

4 August 2009

**THE PENINSULA PRESENTS
THE WINES OF ATA RANGI AT SPRING MOON**

Spring Moon is delighted to introduce a six-course menu created specially by the restaurant's Executive Chef, Paul Lau Ping Lui and paired with five wines from the Ata Rangi (which means "new beginning" or "dawn sky") winery in Martinborough, New Zealand. This exclusive menu is available only from now until 30 September 2009.

"Encouraged by the success of past Spring Moon wine pairing menus, we look forward to providing our guests with another exemplary Chinese culinary experience. The Peninsula and Ata Rangi share a common emphasis on quality and service. The winery places importance on achieving balanced vines, delivering consistently ripe bunches, and assuring quality by hand-picking all grapes, which echo the hotel's principles of offering consistent service and great attention to detail," says Oliver Schnatz, Director of Food and Beverage.

"The Ata Rangi Petrie Chardonnay 2008 carries distinct floral blossoms and a hint of sweet mandarin, which matches perfectly with the yuzu honey sauce that tops baked abalone and chicken to complement the vibrant, sweet citrus flavours of the wine. Characterised by ripe nectarine and a hint of nutmeg, the Ata Rangi Kahu Botrytis Riesling 2008 is paired with a baked apricot puff and Long Jin tea-flavoured tofu as dessert. The contrasting texture of the silken tofu and the apricot puff brings a new experience to the palate and complements the wine to create sweet and lingering flavours," says Chef Lau.

The Ata Rangi wine pairing menu is priced at HK\$ 1,288 per person (subject to 10% service charge). The featured wines include Ata Rangi Sauvignon Blanc 2008, Ata Rangi Lismore Pinot Gris 2008, Ata Rangi Petrie Chardonnay 2008, Ata Rangi Summer Rosé 2008 and Ata Rangi Kahu Botrytis Riesling 2008.

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Ata Rangi Wine Pairing Menu

Chilled shark's fin with glazed ham
Ata Rangi Sauvignon Blanc 2008



Sautéed lobster with pumpkin and vegetables
Ata Rangi Lismore Pinot Gris 2008



Baked abalone and chicken with yuzu honey sauce
Ata Rangi Petrie Chardonnay 2008



Steamed crab claw and egg white with rosé wine and deep-fried crab leg
Ata Rangi Summer Rosé 2008



Deep-fried mashed taro with pigeon
Ata Rangi Summer Rosé 2008



Tofu with Long Jin tea and baked apricot puff
Ata Rangi Kahu Botrytis Riesling 2008

HK\$ 1,288 per person
(subject to 10% service charge)

For reservations or more information, please call (852) 2315 3160, fax: (852) 2315 3140 or e-mail:
diningphk@peninsula.com.

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TASTING NOTES

Ata Rangi Sauvignon Blanc 2008

Hand-picked from a near perfect season, this sublime wine shows a glorious medley of tropical fruits, passion-fruit, citrus, elderflower and pear. It is rich and fleshy, almost creamy on the palate. Aiming for a complex style, a small portion was fermented in older barrels to enhance mid-palate weight and texture.

Ata Rangi Lismore Pinot Gris 2008

The 2008 season has delivered a very pure fruit expression of Pinot Gris – fresh pear with soft floral aromas of jasmine, lemongrass and a hint of toasted almond. The texture is full and fine. It is more elegant and restrained than earlier vintages, matching gorgeously with Thai and other Asian-influenced food, or simply enjoyed as an aperitif.

Ata Rangi Petrie Chardonnay 2008

A pristine, mouth-wateringly juicy Chardonnay from the top performing Petrie Vineyard. Jasmine florals and citrus blossom, sweet mandarin and a hint of freshly ground almond all contribute to an enticing nose. On the palate, a classy, almost chalky minerality offsets vibrant flavours of lemonade fruit and lime peel, while a hint of sweet hay adds savoury complexity.

Ata Rangi Summer Rosé 2008

This crisp, fresh Merlot-based rosé is irresistible, with a taste of juicy raspberries and succulent strawberries and cream. Although technically dry, the fruit ripeness and weight suggests a hint of sweetness, which is beautifully balanced with the other components in the wine.

Ata Rangi Kahu Botrytis Riesling 2008

Rich botrytis characters of ripe nectarine, mandarin and a hint of nutmeg provide a beautiful foil for the classic Riesling aromas of lime and talc. There is a fine, delicate entry with a succulent mid-palate. The juicy acidity combined with residual sugar results in a rich but fresh expression of Riesling, with a lingering finish.

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ABOUT ATA RANGI

Ata Rangi was a barren five-hectare paddock when Clive Paton bought it in 1980. He was one of a handful of winemaking pioneers in Martinborough, then a forgotten rural settlement, who were attracted to the area by three key features, namely the localised, free-draining shingle terrace some 20 metres deep, the lowest rainfall records of anywhere in the North Island, and the proximity to the capital city of Wellington, just an hour away.

Clive chose mainly red varieties (Pinot Noir, Cabernet Sauvignon, Merlot and Syrah) and set out in pursuit of world-class wines. The Pinot Noir's potential shone from the start, with the early wines widely appreciated for their texture and their pure fruit expression of the variety.

Today, Ata Rangi Pinot Noirs have won the coveted Bouchard-Finlayson Trophy three times for Best Pinot Noir at the International Wine and Spirit Competition in London. This international recognition comes after a decade of gold medal and trophy successes in Australian wine competitions.

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