



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

56th Birthday Dinner

at

JAMES

Our 56th Birthday Dinner was celebrated on Wednesday 20th September, 2023. In attendance were 33 Members and their partners or guests, plus we had Steve Liebeskink and Jane-Marie Hurley from the Federation Wine and Food Societies of Australia. Jenny opened the dinner with a welcome to all following by the dedication. Steve was invited to speak and provided an informative insight into the Federation.



JAMES received their 1 Hat award from the AGFG I 2023 and I was very pleased that we choose this restaurant. The food was delicious and Asian fusion with Australian Bush Foods. The service was impeccable and the wait staff were only too happy to help with any request.

On arrival we were served Amaebi crackers with a citrus mayo tomato powder and mountain marigold and Bunya tart with cashew, land caviar and rosella. Amaebi or prawns were served raw although appeared slightly cooked because of the citrus mayo. The Bunya tart was made from bunya seeds ground into a flour to make a very light crisp pastry.

To compliment the appetisers, Janet chose to serve a

NV Diebolt Vallois Tradition Champagne.

The entree consisted of three plates, Potato Bread, Nori butter, with Macadamia. The macadamia shavings had everyone at our table talking and trying to guess what it was. Abalone, Wild Rice, Sticky Rice and Guts Butter as beautifully present in the Abalone shells and yes, it had the liver butter.



Lastly, we were served Murray Cod, Muntries, Bronze Fennel. Muntries are native emu apples and taste something like a granny smith apple crossed with a eucalypt.

Janet chose to serve wines with both the entrée and mains from the Old world and New world which went perfectly with the JAMES menu theme of bush food.

2008 Joh Jos Prum Wehlener Sonnenuhr Spatlese Riesling

2012 Grosset Polish Hill Riesling.

For the mains I choose Quail which I felt was something a bit different. The Quail, Daikon, Quandong, Lemon Verbena, Coffee Shoyu. The quail was presented with a fine shaving of daikon with small drips of quandong. Just delicious. The sides to complement were Burnt Carrot, Tasmanian Mountain Pepper, Mint, Nutmeg and Broccolini, Cashew, Desert Lime, Pistachio.



The wine choice for the mains were

2010 Jasper Hill Emily's Paddock Shiraz Cabernet Franc

2010 Delas Freres Saint Josef Saint Epine



Finally the dessert Miso Custard, White Chocolate, Yoghurt Sorbet with 2010 Chateau Pierre Bise Coteaux du Layon "Les Rouannieres".

An excellent finale to a delicious 56th Birthday Dinner.



Apologies, I missed getting a final photo of the wonderful wines that we drank. With the descriptions provided you will have to let your taste buds and imagination do the work.

Julee Andersen

Food Master

Wine notes

All wines served were from the LWFS cellar, served blind, with some "Options" questions to keep everyone thinking.

NV Diebolt Vallois Tradition Champagne (France) - Classic champagne blend of chardonnay (40%), pinot noir (30-40%) and pinot meunier (20-30%). The nose and palate reminiscent of fresh green apples, with a fine mousse and crisp finish, a lovely aperitif style.

2008 Joh Jos Prum Wehlener Sonnenuhr Spatlese Riesling (Mosel, Germany) - With a touch of residual sweetness, Spatlese Riesling from Mosel in Germany is not to everyone's taste. JJ Prum makes wines on the less sweet, more mineral side of the Mosel spectrum. Personally I preferred this with the umami-rich food (abalone and murray cod with soy/chilli Korean flavours). There was some bottle variation, with 2 bottles appearing fresher with more lively acidity, but the other 2 bottles did not appear faulty and improved in the glass.

2012 Grosset Polish Hill Riesling (SA) - Minerally and with zingy acidity, as is the style of Grosset. This riesling from the excellent vintage of 2012 has plenty of life ahead. Under stelvin cap, I cracked these open 8 hours before serving and recapped just to give it a little air.

2010 Jasper Hill Emily's Paddock Shiraz Cabernet Franc (Vic) - Elegant, singing, drinking optimally. I opened these 8 hours prior to serving and double decanted. Sadly these were the last bottles of this vintage. I chose Shiraz-based wines to match the myriad of flavours in the main course (sweetness, spice, Korean flavours).

2010 Delas Freres Saint Josef Saint Epine (Rhône Valley, France) - Saint-Joseph wines are predominantly Shiraz, with an allowable addition of up to 10% of marsanne or rousanne. White wines made in Saint Joseph are made from marsanne and/or rousanne. This particular wine was looking savoury, smooth and drank well at 13 years old - ready to drink, not a long keeper. I opened this 8 hours prior as well, and recorked it soon after opening.

2010 Chateau Pierre Bise Coteaux du Layon "Les Rouannieres" (Loire Valley, France) - Coteaux du Layon is an AOC (Appellation d'origine contrôlée) for sweet wine in the Loire Valley. Made from Chenin Blanc grapes which are very ripe, or may have dried on the vine, or may be botrytis affected (noble rot). Looking mature and sweet with good acid balance. I was pleasantly surprised how well it worked with the miso custard, white chocolate and yoghurt dessert.

Janet Harper

Wine Master