

Press Release
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For immediate Release

Triumphant Culinary Achievement at Chardonnay Release

The 2008 Peppertree chardonnay was released Friday, 20 November at a specially prepared, wine matched, five course dinner served to invited guests. Those present expressed their delight at being invited to this select private event held at the Peppertree Estate's accommodation and vineyard.

The Peppertree 2008 Chardonnay was noted as a versatile wine for all seasons. The sheer deliciousness of the moderately oaked wine, its mineral soft front palate and the overall buttery approachability of this wine was particularly commented on.

Once again this privately released wine is only available from the estate. "We make it for our own enjoyment, but especially for guests on the estate", Werner Pluss said in his opening remarks. The vintner said that he felt this wine overall was a gentler drop than its predecessor, the 2007 Peppertree chardonnay which was harvested from the same vines. "The wine is made in the vineyard", he said.

The chardonnay release was superbly matched with a seared salmon fillet served on a bed of potato disks accompanied with rucola leaves and lemon vinaigrette. Food writer, Toni Gillan announced it a match made in heaven. Previously, guests had an opportunity to revisit the more austere 2007 chardonnay served with asparagus wrapped in prosciutto and Marlborough mussels doused in coconut and mint cream.

Subsequent courses included rack of estate lamb with Olive Crust matched with pinot noir followed by cheese with walnut tuiles and caramelised pears and a dessert of lemon grass pannacotta with fresh strawberries and a late Riesling.

Owner and host Heidi Pluss attributed the night's culinary achievement and the success of the food matches entirely to her Swiss chef, Nicole von Bueren, here to cook for The Peppertree's busy 2009/2010 season ahead.

For further information

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+++++++ "5 Star Qualmark" rated +++++++

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