



Media Release

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TASMANIA UNBOTTLED: MEET THE MAKER WINE DINNERS

To date, Tasmanian wine and food promotions have largely been on-island. That's all changing in August when **Tasmania Unbottled 09** arrives in Melbourne, Sydney and Brisbane.

A feature of the event will be 'meet the maker' dinners: premium Tasmanian table wines matched with the best of the island's produce taking centre stage at a series of dinners for the public in selected restaurants in Melbourne and Sydney.

The dinners, at two restaurants in Melbourne (Monday, August 3) and three restaurants in Sydney (Monday, August 10) hosted by winemakers, is part of the three-city blitz by Tasmanian wine producers titled **Tasmania Unbottled 09** – the largest ever Tasmanian wine roadshow to mainland cities to spearhead the Tasmanian wine sector's mainland market expansion.

Dinners in Melbourne: Tasmanian Pinot Noir will be the theme at **The Montague** at 355 Park Street, South Melbourne. A special dinner prepared by chef and owner Scott Thomas will be a great backdrop to a selection of pinots from four leading producers – Natalie Fryar (Jansz/Dalrymple), Jeremy Dineen (Josef Chromy Wines), Nick Glaetzer (Glaetzer Dixon Family Wine Makers) and Stefano Lubiana. The price is \$120 per person and bookings can be made direct to the restaurant on (03) 9690 9044.

King Island and Flinders Island will provide the inspiration for Chef Andrew Roscouet's menu at **Pure South**, Ground 2, South Bank to complement wines from Dr Andrew Pirie (Pirie/Tamar Ridge), Conor van der Reest (Moorilla), Ian Robinson (Barringwood Park), Fran Austin (Bay of Fires) and Tony Scherer (Frogmore Creek). Five course degustation matched to 10 premium wines for \$110pp. To book, contact the restaurant on (03) 9699 4600.

Dinners in Sydney: Three of the young guns of the Tasmanian wine industry Joe Holyman of Stoney Rise, Andrew Hanigan of Derwent Estate and Nick Glaetzer will be part of a four winemaker dinner at **Becasse Restaurant** in Sydney's CBD (204 Clarence Street) on August 10. They will be joined by Dr Andrew Pirie of Pirie Estate/Tamar Ridge. The cost of the dinner is \$135pp and bookings can be made direct to the restaurant on (02) 9283 3440.

The Brasserie at the Lord Nelson Hotel at 19 Kent Street, The Rocks and **Bilson's Number One** at the Radisson Plaza Hotel, 27 O'Connell Street, will host the other Sydney dinners: Natalie Fryar (Jansz/Dalrymple), Tony Scherer (Frogmore Creek) and Stefano Lubiana at the Lord Nelson, and Fran Austin (Bay of Fires), Jeremy Dineen (Josef Chromy Wines), Conor van der Reest (Moorilla) and Julian Colville (Sugarloaf Ridge) at Bilson's Number One. To book dinner at The Brasserie for \$95 per head, telephone (02) 9251 4044. To book dinner at Bilson's at a cost of \$125 per head, telephone (02) 8252 9296.

And if the public love the wines at the dinners, they can sample those and another 180 award-winning and new 2009 vintage releases from 30 of the island's top and emerging wine companies at public wine tastings the following day – Melbourne Tuesday, August 4, Intercontinental Rialto; Sydney Tuesday, August 11 Museum of Contemporary Art; and Brisbane Thursday, August 13, City Hall. A selection of Tasmanian produce - Huon Aquaculture ocean trout, Bruny Island Cheeses and Ashmore oysters is part of the tariff to enjoy with the wines.

Online pre-registration is essential for public and trade: www.winetasmania.com.au

Further information:

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