



***The Ladies Wine and Food Society of Melbourne (Inc.)***  
REG. No. A0022942F

**Etta Function Report – Winter Dinner 16<sup>th</sup> August 2022.**

Food Master - Julee Andersen    Wine Master - Jennifer Pullar

Etta, something just a bit different. We dined in the 'Greenhouse' which was a beautiful timber lined room with a green plant wall with additional plants and a heater which keep all of us warm on a cold winter night.

We sat down at 7:15 with a glass of NV Piper-Heidsieck Brut. Our meal was a series of 10 small dishes, starting with sourdough bread with smoked brown butter. Each dish was delicious and you could see and taste the influences of Rasheen's heritage. Although Rasheen was not with us on the evening, her staff did a wonderful job in conveying and delivering a meal she would have been proud of.



We ate our way through blistered cherry tomatoes, tuna with green chilli and pickled citrus which was in fact Buddha hands most unusual. There was a lot of discussion around the Tempura enoki mushrooms, almond tarator and crispy chilli oil. The tempura batter was light and crisp and the chilli oil had just the right amount of heat. The shredded potato with Stracciatella was a mystery and the Shark Bay scallop was so flavoursome. All the while we were delighted to be drinking 2009 Lethbridge Dr Nadeson Riesling and



2009 Joh Jos Prum Graacher Himmeleich Kabinette Riesling. The wines chosen went extremely well with the spicy food.

**2009 Lethbridge Dr Nadeson Riesling** Beautiful nose of lime, apples, with sweet spices. The palate medium acidity offsetting the 10g/l of residual sugar, without it ever really getting to off-dry.

**2009 Joh Jos Prum Graacher Himmeleich Kabinette Riesling** lemon/lime, peach/apricot, honey and orange blossom with hints of wet stone on the nose. Slightly sweeter than expected for a kabinett but nicely balanced.

Moving on to the main course which was pork belly rib, oyster and navets, which are baby turnips, this was accompanied with crispy rice salad, red curry pork sausage and mussels and a green leaf and nashi pear salad. Jenny chose the following wines.



2010 Yeringberg Shiraz and 2010 Jasper Hill Emily's Paddock Shiraz Cabernet Franc both of which went beautifully with the pork.

**2010 Yeringberg Shiraz** A soft, feminine cool climate Shiraz. Medium bodied. I like this style of Shiraz (often made as a big wine) this is restrained and respectful. Star anise, subtle soft red fruit with a little pepper on the nose.

**2010 Jasper Hill Emily's Paddock Shiraz Cabernet Franc** On the nose fruit of dark plum, blackcurrant, olive and cedar. Medium weight, good length finishing with fine chalky tannins. Drinking well now.

Out of the 2 wines the Jasper Hill handled the spicy crispy rice salad better than the Yeringberg, the Yeringberg however was a beautiful match for the pork belly rib

Jenny chose not to serve a dessert wine with the apple and brown butter frangipane tart, fennel pollen cream. The pollen cream had just a slight taste of honey. A delicious end to a wonderful and varied meal.

## WHY IS CHILLI HARD TO PAIR WITH WINE?

The primary challenge pairing wine with chilli is the spice level. Many wines will not work well with spicy food. For instance, Cabernet Sauvignon might typically be a good pairing for a beef dish, but the tannins in a Cab Sav are likely to clash with the spiciness of chilli. Alcohol is warming so can add to the heat of chilli.

## CHILLI PAIRING TIPS

While spicy food can pose some challenges, a range of options will work.

A few general ideas to keep in mind:

Stay away from wine with high alcohol because high alcohol makes spice feel even hotter.

Wine with some residual sugar will tame the spice and the spice will tame the sweetness in the wine. They balance each other out nicely.

Fruit forward red wines with lower tannins will tend to work better.

## Menu

### *NV Piper-Heidsieck Brut*

Our sourdough, smoked brown butter

Blistered cherry tomato, crab cracker and makrut lime

Tempura enoki mushrooms, almond tarator and crispy chilli oil.

Raw tuna, charred green chilli and pickled citrus

Stracciatella, burnt garlic and shredded potato

Shark Bay scallop, snow crab sambal and Chinese celery

### *2009 Lethbridge Dr Nadeson Riesling*

### *2009 Joh Jos Prum Graacher Himmelreich Kabinett Riesling*

Western Plains pork belly rib, oyster and navets

Crispy rice salad, red curry pork sausage and mussels

Ramarro Farm leaves and nashi pear salad

### *2010 Yeringberg Shiraz*

### *2010 Jasper Hill Emily's Paddock Shiraz Cabernet Franc*

Apple and brown butter frangipane tart, fennel pollen cream.

