

Wine...

This offer's wine selection has been put together by Trembath and Taylor wines. It was started by Michael Trembath and Virginia Taylor. They were later joined by Matt Paul.

Michael completed the Associate Diploma in Wine Marketing at Roseworthy College in South Australia, graduating as dux of the course. Following extensive experience in the retail trade, Michael joined WJ Seabrook as Director of Sales and Marketing. During this period, he worked with some of the leading names in Italian wine and regularly travelled to Italy. In 2008 Michael made his 26th trip to Italy.

Virginia first worked in retail with Crittendens for 11 years, then at WJ Seabrook where she coordinated sales and marketing. In 1992, Michael and Virginia spent two years in Italy where they worked with leading Italian wine shipper Neil Empson.

Matt graduated from the William Angliss Institute in Melbourne and spent ten years working in management and Sommelier roles in some of Melbourne's leading restaurants. He started at The George Melbourne Wine Room, where the influence of chef Karen Martini's cooking and a timely meeting with importer Michael Trembath, sparked an appreciation of all things Italian. Matt has chosen a selection of wines for this offer after trying the cheese. We hope you enjoy the match.

2008 Conterno Fantino Dolcetto d'Alba 'Bricco Bastia'

Piedmont, Italy

...match with Ocelli Tuma dla Paja

A fresh and lively Dolcetto from the Barolo commune of Monforte d'Alba

2006 Poggio Argentiera Morellino di Scansano 'Capatosta'

(375ml bottle)

Tuscany, Italy

...match with Robiola di Grotta

On the Tuscan coast, they call Sangiovese 'Morellino'. This has developed nicely in a half bottle and has the rich ripe fruit to complement the saltiness of the Robiola.

2006 Ca' Romé Barbaresco

Piedmont, Italy

...match with Ocelli Crutin Tartufo

Nebbiolo is the perfect match for truffles, developing earthy, truffle like notes as it ages. This wine is from the village of Barbaresco, home to some of the finest Nebbiolo.

2008 Bissoni Sangiovese di Romagna

Emilia Romagna, Italy

...match with Sovrano

Raffaella Bissoni organically farms her five hectares of Sangiovese in the hillside area of Bertinoro. Made without oak, this is fruit forward and juicy with beautiful cherry fruit.

2006 Pieropan Soave 'La Rocca'

Veneto, Italy

...match with Pasti

Pieropan's cru Soave, La Rocca, is recognised as one of Italy's top whites. The cheese description mirrors the wine tasting note – nutty, tropical fruit, long flavour. A perfect match.

2007 A.Mano Aleatico Passito

(500ml bottle)

Puglia, Italy

...match with Mini Erobinato

Aleatico grapes are allowed to dry in the hot Puglian sun for three weeks before winemaking begins, resulting in a wine that is like a cross between a full bodied red and port.

Upcoming Events at Richmond Hill Cafe & Larder

Soirée

We are open for dinner on the first Friday of every month

Friday 6th August

Friday 3rd September and so on...

Enjoy the specially created, seasonally driven, à-la-carte menu in our relaxed,

candle-lit dining room. Our Cheese Room expert selects the best cheeses available and will invite you to taste them from our antique cheese trolley.

A Traditional Winter Fondue Evening with Sophie Classon

Monday 16th August

Make your own Fondue!

\$105 per person

4 courses including matched wine and beer

Justin North from Bécasse, Sydney

We are absolutely thrilled that Justin is joining us to host
2 events this Winter.

Producers Forum Dinner on Tuesday 24th August, 7pm

Justin will create a magnificent 5 course dinner showcasing some of our best producers.

Wines matched for all 5 courses.

Masterclass on Wednesday 25th August, 7pm

See why Justin has been voted one of Australia's best chefs!

3 course demonstration and dinner, followed by one of our fabulous cheese boards.

The night will end with a Q&A session.

Wines matched for all courses.

Details are being finalised for these events, register your interest with one of our team.

Richmond Hill
cafe&larder

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