

cabernet sauvignon 2004

WINEMAKER	Warren Proft
REGION	King Valley 100%
COLOUR	intense crimson
NOSE	blueberry, cherry and blackcurrant
PALATE	a splash of flavours and fleshiness that builds in power and intensity through the mid-palate and beyond; well-balanced with a subtle finish of black cherries
FOOD	an excellent match for roast beef or lamb
CELLARING	to 2017
ALC/VOL	14.0%

- ★★★★★ **WINESTATE MAGAZINE**
BLUE-GOLD **SYDNEY INTERNATIONAL WINE COMPETITION 2007**
★★★★☆ **DAVID SUTHERLAND Border Mail**

WHOLE ROASTED BEEF OR SCOTCH FILLET

Allow 200g sirloin or scotch fillet per person, in a whole piece (1.2kg)

- 1 cup fresh breadcrumbs
- 50g grated fresh parmesan cheese
- 250g bacon, cooked and diced
- 200ml tomato juice
- 700ml beef stock
- 18 whole shallots or baby onions, peeled
- 100g sweet basil pesto
- 18 button mushrooms
- 6 whole garlic cloves, peeled (optional)
- 150ml red wine
- 200ml mango or peach chutney

Mix together the breadcrumbs, pesto and parmesan.

Trim fat and silverskin from beef and season. Lightly oil a heavy-based pan and brown the beef well over a high heat. Transfer to a preheated oven and roast at 200°C for about 30 minutes, for medium.

Meanwhile place the shallots in another roasting tray, and cover with the beef stock. Roast in the oven with the beef until tender, and then transfer to a clean saucepan.

About 10 minutes before removing the beef from the oven, press the breadcrumb mix along the top of the roast and cook until golden and crisp. Allow the beef to rest, covered loosely with foil, in a warm place for 20 minutes. Finish the sauce.

Add the remaining red wine, tomato juice, chutney, garlic and mushrooms to the shallots and bring to the boil. Reduce the heat to a gentle simmer and add the bacon.

To serve

Transfer the carved roast beef to a serving platter or carve at the table, accompanied by the sauce. Serve with potatoes and a green salad or fresh seasonal vegetables. Serves 6.

Chrismont

