



Wine With Food

One of the delights of overseas travel is experiencing a myriad of regional foods, and the wines that accompany them. You don't have to travel far for startling changes in cuisine.

Australia's wine and food culture has many advantages over that of both Europe and Asia. We are not bound by centuries of tradition. Visiting wine and food critics are amazed by our ability to break all the rules that bind their producers.

When customers ask us to recommend a wine we ask a series of questions, like what and where they are eating and what price range they are looking at.

The worst food flavours for wine are salt and acid, (tomatoes and vinegar), heavy spices (curry and pepper), chocolate egg based foods and runny cheeses (Brie, Camembert). It is hard to recommend a wine to accompany these flavour bases.

Light bodied wines such as unwooded Semillon, sparkling wines, rosé, and light, chilled reds accompany lighter foods such as simple fish, shellfish and chicken dishes. Try a light, chilled red with oysters.

Dry, spicy non-wooded whites like Traminer, Sauvignon Blanc, Riesling, Verdhello and Chenin Blanc complement spicy Asian food.

Full bodied wines go with full bodied food. Try a wooded Chardonnay with pasta and a cheese, mushroom and smoked bacon sauce, or a full bodied red with braised lamb shanks and lentils.

Match your wine to the sauce – chicken with tomato, zucchini and olives will handle a medium red; simple pan fried veal is best accompanied by a lightly wooded white.

If you are having more than one wine with the same course, serve them in order of light to heavy, young to old, and unwooded before wooded.

Serve a sweet botrytised wine at the end of a meal with a creamy blue cheese, but never try to match this style of wine with chocolate based food. Try a sherry, Muscat or Tokay.

In a restaurant, try matching your food to a wine you like rather than selecting your food first and then searching for a wine that is compatible.

A restaurant can sometimes "adjust" your food on request, but you can't change the flavour of your wine.

Mock Trials Underway in March – Adjudicators Still Needed

The 1997 Interscholar Mock Trial Competition is set to start with a preliminary round on 5 March.

Competing schools in the Alice Springs region are Centralian and St Phillip's Colleges, both of whom will be fielding two teams.

The Darwin region will this year see the return of the government schools to the competition after their inability to take part in the 1996 competition due to industrial action.

The competing teams from this area are Darwin High School, Kormilda College, O'Loughlin Catholic College, St John's College, Driprstone High School, Sanderson High School and an intrepid team who will come up from Katherine High School.

The Darwin region teams will all take part in the first two rounds, and losers will be knocked out following this. The Alice Springs winner is determined by the highest average score over the three scoring rounds.

The Mock Trial Competition relies very heavily on the legal community who provide all coaches and adjudicators on a voluntary basis. At this stage, each team has a coach, but adjudicators are still needed for some of the rounds, especially in Alice Springs.

Practitioners who are able to volunteer a few hours to this very worthwhile exercise are asked to contact the Law Society as soon as possible to register their interest.



Have you joined the Qantas deal?

Contact the Law Society for further details.