



CONSTANCE  
Halaveli Resort  
MALDIVES

*Wine Promotion with* **Leeuwin Estate**

*Saturday 20th  
March 2010*



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**WINE PROMOTION AT CONSTANCE HALAVELI RESORT MALDIVES  
With Leeuwin Estate**

Simone Horgan-Furlong from Leeuwin Estate will be at Constance Halaveli Resort on Saturday 20<sup>th</sup> March 2010.

Wine tasting for our sommeliers and a special evening for the guests will be organized on this occasion.

Targets of the wine promotion:

- Discovery and knowledge of Leeuwin Estate wines.
- Constant and regular training at Constance Hotels Experience to ensure the sommeliers are the best in their field of competence.
- Reinforcement of the level of wine knowledge given to the sommeliers of Constance Hotels Experience.
- Meet the owners and understand the company's philosophy and products better.
- Provide an outstanding Wine & Dine experience to the guests

**PROGRAM AT  
JING RESTAURANT**

**Saturday 20<sup>th</sup> March 2010**

**19h30 – 22h30**

Gala evening and wine promotion with Simone Horgan-Furlong

**THE MENU**

Pan fried scallop with wasabi and vegetables vinaigrette

*Leeuwin Estate 'Prelude Vineyards' Chardonnay 2007*

~ ~ ~

Red wine and wild mushrooms risotto, crispy parmesan cheese

*Leeuwin Estate 'Prelude Vineyards' Cabernet Sauvignon & Merlot 2003*

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Wagyu beef fillet with a crust of mild chilli, Chinese leaves and cumin oil

*Leeuwin Estate 'Art Series' Cabernet Sauvignon 2003*

~ ~ ~

Roasted goat cheese salad with banana leave, herbs salad and truffle oil

*Leeuwin Estate 'Art Series' Shiraz 2007*

~ ~ ~

Citrus Grand Marnier aspic topped with Lemon and Orange blossom crepone,  
pink Reims cookies

*Leeuwin Estate 'Art Series' Riesling 2006*

*Menu at USD\$ 145 + 10% service charge per person*

*Wine Promotion, 20<sup>th</sup> March 2010*

## **STARRING...**

### **LEEUWIN ESTATE**



Leeuwin Estate, one of the founding wineries of the now famous Margaret River district, consistently produces wines that rank with the world's finest. In 1972, following an extensive search for the area most suitable to produce the best varietal wines in Australia, legendary American winemaker, Robert Mondavi, identified the future site of the Leeuwin vineyard. Originally a cattle farm, Leeuwin Estate evolved, under the direction of Denis and Tricia Horgan, with Robert Mondavi acting as consultant and mentor.

A nursery was planted in 1974 and the initial vineyards were deep-ploughed, deep-ripped, emptied of stone, planned, pegged, measured, marked and eventually planted by hand over a five year period from 1975.

Featuring state-of-the art facilities, the winery building was opened in 1978, celebrating with a trial vintage. Leeuwin enjoyed its first commercial vintage in 1979, and was thrust into the international spotlight when Decanter Magazine gave its highest recommendation to the 1980 "Art Series" Chardonnay in an international blind tasting.

Maintaining a team of highly skilled and dedicated winemakers, and now under the direction of two generations of the founding family, Leeuwin now exports to over 30 countries.

**STARRING...**

**SIMONE HORGAN-FURLONG**



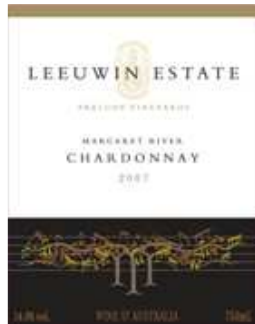
Simone Horgan-Furlong is the Marketing Director of her family's winery, Leeuwin Estate a boutique producer located in the picturesque Margaret River district, 280km south of Perth, Western Australia. One of the icon wineries of Australia, Leeuwin has earned an international reputation for making wines that rank alongside the world's finest.

The winery incorporates a Gold Plate Award winning restaurant, Art Gallery, and serviced boardroom. Numerous special events, cooking classes and wine dinners are held throughout the year, culminating in the annual series of spectacular summertime alfresco concerts, staged in the grounds of the winery. In 2010 Leeuwin celebrated its 26th anniversary Concert Series. Described as the most extraordinary concerts ever held in Australia, these sell-out concerts have featured an eclectic mix of the world's finest musicians and entertainers including international orchestras, Ray Charles, Diana Ross, Shirley Bassey, Tom Jones, Dame Kiri Te Kanawa, k.d lang, Simply Red and Sting. Celebrating the Art of Fine Wine, Leeuwin Estate adorns the labels of its premium wines with paintings commissioned from Australia's leading artists. Leeuwin's philosophy of adhering to excellence has earned the Estate an outstanding international reputation. Leading Australian wine commentator, James Halliday, has written, "Leeuwin Estate is a class act, every facet of its business working with the precision of a

Since its inception Leeuwin Estate's mission has been to produce wines that rank with the best in the world through the pursuit of excellence. Today Leeuwin has been recognised through the receipt of numerous awards for its wines, restaurant, architecture, environment, arts endeavours, and as a leader in wine tourism.

## **THE WINES...**

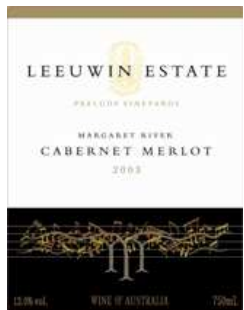
### **2007 PRELUDE VINEYARDS CHARDONNAY**



#### **WINEMAKER'S TASTING NOTES**

The colour is vibrant straw with green edges. The nose has characteristic Leeuwin Estate Chardonnay aromas and intensity, showing ripe pears, cashew nuts, creme brulee and hints of toasty French oak. The palate displays the typical sweet fruit from Leeuwin's low cropping vineyards of dried pear, toasty creamy custard tart and nutty nuances of almond and cashew, with lingering stone fruit and a fresh clean acid finish. As with all Leeuwin Estate Chardonnays, the wine will benefit from some time in the bottle as the flavours slowly evolve. This is a very exhilarating wine with great balance from a superior Chardonnay vintage, with the potential to benefit from at least 5 years cellaring.

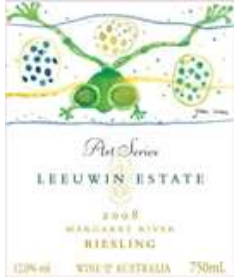
### **2003 PRELUDE VINEYARDS CABERNET MERLOT**



The wine displays a deep garnet colour. Lifted aromas of plum, raspberry, cassis and chocolate are complemented by subtle hints of French oak. The palate fulfills the promise shown by the nose and adds delicate flavours of mulberry and vanilla. This approachable, medium bodied wine exhibits lovely balance in the mouth, made complete by the long, fine finish. This wine would be an ideal accompaniment to most meat dishes.

## **THE WINES...**

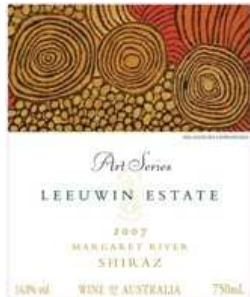
### **2008 ART SERIES RIESLING**



#### **WINEMAKER'S TASTING NOTES**

Bright straw green in colour. The 2008 opens with intense aromatics: the perfume of lime and citrus flowers in general are immediately apparent. There is also a fruity fullness like sweet grapefruit underpinning the lift adding volume and depth to the nose. The palate is richly citrus and clean with the natural acidity perfectly balancing the fruit. This wine is great drinking now and though lovely and fresh on its own, pairs brilliantly with some delicately flavoured seafood. The 2008 wine we believe compares very well with our renowned 2002 vintage.

### **2007 ART SERIES SHIRAZ**

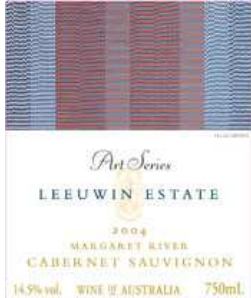


#### **WINEMAKER'S TASTING NOTES**

The colour is a deep violet with brilliant purple edges. The bouquet displays lifted fresh cracked pepper with sweet ripe blackberry, plums and mulberries, with hints of chocolate and dusty oak. The palate is full bodied with lovely plum and blackberry following through from the nose. This wine is displaying quite amazing intensity of fruit. The fine tannins draw the flavours across the palate creating an incredible crescendo of flavours which remain in your mouth minutes after drinking. This is an immaculately structured and seamless wine, one of the best produced at Leeuwin Estate.

## **THE WINES...**

### **2004 ART SERIES CABERNET SAUVIGNON**



#### **WINEMAKER'S TASTING NOTES**

The colour is intense ruby red with garnet tints. The bouquet displays the classic Cabernet Sauvignon notes from the greatest growing years in Margaret River, they consist of lifted and intense blackberry, blackcurrant and mulberry fruits, with the enhancement of cedary French oak for complexity, intermingled with spice and dark chocolate. The palate shows a full bodied wine with intense blackberry and blackcurrant fruit dominating with hints of mocha and chocolate that round off the complex flavours. This wine has great fruit length with smooth and silky tannins that provide a soft but lingering finish.

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