

## **Gentlemen's club Menu Nov 23, 2015**

### **Cooking Wine and Course 1 – Root Vegetables, quino, scallops, citrus**

#### **2012 Staatlicher Hofkeller Würzburg Silvaner Kabinett Trocken (Franken, Germany) \$21**

**Staatlicher Hofkeller Würzburg** is one of the oldest wine estates in Europe, dating back to 1128. The winery is based in the former royal court cellars at the UNESCO listed Residence of the Prince Bishops of Würzburg. Over the years they have held glamorous receptions for statesmen, emperors and kings, a tradition still upheld today.

Hofkeller's winemaking history is equally rich; the cellars at Hofkeller actually saw the pressing of the world's first Eiswein in 1835. Traditional methods and the care and attention paid to their vineyards, combined with investment in modern cellar techniques has preserved the distinct character of their wines.

The estate owns the region's best vineyards, in particular the prized Würzburg Stein. The estate makes delicious wine from Riesling and Silvaner, as well as Müller-Thurgau and Pinot Noir.

Franken wines such as this Silvaner Kabinett are much sought after due to being dry and full bodied.

#### **Antipasti**

### **Course 2 – Fish – char, bacon, curry, cauliflower**

#### **2013 Jean – Paul & Benoit Droin Petit Chablis (Chablis, France) \$31**

The Droins have been producing wines in Chablis for nearly 400 years (their history as vigneron goes back at least to 1620). Benoît represents the 14th generation of Droins and is one of the oldest and most dynamic winemakers in the Chablis region, the northern most appellation in Burgundy.

A pale greenish white in color. Very subtle, very fresh and light - this is the hallmark of this minerally Chardonnay. Smooth, well-balanced, fine acidity and great panache - this would be lovely with a light fish or seafood. Enjoy now!

**Braised lapin au vine**  
**Serves with polenta Dauphine**

**Course 3 – Wild Game – venison, cocoa, berries, balsamic**

**2009 Gian Carlo Burlotto Barolo Cascina Massara**  
**(Piedmont, Italy) \$57**

Gian Carlo Burlotto's estate started in the 1960's. The vineyard Cascina Massara is one of the jewel vineyards in Verduno and this finessed based Barolo clearly shows - lovely cherry and vanilla notes in a very classy package, long finish worthy of short term cellaring or some decanting if drinking now. Pair with braised meats. **Barolo** is a traditional hillside village in the rolling hills of [Piedmont](#), north-western Italy. The vineyards and *cantine* (wineries) there have long been famous for producing some of Italy's very finest red wines – predominantly from the region's signature grape variety, [Nebbiolo](#).

**Course 4 – White Chocolate, eggs, ginger pop tarts**

**2008 Croft Late Bottled Vintage Port**  
**(Douro, Portugal) \$26**

This is a filtered Late Bottled Vintage Port, and it is stellar for the money. Lots of upfront fruit with blackberry, boysenberry, blueberry and cassis notes. Huge mid-palate that stays on your palate for a long time leading to a spicy, medium-sweet finish. A bargain in every sense of the word for an everyday drinker. Highly recommended!

Croft LBV was developed to satisfy the demand for a high quality ready to drink alternative to vintage port for everyday consumption. Unlike vintage port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled.

The wines used to blend Croft LBV were drawn from a reserve of some of the best full bodied red ports, produced at this harvest, from grapes grown on Croft's own vineyard, Quinta da Roeda, and other top properties in the Cima Corgo and Douro Superior areas. These wines were aged in wood and then blended after six years. The blending process ensures that the wine is balanced and complete and that there is continuity of style in relation to previous Croft LBVs.

Aromatic, slightly spicy bouquet with plenty of tropical fruit aromas. Luscious, full, rich and rounded palate. Good depth and dimension.