



Oliver Taranga Wine Dinner

23rd June 2009

7pm for 7.30pm

Verandah Restaurant

**Presented by Winemaker Corrina Wright
With Executive Chef Gilles Debeze**

Canapés on arrival

Smoked Salmon and Caviar Blini or
2008 Viognier

2nd Course

Roasted Rack of Lamb served with Rösti Potatoes, Butternut Puree, Glazed Baby Onions and Rosemary Jus
2005 and 2006 Shiraz

3rd Course

Warm Duck Breast Salad with Roasted Figs, Walnuts and a Raspberry Dressing
2005 Corrina's Blend (Cabernet Shiraz)

4th Course

Beef Carpaccio with Rocket, Pinenuts, Parmesan Shavings and Olive Oil
2007 Cadenzia Grenache

Cheese

A selection of Cheeses, Gouda, Pecorino and a selection of Fruits and Biscuits
2005 HJ Reserve Shiraz

\$77.00 per person / \$70.00 GV Member

Bookings Essential

GV loyalty member points apply

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Corrina Wright (nee Rayment)
Winemaker & International Sales Manager

After growing up in McLaren Vale and being a 6th generation Oliver family member, Corrina has developed a passion for winemaking.

She enrolled in a Bachelor of Agricultural Science (Oenology) at the University of Adelaide. This coincided with Corrina convincing her Grandfather & Uncles to let her have some fruit from the Oliver's Taranga vineyard & work with a local winemaker, Pam Dunsford, to make a small scale wine. This was primarily to be bottled just so the family would have some wine to swap with other local producers and build up the cellar!

In 1997, Corrina was granted a Scholarship from Southcorp Wines & Adelaide University to study for a year at the University of California- Davis.

Corrina then returned to Australia to work for Southcorp Wines on their Winemaking Graduate Program. During her work with Southcorp, Corrina had also been making the Oliver's Taranga Wines at a local contract winery & has been responsible for the development of the Corrina's Blend & the HJ Reserve Shiraz.

