



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

DAVIDS Dinner

21st June, 2023

Food and Wine Master Julee Andersen

For our Winter Dinner I chose David's in Prahran. Davids, where the food is delicious and authentic, is one of my favourite restaurants and has been for many years. For our dinner I chose the Favourites Banquet menu in order to get a wonderful selection of Shanghai dishes.

This was a busy night for me as I was both the Food master and Wine master. I wanted to try something different and chose to serve all white wines, apologies to the red wine lovers. There was good news and bad news. I'll get the bad news out first. The incorrect wine was selected from the cellar, and, to my horror there were no bubbles. The good news, the wine that was served was from the same vineyard and grape variety, so it did not disappoint as it married beautifully with the oysters.

Patrick Puize Piuze Chablis Terroir de Chablis 2020

Aromas of green apple, peach and pear, with notes of honey, lime and cashew. Well balanced acidity and textural mouthfeel. Didn't miss the bubbles.



The next three dishes San Choi Bao, Peking Duck, Prawn Dumplings were the 'entrée'. Who could not enjoy the Pork San Choi Bao presented in a crisp lettuce cup, wrapping your own Peking Duck in a light pancake and finishing off with a traditional prawn dumpling drenched in the black vinegar.



The two wines that I choose were:

Domaine Christian Moreau Chablis Grand Cru
'Valmur' 2007

Pieropan Soave Classico 2018

The Domaine Christian Chablis showed distinctive age characteristics the colour was a dark golden colour, traditional yeasty notes on the nose, carried through to toasted olive and green apple on the palate. Being a 2007 it was worth the challenge to pair it with the banquet. It was a great conversation piece.

The Pieropan Soave was certainly a must younger wine with characteristics of aromas of white flowers, almond blossoms, marzipan and a touch of citrus. and intense yellow with golden hints; characterful wine, reminiscent of exotic fruit and nuts on the nose

The three 'main' courses I thought would be complemented with a serving of Chi Xiao Long Bao, XO Pipis with Chinese donuts delicious and messy, Pork belly with mini bao were divine. Just the right amount of chilli and were followed with Crackling Port Fried Rice.



This time I chose;

Pikes Reserve Riesling 2002

Reinhold Haart Piesporter Domherr Riesling Spatlese 2007

The Pikes Reserve Riesling certainly held up to the wine makes prediction and was a highlight of the evening. It had tastes and smells fresh and sweet, like freshly mown hay and nectarines. The 2002 growing season was the coolest on record for this Clare Valley winery.

The Reinhold Haart Riesling Spatlese is off dry in the mouth, broad on the palate with ripe apple, peach and tropical fruit flavours. The semi-sweet Riesling styles found in Germany are wonderful with Asian foods – a match made in heaven.



Something different I chose to serve Jasmin Green Tea with the White Chocolate Dumplings. The dumplings were not too sweet and deliciously chewy. I found the tea quite refreshing after the rich banquet.

I received some wonderful feedback it was a memorable and educational experience, despite serving the wrong wine. Having completed a Wine and Food dinner with exceptional WHITE wine, many with age that would not be seen on any wine list in Melbourne. It was a pleasure to have had that responsibility.

