

press clip



Australian Gourmet Traveller Wine

Wednesday 1/03/2017

Page: 22
Section: General News
Region: National, AU
Circulation: 21350
Type: Magazines Lifestyle
Size: 877.00 sq.cms.



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CUT STRAIGHT TO YOUR NEWS

Events



MICHELIN MAN
Alain Passard
will visit
Tasmania in March.

EUROPEAN RIESLING

15 & 20 FEBRUARY

Get your palate ready for riesling from Austria, France and Germany as you taste your way through our panel's recent European sojourn (page 66). Join **Peter Bourne** in Sydney on 15 February at **Mojo** by **Luke Mangan** (8 Danks St, Waterloo) or in Orange on 20 February at **Ferment The Orange Wine Centre** (87 Hill St, Orange), both from 6-8pm. *Book via peterbourne.com.au or (02) 9552 2366.* In Melbourne, **Jeremy Prideaux** will host the European riesling tasting on 20 February from 6-8pm at the **Tea Room** (enter via Melbourne Supper Club, 161 Spring St, Melbourne). *To book call (03) 9654 6657.*
All tastings cost \$55 per person.

DINNER WITH A LEGEND

29 MARCH

Join celebrated, three Michelin Star chef **Alain Passard** at **Josef Chromy Wines** for a five-course degustation on 29 March. This is the first time Passard has travelled to Australia, and he's chosen Tasmania to share his knowledge and inventiveness. In 2016 Passard celebrated 20 years of 3 Michelin Stars, was ranked #1 of the 100 Best Chefs in the World by *Le Chef Magazine* and was named the recipient of the Lifetime Achievement Award by organisers of The World's 50 Best Restaurants. *Cost is \$250 per person and includes wine.*
Visit josefchromy.com.au

LOCAL LOVE IN ORANGE

31 MARCH - 9 APRIL

"Orange F.O.O.D Week has now matured and sees the need to take responsibility for its impact," says President James Sweetapple. The organising committee of Orange

F.O.O.D Week, one of Australia's longest running regional food festivals, is looking at how they can effect change on a local economic, social and environmental level for this year's events. The goal is to implement sustainable practices like using biodegradable food vessels at the **Night Market** (31 March) and the **Sunday Producer's Market** (9 April) and recycling and composting waste products at all events. Head to the town of Molong for a **100 Mile Dinner** under the stars, and if you're coming from Sydney, jump on the **F.O.O.D Train** at Central Station and on arrival in Orange you'll be whisked away to savour the food of the district. The ten-day festival will also be complemented by over 100 satellite events hosted at local restaurants, cafes, cellar doors and more.

For a full list of events and to book tickets visit orangefoodweek.com.au

A YARRA VALLEY FIRST

1 & 2 APRIL

The two-day **Yarra Valley Wine and Food Festival** brings together the very best local wine and food producers that the region has to offer. Make your way through eight wine varietal lanes such as Pinot Noir Lane, Chardonnay Lane, Sparkling Lane and of course the famous local beer and cider lane. There will also be live music, separate kids' entertainment area, hourly cooking demonstrations by local and well known chefs, and wine masterclasses by some of the best winemakers in the Yarra Valley. A local producers market will have some of the best-known Melbourne food trucks in attendance. The festival will be a celebration of everything Yarra Valley on the lawns of the Rochford Wines property.
Visit yarravalleywineandfoodfestival.com.au