



Media Release
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THE WINEMAKERS' DINNER SERIES RETURNS TO THE GEORGE

The return of The Georges Winemakers' Dinner series was heralded with the Langmeil Winery and Misha's Vineyard Winemakers Dinner held on Thursday 28th July 2022.

A regular (prior to COVID, at least) and coveted feature on the city's culinary calendar, the event marks the highly anticipated return of the luxurious 5-star boutique hotel's signature Winemakers' Dinners. The celebration saw the coupling of fine wine merchant Negotiants' superstars Langmeil Winery and Misha's Vineyard in an Australasian meeting of the vines.

"After getting through over two years of Covid-19-related restrictions The George was delighted to be able to host a wine maker's dinner on site again. Our appreciation and thanks go out to our partners Negotiants, Misha's Vineyard and Langmeil Winery for being part of this spectacular evening. *John Etheridge, Hotel Manager of The George, Christchurch*

A five-course terroir tour by bottle saw guests navigating the Barossa's famed sun-baked earth, valley floor and ancient vines with Langmeil Winery's Leigh Woodrow and exploring the cool climate aromatics and perfect pinot of Central Otago with Misha's Vineyard's Misha and Andy Wilkinson.

"When we first discussed a collaboration with Langmeil, we knew immediately that The George would be the ideal partner to deliver an amazing culinary experience, provide the perfect ambience, and also have a team that executes flawlessly." *Misha Wilkinson, owner of Misha's Vineyard, Central Otago.*

Each of the wines was expertly married to the five courses of culinary genius from Executive Chef Chanaka Jayabahu and the culinary team of The George. The evening started with an appetite-whetting green pea macaron and Akaroa Salmon amuse-bouche paired with Misha's Vineyard's plucky Dress Circle Pinot Gris. Delivering on both the wow and flavour fronts, the union of the perfectly constructed tiny, tiered towers and unctuous off-dry gris, effortlessly seduced with the slightly sweet chew of the macaron and lemony zest of the cured salmon, all brought home by a whisper of oak in the wine's finish.

Hitting the high note in both name and form, the second course's marriage of Jayabahu's venison tataki and Misha's Vineyard The High Note Pinot Noir was a match made in gamey, peppery heaven. The creamy nuttiness of the accompanying roasted sesame dressing drew out the exquisite length of plummy tannins in the ruby-hued pinot while the playful crunch of the salty-sweet seaweed salad emboldened hints of dark chocolate.

Three times proves a charm for gourmands and wine connoisseurs favouring weightier reds as Barossa legends Langmeil Winery flipped the script filling not one, but two glasses to accompany the third course. The delicate pastoral flavours of New Zealand's famed Lumina lamb, the elegant tender lightly marbled meat was served blushing pink, and beautifully accompanied the rambunctious, velvety spice of Langmeil Three Gardens Grenache Shiraz Mataro, while the refined smokiness of a plate-stealing burnt eggplant puree playfully volleyed with the Langmeil Valley Floor Shiraz's plump tannins and peppery fruit finish.

"Having both stayed at and dined with The George, when the opportunity came to partner with them for our collaborative dinner with Misha's Vineyard I knew we were in very safe hands. The food pairing and presentation on the night were everything I had hoped for. The flavours and texture of the Lumina Lamb beautifully complemented our rich and aromatic Barossa wines, and the compliments came frequently from all those in attendance. A superbly executed culinary event." *Leigh Woodrow, Sales Manager, Langmeil Winery*

Meltingly tender, the 12-hour slow-cooked Greenstone Creek beef and star of the fourth course yielded under the slightest pressure of the knife and delivered a next-level beefy hit with an addictive smoky intensity courtesy of a dark caramelised crust and precision level of chew. There was almost an obscene level of decadence in its pairing with the inky, forged in iron bitter chocolate, blackberry, smoky leathery notes and full-bodied heft of Langmeil's Blacksmith Cabernet Sauvignon.

In a fitting finale, Misha's Vineyard offered up The Cadenza Late Harvest Gewurztraminer, another golden-hued aromatic full of swagger, exotic fruits and the delicate hum of ginger. It found its soulmate in Jayabahu's irrepressible baked salted camembert cheesecake, the pairing combining in a provocative and genius hybrid cheese-platter-cum-dessert fusion. There was an excited buzz and much discussion in the room as guests farewelled new-found friends and, as a barometer of the evening's success and return of The George's Winemakers' Dinners, the farewell phrase of the night was "We'll see you at the next one".

The next event in The George hotel's The Winemakers series will see an exquisite pairing with Te Mata Estate and Lumina Lamb. Scheduled for Thursday 27th October 2022 the evening will be hosted by Nick Buck CEO of Te Mata Estate and is already fully subscribed.

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Notes to the Editor:

For more information on The George hotel, please visit: www.thegeorge.com

For more information on planned events at The George, please visit

<https://www.thegeorge.com/whats-on>

For more information on the Brook Serene boutique hotel management group

please visit: www.brookserene.com

For more information on Langmeil Winery, please visit

<https://www.langmeilwinery.com.au/>

For more information on Misha's Vineyard, please visit <https://mishasvineyard.com/>

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