



LEEWIN ESTATE  
THE ART OF FINE WINE

**“Jean Pierre Sancho” French baguette – rustic white and rye**

**Crisp bread wafers**

**Toolunka Creek mixed kalamata olives**

**Spiced Pork Hock Terrine**

**Cornichons**

**Local baby cos salad, cherry tomatoes, Grana Padano**

**Leeuwin Estate vinaigrette**

**“Ora King” cured salmon**

**Black Angus roast beef, tomato chutney**

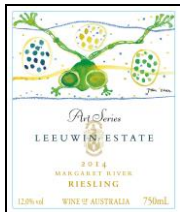
**“The Farms House” selection of cured meats**

**Kris Lloyd “Buff Betty” brie style cheese**

**Black olive tapenade**

**“Bahen & Co” stone ground organic 70% chocolate**

**“Jean Pierre Sancho” selection of macarons**



#### **2014 Art Series Riesling**

Delicate with subtle perfume. A precise fruit spectrum of freshly cut limes and lemon skin weave harmoniously with elevated floral notes, hints a sweet spice and fragrant kaffir lime leaf. The palate has tension, it is taut and fine. The natural acid line gives definition and precision. Lime flesh, lemon sherbet and Granny Smith apples grab the palate, which leads to a mineral and slightly chalky and elegant finish



#### **2015 Siblings Sauvignon Blanc Semillon**

Bright and floral with a myriad of primary fruits, that features white peach, green melon, just plucked passionfruit, lime zest and lemon curd. The perfumed floral lift is noted with subtle elderflower and white jasmine. Nuances of a touch of nettle, vanilla and cardamom pod creates both depth and complexity. Finely focused, the palate opens to soft and supple middle and is underpinned by a taught and fresh finish. Layers of lemon, lime, guava, fig, quince and green apple feature throughout with delicate floral and savoury notes laced between. Overall a youthful and vibrant blend.



#### **2014 Siblings Shiraz**

The bouquet has incredible intensity befitting a great Shiraz year. There are concentrated mulberry, raspberry and potted plum fruits with coffee beans dipped in chocolate and lovely spice infused black pepper and liquorice to add further complexity. The palate has a wonderful textured feel, displaying juicy blueberries, mulberries, Asian spice and liquorice. The flavours are seamless across the whole of the palate showing a soft, round and approachable wine with fine tactile and mocha tasting tannins.



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### **“Jean Pierre Sancho” fusettes**

“Jean Pierre Sancho Bakery” has won its reputation by providing the best quality products made with the finest natural ingredients and using refined traditional baking methods. Part of the Buy West Eat Best program since April 2011, Jean Pierre Sancho bakers and pastry masters prepare food from scratch, free of additives and preservatives.

The white fusette is made from plain wheat flour, this bread has an extremely mild taste. It has a fine and crispy crust and a lightly creamy crumb.

The wholemeal fusette made from 90% wholemeal flour and 10% rye flour. This bread is made using a 100 years old recipe. As the result of a 24hour fermentation process, this bread has an airy crumb and a stronger taste.

### **Kris Lloyd “Buff Betty” cheese**

Curd is set overnight to make this fresh cheese in a traditional lactic set, not unlike yoghurt. The curd is drained with quick precision given the milk solids in buffalo milk can be up to 18%, once drained the curd is lightly seasoned with salt and hand pressed into little hoops.

We cave age the cheese for around 10 days before a light dusting of vine ash and then allow the cheese to rest and develop.

As Betty matures and proteolytic activity has occurred it becomes translucent and soft. The proteolysis has broken down the proteins and lactic acid in the paste of the cheese and this is where the flavor hit comes in. The paste is dense because of the milk solids, however the soft creaminess that is the final result of a ripe Betty is delicious. Make sure a short rest at room temperature is allowed for full flavour.

### **“The Farm House” selection of cured meats**

“The Farm House Margaret River” is a family owned butchery, smokehouse and small goods maker.

We source free range and grass fed animals from traditional breeds. Our herbs and spices are freshly prepared for our recipes, which have evolved over years, using no artificial flavours or colours.

We use shavings from local fruit trees to smoke and impart a sweet smokey flavour and aroma.

David Honen and his team prepared for you – “Farm House Charcuterie Selection” of Beef Pastrami, Danish Salami, and Smoked Capicola.

### **“Ora King” cured salmon**

Ora king salmon is regarded as the wagyu beef of the salmon family.

‘King Salmon’ is award winning producer of Ora King salmon. Heralded as the very best salmon in terms of texture, taste and nutritional profile. This wonderful produce is farmed in the pristine waters of Marlborough Sounds in the most sustainable and environmentally friendly way.

We are delighted to present you with this superb, lightly cured salmon with our in-house made roulade.

### **“Bahen & Co.” 70% Venezuelan chocolate**

Bahen & Co. makes stone ground chocolate from bean to bar.

It’s founder, Josh Bahen, has a decade of experience in the making of fine wine and a wine-makers attention to craftsmanship.

For us it’s a case of addition by subtraction. Doing less to make better chocolate by allowing the cocoa bean to express its own wild signature. In the hunt to capture the decisive personality of bean origin, we take additional care in the crafting process.

Using vintage machines, we make chocolate the old fashioned way, in small batches with only two ingredients – cocoa bean and cane sugar. By taking no shortcuts, we are able to eliminate additives like fats, cocoa butter and emulsifiers.