event.

As is typical at a Chinese restaurant, dishes served ranged from fried wantons on the better known end of the scale to the “Mini Buddha Jump Over The Wall (Fatt Tiu Cheong).”

The evening finished off with an 18-year old Glenffidich whiskey. Needless to say, after a night of wine and food topped off with a whiskey, our members decided to spend the evening in Ipoh and head home back to KL the next day.

Once again a very warm thank you to our friends in Ipoh for hosting us and for all their hospitality!

Menu*Starters and Wine*

Fried Wantons (Fish and Prawns)
Spring Rolls wrapped Fresh Oyster

Kaesler Viognier Vintage 2007
Barossa Valley

Soup

Mini Buddha Jump over the Wall (Fatt Tiu Cheong)

Mount Pleasant Elizabeth Semillon 2003 Hunter Valley

Main Course

Steam Sea Promfret
Marrow with Chinese Cabbage
Nashwauk Shiraz 2006 McLaren Vale

Fried King Prawns
Fish Noodles (Udon) in Crab Sauce
Baked Sri Lankan Crabs

Carmen Reserva 2005 Maipo Valley

Whisky

Glenffidich 18 years

Brandy

Martell Cordon Blue

*Dessert***“Dish”**

28 September 2010

Dish was a slightly more unconventional dinner for us as it is a restaurant located within a business establishment that sells everything from freshly baked bread to dry cleaning services. But don't let the venue fool you...Dish has been cleverly isolated neatly in the front of the building and is certainly upmarket. The food is exceptional...perhaps not quite fine dining but not far from it!

Also unconventional were two main courses – a lovely (and huge) red snapper as well as a very large and generous cut of

Wagyu beef MB 5 Prime Rib. Interestingly, the MB 5 stands for the “Marble Grade” and together with the restaurant's good reputation, it was a good indication of getting genuine Wagyu beef. Often the term Wagyu seems to be an afterthought that lesser quality restaurants use as a marketing tool...but not in this case....the beef was lovely.

Accompanying the variety of dishes, we enjoyed quite a nice line-up of five French wines. Of the wines served, the 1997 Haut Bages Liberal deserved special mention. This lovely 5th growth Bordeaux was taken from our cellar. Ruby red in colour with aromas of cassis and black currants. Medium bodied, it had a medium to long finish with fine grained tannins. The wine was fully matured and was drinking very well.

Aside from the two main courses, we were also lavished with no less than three desserts. A memorable evening although we must confess that it bordered on the edge of decadence.



Rosemary Lee, Dianne Burger, Rajan Karunakaran, Geeteh Jayabalan, Lee Hong Fatt

Pre Dinner

Joseph Drouhin Ch. St. Veran, Macon

*Entrées*Melted raclette cheese on potatoes,
served with pearl onions & cornichonsSteamed Mussels with tomatoes,
chillies, onions, thyme & white wineFoie Gras parfait made in-house, served with melba toast
and a raspberry jamAsparagus with poached Skate and arugula
served with a Harissa dressing**M. Chapoutier Saint Joseph 'Deschants' Rouges 2007***Main Course*

Red Snapper served with saffron aioli

Wagyu Beef MB5 Prime Rib

Pascal Bouchard Chablis Premier Cru Fourchaume 2008
Chateau Haut Bages Liberal 1997*Desserts*Deconstructed banana split, home-made banana ice cream
served on a bed of whipped peanut butter, grilled bananas &
pouring chocolate sauceMolten chocolate cake with strawberry marmalade
and vanilla ice creamMixed berries mille feuille tower, sandwiched with Grand
Marnier Chantilly cream and served with yoghurt basil ice
cream

Petits Fours

iL Lido Italian Restaurant

18 October 2010

Italian restaurants always seem to be popular with our members. iL Lido first achieved recognition amongst epicureans in Singapore who seek out good traditional Italian food. Since moving north across the border to Kuala Lumpur, iL Lido has enticed gourmets with its sophistication and special environment.

Chef Samuele Alvisi started us off with a nice assortment of canapés followed by a crab salad with avocado and bisque jelly. Wedged in the middle was a Conti Neri Prosecco. Next came the fried goose liver with saba accompanied by a Ruffino Sirelle Vin Santo del Chianti followed by Garganelli with Lobster which was accompanied by a 2008 Castello Banfi Le Rime Toscana IGT.

Finally, the main course arrived and we were given a choice of either pan roasted Atlantic cod or beef tenderloin. The lovely 2004 Banfi Poggio alle Mura Brunello di Montalcino - Banfi's best and perhaps one of the best Brunellos in all of Tuscany - is the result of over two decades of research in clonal selection for the Sangiovese varietal. The wine is deep ruby tending toward garnet in colour and has aromas of violets, sweet ripe fruit and berries as well as cigar box cedar, chocolate and exotic spices like clove and cardamom. Full bodied, powerful and rich with an impressive density of fruit and round tannins, this generous Brunello really spreads out on the palate and fills the mouth, without coming across as heavy.

The evening finished with Molten Lava Chocolate Cake with Vanilla Ice Cream.

Canapés

Crab Salad with Acocado and Bisque

Conti Neri Prosecco di Prosecco

Wong Kin Mun, Vania, Sharon, Prakash Ragavan

JellyPan Fried Goose Liver with Saba Wine
Must and sweet Potato Galette**Ruffino Lumina Pinot Grigio, 2009**

Garganelli with Lobster

Ruffino Sirelle Vin Santo del ChiantiPan Roasted Atlantic Cod with Savory
Cabbage and pumpkin Sauce**Castello Banfi Le Rime Toscana IGT
2008****Or****Banfi Poggio alle Mura Brunello di
Montalcino, 2004**Beef tenderloin with Mustard Potatoes
and Porcini Mushroom Sauce**Ruffino Sirelle Vin Santo del Chianti**Molten Lava Chocolate Cake with va-
nilla Ice Cream

Coffee/Tea

Xenri

29 November 2010

After the wonderful Italian dinner at iL Lido, we ventured off gastronomically to the land of our President Tony Narisawa – Japan.



Tony Narisawa and Xenri staff

Xenri Japanese restaurant has an extensive menu of over 200 dishes which are a blend of authentic Japanese recipes with contemporary ingredients and tastes. At the helm is Chef Patrick Ho who has 10 years cooking experience under two Japanese master chefs.

We had previously visited Xenri in 2009 and had a great experience and the Committee thought it was time that we returned. But this time around, the Kaiseki was to be matched with different types of 'sake'. Our treasurer, Yasu Suzuki, who is our resident Sake specialist, did a lot of tasting and homework to ensure that the sakes were top notch. We enjoyed 5 special sakes most of which were specially brought in from Japan.

The meal was delicious and had far too many dishes to describe here in any detail. We enjoyed five starters, a yellow-

tail carpaccio, grilled oysters in dragon fruit with Nezu Sauce, king tiger prawn quail roll in purple sea urchin glaze, braised grain-fed black angus short ribs or braised tuna jaw collar, red miso soup and all followed by Japanese sesame ice cream Japanese mocha.

All other things being equal, worthy of special mention was the Okunomatsu Junmai Daiginjo Sake (Fukushima). The more a sake is polished the higher the quality. This sake was polished to 40% meaning 60% of the rice grain had been removed. The current world record is 19%....but certainly the sake we had was indeed very special. Extremely delicate (and expensive) with a fruity lightness on the palate.

Cocktail

Boiled Green Soybean, Seaweed Tempura, Japanese Anchovies Shiso Cocktail

Cilantro

14 December 2010

Our annual President's dinner is always a black tie dinner, we enjoy the best wines of the year and always choose amongst two or three of the best restaurants in Malaysia. This year we chose Cilantro-IWFS Kuala Lumpur's favourite. Cilantro restaurant is a favourite haunt for many of us as the cuisine is always of the highest standard. Chef Takashi Kimura and Cilantro have just been voted as the 8th best restaurant in Asia by the Miele guide.

What also made the evening special was our charity auction. Members graciously donate wines and the same set of members then bid on them. On this occasion we raised US\$35,000 for the needy from the 60 members and guests that attended the event.

With everybody looking nice in their formal attire and IWFS medallions, we started off by enjoying a Canapes accompanied by Bollinger champagne that was kindly donated by our good President Mr. Tony Narisawa.

After being seated, we had a lovely Maine Lobster Con

Appetiser

Grilled Long Arm Shrimp (Tenaga Ebi)
Pacific Saury Pike Kuwayaki wrapped
in Rice Skin
Roll Roasted Peach Wild Duck Breast
Rosuni
Chilled Silk Bean curd with Marinated
Scallop

Kiku-Masamune Junmai Kimoto

Sashimi

Yellowtail (Hamachi) Carpaccio
Gekkeikan Yamada Nishiki Tokubestsu
Junmai

Grilled Dish

Grilled Oyster in Dragon Fruit with
Nezu Sauce

Dewazakura Ouka Ginjo

Entrée

Sea Catch King Tiger Prawn Quail Roll
in Purple Sea Urchin Glaze

Ginrei Gassan Junmai Ginjo Secchu Jukusei

Main Course

Braised Grain-fed Black Angus Short
Rib
Or
Braised Tuna Jaw Collar and Radish in
Home Recipe Broth

Okunomatsu Junmai Daiginjo

Sushi

Shime Saba/ White Tuna/ Salmon Trout
and Marble Tuna Roll served with Am-
ber- brown Mushroom Red Miso Soup

Dessert

Sesame Ice Cream and Japanese Mochi



C.K. Cheah (President Ipoh Branch), Tony Narisawa, Rajan Karunakaran, Jeff Walmsley, Low Chit Sin

sommé Jelly with Egg Mollet and Avruga accompanied by Cloudy Bay's top wine – the TeKoko. While still enjoying the Cloudy Bay Sauvignon Blanc, we moved on to the Sea bass with Hokkaido scallop in Yuba Truffle Jus which was indeed very special.

The main course was a choice of either the “two way preparation of Wagyu with sauce Bordelaise” or the “rack of grain-fed lamb sous vide with pistou”. Both choices matched nicely with the two wines chosen to accompany them. The 1996 Clos du

Marquis and the 1999 Montrose were both taken from our cellar. In any given year, the Montrose would perhaps be more highly regarded than the Clos du Marquis. However, the Clos du Marquis came from the stellar 1996 vintage. Both wines were greatly enjoyed by all those in attendance and it was concluded that the 2nd growth Montrose outperformed the Clos du Marquis.

The night ended with a light chocolate cake with almond nougat and vanilla ice cream.

Canapés

Fritto Misto
Chicken Pate
Oyster with Tonburi
Ocean Trout Tartare
Bollinger Champagne

Maine Lobster Consomme Jelly with
Egg Mollet and Avruga

Cloudy Bay Te Koko 2008

Seabass with Hokkaido Scallop in Yuba
and Truffle Jus

Cloudy Bay Te Koko 2008

Two Way Preparation of Wagyu with
Sauce Bordelaise

Or

Rack of Grain-fed Lamb Sous Vide with
Pistou

Clos Du Marquis 1996

Ch. Montrose 1999

Light Chocolate Cake
with Almond Nougat and Vanilla
Ice Cream

Chateau Climens 2004

Coffee or Tea

NEW SOUTH WALES

Après Restaurant

12 August 2010

Our first 2010 APZ year event was at Après Restaurant Potts Point, an establishment opened by the owners of La Grande Bouffe, Rozelle David and Meredith Poirier and Josh Renshaw. The establishment is more a bar/restaurant than a restaurant and thus is best described as a “brasserie”.

The “brasserie” atmosphere was very good, however, the food while good was not as good as their other restaurant. The wine matches were enjoyed by all, and were put under some scrutiny by Warren Mason who joined us from his Blue Mountains hideaway to our added enjoyment.

Overall we all enjoyed the event and potentially added a few wines we had not previously tasted to our cellars (most likely the Grove) or listed a good value wine to our repertoire for consumption during the week (both the 2009 Petaluma Clare Valley “Hanlin Hill” Riesling and the 2008 Pierre Naigeon, Clos Pierre, Pinot Noir, Yarra Valley).

APERITIF

Louis Eschenauer, Cremant
de Bordeaux

BAGETTE

ENTRÉE

Twice Baked Goats Cheese Soufflé with
Walnut and Radicchio Salad

Or

Fricassee of Sweetbreads with Escargot
a la Bourguignon

2009 Petaluma Clare Valley “Hanlin
Hill” Riesling

2005 Tahbilk Marsanne, Nagambie
Lakes, Victoria (arguably the oldest
Marsanne vines in the World-1927)

MAIN

Poisson du Jour

Or

Chicken Breast Baked
with Truffled Brioche
and Roasted Chestnuts

2008 Pierre Naigeon, Clos Pierre, Pinot
Noir, Yarra Valley

2006 Grove Estate Wines,
Cellar Block Reserve, Shiraz Viognier,
Hilltops. Young, NSW

2007 Domaine Manuel Olivier,
Morey St Denis (between Gevrey-
Chambertin and Chambolle-Musigny),
Cote de Nuits, France

DESSERT

Tarte au Caramel
with Prune
and Armagnac Ice Cream

Strawberry Clafoutis
with Strawberry Sorbet

2007 Tamar Ridge Kayena Vineyard
Botrytis Riesling

COFFEE or TEA

English or Irish breakfast, earl grey,
orange pekoe, chai, sencha, lemon grass,
ginger, peppermint or comomile

Riverview Hotel

16 September 2010

The Dining Room at the Riverview Hotel boasts a Contemporary British menu with variations and a uniquely tailored menu to reflect our specific requirements was created to make a truly memorable experience. It reflected what gastropub cuisine can be about.

It was very apparent why Chef Brad Sloane's inspired creations are winning rave reviews from the critics, and his exceptional menu for us well showcased both his ingenuity and creative flair with an emphasis firmly on freshly sourced ingredients of the highest quality.

We would book again. This writer loves the grass-fed versus grain-fed weekend events if you are a steak eater.



December Weekend Away

4-5 December 2010

This event commenced early on the Saturday morning. We were picked up by our bus driver and headed to Berrima in the Southern Highlands to taste the wines of the Bluemetal Winery-a winery with a Halliday 4.5 rating and a virtual unknown (except by our Chairman who has a penchant for wines no one else has encountered). Interestingly it has 2 wines that Halliday rated well being a 2009 Fumé Blanc (91 points) and a 2008 Fumé Blanc (94 points). We had a tasting before going on to the Eschalot Restaurant for lunch. The tasting was enjoyable and many items were purchased in the winery shop. However, almost none of their wines were acquired other than some of the Fume Blanc.

BERRIMA

It was then onto The Eschalot Restaurant in Berrima. The restaurant is nestled in a significant heritage 1880s sandstone building located in the historic village of Berrima and delivered beautiful cuisine.

Eschalot is best described as a graceful restaurant and feels like a friend's posh country manor - with much better service. There was consistency in the preparation of food and the professional and personal service in the restaurant. The Chef's training is in French, Mediterranean and Asian cuisines.

MENU

ENTRÉE

Terrine of rabbit with soft leeks,
mustard fruits and porcini cream

MAIN

Game pie with seared venison,
pickled beetroot and celeriac

DESSERT

Mandarin Soufflé with lime



Some of the dishes at Eschalot



ULLADULLA & MOLLYMOOK

We then proceeded in our bus to Ulladulla, a lovely coastal fishing village via Jamberoo, enabling us to enjoy picturesque green agrarian scenery on the way to our accommodation. It just happened to be located opposite Mollymook Golf course, located literally on a beach.



Marie Nesbitt with Valerie & Barry Gardner



We stayed the night at Mollymook Beach (Ulladulla) opposite the beach golf course.



PIER RESTAURANT, BATEMANS BAY

That evening we had our driver take us to the next town being Batemans Bay and we ate at the Pier Restaurant. This is a venue specializing in seafood and while it is rated by Saveur magazine as an awarded regional restaurant, we thought it was not up to the mark though its location is impressive.



The Pier Restaurant, Batemans Bay



RICK STEIN'S AT BANISTERS



On the following day, lunch was arranged at Rick Stein's Banister Restaurant at Ulladulla. The food and wine here were of mixed reports—from fabulous, to wonderful— but pricey and others saying it is awful and rides on Stein's name.

The ambience was fantastic. It had nice beach décor and views. The service excellent. The food was very well presented and the wine matches good. In particular, the Sommelier went beyond the call of duty when he realized who his guests were,



the sommelier being none other than Toby Evans, the son of Len, an acquaintance of André Simon and wine and food legend. Toby remembered the family connection and pulled some wines (that must remain nameless) for us to consume.

All in all, a very memorable lunch and afternoon was had, before our 250km journey home.

This was a “must do again” event!!

Game Dinner at Café Ysabel

16 September 2010

PHILIPPINES

Café Ysabel, owned by long-time member Chef Gene Gonzalez, is housed in a refurbished 1927 Spanish Filipino ancestral home with period interior settings making it a cultural and architectural landmark in Metro Manila. However, what draws people to Gene's café is his making European food accessible to the locals and applying his culinary skills on Filipino cuisine taking it to a whole new level over the past 25 years and helping blaze the trail for the present crops of chefs in the process.



Jay Labrador, Ernie Fajardo, Johnny Revilla, Bernie Sim (President)



Gene Gonzalez

The Philippines Branch has had many functions prepared by Gene in the past and often called on him to work on something extraordinary such as this dinner.

As members and guests slowly trickled in due to the heavy downpour, they were quickly welcomed with a Bisol Crede Prosecco di Valdobbianene Brut 2008 to go with the canapés laid out in the center of the restaurant. The Bisol Crede, a lighter and dryer style Prosecco, was poured quite liberally and went very well with the Chorizo and Salmon with radish sprouts and Senedsaus dip.

Dinner soon started as soon as everyone had taken their seats. First up was Ostrich Liver Pâté served with charcoal crackers, corn sprouts and fig confit. The pâté naturally had a gamey taste but the combination of corn sprout and fig confit took some of the edge off the ostrich flavor. This was paired superbly with Trimbach Pinot Gris Reserve 2005.

Next was the Crépinette of Pigeon in Bigarade served with sprout and corn kernel salad. The Crépinette was perfectly cooked and the bigarade complementing the pigeon, stuffed with lengua (ox-tongue), mushrooms and sweetbread. Micro greens of arugula, corn, radish sprouts, and corn, were served on the side and had a slightly infused vinaigrette dressing. A very nice dish matched perfectly with Schloss Lieser Riesling Kabinett 2007 - a great vintage for Riesling.

Following the pigeon was Stewed Wild Mallard al Caparas. These migratory ducks come from Gene's ponds in Nueva Ecija, a province in northern Luzon. The mallards were braised for hours (making them extremely tender) with smoked ham and served with wild rice. Its grainy and mushroom flavors were complemented by Domaine de Longue Toque Vacqueyras 2007 - a Grenache from Southern Rhone from the "vintage of



Bill Stone, Manfred and Chinggay Rode, Noel Laman

the century", which was full of violet flavours, black berries, spice, providing a long finish.

The next main course was Deer Tenderloin with Mixed Mushrooms Sauté served with a shallot and balsamic reduction, cognac demiglace, and potato fine tart. From Zambales, another province in northwestern Luzon, the deer was grilled and had a gamey flavor but very tender and was paired with Château Les Ormes de Pez St Estèphe 2002.

The last main dish was Wild Boar Sausage and Lentil Stew with Apple and Onion Bread. The boar, sourced from Bicol, a province in southeastern Luzon, full of gamey pork flavors, was intended to be served after the pigeon but because the flavors were very strong, Gene decided to serve it as the final course with a plate of tasty apple/onion bread at the center of each table for everyone to enjoy the stewed boar with. The Château Bouscassé Madiran Vieilles Vignes 1996 held up very well against the bold flavors of the boar

sausage.

A dinner by Gene cannot end without his fabulous dessert creations. This time, the Chef put out his Decadent Flourless chocolate cake served with 2 warm sauces - Lindt ganache and sea salt caramel with Ginger custard Tomato ice cream. To go with the cake, 2 vintages of Dow's Quinta Do Bomfim Vintage Port were

served – a 1995 and a 1996. The 1996 was an elegant port, more feminine, and rather wine like, while the 1995 was more masculine, complex showing older fruits, ripe plums and a strong peppery finish.

Rounding up the dinner was Gene's special coffee blend of local coffee varieties that came with Dark Chocolate and Tomato Confit Truffles.

Gene's dinners are always special and something to look forward to as they always showcase his daring, passion and talent for everything food and beverage. This game dinner certainly did more than just to validate it; it solidly established him as one of the brightest stars in the Philippine's culinary world and a source of pride for IWFS Philippines.

La Tienda

8 October 2010

The Philippines Branch held yet another one of its popular BYOB lunches at La Tienda, a favorite Spanish restaurant for many of its members on Friday, 8 October 2010 with 19 members in attendance. The format of a BYOB lunch is to Bring-Your-Own-Bottle that would go with the food that is predetermined and announced which allows members to experiment and enjoy their own wine and food pairing. This informal gathering has caught on in recent years amongst members in the branch as it has proven more accessible, friendlier and more enjoyable.



Rene Fuentes Sr. and Rene Fuentes Jr. with Fil Juntereal, Oscar Ong, Manfred Rode and Dieter Lonishen in the background

The Menu, which Director Jojo Madrid and prospective member Miguel Vecin worked out with Chef Javi Lecumberri, consist of the following:

APPETIZERS

Salmorejo (the Cordóban version of gazpacho, made with tomato, vinegar and bread, adorned with a single, fresh prawn lightly cooked in vinegar)

Escalivadas (from the Catalan verb "escalivar" which means "to cook in

ashes", this is made of grilled peppers, anchovies and cheese on bread)

Brandada de Bacalao (Cream or purée of bacalao on bread, topped with shrimp)

Boquerónes con Crema de Centollo (Fresh anchovy with cream of spider crab on bread - Javi must have brought the crema de centollo back from his recent trip home to Spain since this ingredient is not locally available)

MAINS

Paella de Verduras (Vegetable paella made of basmati rice)

Besugo al Horno (Fresh besugo, a.k.a. sea bream, baked in olive oil and lots of garlic)

Chuleton con Pimientos del Piquillo (Steak, fries and red peppers)

DESSERT

Leche Frita con Helado de Queso y Confitura de Tomate ("Fried Milk" with cheese ice cream and tomato confiture)

To go with the starters, several bubbles brought by members were popped which included, among others, Freixenet Reserva Real Cava, Piper Heidsieck Rosé Sauvage Champagne, and a Cava Rosado. The Cava went very well with the pintxos and the first two main dishes – the Paella and the Besugo. The 2009 Txomin Etxaniz Txakol was a perfect match for the Besugo.

Among the reds to go with the Chuleton, the more notable ones were 1994 Bodegas R. López de Heredia Viña Tondonia Gran Reserva, 1998 Bodegas Muga Prado Enea Gran Reserva, 1998 Cims de Porrera Classic, 1996 Pesquera Gran Reserva, 2006 Bodegas Alión (a more modern line of the legendary Vega Sicilia of Ribera del Duero).

For dessert, someone brought a bottle of NOE Pedro Ximenez Muy Viejo Jerez (30 Años).



Noel Laman, Bill Stone, Lawrie Martin and Diether Lonishen.

We lingered a few more hours, enjoying each other's company over a lot of laughter and the rest of the bottles, including a Cardenal Mendoza Brandy de Jerez Solera Gran Reserva by Sánchez Romate Hermanos.

Several writers have observed wine to be a unifying force, one that brings together people from all walks of



Chef Javi Lecumberri talks about the menu

life, sweeping aside differences in age, regions and nationality. In the IWFS, it can be said that this is, in fact, the case.

Let's Party in Melbourne!

VICTORIA

A simply excellent outcome of the Sydney Regional Festival was that following the festival, the Victoria Branch had the privilege of entertaining some international visitors who decided to travel on to Melbourne from Sydney.

The opportunity for fellowship and camaraderie with international guests is one of the loveliest aspects of membership of IWFS.

The Victoria Branch was delighted to be visited by Oscar and Marnie Ong (Philippines), Andrew and Felicity Jones (Cayman Islands), John and Libby Crossingham (Niagara), John and Anna Valentine (St James, London) and Ian Cochran (Tanglin-Singapore).

We enjoyed a Welcome Dinner in Melbourne followed (for some) by lunch on one of Melbourne's iconic restaurant trams, a visit to the Mornington Peninsula where we tasted some of Victoria's Pinot Noirs and lunch at the Peninsula's top restaurant. Those who were keen to experience Australia's most famous horse race also attended the Melbourne Cup.

Dinner at Beverley Sutherland Smith's

29 October 2010

We began with a very special Welcome Dinner hosted by Victoria Branch member Beverley Sutherland Smith. Beverley runs a cooking school in Melbourne, spends a few weeks each year running cooking classes in France and caters to those who are seeking a gourmet function with a special edge. She was the perfect host for this special Welcome Dinner. Ten visitors and 16 members gathered in her home for a spectacular dinner on October 29.

Beverley is also a keen gardener, with a garden that is open to the public once a year as part of Victoria's Home Garden Scheme. So we were lucky to begin by sipping our Champagne (1996 Vilmart Cuvée Creation) as we wandered around her garden and enjoyed delicious canapés (Oysters two ways and Spanish Croquetas).

We matched our first entrée, an outstanding mushroom consommé with a mushroom ragout, with really delicate but intense flavours, with an aged Clouet Rose Champagne – a divine dish and a match made in heaven.



Victoria Branch members with our international guests – at our tables

We followed with ‘Baby John Dory in a butter, lemon and caper sauce’, so perfectly cooked. We matched it with a Girardin Meursault-Perrieres from 2002 and also thought we should show off a serious Australian Chardonnay to our international guests, so included the 2000 Giaconda Chardonnay. But they clearly preferred the Meursault!

We moved on to a third entrée – a Duck pie (marinated margret of duck braised in red wine and herb sauce in a butter puff pastry). Matched with a 1999 Burgundy (Dominique Laurent La Richemone NSG) and a Pinot from New Zealand (2006 Valli Gibbston from Central Otago), this was another astonishing dish and we continued to marvel at Beverley’s ability to plate 26 dishes so perfectly cooked. We were all having a great deal of fun and were delighted that our visitors joined in on the wine and food discussion with such great enthusiasm. John Crossingham from Niagara was an eloquent and decidedly entertaining speaker on the Pinots.

Our main course was a rack of lamb with a wattleseed and herb crust, served with a potato gratin, matched with a pair of Australian Cabernets – Victoria’s 2000 Mount Mary Quintet (generally considered to be Victoria’s top Cabernet) and the Lake Folly Cabernet from the Hunter Valley, NSW. The lamb arrived in perfect condition, beautifully pink and again, remarkably consistent from plate to plate. The quality and consistency of the dishes was an amazing accomplishment for a home dinner for that number of guests. The wine of the bracket was definitely considered to be the Lake’s Folly – very much more approachable at this stage of its evolution than the Quintet.

We finished with a very pretty dessert, Beverley’s signature checkerboard mosaic of chocolate, vanilla and fruit based ice-cream served with berries and accompanied with a 1997 Coutet Sauternes. Simply outstanding presentation.

We had dined so well that the fabulous 1977 Grahams Port served with coffee was a bit lost on the group, though Peter Joyce was determined to do his best!

It was a great evening of fellowship and camaraderie with our international guests, enhanced by rotating our guests from table to table with each new course so that we all



Champagne on arrival – Oscar Ong, Graeme Edwards, Andrew Jones, Paul Rosen, Yvonne Wallis



John Valentine and Gay Rosen



Victoria Branch members with our international guests – group shot

had a great chance to get to know one another. We all felt greatly privileged to have shared in such a wonderful evening of food, wine, and old and new friends.

Canapés

Oysters two ways
Spanish Croquetas

**1996 Vilmart Cuvée Creation,
Rilly-la-Montagne, Champagne,
France**

First entrée

Mushroom consomme,
mushroom ragout

**NV André Clouet Brut Rosé Grand
Cru, Bouzy, Champagne, France**



John Crossingham and Kerry Galante



Yvonne Wallis, Beverley Sutherland Smith and John Valentine (Presenting Beverley with a bottle to say thank you)

Second entrée

Baby John Dory in a butter, lemon and caper sauce

2000 Giaconda Chardonnay, Beechworth, Victoria

2002 Vincent Girardin, Meursault-Perrieres, 1er Cru, Meursault, White Burgundy, France

Third entrée

Duck pie – marinated magret of duck braised in red wine and herb sauce in a butter puff pastry

1999 Dominique Laurent, La Richemone 1er Cru, Nuits-St-Georges, Burgundy, France

2006 Valli Gibbston Vineyard, Pinot Noir, Central Otago, New Zealand

Main course

Rack of lamb with a wattleseed and herb crust, served with potato gratin

2000 Mount Mary Quintet Cabernet, Yarra Valley, Victoria

2000 Lake's Folly White Label Cabernets, Hunter Valley, New South Wales

Dessert

Mosaic of ice-cream with berries

1997 Chateau Coutet, Barsac - Sauternes, Bordeaux, France

To finish

Coffee and tea with petits fours

1977 Grahams Vintage Port, Oporto, Portugal

Pinot Tasting at Hurley Vineyard

31 October 2010

Victoria offers some very special wine country, especially the Mornington Peninsula for its Pinot Noir. So it was essential that we show our visitors some of this country.



Hurley Vineyard Owners Kevin Bell and Tricia Byrnes



Victoria Branch and international guests with Hurley Vineyard owners Kevin Bell and Tricia Byrnes



Hurley Vineyard owner Kevin Bell

Hurley vineyard, owned and operated by Kevin Bell and Tricia Byrnes, makes some of the country's best Pinots.

So we were delighted to be invited to take our visitors there for a tutored wine tasting.

About an hour and a half from Melbourne, we climbed aboard our mini bus at 10am to set off for the Peninsula. The weather was uncharacteristically cold – we had to seriously rug up – Melbourne



Yvonne Wallis (President) and Hurley Vineyard owner Tricia Byrnes

didn't win any points for its weather that weekend!

Kevin Bell presented a private tasting tailored just to our group. Kevin is totally committed to making Pinot, is intently focused on terroir and works with each of his three parcels to craft three

quite different but beautiful wines (Garmond, Lodestone and Hommage (a Swiss clone)).

Our guests felt honoured to have been part of such an enthusiastic, insightful and informative presentation of the Pinot grape in this part of Victoria.

Luncheon at Ten Minutes by Tractor

31 October 2010

After our tasting at Hurley Vineyard, we climbed back into our bus and travelled to Main Ridge, 15 minutes away, to enjoy a quick tasting followed by lunch at Ten Minutes by Tractor. Ten Minutes by Tractor is another Pinot producer on the Peninsula, named 10MXT as the three vineyards which are owned by this producer can be reached within ten minutes from one another by tractor. 10MXT also operates the classiest restaurant on the Peninsula so we simply had to present their degustation menu to our guests.



On board our bus for the Mornington Peninsula experience

The presentation of the dishes on the plate was outstanding.

Our first dish, a beautiful rendition of asparagus and goats cheese, was a serious piece of artwork sprinkled with hazelnuts and decorated with fresh nasturtiums.

We also chose one of 10MXT's three single vineyard Pinots to accompany the food – the 2008 McCutcheon Pinot. This is a delicious Pinot.

Being a Sunday the restaurant was full to the brim, but our two tables received an impeccable service level and the quality of each dish was diffi-

cult to fault – certainly a great restaurant to show off the Peninsula to our guests. Be sure to ask for the degustation menu if you visit.

We were pretty happy when we climbed back into our bus for the return journey to Melbourne. I think we all felt as though we had enjoyed some great Victorian Pinot and made some pretty special friends.



John Crossingham enjoying his Pinots



Felicity Jones, Graeme Edwards, Libby Crossingham, Andrew Jones, Yvonne Wallis, John Crossingham, Leona Edwards



A very special dish of asparagus and goats cheese to start

Off to the Melbourne Cup

2 November 2010

One of the key attractions for some of our visitors for visiting Melbourne at this time was the Melbourne Cup, held each year on the first Tuesday in November.

The Melbourne Cup is Australia's most famous horse race, and this year it was even grander than ever given that it was the 150th anniversary of the race.

Tickets to the event were extremely difficult to find but member Janet Barton persisted and was able to host a sensational day at this historic event.

Oscar and Marnie Ong from the Philippines, John and Anna Valentine from St James UK (Anna with her new hat!) and Janet Barton and Daryl Davies from Victoria shared a fabulous day of racing, food and fun.

Andrew and Felicity Jones (Cayman Islands) also attended the race but were lucky enough to find tickets in the members' pavilion. We had been worried that the enormous crowds might detract from the day but everything went like a



Oscar Ong, Marnie Ong, John Valentine, Janet Barton, Daryl Davies, Anna Valentine at the Melbourne Cup

dream.

The favourite 'So You Think' ran third, with French horse Americain coming in first followed by Maluckyday.

A great day with Anna Valentine even winning a few dollars

at the bookies!

I think that the international fellowship we enjoy with IWFS is a simply wonderful aspect of our membership, and this weekend definitely highlighted this fabulous benefit.

Sunday Luncheon at Loam

21 November 2010

Organised by members Erik Lehnacker and Graeme Edwards, this was a very special day. Loam Restaurant is set in an olive grove with stunning views across the Bellarine Peninsula to Port Phillip. In the year since it opened, arguably no other Australian restaurant has generated more excitement than Loam.

Chef Aaron Turner's creativity combined with his passion for the freshest seasonal produce has clearly impressed the critics, being named best new country restaurant in Victoria and earning a place in the top 100 culinary experiences in the world. Many of Aaron's dishes draw inspiration from his time in the kitchen of two of the

world's top restaurants – Noma in Copenhagen and El Celler de Can Roca in Spain.

We were also delighted that the current chair of IWFS worldwide, Chris Bonsall and his wife Sue, were in Australia at the time and were able to join us.

Of course when you have a restaurant

that is so determined to serve only the best, freshest, seasonal produce available, it is extremely difficult to settle on a menu in advance, which makes wine matching and menu printing somewhat fraught! But we were able to work around this by having multiple visits/food trials in advance (not such a bad thing) and having some options ready to go.

The other issue was that the restaurant typically serves a series of 7 or 8 small seasonal dishes whereas we needed to settle on only four slightly larger dishes for the function to make it workable.

It probably meant that our members didn't see the full variety of what Loam is able to do.

But all that said, we were presented with a very impressive meal with service that was as professional as any we have seen in Australia – a brilliant service ethic untouched by its rising stardom.

It was a beautiful sunny day so Champagne (a delicious Diebilot Vallois Prestige Blanc de Blancs donated by Chris Bonsall) and canapés (oysters, radishes in edible soil and sweetbreads) were served on the patio outside.

Our first entree was a 'Hen's egg, charred leek, salmon roe, whey', slow cooked at a very low temperature. We enjoyed the match with a pair of Rieslings, Egon Muller's 2007 Kabinett Sharzhofberger from Germany and an older Australian Riesling, the 1999 Richmond Grove from the Clare Valley. Both were generously donated by Erik Lehnacker. Egon Muller's 2007 is such a superb wine from a brilliant vintage – it was clearly the preferred wine on the day and we are looking forward to trying it again when it has acquired a little more age.



Members listening closely to discussion on the Pinots



Function Organiser Erik Lehnacker and Chris Bonsall

We then matched the 2001 Giaconda Chardonnay (arguably Australia's top chardonnay) with the 2002 Girardin Meursault-Perrieres. From a beautiful vintage and a fabulous vineyard, the Girardin was typically the preferred wine match with the second entree of 'Blue eye and its bones, garlic, celery, turnip'.

Bird and Pinot is a great match and Aaron Turner's composition of 'Squab, liver, king oyster mushroom, grains, chervil, endive' for our main course was a wonderful match with an old and new world Pinot. Engel's 1999 Les Brulees from Vosne-Romanee and the 2006 Kusuda Pinot Noir from Martinborough in NZ both delivered well. It is such a great pity that the world lost Philippe Engel in 2005. Donated by member Tracey Mander, the Engel mostly showed beautifully exuding the richness of fruit and structure of the 1999 vintage, though sadly there was some bottle variation. At the same time, the Kusuda, a cult Pinot which has taken the world by storm and impressed critics such as Tanzer and Robinson, was an immensely worthy inclusion in the bracket. As Graeme Edwards pointed out, fancy flying out your grape pickers from Japan to ensure that your handpicked harvest goes exactly according to plan! This was probably the pick of the two Pinots on the day.



Chef Aaron Turner and Restaurant Manager Astrid Turner



Chris Bonsall and Donald Haig listening to the discussion on the Selosse Exquisite



Yvonne Wallis (President) and Chris Bonsall - Revealing the wines



Tracey Mander giving her maiden speech on the pair of Pinots

Being our final function for the year, we chose a celebratory dessert 'Berries, pine, honey comb, vinegar meringue' and matched it with what we believe is the world's best demi-sec Champagne – the Selse Exquise from Jacques Selse. As explained by Ian Westcott, so little of this is made we were very fortunate to have this special opportunity. It was clearly the wine of the lunch but very honourable mentions also went to Girardin's Meursault-Perrieres, Egon Muller's Scharzhofberger Riesling, the Kusuda Pinot and the Diebolt Vallois champagne.

Canapés

NV Diebolt Vallois Prestige Brut Blanc de Blancs, Grand Cru, Cramant, Champagne, France (Base 2000/01/02)

First entrée

Hen's egg, charred leek, salmon roe, whey

1999 Richmond Grove, Watervale Riesling, Clare Valley, South Australia

2007 Egon Muller, Riesling Kabinett Sharzhofberger, Mosel Saar Ruwer, Germany

Second entrée

Blue-eye and its bones, garlic, celery, turnip

2001 Giaconda Chardonnay, Beech-



Ian Westcott describing the very limited Selse Exquise dessert Champagne

worth, Victoria

2002 Vincent Girardin, Meursault-Perrieres, 1er Cru, Meursault, White Burgundy, France

Main Course

Squab, liver, king oyster mushroom, grains, chervil, endive

1999 René Engel, Les Brulees 1er Cru, Vosne Romancee, Burgundy, France

2006 Kusuda Pinot Noir, Martinbor-

ough, New Zealand

Dessert

Berries, pine, fennel, honey comb, vinegar meringue

NV Jacques Selse Cuvee Exquise 'Sec', Oger Grand Cru, Champagne, France

To finish

Coffee and tea

YOKOHAMA

Tango Event

26 October 2010

The Yokohama branch had its penultimate event for 2010. To spice things up a bit, we experimented with an Argentinian wine and Tango evening, overlooking Tokyo bay at the restaurant Vin Bleu.



The evening started off with Tango lessons from the lovely Megumi Oguchi, an instructor who has competed in several international Tango events. Everyone then sat down to an excellent French meal accompanied by various Argentinian wines, such as Bodega Lurton Torrontes, Bodega Lurton Reserva Malbec and finished off with a Gran Lurton Cabernet Sauvignon 2006, an Argentinian wine in the traditional French style.

After dinner, everyone got back up to try the techniques they had learned earlier in the evening. While everyone was a beginner at Tango, the combination of good food & wine, excellent instruction and a relaxing harbor view helped all to have a great night.

Christmas Black Tie Dinner

The Yokohama branch's Christmas event was also its first black tie function, with six members and five guests at the Scandinavian restaurant Aquavit.



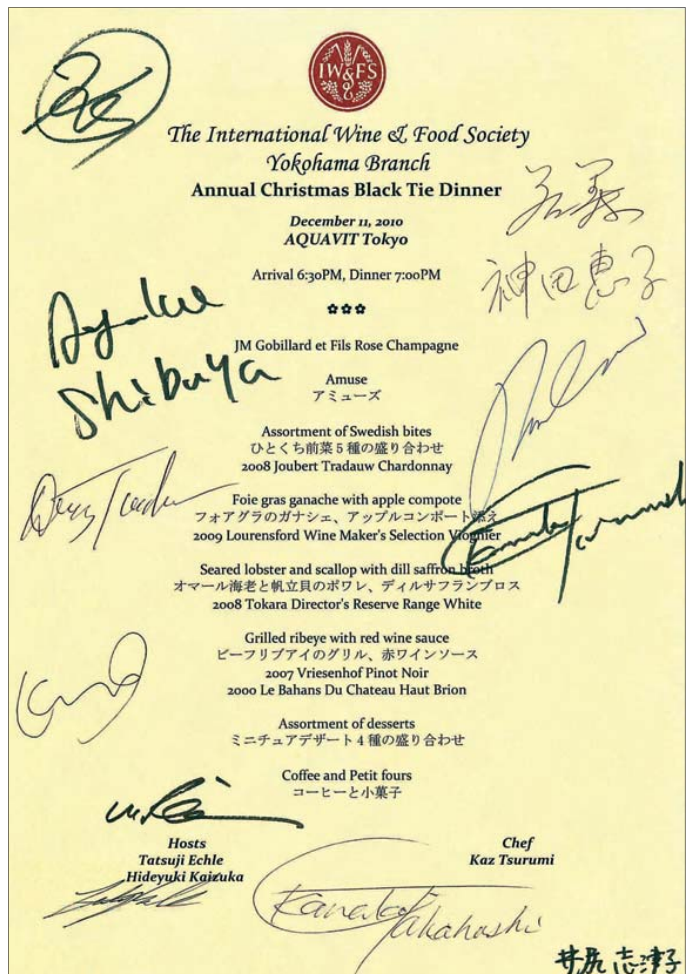
Wakayoshi Kanda reminisces to Dennis Tanaka an article of the Yokohama Branch's summer boat cruise.

The mouth-watering Scandinavian cuisine was paired along with several excellent South African wines.

After a relaxing glass of JM Gobillard rose Champagne, we sat down to a feast of flavors. After an excellent modern take on traditional Swedish classic appetizers such as gravlax, pickled herring in a sweet beet sauce and much more, we were treated with a foie gras ganache with a delectably molten center and an apple compote that helped cut through the rich gooeyness.

This went perfectly with the fruitiness of the 2009 Lourensford Wine Maker's Selection Viognier. After a gorgeous lobster and scallop course, we had a smokey ribeye in a velvety wine reduction that went delightfully with a punchy 2007 Vriesenhof Pinot Noir.

This was followed by a return to the old country with a 2000 Le Bahans du Chateau Haut Brion from our cellars. While it was very smooth and an excellent way to end the memorable evening, it still felt a little young with a whiff of excessive al-



cohol, and could have benefitted by being cellared for a few more years.

The consensus of the evening: We need to have many more black tie events!

SYDNEY APZ FESTIVAL (from page 2)



Felicity Jones (Cayman Islands)



Vanessa Tan Boon Hwa (KL), Tony Narisawa (KL) & Annie Rogan (Victoria)



Winemakers from the Hunter Valley with the Chairman



The Chef with Gerard Soong (KL)

canapés then followed with presentations from three of the most up and coming wine makers in New South Wales led by the indomitable Sarah Crowe of Bimbadgen, the 2009 rising star of the year in the Hunter, her fellows being Usher Tinkler from Pooles Rock and Michael De Iuliis of the wine company bearing his name. They presented their wines all of which were in the opinion of an attendee “surprisingly, for the Hunter all above 90 points.”

Our NSW hosts then indulged us with a 9-course gourmet BBQ – a menu that wonderfully brought together European and Asian flavours – followed by platters of Australian fruits. The wines again were cleverly matched by the Wine Master. The standout wines of these selections were probably the 1997 Moss Wood Cabernet Sauvignon from the Glenwood Winery in

Margaret River, Western Australia, and the 1997 Mount Langi Ghiran Shiraz from Ararat in Central Victoria both of which were described by one of our younger members as “a blast” (which means “very good”) and while many were not keen on Moscato, the 2008 Batasiolo d’Asti from Piedmont, Italy went extremely well with the fruit platter.

Indeed one of our New Zealand members congratulated the NSW Branch on the precision of this event and the New South Welshmen were touched.

The weather held up for the entire cruise but the water was getting rougher and we were lucky as the thunder was in action as we disembarked. It was certainly a most enjoyable event for all.

After some time off in the afternoon, we were bused to the Royal Motor Yacht Club at Point Piper for the evening’s informal function, a function with mood lighting, big hair and tight dress and an early 1960’s performance from a band very much like the Ronettes singing such hits as “Be My Baby”, “Baby, I Love You”, “(The Best Part Of) Breakin’ Up”, and “Walking In the Rain.” One guest thought the producer Phil Spector was in attendance until it was pointed out he was in gaol.

For dinner, we were treated to a 14-course small bite menu consisting of six canapés such as “Bush tomato and chorizo risotto with seared Coffin Bay Scallops”, three mains that included kangaroo, and five desserts like “Wild rosella and Champagne Jelly with Anista Sabayon”. Overall, the food was imaginatively flavoured with Australian spices and once more well matched with wines, the stand out being the 2009 Paringa



Andrew Fegent, John Nesbitt (NSW & Bronze Medal Recipient) with Yvonne Wallis (APZ Senior Vice Chair)

Estate Pinot Noir from the Mornington Peninsula in Victoria, the 1995 Maglieri McLaren Vale Shiraz from South Australia, and the 1998 Seven Hills Cabernet Sauvignon from Clare South Australia.

The night had to end early as we were required to rise early for an adventure the next morning to the Hunter Valley to get our toes into the earth. However, before our departure from the Motor Yacht Club, we consumed a sticky - a Nugan Botrytis Semillon from Riverina NSW- and a fortified Tawny from All Saints, Rutherglen (near the NSW/Victoria border). Again, the Aussies excelled as they generally do in these varietals.

We woke early to Day 3 of the festival, a Sunday, to catch



At McWilliams Wines



our bus at 7.30am to the Hunter Valley. It was cold and miserable, yet nearly everyone made the effort, IW&FS members being hardy people afflicted with a lemming-like desire to get to places where grapes are grown and wine is made, and more particularly to inflict imponderable questions upon unsuspecting winemakers, oenologists, vintners and viticulturists.

We were not to be denied! We visited McWilliams Mt Pleasant Winery, toured the facility and tasted their 2005 Maurice O'Shea Shiraz, 2007 Rosehill Shiraz, and 2005 Lovedale Single Vineyard Semillon. They were magnificent and the winery was observed to sell many bottles of the 2000 Maurice O'Shea Shiraz, the wine rated by James Halliday as better than Grange that year (and historically regarded by André Simon as perhaps his favourite Shiraz), yet sold at less than a 1/4 of the price of Grange.

It was then on to Tyrrell's Winery where we were fortunate enough to be taken on a tour of the winery, tasting their 2008 Vat 1 Semillon, Old Patch Shiraz, Vat 9 Shiraz, 4 Acres Shiraz, and addressed by Bruce Tyrrell. We were immensely grateful to him for taking us through his wines and winery personally. We all left the winery with a heightened appreciation for the great work that Bruce and his family has done with their wines and for the wine industry in the Hunter.

We then had lunch at the Margan Estate at Broke. Most attendees had not heard of the wines made by Andrew Margan and indeed we might not have visited his winery at all were it not for the insistence of the Festival Chairman who has a very high regard for Margan's talents. All were pleased as this winery restaurant was outstanding. The wines selected by our Chairman with Andrew Margan went well with the food particularly the 2006 Margan Family Barbera with the butter poached chicken, mushroom, asparagus and risoni. The Margan 2010 Frizzante (Semi sparkling Semillon) and 2008 Sparkling Chardonnay Pinot with the canapés were very much debated.

It was then a long journey home on the bus (most slept) and we reached Sydney at about 8.00pm in the rain! It was a night off for everyone for another early start the next day for many.

The following day, Day 4, Monday, the 25th of October, was to be very challenging as we had to be up for a 6.00am visit to the Sydney Fish Market. To the astonishment of our conveners, we had more acceptances than places to attend the tour of the Fish Market. The day was cold, wet and not pleasant,



At Tyrrell's Wines

At Tyrrell's Wines with Bruce Tyrrell conducting the wine tasting



At The Margan Winery

Jacky McGeachie (NSW), Shayne Fegent (NSW), Sean and Annie Rogan (Victoria), Troy McGeachie (NSW) & Jeremy Diamond (KL)

yet all who went on the excursion had an educative and informative early morning. We learnt that these markets have a reverse auction which means that each type of seafood for auction is valued before the auction with the opening price being the highest that the valuers believe can be achieved. When the auction commences, the prices drop from the best quality until all produce in the variety is sold. The Sydney Fish Market is the largest market of its kind in the Southern Hemisphere and the world's second largest seafood market in terms of variety outside of Japan. We all were fascinated.



Andrew Margan and the Chef at Margan Winery



The Reverse Auction at the Sydney Fish Market

On the way to Pilu Restaurant at Freshwater Beach for lunch, we were taken for some sightseeing around the coastline just north of the harbour near Manly at Sydney's Middle Head and North Head. Strong and gusty wind and rain deterred many from disembarking from the buses while those who attempted went on to Pilu having either been soaked or having enjoyed the spectacle.

The Pilu establishment is magical even in the wet so it must be fabulous on a nice day. The Chef/Owner, Giovanni Pilu, a young Sardinian, put on a culinary performance of exceptional standard enjoyed by all. The highlight was the Pan-fried Barramundi with fennel puree, asparagus tips wrapped in panacetta and an olive dressing executed to perfection. We enjoyed the Wine Master's single bottle wine game which turned out to be from his own vineyard in Griffith NSW (and we must say it was very drinkable).



Pilu Restaurant



Vasanthi Thevarajah (KL), Jenny and Peter Bartter (NSW) & Ong Li Dong (KL)



Boots Garcia (Philippines), Ian Cochran (Tanglin), Jeremy and Kalsom Diamond (KL) & Dahlia Cochran (Tanglin)



NSW Winemaker Peter Bartter and Jenny Bartter

The wines with the main course were a 2009 Pierro LTC Semillon/Sauvignon Blanc from the Margaret River W.A, a 1997 Lindemans Limestone Ridge Shiraz Cabernet Coonawarra South Australia, and a 1998 Yering Station Cabernet Sauvignon Yarra Valley Victoria. The wines were well matched and we left Pilu in a convivial frame of mind. Regrettably the weather continued to be wet though improving.

That evening was to be our final black-tie dinner at Guillaume-at-Bennelong at the Sydney Opera House. The weather experienced at Pilu cleared and we were able to enjoy the outdoor Harbour Bridge views while sipping our pre-dinner Champagne – a Piper-Heidsiek Brut NV, Chardonnay/Pinot Noir Meunier from Reims France.

The Dinner then commenced indoors and we launched into a starter trio of King Salmon Sashimi, Royale Asparagus and Scallops, each matched with a 2009 Crawford River Reisling, 2008 Yalumba Viognier Virgilius, and a 2009 Freycinet East Coast Chardonnay. It was wonderful!

The Chef did not rest on his laurels and we proceeded to be indulged with Blue Eye Trevalla on a bed of carrots with ginger puree, coriander and pomme allumette matched with a 2008 Portsea Estate Pinot Noir from the Mornington Peninsula, Victoria.

This was followed by 2 separate courses of Braised Oxtail and Wagyu Beef matched with South Australian Shiraz's.

Our palates were then cleansed with a soup of seasonal fruit with lime marshmallows and pineapple sorbet before we were



Val Ramsay (Blackpool), Ron Barker (Blackpool) & Chris and Ian Nichol (Merseyside)



Sue and Chris Bonsall (St. James, London)



Tony and Di Levien, Marlene Tuohy, Elizabeth Steiner & Warren Tuohy (Auckland)



John and Libby Crossingham (Niagara) & Edith Hudson (Miami)

presented by the chef with his signature Christmas Pudding matched with an Australian Muscat.

The Chef's presentation was simply peerless. The food was all produced at the same time and served at the same temperature with exceptional presentation – a very steep task to execute for 130 people. Moreover, the food and wine matches were exemplary. Guillaume Brahimi and his Bennelong Restaurant at the Sydney Opera House had surpassed all expectations. It was an amazing and memorable experience for all.

On the final day of the Festival, Tuesday, 26th of October, members of the Asian Pacific Zone Committee gathered at the



Pinky Troesch (Manila Ladies), Sean and Annie Rogan (Victoria)





Outgoing Council Chairman Chris Bonsall receiving the André Simon Gold Medal



David Lowe giving the André Simon lecture.



Jeremy Yates (NSW-Convener Hunter Visit)

Adelaide Room of the Sofitel Wentworth Hotel for its Annual General Membership meeting.

After the meeting, David Lowe, the Chairman of the NSW Wine Industry Association, presented the André Simon Lecture to a full house. His paper entitled “In Search of Regional Identity” was both interesting and current. It was only the second time the André Simon Lecture has been presented in the Southern Hemisphere and it was for those who attended a highlight of the Festival.

The final event – a farewell brunch – then took place in the same venue so we could all say our goodbyes until the next festival, be it a regional in Merseyside in June next year, an AGM weekend in Singapore in November 2011, an international in Vancouver in 2012, or some IWFS event in the future wherever it may be. After days of being royally treated to the best in Australian gastronomy, our palates had been delighted to an extent that nothing good enough would possibly follow. However, the Chef was not to be outdone as he and his crew provided an accomplished menu befitting the time of day and the wine matches were near perfect.

With that, the Festival ended on a high note. Everyone had a blast and we look forward to more memorable IWFS events in the future.



Lynn Born (Dubai) & Valerie Gardner (NSW)

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