

CORK 'N TALK NEWSLETTER



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HOORAY for MAY! MOTHERS DAY & WINTER WARMER DEALS

Yes everyone another winter is rolling in and another May. This time of the year Christmas and Easter behind us we can all take stock to see how the rest of our year will unfold. In part of that taking stock for those of us with Mum's what better time than to reward Mum with a special day experience of a wine tour. So get a couple of her friends together or yourselves and Mum and give us a call, we still have some places available on our Full Day or 3/4 Day tours. All our tours

include pick up and return, a delicious 2 course lunch, cheese and crackers on board in between venues and all wine tasting fees. Great value for money!

The full day is \$130 per person and the 3/4 day \$120 per person.

If you want to come on out for the weekend have a look at our new look packages page www.corknfork.com.au then click onto the packages tab on the top.

All our packages are great value as you will see and the beauty of these are that you can open the PDF format and print it out for

yourself! How easy.



Local Happenings for the Tamborine Mtn area!

Albert River Wines are hosting a TRIVIA night on the 22nd May book a table and give them a call! Local stay over can be just around the corner at either Wallaby Ridge B&B or there are 18 rooms at the Bearded Dragon Country Lodge. Make a weekend of it TRIVIA on Friday night, wine tour with us on Saturday with a cosy sleep in on Sunday and home at your leisure! 55436622

Please don't forget the last Sunday of the month, spit roast lunch and entertainment at Sarabah wines, this great treasure is being discovered and getting more popular every week, with great owners and such a beautiful vineyard setting with delicious food and superb wines how can you go wrong? If staying in the area for the weekend what a great way to finish it off? Everything starts at midday and you do need to book! 55434746

Then the Mothers Day events, all the wineries have a delicious either set menu or choice menu available, I would like to see a few mum's get together and give us a call we will 'drive you all to drink' in the nicest way possible, include a delicious lunch and great wines all day! Call 55436584 today.





More interesting facts!

For those of you that missed the full page editorial with the great picture of our local new owner James Kim from Albert River Wines. Peter Scudamore-Smith was interviewed and for those of you who have been on one of our wine tours you may have heard us refer to Peter, he is a Master of Wine and one of only 2 Masters of wine we have in Queensland, he states

- Make room in your cellars, now is the time to make huge savings on wine before the likely budget price hikes this month
- The Australian wine industry needs to reduce it's stock by 20% before supply and demand can be balanced

- Part of the glut is due to the influx of New Zealand wine into Australia
- Most Queensland wineries seem to be riding the storm fairly well, mostly due to their small rate of production, but they have to remain competitive with so many choices on offer for tipplers.
- To finish up he also stated that Queensland wines were a good choice, as the latest vintage had ripened on exceptionally good weather.

So what are we waiting for? Stock up on the local wines for the price range of \$15-\$25 Try before you buy, doing a wine tour with us is your perfect way to do this either for the vineyards of the Gold Coast Hinterland or the Scenic Rim wine trail.

By popular demand, recipe of the month for this month is from PETER co-founder of Cork 'n Fork Winery Tours

Poached Chicken Breast in O'Reilly's Unwooded Chardonnay

Ingredients for 4 people

2 x large skinned chicken breast fillets
1 x bottle of Unwooded Chardonnay (Peter used O'Reilly's)

Method

Make sure the breast fillets are thawed out completely and place in a non stick pan, pour over the chardonnay a small amount over the chicken and sear on both sides. Take from pan and slice fillets up into half inch or thin slices. Return to pan cover with white wine and poach. You will see the chicken turn white in a short time. I just cooked separately in dishes in the microwave some potatoes and beans. Mash the potatoes to a creamy mash with butter and milk and serve on a plate with the chicken fillets on top and the beans on the side. This is such a simple yet full of flavour meal, I then heated in the microwave 4 tablespoons of light cream cheese and added 3 teaspoons of seeded mustard. Stir to combine and pour over the chicken as a sauce. Try it for Mother's day she will love you all the more for it!

Dessert My easy dessert I just get a bucket of French vanilla ice cream, crushed macadamia nuts and a splash of Botrytis (we used the Aussie vineyards Semillon Botrytis) YUM!
Thanks Pete!



**Let us Drive you to Drink! www.corknfork.com.au
www.corknforkfranchise.com**

Our Disclaimer: Please email back in the subject line

Type **remove** for you to be removed from our mailing data

List. The reason why you are on our mailing list is because at some time you have enquired about our wine tours or have been in direct association with the director of Cork 'n Fork Winery Tours.

Our Current List of prices and tours valid until the 31/3/2010

- ***Full Day \$130 per person***
- ***3/4 Day \$120 per person***
- ***Half Day minimum booking 6 is \$100 per person***
- ***Grog 'n Grape Escape minimum 6 is \$130 per person***
- ***Scenic Rim Wine tour \$120 per person***
- ***Mt Barney Alfresco Adventure wine tour minimum 4 \$385 per person***
- ***2 Day 2 Night Wine Tour Experience minimum 4 people \$520 per person***
- ***Sip 'n Kip one day one night tour experience from \$240 per person minimum 2 people***
- ***Ultimate wine Lover's Treat with Wallaby ridge retreat \$295 per person group of 6.***
- ***Then we have several packages with great operators all over the Scenic rim and in particular Tamborine Mtn so please check out our packages page on our web site.***

All of us here at Cork 'n Fork would like to wish all Mum's and Mum's to be a very Happy Mother's Day and safe traveling no matter where you will be and we look forward to either seeing you on one of our wine tour experiences or catching up with you all next month.

Ammie, Judi, Peter and the support team



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