



A FEAST
FOR THE SENSES

M E N U

The Royal Easter Show Wine Awards
Trophy Presentation Dinner
Saturday 8 March 2008 - ASB Showgrounds

Auckland Agricultural, Pastoral & Industrial Shows Board. Chairman: Bob Tilsley
Auckland Agricultural & Pastoral Association Wine Committee. Chairman: Robb Kemp

Director: Terry Dunleavy MBE

Chairman of Judges: Bob Campbell MW

Master of Ceremonies: Vic Williams

WELCOME BY CHAIRMAN AND MC

FIRST TROPHY ANNOUNCEMENTS

Champion Methode Champenoise
Advocate Advertising Ltd Trophy (served on arrival)

Champion Sauvignon Blanc
Alcan & Stelvin Trophy

Champion Rosé
Novotel Ellerslie Trophy

Champion Gewurztraminer
The Village Press Trophy

Champion Viognier
HeraldsonSunday Trophy

NEW ZEALAND WINE HALL OF FAME

Michael Brett, Chairman of the
New Zealand Wine Hall of Fame Trust
To announce the 2008 inductees

SECOND TROPHY ANNOUNCEMENTS

Champion Riesling
Red Badge Security Trophy

THIRD TROPHY ANNOUNCEMENTS

Champion Chardonnay
New World Trophy

Champion Pinot Gris
Datacom Trophy

FOURTH TROPHY ANNOUNCEMENTS

Champion Pinot Noir
New Zealand WineGrower Magazine Trophy

Champion Syrah
Sky City Trophy

REPORT BY COMPETITION DIRECTOR

Terry Dunleavy MBE

FIFTH TROPHY ANNOUNCEMENTS

Champion Merlot & Merlot Predominant Blends
Show Light & Power Ltd Trophy

Champion Cabernet Sauvignon & Cabernet Predominant Blends
Rapid Labels Trophy

Champion Wine of Other Varieties
Auckland A & P Association Trophy

SIXTH TROPHY ANNOUNCEMENTS

Champion Sweet White
Riedel Trophy

Champion Export Wine
Air Sea Global Ltd Trophy

ANNOUNCEMENT OF CHAMPION WINE OF SHOW

O-I New Zealand Trophy

ANNOUNCEMENT OF WINE MAKER OF THE YEAR

Royal Agricultural Society of New Zealand Gold Medal

A SELECTION OF BREADS

With The Village Press Barnea Extra Virgin Olive Oil

SMOKED BACON AND WATERCRESS TARTLET

With an oyster beignet

LEMON, THYME AND FOIE GRAS, CONFIT
CHICKEN TERRINE

RABBIT AND ROSE PÂTÉ

With mini brioche

SEARED BEETROOT SALMON

With ruby chard and horseradish mayonnaise

PAN ROASTED SCALLOPS

*Cauliflower and apple puree, crisp prosciutto, tempura sage
with curry and vanilla oil*

CRAB AND PRAWN TIAN

With paprika and potato bavoise, roasted capsicum and micro watercress

HOT SMOKED DUCK BREAST

With kumara dauphine, rocket, and orange vincotto jus

ROASTED DENVER LEG OF VENISON

With cranberry and red cabbage

SEARED EYE FILLET OF BEEF

With oyster mushrooms, chives and truffle oil

RHUBARB PANNA COTTA *Crumble tuille*

APPLE AND CINNAMON NAPOLEON

BABY POACHED PEAR *Almond, white chocolate sabayon*

COFFEE AND INFUSIONS

EVENING PROGRAMME

MENUE



ROYAL EASTER SHOW WINE AWARDS

The crowning achievement in New Zealand Wine



Menu

www.wineshow.co.nz

www.asbshowgrounds.co.nz/wineawards

Printing sponsored by



Advocate Advertising