



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

RUCKERS HILL

Our 57th Birthday Dinner was celebrated in style at Ruckers Hill in Northcote. Head chef/owner David Murphy treated us to a delicious 6 course menu which highlighted his experience in cooking classic French dishes with a modern twist. Wine Master Julee Andersen complemented the food perfectly with wonderful French wines from our cellar. Her sheet of wine attributes enabled us to reflect and assess each wine in greater depth.

RUCKERS HILL

17 September 2024

Menu

Whipped Persian feta with honey, dukkah, charred bread

Arancini, tomato jam and parmesan

Jerusalem artichoke and Comté soufflé, parmesan sauce

Pork belly, confit ginger and sherry glaze

Duck breast, caramelised pear, carrots and orange jus

Garlic and thyme chips

Leaves, house dressing

Lemon tart, meringue and raspberries

The appetisers included a smooth whipped feta with honey, dukkah and charred bread. The flavour of the arancini was elevated by a rich tomato jam and finely shaved parmesan. These dishes were accompanied by a *Colin Premier Cru Blanche de Castille Brut Blanc de Blanc NV*.

One of the hardest things for me being a wine master is my lack of knowledge of French wines. John and I have developed a great cellar which is all Australian and believe I have a rather good understanding of Australian Wines. My thoughts were French Restaurant so French Wine.

I did quite a bit of research on each wine that I chose and these are my thoughts.

Colin Blanc de Blanc Premier Cru Brut 'Castille' NV a rather new champagne in the cellar. I chose this wine for the appetisers as the wine suggested that it would complement food that had the following characters Brioche, yeasty, hazelnut, baked apple, butter and had a fine bead (small bubbles). Made of chardonnay grapes which is versatile, approachable, and greatly revered.



Our entrée, a stunning Jerusalem artichoke and Comté soufflé, served with a parmesan foam was regarded as a highlight by many ladies. It was served with a *Domaine Louis Michel Chablis 1er Cru Montee de Tonnerre 2016*.

Domaine Louis Michel Chablis 1er Cru 'Montee de Tonnerre' 2010 a delicious Chablis. It was described as Crisp acidity, minerality, lemon and lime, apple, pear, grassiness and even though artichoke are difficult to match wine too I chose this as it went with the Comte cheese. I thought the Chablis went perfectly with the Jerusalem artichoke and Comté soufflé,

David is renowned for his perfect preparation of Duck breast. He chose to pair it with a slow cooked caramelised pear, roasted baby carrots and orange jus. Later he was able to elaborate on the lengthy process for preparing the jus which highlighted the time and effort required for such a flavourful dish. Julee paired the duck with a *Domaine Charvin Châteauneuf du Pape 2015*.

Domaine Charvin Châteauneuf du Pape 2015. This was a gamble as who would serve duck without a Pinot Noir. The du Pape made up of Grenache, Syrah and Mourovèdre, in varying proportions, typically with Grenache and Syrah as the dominant partners. It was fruit-driven and jammy; filled with ripe, rich fruit and a plethora of spices although light. The du pape complemented the duck with its caramelised pear, roasted baby carrots and orange jus. I didn't hear any comments to the contrary that I should have served a Pinot.



The pork belly was cooked to perfection with melt in the mouth pork topped with crisp skin. Finely shaved apple dressed in a ginger and sherry glaze accompanied the pork. garlic and thyme chips and salad leaves with a classic French dressing were also served. *The Dellas Freres Hermitage Marquis de la Tourette 2010* was a perfect pairing with the pork.

Delas Freres Hermitage 'Marquis de la Tourette' 2010 is 100% Syrah. These grapes are hand-picked at the optimum time. There were notes of wood, blackberries, spices and leather. The wine was silky and had a tight tannic structure. Perfect for the Pork belly, confit ginger and sherry glaze



We were treated to David's classic Lemon tart topped with meringue, mixed berries and freeze-dried raspberry powder. The *Chateau Guirard Sauterne 2009* balanced the flavours in the tart beautifully. Some ladies were so overwhelmed by the generous servings that they opted to take the dessert home!

Chateau Guiraud 1 er Cru Classe

Lastly, *Chateau Guiraud 1 er Cru Classe* is 65% Sémillon and 35% Sauvignon Blanc. The wines are astonishingly rich, especially in light of the high proportion of Sauvignon Blanc in the blend. The dessert was delicious which I ate the next day and would have complemented the wine.

We are fortunate to have had this wine in our cellar that one day will rival d`Yquem.



Wine List

Colin Premier Cru Blanche de Castille Brut Blanc de Blanc NV

Domaine Louis Michel Chablis 1er Cru Montee de Tonnerre 2016

Dellas Freres Hermitage 'Marquis de la Tourette' 2010

Domiane Charvin Chateaueu du Pape 2014

Chateau Guirard Sauterne 2009

This function was a perfect opportunity to acknowledge several long standing and hard working members of the society. Rayleen Haig received the Meritorious Award in recognition of her ongoing support and service to the Society. Diane Holuigue was awarded a Life Membership for her dedication to the Society and her many years on the committee holding the positions of President and Food Master.

Both ladies recalled some amusing incidents during their time as food and wine masters and provided some snippets of history which our newer members were unaware of.

For those who were not local to the area, Lauryn provided a brief history of William Rucker, the original owner of land around Ruckers Hill. A photographer also joined us to capture the highlights and prepare images for our website.

Our 26 members and 2 guests thoroughly enjoyed the evening with many members planning to return with friends and family in the near future.

Lauryn van den Akker
(Food Master)

Julee Andersen
(Wine Master)