



Seresin Estate Wine dinner

Seresin Estate was established in the early 1990s in Marlborough New Zealand by acclaimed cinematographer Michael Seresin. The vineyards centre on the alluvial terraces of the Wairau Valley. The Seresin philosophy is to work in harmony with the land, using the finest techniques from the new and old worlds to create wines of individuality and complexity. Organic and biodynamic practices are used in the Estate vineyards, with minimal intervention in the winery.

Menu

Aperitif

Manawa Sauvignon Blanc 2009 (by Seresin Estate)

**Australian Kingfish sashimi, ginger, eschallot and goats feta
Seresin Sauvignon Blanc 2009**

**Smoked Petuna ocean trout rillettes, Melba toast and avruga caviar
Seresin Reserve Chardonnay 2008**

**Chargrilled pork scotch, cauliflower cream, asparagus and peppercorn jus
Seresin Leah Pinot Noir 2008**

**Roasted Spatchcock, petit pois a la francaise
Seresin Rachel Pinot Noir 2007**

**Peach galette, custard and nougatine ice cream
Seresin Nobel Riesling 2004**

SERESIN ESTATE WINE DINNER (by the Wine Guru)

Date: 8th April 2011 (Friday)

Time: 7.30pm - 11pm

Menu S\$ 158 ++

Venue: Salt Grill Restaurant & Sky bar, Level 55 & 56 of Ion Orchard.

Contact: Jo Dorai on 97531312 or email at jo.dorai@wineguru.sg



**Wine
Guru**