

OVERSTONE AND SUMMER SEAFOOD – The Perfect Balance

PRESS RELEASE
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New Zealand wine producer Overstone welcomes the arrival of summer with their latest release Sauvignon Blanc and Semillon Sauvignon Blanc – the perfect wines to balance fresh seafood dishes and balmy summer evenings.

Overstone produces world-class red and white wines from vineyards located in New Zealand's most iconic wine regions, Hawke's Bay and Marlborough. The vineyards are planted on alluvial gravel from dried riverbeds, hence the name Overstone. Situated on New Zealand's east coast, the cool climate vineyards provide the ideal conditions for semillon and sauvignon blanc.

The 2008 Overstone Sauvignon Blanc hails from the famed Marlborough district and is an excellent example of the variety that has become synonymous with the region. With vibrant passionfruit and gooseberry flavours, it displays hallmark characters of Marlborough sauvignon blanc and offers an accessible, easy summer drinking option.

Sauvignon blanc is a proven partner for semillon and, under the direction of Overstone Head Winemaker, Grant Edmonds, Overstone has produced their first semillon sauvignon blanc this vintage.

Edmonds says "adding the semillon ensures a rich, soft finish, which complements the tropical fruit notes of the sauvignon blanc, giving the wine balance and elegance. We are confident that fans of sauvignon blanc will find this blend a nice alternative."

Achieving balance is an important focus for Grant Edmonds and his team at Overstone, as they harness the soil's minerality and match this with tropical fruit flavours. This philosophy has influenced the look and feel of the Overstone branding, which depicts a precariously balanced grape atop riverbed stones.

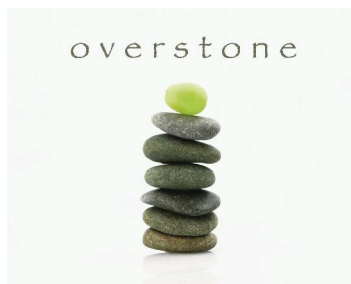
Summer evenings and fresh, citrus-spiked seafood dishes provide the perfect partner to Overstone Sauvignon Blanc and Semillon Sauvignon Blanc. The complex lime and flinty characters of the Sauvignon Blanc are best matched to fresh oysters, their shells laden with calcium. On the other hand, rich and creamy seafood dishes are complemented by the fuller flavours present in the Semillon Sauvignon Blanc.

The 2008 Overstone Sauvignon Blanc and Semillon Sauvignon Blanc are set to be a favourite for summer entertaining and seafood spreads. The range is available exclusively through Woolworths distributors: Dan Murphy's, BWS and Woolworth's Liquor.

Overstone Sauvignon Blanc 2008	RRP\$13.99
Overstone Semillon Sauvignon Blanc 2008	RRP\$12.99

For more information:

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Grilled King Island crayfish and summer citrus salad*

Ingredients:

One crayfish (approx 500g per person)

1 x lime

1 x orange

1 x ruby red grapefruit

1 x lemon

1 x mandarin

1 x blood orange

1 bunch watercress

Medium-sized witlof (red or yellow)

Mixed fresh herbs: your choice of chervil, tarragon, chives, parsley or dill

1 fennel bulb (shaved finely)

Vinaigrette:

75ml mixed citrus juice

200ml quality Extra Virgin Olive Oil

1 teaspoon of Dijon mustard

Pinch of sugar

Split crayfish lengthways using a long sharp knife. Remove the "inners tube" and rinse crayfish clean. Brush the meat with olive oil and season with salt and pepper.

Place flesh side down on a char grill or directly onto the BBQ. Cook for approx 7-8 mins, turn and cook shell side down until meat comes away easily from the shell when touched.

The flesh should be slightly opaque at the thickest point – you want it cooked to "medium" not overcooked or dry.

In a bowl, combine citrus segments, picked herbs, shaved fennel and witlof dress. Dress with citrus vinaigrette; season with salt and pepper to taste.

To serve:

Place 1/2 a crayfish per person, flesh side up on a large plate

Place citrus salad into head cavity and drizzle the remaining citrus and olive oil dressing directly over flesh. Garnish with a lemon or lime cheek.

Fresh shucked oysters with Asian lime dressing*

Ingredients:

3 limes; juiced

150ml peanut oil

25ml Mirin

30ml rice wine vinegar

30ml good light soy sauce

Knob grated ginger

Method:

Combine all ingredients in a jar and shake vigorously until combined. Drizzle over oysters and garnish with fried shallots and freshly chopped coriander.

** Recipes supplied by Scott Pickett, Executive Chef at The Point Restaurant, Albert Park (Melbourne)*