

# ORIGINAL WINE CLUB

May 2020



## 2018 Les Volets Chardonnay IGP Pays d'Oc, France



Boutinot started life in Greater Manchester in 1972 when Paul Boutinot began to collect wines from France and bring them back to Manchester to sell at his parents restaurant. Paul's reputation quickly began to grow and it wasn't long before other restaurants were asking for him to sell them wine and the company was started in 1980 as a wine supplier.

Boutinot has furthered its reputation for great value wines by starting to produce wines themselves. It has partnered with Italian producer Adria Vini, has its own vineyard holdings and winery in France as well as vineyards in South Africa, and now a large percentage of Boutinot's portfolio is its own production.

Pays d'Oc is the IGP (Indication Géographique Protégée) title for red, white and rosé wines that are made in a large area on the southern coast of France. Most Pays d'Oc wines are labeled varietally, a New World trend that has been incorporated in many IGP laws. The Pays d'Oc benefits from a warm climate combined with high altitudes which results in wines with concentrated fruit yet refreshing acidity.

Les Volets is made from mostly hand-picked grapes. 20% has been vinified in old oak, imparting texture and body. A zesty acidity gives way to green apple and brioche notes. For those looking for a high quality Chardonnay, this punches well above its weight. It pairs well with baked chicken with a creamy sauce, wild mushroom risotto, or pasta with clams in white wine. Drink now.

Notes from [www.boutinotwines.com](http://www.boutinotwines.com) & [www.wine-searcher.com](http://www.wine-searcher.com)

## Grilled Honey Lemon Halibut

*Easy and delicious grilled halibut recipe with honey and lemon. Halibut is an oily white fish. Similar white fishes that can be substituted for halibut include fluke, flounder, and turbot.*

### Ingredients:

- 2 tablespoons butter melted
- 2 tablespoons honey
- 1/2 lemon juiced
- 2 teaspoons soy sauce
- 1/2 teaspoon pepper
- 2 cloves garlic minced
- 1 pound fresh halibut filet

### Directions:

In a small mixing bowl, combine the butter, honey, lemon juice, soy sauce, pepper, and garlic. Portion your halibut by cutting it with a sharp knife into 3 or 4 pieces. A serving size of fish is 3 to 6 ounces so portion it depending on the particular size of your filet. Brush both sides of each with the liquid mixture. Heat pan until it is sizzling hot (a drop of water sizzles and immediately evaporates when it hits the pan). Sear the halibut for 90 seconds on each side. Reduce the heat to medium and cook each side for an additional 2-3 minutes, until the fish can be easily flaked with a fork.

Serves 2-4 | Recipe <https://thestayathomechef.com/grilled-halibut/>



**\$9.99/btl**

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## 2013 Farmer's Leap Shiraz Padthaway, Australia



South Australia is one of the Australia's six states, located in the south of the vast island continent. It is the engine room of the Australian wine industry, responsible for around half of the country's total output each year. But the region isn't just about quantity – countless high-quality wines are made here, most of them from the region's signature grape variety, Shiraz.

Padthaway is in the Limestone Coast zone of South Australia. It is an elongated strip of land located north of Wrattenbully and Coonawarra. Its name means "good water" in the language of the Potawurutj Aborigines. The climate here can be described as Mediterranean, and red grapes account for the majority of production. Shiraz is the most planted variety overall.

Scott and Cheryl Longbottom first planted vines in Padthaway in the early 90's... these vines are now heading towards 30 years of age and producing balanced crops with excellent fruit intensity. Initially they found a ready market for their high quality grapes, selling to other producers. These days they keep the best 15% of this fruit for themselves. They have also hired winemaking guru Renae Hirsch who also makes the superb wines of Chalk Hill and Alpha Crucis in McLaren Vale.

The structure is impressive with finesse and lithe tannic structure. Aromas of sweet plums and baking spices join with savory bacon notes. Fruit is youthful and charming, yet will continue to develop over the next several years. Drink now - 2024.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com) & [www.elixirwinegroup.com](http://www.elixirwinegroup.com)

## Australian Minced Beef Quiche

*This recipe combines ground beef and Swiss cheese. It's really delicious, plus it's budget friendly!*

### Ingredients:

1/2 pound beef mince (ground beef)  
1 onion diced medium  
1 tbs oil  
1/2 tsp salt  
1/2 tsp dried oregano  
1/2 tsp garlic powder  
1/4 tsp ground black pepper

3 eggs  
1/2 cup milk  
1/2 cup mayonnaise  
1 cup cheddar cheese grated  
1 cup Swiss cheese grated  
1 sheet puff pastry uncooked

### Directions:

Heat the oil in a frypan. Cook the minced beef and onion until the beef is browned and the onion is soft, remove from the heat. Stir in the salt, oregano, garlic powder and pepper.

In a bowl, beat the eggs, milk and mayonnaise together, then stir into the meat mixture. Fold in the cheeses.

Line a lightly greased 23cm (9 inch) pie plate with the sheet of puff pastry. Pour in the mince mixture.

Bake uncovered at 190C (375F) for 40-45 minutes, or until it is golden and puffed in the centre.

Rest for 5 minutes before cutting.

Serves 4-6 | Recipe <https://www.bestrecipes.com.au/recipes/minced-beef-quiche-recipe/306kmnw3?r=recipes/bestbeefrecipes&c=6r1zj63l/Best%20beef%20recipes>



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