

# the dirt

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**BROKENWOOD**

AUSTRALIAN CRAFT AT ITS FINEST

[www.brokenwood.com.au](http://www.brokenwood.com.au)

# feature story

Iain Riggs

The Queensland Masterclass Weekend made a welcome return to the Brisbane Hilton in July after changing to a bi-annual event from 2006. Like its counterpart in Melbourne and the Great Barrier Feast on Hamilton Island, the idea is to bring together great chefs and winemakers to present a series of classes that are both instructional and entertaining.

There were four groupings of classes – Chefs at Work, a crowd favourite with practical demonstrations and serves of the dishes; Great Temptations, where chefs and winemakers presented wine and food; Vintage, being the wine room, and Lifestyle, which gave us everything from a range of Ayala Champagnes to a chocolate and coffee class.

The coordinators went out of their way to lure people back and they certainly succeeded. You could find in the chefs' sessions locals such as Luke Nguyen – Red Lantern, Jane and Jeremy Strode of Bistrot, George Calombaris and Andrew Phillipot from The Press Club, Frank Camorra of Movida and Mark Best from Marque, to name a few. The international side was well represented by Michel Richard of Citronelle, Washington DC, Xavier Pellicer from Restaurant Abac, Barcelona and Brett Graham of The Ledbury, London. Brett, of course, is a Hunter Valley lad now behind this Michelin star eatery in Notting Hill.

From a winemaker's point of view these offer a great chance to not only show off our wines but to catch up with what is happening in the world of food. I've often been surprised that, while winemakers are very keen to be involved on the food side, chefs at these affairs tend to stay within their 'food boundary'. A chef many years ago expressed surprise when I told him that I read Good Living (Sydney Morning Herald) cover-to-cover every

week. Why would I read the food stuff? Wine and food are inextricably linked and changes in food fashion affect what we do in the wine industry.

I should point out that there were some notable names on the wine side. Hervé Augustin from Ayala, Julie Leflaive of Olivier Leflaive Frères and Paolo di Marchi from Isole e Olena, plus James Halliday and Steve Lubiana. Nick Farr and Rollo Crittenden made up the young guns.

The top sessions? With four concurrent sessions and my presenting one, it was impossible to get to them all. Michel Richard certainly provided a contrast to some of the more classical food. Michel and his daughter in a humorous double act cooked up such gems as Lobster Beluga Pasta, a fake caviar using pear pasta in squid ink. Le Kit Kat is a dish at the Citronelle Restaurant that came about because of Michel's love of, yes, Kit Kat! It involves crushed corn flakes, chocolate, cream, more chocolate and hazelnuts.

On the wine side, James Halliday and importer Patrick Walsh took us for a stroll through the Mosel with a fine range of Dr Loosen Rieslings. These are extraordinary wines with low alcohols and bracing lime juice acidity across a range of residual sugar levels. The bracket of Brokenwood Oakey Creek Semillons looked pretty smart in the Racy Young Things session.

Of course, the grumbles that met the "bi-annual event" announcement two years ago arose again as one over the weekend. Was this too much of a good thing? Could the interest be sustained? These are questions I'm sure the committee is dwelling on. What it can be certain of is that the 2008 Masterclass Weekend was an outstanding success. Keep a watch on [www.qldmasterclass.com](http://www.qldmasterclass.com) for announcements.

# wine club

## wine club

Amanda Nevin

Who can believe the festive season is upon us ... Melissa and I would like to take this opportunity to thank every single one of our wine club members for your loyalty and support during 2008. We have managed to fine dine our way around Sydney, Brisbane and Canberra and look forward to Melbourne in early 2009. I think you have all definitely helped us live up to the Brokenwood motto, which is to ... *'MAKE GREAT WINE AND HAVE FUN'* .....And I think you will all agree nobody does it quite like we do!

We look forward to bringing you exciting new events in 2009 including our Leonard Cohen and Bar-B-School cook off in January! So keep an eye out for our event calendar which will accompany your 2009 selection schedule in January.



Warren & Irene, Melissa, Scott & Christina, Sinead



Veny & Jenny



Sinead & Paul (aka Peter)



Rod & Julie



Brett & Sheryl



Leah, Amanda and Alan



David & Lesley



the remnants of a great night!

# James Haliday's top 100

## Under \$20 – White Wine



### **BROKENWOOD SEMILLON 2008**

**94 points, \$20, Screwcap, 10%**

A perennial favourite with a proud 25-year history under the direction of CEO Iain Riggs, hand-picked, cool-fermented and bottled early. It has crisp, fresh, zesty aromas and flavours, gaining velocity on the back-palate and finish with notes of lemon rind and mineral on the finish and lingering aftertaste.

From: Hunter Valley, NSW

Drink: Now to 2013 with baked fish, Chinese style.

## Over \$20 – White Wine



### **BROKENWOOD ILR RESERVE SEMILLON 2003**

**96 points, \$45, Screwcap, 11.5%**

This was a dry, hot vintage that produced great Shiraz and challenged Semillon but you could never guess that from this wine, praise be the screwcap! Pale green, it has extreme finesse, magically combining freshness and delicacy with clear varietal expression from honey and toast through to bright citrus, mineral and grass notes.

From: Hunter Valley, NSW

Drink: Now to 2015 with fresh-shucked oysters.

## Over \$20 – Red Wine



### **BROKENWOOD GRAVEYARD VINEYARD SHIRAZ 2006**

**96 points, \$125, Screwcap, 13.5%**

Fermented in two-tonne open pots and matured in 80 percent new oak. Strong purple-crimson; has every bit of the intensity and structure expected of this wine, with a mix of red cherry, black-berry, French oak and lilted finish thanks to spot-on acidity. Immaculate line, length and balance. A great Graveyard.

From: Hunter Valley, NSW

Drink: 2001 to 2026 with oven roasted goat.

## HUNTER VALLEY WINE SHOW RESULTS

# 2008

### Trophy and Gold

2006 Mistress Block Vineyard Shiraz

**Gold**

2007 Oakey Creek Vineyard Semillon

**Gold**

2006 Hunter Valley Shiraz

**Gold**

2008 Maluna Vineyard Semillon

**Gold**

2005 Graveyard Vineyard Shiraz



# new releases

## 2008 HUNTER VALLEY SEMILLON

As can be expected from such a 'shady' summer, an excellent pale green colour. An initial grassy note to the aroma. More classical Hunter lime and cut-grass in the background. The feature of Semillon for a year like 2008 is the low alcohol and light mouth feel, yet with great lemongrass intensity and citrus acidity. The alcohol is in fact sitting on 10% which is one of lower levels in recent years. The natural acidity and clean crisp flavours makes this a perfect fresh Semillon.



## 2008 BEECHWORTH PINOT GRIS

The pale yellow-green hue of this wine belies its varietal nature. Lifted floral and ester characters dominate the aroma with a background hint of musk. The palate is well balanced at 13.5% alcohol and shows good concentration of citrus and honeysuckle flavours. The subtle phenolics add length and weight providing persistence and depth to the palate. Fine acid ensures a clean finish. While some Northern hemisphere examples age well, this wine is best consumed over the short term, say two years.



## 2007 FOREST EDGE VINEYARD CHARDONNAY

The colour reflects the warm year, with a slightly deeper yellow plus green tints. Wild ferment characters and charry oak combine to give a very complex start. Tropical fruit, mango and lime aromas give a strong fruit background. A textured palate, with rich flavours, tropical fruit and up-front bran-meal characters from 10 months on lees. It is a complement to the fruit that the oak merely provides background to the fruit adding cashew and charry flavours. Good glycerol weight gives richness.



## 2007 HUNTER VALLEY SHIRAZ

The 2007 HV Shiraz has a medium density colour, but with bright youthful tints. Aromas of mocha, dark chocolate and charry bramble from the oak. These are integrated with the blackberry, savoury Hunter Shiraz fruit. A very good, yet restrained alcohol weight carries the rich flavours. The palate has vanillin and dark cherry. The oak is forward at this stage but there is more than enough fruit to match it. Soft tannins and a dry finish round it out.



## 2006 WADE VINEYARD BLOCK 2 SHIRAZ

Deep, purple red and very dense, almost 'brooding'. Savoury briar notes along with the expected lush, McLaren Vale blackberry jube fruit. Integrated vanillin oak edge. Seamless palate combining ripe tannins, dark berry/chocolate Shiraz fruit and perfect oak. Some 'Turkish Delight' sweet fruit at the start with length from the alcohol and glycerol. An almost spicy after palate. A classic McLaren Vale Shiraz.



guest chef

## Warren Maddox

**Eve's Restaurant On the River at Teneriffe**

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# SESAME CRUSTED ATLANTIC SALMON FILLET WITH SPRING VEGETABLES AND SOY MIRIN

Serves 4

4x200g atlantic salmon fillets

50g black sesame seeds

50g white sesame seeds

### Dressing:

1/4 tsp chopped ginger

1/4 tsp chopped garlic

1 tsp chopped coriander stem

200g palm sugar

1/2 chopped red chili

1/2 cup soy sauce

1/2 cup mirin

### Spring Vegetables:

*all thinly sliced*

1/2 wombok

1 red capsicum

1 punnet enoki mushrooms

1/4 bunch spring onions

1 carrot

2 tsp chopped coriander leaf

150g snow peas

### Dressing Method:

Combine all dressing ingredients in saucepan, bring to the boil and reduce by 1/3. When reduced strain dressing.

### Method:

Combine black and white sesame seeds, coat skin side of salmon fillets in sesame seeds. Season flesh side of fillets with sea salt flakes.

Place skin side down in hot non-stick frying pan and cook 3 minutes. Turn over and cook each side for a further 2 minutes per side, cooked to medium. Adjust cooking time as desired. Rest for 3 minutes.

In another hot frying pan sauté spring vegetables for 1 1/2 minutes (do not colour). Add soy mirin dressing to vegetables, when dressing is hot remove from heat.

Arrange vegetables in the centre of 4 plates, spoon dressing around outside of vegetables and top with salmon fillet.

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