



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

Tulum Christmas Dinner

Tuesday 29th November 2022.

Food Master: Julee Andersen

Wine Master: Jennifer Pullar

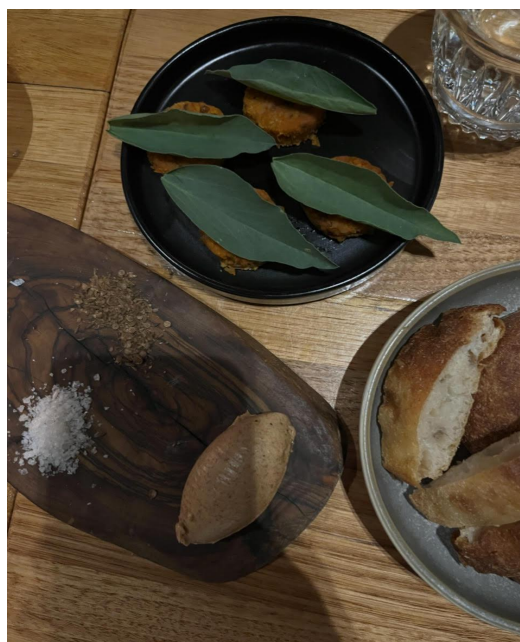
Christmas at Tulum was an event you had to be at. There was 40 of us combining members, partners and guests. We were fortunate to have the main restaurant, which was low lit and beautifully tiled in turquoise with warm timber tones, all to ourselves. We were presented with six courses of seasonal deliciousness. The menu was traditional Turkish with a modern twist. Upon arrival Jenny chose several individual bottles of champagne from the cellar, Piper-Heidsieck Brut NV & Veuve Clicquot Ponsardin Brut NV.

Once seated we then continued with Mumm 4 Ans de vieillissement en Caveas NV as we started our Turkish journey with **Dish 1**: Mezzes, little bits of goodness, Ekmek, Pomegranate and olive oil, a lentil kofte and smoked date butter which we spread on the warm bread.

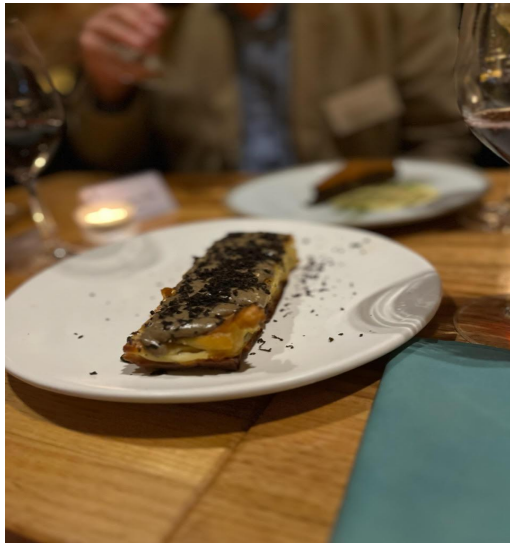
I selected the Mumm 4 Ans de vieillissement en Caveas NV as it had extended time on lees which gave the champagne some added richness and generosity that I thought would work with the various flavours and textures of the mezze.

Dish 2: Enginar – Globe artichoke, potatoes, peas chamomile tea broth and garlic potato foam. Most unusual with the chamomile tea. We combined with this 2012 Leasingham Bin 7 Reisling.

Artichokes have the reputation of being a wine-killer and can make even dry whites taste oddly sweet. Best drunk with unoaked dry white wines with good acidity. The 2012 Leasingham Bin 7 Reisling bone dry Clare Riesling with lemon and lime, slight petroleum and sufficient acid to cope with the Artichoke.



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Dish 3: Su Boregi a delicious layered pastry and cheese with shavings of black truffle.

Dish 4: The Icli Kofte was the show stopper. A semolina Kibbeh with spiced lamb tart with a buttermilk sauce. Absolutely delicious.

These two dishes we were presented with a Turkish wine from the Restaurant Wine List 2018 Kav Bogazkere Okuzgozub (see notes) and a 2009 Domiane de la Vougeraie Vougeot 1er Cru 'les Cras' from the Ladies Cellar.

I selected 2018 Kav Bogazkere Okuzgozub (see wine notes) because I thought it worked particularly well with the truffle dish at the trial dinner and the 2009 Domiane de la Vougeraie Vougeot 1er Cru 'les Cras' burgundy as I thought this would work with both of the dishes. The mature burgundy exhibited dark fruit, ripe, earthy notes with some minerality, a silky texture and I thought sufficient remaining structure to stand up to the spicy Lamb Kibbeh although there was mixed opinions on this. A new world Pinot may have been a better match.

Dish 5: The main course was a slow cooked 12 hour braised lamb shoulder. The was melt in the mouth goodness with a Jerusalem artichoke puree with apricot jam and a pilaf and beetroot molasses. A salad of greens with herbs was dressed with a roast cumin dressing.

Jenny choose two Australian wines to complement the lamb a 2010 Yeringberg Cabernet and a 2010 Katnook Estate Odyssey Cabernet Sauvignon.

The Cabernet pairing is a classic with slow cooked lamb. I thought it would be interesting to look at the 2010 Australian Cabernets from different regions. Although the Yeringberg is a Cabernet blend and the Katnook a straight Cabernet Sauvignon they did represent their respective regions.

Jenny conducted a Wine Options game. After several wine descriptions and multi choice questions it was Raylene who won.

Rather than finishing our meal with hot coffee **Dish 6:** our dessert was a Turkish Coffee ice cream with a Jerusalem artichoke mouse and dusted with a kadayif chocolate crumble.

Even though we were squeezed into the restaurant we all managed to circulate around and catch up with those members who we hadn't managed to see for some time. It was a wonderful evening to celebrate Christmas 2022.



Menu

MEZZES – Ekmek, Olive Oil, Lentil Kofte Smoked Date Butter

ENGINAR – Globe Artichoke, Potatoes, Peas, Chamomile Tea Broth, Garlic Potato Foam

SU BOREGI – Turkish Special Borek, Black Truffle, Aged Turkish Cheese

ICLI KOFTE - Semolina Kibbeh Spiced Lamb, Walnut, Currants, Cumin, Buttermilk Sauce

KUZU – Braised Lamb Shoulder, Jerusalem Artichoke Puree, Apricot Jam, Cumin Bulgur Pilaf, Beetroot Molasses

SALATA – Tulum Green Salad, Herbs, Roasted Cumin Dressing

TURK KAHVESI – Turkish Coffee Ice Cream, Jerusalem Artichoke Mousse, Kadayif Chocolate Crumble.

WINE NOTES - Bogazkere – Öküzgözü

Bogazkere is a dark-skinned wine grape variety indigenous to Turkey. It is mainly found in the central area of Anatolia, and its harsh, tannic nature has seen it commonly likened to the Tannat variety of southwestern France. These tannins – which can be managed through various winemaking techniques – give the variety its name: it translates as "throat burner" in Turkish.

The vine's resistance to drought ensures it performs well in the higher altitudes of Turkey's interior, where poor limestone soils and a diurnal temperature variation help to coax the best expression of the grape. Bogazkere's small berries and thick skins ensure plentiful structure through the tannins, although varietal wines tend to lack colour. Oak maturation can help to tame some of the variety's more abrasive characters, as can blending with Gamay, Cinsault and the intensely-fruited Öküzgözü, another native Turkish variety.

If made well, Bogazkere can offer drinkers an interesting experience: wines made from the variety have a complex aromatic profile, which includes dark forest fruits, pepper, cloves, tobacco and leather.

Öküzgözü is a dark-skinned variety native to Turkey and grown throughout the vast interior of the Anatolian region, where it benefits from the continental climate. Wine made from Öküzgözü is bright ruby-coloured with red fruit aromas of raspberries and cherries and well as hints of mint. The variety has an excellent acidity and fine tannins. Its name is said to refer to the resemblance of the large, fleshy berries to a bull's eye.

It has characteristics that have brought about comparisons with Pinot Noir, and like that variety has the ability to faithfully reflect the environments from where it is grown.

Öküzgözü is produced as a varietal wine and can also be blended with another Turkish native Boğazkere to form more powerful wines.

Bogazkere – Öküzgözü a blend of the two grape varieties.

The two are exceedingly complimentary: Bogazkere is noted for its strong tannins and structure, while Öküzgözü makes bright, fruit-driven red wines. Together, they make a full-bodied, intense red wine that marries well with food and can benefit from time spent in cellar.

The two varieties both hail from the high-altitude plains surrounding Ankara in central Turkey. Öküzgözü is usually used as a blending variety for its high acidity, and is seen combined with all variety of native and international varieties. Bogazkere is more commonly seen by itself, although blends with Öküzgözü are becoming more common, sometimes with some Shiraz added as well.

In the blend, Bogazkere provides power and dense colour, hefty tannins and dark-fruit and liquorice flavours. Öküzgözü adds panache and elegance, with its vivid red fruit flavours that lift the wine and soften the tannins, and a brisk acidity that adds the focus its blending partner lacks. These wines are commonly aged in oak barrels which further soften the tannins and adds some extra spice characteristics.

(Wine Searcher)