

4. Saturday 15th August

Winery: Dalwhinnie Vineyard

Chef: Adrian Richardson

Despite the surname, chef Adrian Richardson has Italian roots.

After his early years in kitchens in Melbourne, it was off to Vancouver, then on to London where he worked as Sous Chef under Anthony Worrall-Thompson at Palio Restaurant. Two years later in 1994 he was back in Australia working as Sous Chef at Toofey's Restaurant in Melbourne, before opening his popular Carlton restaurant, La Luna.

As well as appearances on 'Jamie's Kitchen Australia', Adrian is one of the team of regular Chefs on Channel Ten's 'Ready Steady Cook'. Adrian has been a regular guest on talkback radio, and is in constant demand as a Guest Chef.

La Luna continues to thrive and with his first Age Good Food Guide Chefs' Hat, there is never a dull moment in this passionate Chef's life.

5. Saturday September 12th

Winery: Blue Pyrenees Winery

Chef: Gary Mehigan

To name a few, in the last 20 years Gary has worked at the Connaught Hotel and Le Souffle in London, both Michelin Star restaurants, at Burnham Beeches, Brown's Restaurant on first moving to Australia in '92, and Melbourne's Hotel



Achim Herterich



Blue Pyrenees Winery



Gary Mehigan



Redbank Winery



Dalwhinnie Vineyard



Gary Mehigan

Sofitel in 1996. Gary and Raymond Capaldi opened Fenix Restaurant 8 years ago, and it quickly became known as one of Melbourne's busiest and best restaurants, offering excellence in Australian cuisine. Recently he opened his new baby, The Maribyrnong Boathouse. A regular face on TV, his appearances include 'Ready Steady Cook' and his first series, 'Good Chef, Bad Chef'. Gary's food is creative and quite deliberately intriguing, utilising beautiful ingredients prepared with skill.

6. Saturday November 14th

Winery: Redbank Winery

Chef: Achim Herterich

German-born chef and entrepreneur Achim Herterich's 25-year career includes a stint at the glamorous Drake Hotel, New York, and as executive-chef at Windows on the Bay, Mordialloc. He counts among the highlights being part of the Sheridan-sponsored team of chefs who won the 1992 Salon Culinaire Singapore world championships. Well known in the Bayside area from his time running Beaumaris Pantry & Larder in The Concourse, he followed that up with Providorium in Balcombe Road, Black Rock.

His latest venture, Kuche Inspirational Food in Beaumaris, offers popular cooking classes, event catering and daily homemade meals to go, and is a perfect foil to Kuche Inspirational Wares, his classy kitchen-ware shop, just over the road.

Seduction by Tastebuds 2009 Series

An annual series of amazing food and wine experiences across Victoria's Pyrenees region you'll never forget!



Seduction by Tastebuds 2009 Series

Is there a better proposition?

The Pyrenees Winemakers believe that in order to fully explode your tastebuds, the exceptional wines of the region must be complemented by exceptional food.

The Seduction by Tastebuds series of slow food lunches was introduced to the region in 2005 and continues to grow in popularity and recognition. Each unique lunch presents a menu crafted and executed by one of Australia's top chefs and is complemented by Pyrenees wines carefully selected by the winemaker of the host venue. Attend one or attend them all – between \$110 and \$120 per person, per luncheon, all inclusive. It's the perfect Christmas gift idea! For information, bookings, a Seductions brochure or to purchase gift vouchers, phone 1800 206 622 or visit our website at www.pyreneestourism.com.au and follow the links.

This year we announce our largest series ever, of six amazing lunches.

2009 Series Luncheons

1. **Sat Feb 28** Warrenmang Vineyard and Resort. Chef: Daniel Jones
2. **Sat Apr 18** Kara Kara Vineyard. Chef: Chris Murphy
3. **Sat Jun 6** Quoin Hill Vineyard. Chef: Philip Hart
4. **Sat Aug 15** Dalwhinnie Vineyard. Chef: Adrian Richardson.
5. **Sat Sept 12** Blue Pyrenees Winery. Chef: Gary Mehigan
6. **Sat Nov 14** Redbank Winery. Chef: Achim Herterich



1. Saturday 28th February

Winery: Warrenmang Vineyard and Resort

Chef: Executive Chef Daniel Jones

Daniel Jones has worked in some of Brisbane's top restaurants including Cha Cha Char at Eagle Street Pier, The Dining Room and Baguette. He has worked with leading chefs including Frank Correnti, Murray Williams, Mark Meric and Jamie Farrugia.

In his current role as Executive Chef at Warrenmang Vineyard and resort, Daniel presents modern Australian menus based on a classic European approach to cookery, focusing on honest quality food produced with care.

Daniel enjoys liaising with Warrenmang's winemaker Sean Schwager to achieve sublime wine and food harmonies, using the rich depths of Warrenmang wines to match with the regional food flavours of the Pyrenees.

2. Saturday 18th April

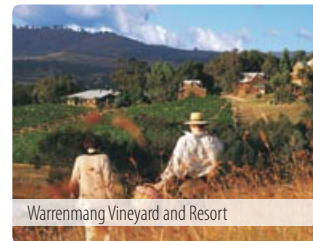
Winery: Kara Kara Vineyard

Chef: Executive Chef Chris Murphy

As a Chef/Owner of the award winning 'The Puddler Restaurant & Bar' & 'Pennyweights Restaurant' located in Bendigo, Chris's philosophy is keeping it



Daniel Jones



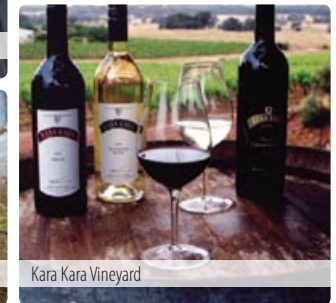
Warrenmang Vineyard and Resort



Chris Murphy



Philip Hart



Kara Kara Vineyard



Quoin Hill Vineyard

3. Saturday 6th June

Winery: Quoin Hill Vineyard

Chef: Executive Chef Philip Hart

Combining natural flair and a life-long love of good food, Philip honed his exceptional skills in traditional French style cooking while working at the acclaimed Ritz Hotel in Paris. Closer to home, Philip was Head of Functions for well-known restaurant identity, Luigi Bazzani, at the famed La Scala Restaurant in Ballarat.

More recently, Philip caters for the prestigious Committee Room at the Moonee Valley Racing Club and is currently Head Function Chef at the beautiful Quoin Hill Vineyard in Waubra. Philip is passionate about the Pyrenees Region in Victoria, which he has chosen as his home for the past 25 years, and this is reflected in his mouth-watering menus, using locally sourced and seasonal produce.