

Newton Forrest Cornerstone 2006 Wine Dinner & Auction



*The Original First Growth of
New Zealand*

Newton Forrest Estate is the winery in Hawke's Bay, New Zealand, that has started from the partnership between **Dr. John Forrest**, the famous Marlborough winemaker and the Australian viticulturist **Bob Newton**, to produce **Cornerstone**, the first acclaimed **1st Growth of New Zealand**.

The estate was established in 1988 to make wine from Bordeaux varieties, grown in the unique soils of the **Gimblett Gravels** region. In the following years, many wineries followed the path of these 2 visionaries while the Gimblett Gravels was establishing itself as New Zealand's preeminent Bordeaux red grape growing area.

The Cornerstone's vines are located at the heart of this vineyard where grapes struggle to survive through riverbed stones and gravels producing only a few bunches of deeply colored, intensely riped berries with superb mouth-filling tannins. The consecration of John & Bob's hard work came in 2009 when **Cornerstone 2006** made its place among the best Bordeaux First Growths at the Gimblett Gravels vs Bordeaux blind tasting, in London, chaired by Jancis Robinson MW. After the event in London, world famous wine journalist & critics, Jancis Robinson MW, commented "the (Gimblett Gravels) wines tasted were the closest comparison to the Bordeaux wines of any wine region (in the world) today."



At this unique Newton Forrest Wine Dinner & Auction, you will have the opportunity to taste the best wines from the Forrest wineries and the iconic Cornerstone 2006. During the course of the night, John & Bob will auction a limited stock of the Cornerstone 2006. Part of the proceeds will go to Yan Chai Hospital, the Charity Fund that ASC Fine Wines Hong Kong is supporting.

Date:	15 th June 2011 (Wed)
Time:	7:00pm Door opens & cocktail 7:30pm auction 8:00pm dinner
Venue:	Shang Tung Room
Address:	Langham Place Hotel, 555 Shang Hai Street, Mong Kok
Guest	Dr John Forrest (winery owner)
Speakers:	Bob Newton (winery owner)
Price:	\$780 net per person

Wines to be auctioned during the night:

- Newton Forrest Estate Cornerstone 2006
Rank top 6 at the Bordeaux double-blind tasting against the Bordeaux First Growths from France
- John Forrest Collection
Dr Forrest's favorite pick
- Newton Forrest Estate Cornerstone 2005 (1.5L)
Robert Parker 88 points

Cocktail

Marlborough Sauvignon Blanc 2010

Dinner Menu

Seared hand-dived scallops with leek fondue
truffled cauliflower puree, Serrano ham, Madeira jus

The Doctors Riesling 2009

Tatty Bogler Pinot Gris 2009

Oven roasted Pigeon
quinoa, butter lettuce, pine nut emulsion

Marlborough Pinot Noir 2009

Tatty Bogler Otago Pinot Noir 2007

Slow cooked Australian grain-fed beef tenderloin
Foie gras agnolotti, peas 'a la Françaises', morels,
lemon thyme jus

Cornerstone Cabernet/ Merlot/ Malbec 2006

Cornerstone Cabernet/ Merlot/ Malbec 2007

'Peach Melba' - Raspberry sorbet, peach jelly, peach
compote, vanilla macaroons

Marlborough Botrytised Riesling 2009

For RSVP and enquiries, please contact:

James Chow

39236790

jameschow@asc-wines.com

Angus Chan

39236791

ctchan@asc-wines.com

Agnes Tsui

39236714

agnestsui@asc-wines.com