

Date: 3rd April, 2014

WINO #42

Place: Mon Sheong Court, Kennedy & McNicoll, Scarborough. 7:pm.

1st Bottle: #312733	Mud House, Marlborough, New Zealand	Insert Picture here: 
Wine: White	Vineyard: THE WOOLSHED VINEYARD	
Type: Sauvignon Blanc	Year: 2011	
Cost: \$ 20.95	Food to match: Spring Salad	
Descriptions: Tasting Note This crisp-bodied white offers intense flavors of ripe melon, mango and lime, with a long, lingering finish. Drink now. Score - 89. (MaryAnn Worobiec, winespectator.com, June 15, 2013)		
2nd Bottle: #106401	CASCINA GILLI VIGNA DELLE MORE BARBERA D'ASTI 2010 DOCG	Insert Picture here: 
Wine: Red	Vineyard: CASCINA GILLI, Piedmont, Italy.	
Type: BARBERA	Year: 2010	
Cost: \$ 15.75 (was \$19.90)	Food to match: Spaghetti en Salsa pomodori	
Descriptions: Tasting Note Rich, concentrated and complex nose featuring anise, earth, black cherry, meat and spice. Red fruit flavours shine through with more meaty notes. Excellent balance provided by a fresh and focused acidity that also makes this a versatile food wine. Enjoy. (VINTAGES panel, Aug. 2013)		
3rd & 4th Bottle # 219493,	CLARENDON HILLS LIANDRA MOURVÈDRE 2007	Insert Picture here: 
Wine: Red	Vineyard: CLARENDON HILLS, South Australia	
Type: MOURVÈDRE	Year: 2007	
Cost: \$ 39.90 x 2	Food to match: Pan Fried Sirloin Steak	
Descriptions: Tasting Note: The wines made from Rhone varietals begin with a new entry to the Clarendon Hills portfolio, the 2007 Mourvedre Liandra. It was sourced from relatively young vines and aged in 2 year old French oak for 18 months. Purple-colored, it reveals a superb bouquet of underbrush, tar, licorice, blackberry, and blueberry. Sweet, round, and layered on the palate, this intense, full-flavored effort, will benefit from 1-2 years of additional cellaring but will be approachable in its youth. This is a fine debut indeed! Score - 93. (Jay Miller, erobertparker.com, Dec. 2009)		

Pairing Dishes

Spring Salad	Spaghetti en Salsa pomodori	Pan Fried Sirloin Steak
 A white plate with a black rim containing a fresh spring salad. The salad consists of various green leafy vegetables, including arugula and spinach, along with sliced cherry tomatoes and small pieces of orange and yellow bell peppers.	 A white plate with a black rim filled with spaghetti. The pasta is coated in a thick, red tomato sauce and garnished with finely chopped green herbs.	 A white plate with a black rim featuring a pan-fried sirloin steak. The steak is topped with a slice of melted white cheese and is accompanied by sautéed vegetables, including yellow and orange bell peppers and green onions.