

WINTER IN TAMAR wine dinner

Remarkable aged wines from Old vines, are matched to exceptional Tasmanian produce.

We are thrilled to be invited to host & collaborate on this milestone Wine Dinner with Grey Sands Vineyard.

2019 represents the 30th year since first vines were planted; making these some of the oldest vines in the Tamar Valley wine region.

Winemaker-Owners Bob & Rita Richter from Grey Sands will host the celebration of, in their words, 'the coming-of-age' for their vineyard.

Wine flights include the 2010 Pinot Noir and 2009 Merlot among at least 8 exceptional wines.

FRIDAY 21 JUNE 2019 | 6.30PM | 5 COURSES WITH MATCHING WINES | \$150PP

RESERVATIONS ESSENTIAL

To secure your seat please contact us at ps@puresouth.com.au or call 03 96994600

Seats are strictly limited





PURE SOUTH DINING

Menu

St Helens 'Lease 65' oysters, natural
Smoked & cured Huon Ocean trout tacos
Kohlrabi roulade, salsa verde
2017 Grey Sands Pinot Blanc

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Bass Strait scallops, cullen skink, leek, potato
2015 Grey Sands 'Byzantine'
2017 Grey Sands Blanc de Noir

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Rannoch Farm quail, pancetta, pine mushroom,
Tasmanian native pepperberry hollandaise

2010 Grey Sands Pinot Noir

2013 Grey Sands Pinot Noir

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King Island grass-fed beef cheek beef cheek,
Jerusalem artichoke, swede, bone marrow
2009 Grey Sands Merlot
2014 Grey Sands The Mattock

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Poached Quince, Tamar Valley Hazelnut sorbet,
Pyengana Dairy Farm ricotta

2013 Grey Sands Pinot Gris



PURE SOUTH DINING

GREY SANDS

GREY SANDS WINE DINNER FRIDAY 21ST JUNE 2019 CREDIT CARD AUTHORISATION FORM

PLEASE FILL IN COMPLETELY AND EMAIL TO PS@PURESOUTH.COM.AU

HOST NAME:		LIST OF GUESTS NAMES & DIETARY REQUIREMENTS
PHONE NUMBER:		
E-MAIL ADDRESS:		
NUMBER OF GUESTS	S:	
TOTAL: (\$150.0PP)		
VISA Maste	ercard Amex	
CARD NUMBER		
EXPIRY	CCV	
SIGNATURE		

ALTERNATIVELY -

PAY BY EFT TO PURE SOUTH DINING:

BSB 013-128 ACC 499535927

REFERENCE: (YOUR NAME) GREY SANDS

PLEASE SEND A REMITTANCE RECEIPT TO

PS@PURESOUTH.COM.AU