



PROUDLY FRANKSTON

## PURPOSE

The purpose of the Frankston Wine & Food Society (FW&FS) is to provide a forum for wine and food lovers to come together at prescribed times each year in a relaxed environment, where they can enjoy a special selection of fine wines presented by a leading winemaker, together with a seasonal menu carefully matched to those wines by a local chef.

FW&FS understands the reputation of the providers is paramount and in this regard the inaugural winemaker and chef have set an impeccable standard. Going forward the wine producers will continue to vary as will the venues and chefs. It is expected that FW&FS will have a diverse membership base so it will cater for a broad selection of tastes. There will be a discerning number within the Society whose experience and opinions will help determine the overall success.

Many will be eager to soak up the information and wine knowledge and the objective is to invite the best and brightest providers and speakers in the industry. As well as the pundits there will be just as many punters who will engage with the Society for an all embracing stance and forum for much fun.

Alan Wickes, President  
Proudly Frankston Campaign Inc.

## Contacts

The FW&FS Committee

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Function 2 – Winter 2013



PROUDLY FRANKSTON

**Wednesday 31 July 2013**

Noon for 12.30pm – Concluding around 2.30pm

**The Boathouse Restaurant**

Nepean Highway, Frankston



## Winburndale Wines, Bathurst, NSW Mike Burleigh

Helen and Michael Burleigh spent a decade looking for a very special site to plant vines. In 1998 they found it on the slopes of Mount Fontana just east of Bathurst, and planted 18,000 vines on 10 hectares. They were following advice from Brian Croser that great wine comes not from specific regions, but from very special sites, which he calls distinguished sites

In the 1820's Bathurst became the second place in Australia to make wine. And wine was made there until 1900. Now, Bathurst is one of the wonderful, new, cool climate wine regions of Australia, and Winburndale is its star.

Michael's love of wine started with early visits to Jimmy Watson's Wine Bar in the late 60's while he was a student at RMIT. There he found the wonderful flavours of food and wine.

Since the first vintage in 2002, Winburndale has made award winning wines – over 100 medals and 18 trophies in just 9 vintages. This success lies in having that very special site, the right clones, attention to detail in the vineyard, and simple and gentle winemaking.

Winburndale carefully and patiently craft all of their wines on site using the best European and Australian traditions – careful grape selection, open fermenting, hand plunging, basket pressing, French oak and attention to detail. Time and tradition are the keys to their success.

## Tim Knappstein — Riposte Wines, Adelaide Hills, South Australia

The Knappstein family began making wine in South Australia's Clare Valley in 1894. A third generation vigneron Tim began his career at the family owned Stanley Wine Company.

After being named Dux of his year in oenology at the renowned Roseworthy College he went on to win over 500 show awards, gold medals and trophies in his first 10 years as head winemaker at Stanley with their premium brand Leasingham.

In 1969 Tim ventured out on his own and founded the Enterprise and Tim Knappstein Wines labels in the Clare Valley. An unrequited desire to produce premium cool

climate varieties, in particular Pinot Noir, led Tim to plant the first vineyard in the Lenswood district of the Adelaide Hills in 1981.

In 1994 Tim moved from the Clare Valley to live and make wine full time in the Adelaide Hills under the Lenswood Vineyards. From there, Riposte wines emerged.

Tim has been a continuous fixture on the show judging circuit since 1975 and chairs the Cowra and National Cool Climate Wines Shows. He is also a winemaking consultant and is regarded as one of Australia's most informed and experienced cool climate vignerons.



## Cameron Taylor The Boathouse Restaurant

Cameron started his career as an apprentice with Michael Flouch in Mornington back in the late 80's moving onto The National Golf Club and Peter Rowland Catering before starting his first deli/catering business The Grainery at the tender age of 21!

The late 90's saw Conrad's Alfresco launch into the Mt Eliza dining scene, with a fresh, innovative restaurant and take away menu. The business was highly successful, but with limited seats Cameron was keen to move into larger premises. Purchasing the old "Taps" restaurant in 2003, following a complete refit, Verde Restaurant was born. Focusing on fresh, local produce and an ever changing specials board Verde quickly became "the" place to dine in Mt Eliza.

After the sale of Verde in 2011, Cameron focussed on the old Boathouse Restaurant. The building was completely gutted, refitted and launched with a fresh locally inspired menu and a great management team Frankston's premier dining destination was back. Winning the tender for the Keast Park cafe development Cameron launched the newest waterfront dining destination on the bay with Crackerjack Waterfront Café.

With a keen eye for potential and a knack for creating successful restaurants, who knows what Cameron will take on next.

**Brialyn Boathouse Gallery will be the venue for Canapés on arrival.** Our thanks go to Brian & Lyn Mellady.

# WINE

# FOOD

### Canapés

Winburndale 2009 Alluvial Chardonnay  
Riposte 'The Halberd' Chardonnay/Viognier co-ferment 2012 (Knappstein)

### Entrée

Riposte 'The Sabre' Pinot Noir 2010 (Knappstein)  
Adelaide Hills  
Riposte 'The Sabre' Pinot Noir 2012 (Knappstein)  
Adelaide Hills

### Mainfare

Winburndale 'Solitary' Shiraz 2008  
Winburndale 'Solitary' Shiraz 2009

### Dessert

Riposte Reserve Noble Gewurztraminer 2011  
(Knappstein) 375ml

### Canapés on arrival

Crumbed pork pate on Pacdon Park black pudding  
caramelised pear and crispy sage

Brioche toasts with pulled pork, pickled beetroot  
and sweetcorn cream

Jerusalem artichoke soup with chestnut cream

### Entrée

Confit duck on puy lentils with dry cured bacon  
pomegranate and orange glaze and buttered  
greens

### Mainfare

Braised lamb shoulder stuffed with fennel and  
pancetta sausage on soft buttermilk polenta,  
rainbow chard and rosemary crumble

### Dessert

Baked mandarin and warm spiced pudding with  
vanilla honey ice-cream and candied hazelnuts



Participating Vignerons:

Mike Burleigh - Winburndale Wines - NSW Central Ranges Zone (Bathurst)  
Tim Knappstein - Riposte - Adelaide Hills