

Evans & Tate Margaret River Australian Wine Dinner at Java Tree, E & O Hotel, Penang

CK Lam
and Spirits

December 5, 2022

Eastern & Oriental Hotel Penang, Fine Dining, Penang, Wine Champagne

Did you like this article? Share it with your friends!

Save

The Evans & Tate wine pairing dinner organized by Asiaeuro Wines & Spirit and The International Wine & Food Society (IW&FS) at E & O Hotel in Penang features a smorgasbord of flavours paired with a selection of Margaret Rivers' white and red wines.



Held at held at Java Tree in E & O Hotel, Penang, the menu focuses on Evans & Tate Classic Semillon Sauvignon Blanc 2021, Evans & Tate Breathing Space Chardonnay 2020, Evans & Tate Classic Rose 2018, Evans & Tate Redbrook Estate Chardonnay 2018, Evans & Tate Redbrook Estate Cabernet Merlot 2017, and Evans & Tate Redbrook Estate Shiraz 2016.

On arrival, a glass of Evans & Tate Classic Semillon Sauvignon Blanc 2021 welcome us. This refreshing white with blend of Semillon and Sauvignon Blanc is perfect to sip while idling with friends before the meal.















We had a great time tasting the Margaret River wines together with the seafood, poultry, and meat dishes. Everything has been carefully planned, with quality, texture, and taste.

Many raves about the Norwegian Salmon Gravlax dish. Prepared with heirloom tomatoes, marinated beetroot, and horseradish cream, the appetizer course was thoroughly enjoyed paired with the Evans & Tate Breathing Space Chardonnay 2020.

There was more delight on tasting with the entree – Open-Face Ravioli (V) which came with organic spinach, cream cheese, walnut crumble, roasted butternut squash, and grana padano. Paired with the dish was the Evans & Tate Classic Rose 2018.

Followed up was more massive flavors with the serving of the Snapper Fillet Ala Meuniere paired with Evans & Tate Redbrook Estate Chardonnay 2018 (aged in barrel for nine months), and the Confit Of Duck Leg paired with Evans & Tate Redbrook Estate Cabernet Merlot 2017.

The final savory course was a main of Prime Beef. The tender and medium rare meat was served with thyme jus, roasted herb potato, and roasted vegetables. Paired with the perfumed full-bodied Evans & Tate Redbrook Estate Shiraz 2016, the flavors worked well together. For dessert, our palates were sweetened with the Java Dessert Platter.





Norwegian Salmon Gravlax with heirloom tomatoes, marinated beetroot, and horseradish cream paired with Evans & Tate Breathing Space Chardonnay 2020



Open-Face Ravioli (V) with organic spinach, cream cheese, walnut crumble, roasted butternut squash, and grana padano, paired with Evans & Tate Classic Rose 2018



Snapper Fillet Ala Meuniere with tomatoes, herbs mousseline potato paired with Evans & Tate Redbrook Estate Chardonnay 2018



Prime Beef with thyme jus, roasted herb potato, and roasted vegetables paired with Evans & Tate Redbrook Estate Shiraz 2016



Java Dessert Platter









