



Discover the wine world's best kept secrets

MEDIA RELEASE

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“Pink Tie” Wine Divas Gala Dinner at the Ladies’ Recreation Club (LRC) to celebrate break throughs of the [wine] glass ceiling while raising funds for worthy female cause

International Winemaker Dinner showcasing the feminine touch led by world’s first female Le Grand Jury Européen Member, female winemaker-led winery, and female wine merchant to raise funds for the Hong Kong Breast Cancer Foundation

HKSAR, China 27 September, 2009 – Following the preview “Wine Divas” tasting at Café Landmark attended by over 60 participants on Monday 20th July, 2009, female wine merchant Ms. Ada Leung, Managing Director of Cottage Vineyards (International) (“Cottage Vineyards”) will join forces with the LRC’s F&B Manager, Mr. Michael Soong and his team, and LRC member / avid Hong Kong Breast Cancer Foundation supporter Mrs. Margaret Oehmke, to hold a “Pink Tie” Wine Divas Gala Dinner on **Tuesday 29th September, 2009**, as the culmination event in the “Wine Divas” programme to raise funds for the Hong Kong Breast Cancer Foundation. Over 90 people will be attending the event.

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Fund-raising Beneficiary:





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Priced at HK\$888.00 NET per person, the “Pink Tie” Wine Divas Gala dinner, features a specially designed six-course dinner menu designed by LRC Executive Chef Sammy So and LRC F&B Manager Mr. Michael Soong pairing seven wines from seven female winemakers with an additional eighth wine served with canapés during the dinner reception.

“We can look forward to a gastronomic dinner that marries the flavours and texture of the ingredients with the quality of the wine”, said Michael Soong, LRC F&B Manager.

The dinner will be led by the world’s first female Le Grand Jury Europeén Member Ms. Marie Ahm, Mr. Joan Cusiné, co-owner of Parés Baltà and husband of the winery’s female winemaker, Maria Elena Jimenez, and female wine merchant Ms. Ada Leung, the founder and Managing Director of Cottage Vineyards (International).

Mrs. Veronica Bourke, Vice Chairman of the Hong Kong Breast Cancer Foundation will also grace the event with her presence and deliver the dinner’s opening speech.

With donation boxes placed at the event venue, wines sponsored by the winemakers and the LRC offering their services at cost, the event aims to raise at least HK\$500.00 per participant.

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Cottage Vineyards will also donate 20% of all wine sales generating from order forms of the event to the Hong Kong Breast Cancer Foundation.

Raffle tickets priced at HK\$100 and HK\$500 available that evening for numerous prizes donated by sponsors will raise additional funds that evening. Companies offering prizes for the raffle include: Princess Cruises, Cruise Vacations Ltd., the Hong Kong Breast Cancer Foundation, Mons Cheeses, Teresa Coleman Fine Arts Ltd., Pink Ribbon Tennis, the Niseko Company, Matilda International Hospital, Handpicked NZ, Cottage Vineyards (International), Parés Baltà, Château Roubine Provence Cru Classé, Arbor Crest Wine Cellars, Clos Dady, and Château Le Devoy Martine Lirac.

The eight wines featured in the evening are: (1) Parés Baltà Cava Brut Nature (Penedès, SPAIN) (\$188); (2) Château Le Devoy Martine Lirac Blanc 2007 (Rhône, FRANCE) (\$198); (3) Château Roubine Provence Cru Classé Cuvée Prestige Terre de Croix Blanc 2006 (Provence, FRANCE) (\$278); (4) Château Roubine Provence Cru Classé Tête de Cuvée Inspire Rosé 2008 (Provence, FRANCE) (\$278); (5) Meerendal Pinotage 2005 (Durbanville, SOUTH AFRICA) (\$218); (6) Parés Baltà Hisenda Miret 2007 (Garnatxa) (Penedès, SPAIN) (\$398); (7) Arbor Crest Merlot 2005 (Washington State, USA) (\$198); and (8) Clos Dady Sauternes 'La Dolce Vita' 2001 (375mL) (Bordeaux, FRANCE) (\$788).

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Such a rare selection is composed of wines from the following seven women winemakers from six wineries from differing wine regions: (1) Maria Elena Jimenez and (2) Marta Casas of Parés Baltà (Penedès, SPAIN); (3) Ms. Véronique Lombardo of Château Le Devoy Martine Lirac (Côtes du Rhône, FRANCE); (4) Valérie Riboud-Rousselle of Château Roubine (Côtes de Provence – Cru Classé, FRANCE); (5) Liza Goodwin of Meerendal Wine Estate (Durbanville, SOUTH AFRICA); (6) Kristina Mielke-van Löben Sels of Arbor Crest Wine Cellars (Washington State, USA); and (7) Catherine Gachet of Château de Bastard /Clos Dady (Bordeaux, FRANCE)

Event participants will receive a souvenir menu detailing the story of each “Wine Diva”.

Said Ada Leung, Managing Director of Cottage Vineyards, “I put together the term, “Wine Diva” to describe each of the women winemakers featured in the event as I felt that the Italian term “diva”, used to describe a woman of rare, outstanding talent in the world of opera, and by extension in theatre, cinema and popular music, should also be extended to female winemakers who have also demonstrated talent and vision in the wine world.”

Said Ms. Marie Ahm, one of only a handful of female Grand Jury Européan Members who have gained Permanent Status, “I am honoured to have the opportunity to introduce the wines showcased in the event. Today’s women winemakers have not only “caught up” in their careers as men winemakers, but the wines they produce also show some marked traits, the proud stamp of the woman in them”.

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Mrs. Valérie Riboud-Rousselle expressed the same thought during the media information at Café Landmark on 20 July, 2009, “Wines made by women winemakers exude greater elegance and subtlety in terms of style. But that does not mean we produce weak wines. Instead, we create wines with the perfect match in mind in terms of the special event and the food pairing, always with the view not to have the wine dominate the food.”

Said Mr. Joan Cusiné, co-owner of Spanish winemaker Parés Baltà, “I am proud to represent my wife, Maria Elena to share in her triumphs and the triumphs of other wine women at this worthy function. The fact that Ada Leung and Cottage Vineyards will share the proceeds made on sales of our wines to the Hong Kong Breast Cancer Foundation gives this event a special value.”

The “Pink Tie” Wine Divas Gala Dinner requires advanced ticket purchases. From 1st August, 2009 onwards, interested parties which are not members of the LRC can purchase tickets for the event from Cottage Vineyards by Tel. at (852) 2395 1293 or by E-mail at tastings@cottagevineyards.com. Photos of some of the dishes in the event are posted at: <http://picasaweb.google.com/adangatingleung/WineDivasGalaDinner29September2009AtTheLRCPreliminaryFoodPhotos#>. Photos of the preview Wine Divas Wine-tasting event at Café Landmark are posted at: <http://picasaweb.google.com/adangatingleung/WineDivas#>.

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LRC members can purchase tickets by contacting the LRC Reception at Tel. 3199 3500.

The Wine Divas Gala Dinner will follow with one more additional fund-raising event for the Hong Kong Breast Cancer Foundation on 14 October, 2009 at the LRC: the LRC's 3rd annual Pink Ribbon Tennis fundraiser, a tournament open to the Hong Kong women tennis community. Interested players may contact pinkribbontennis@lrc.com for registration or further details.

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About Cottage Vineyards (International)

Cottage Vineyards (International) Limited is a wine merchant established by wine lover, Ada Leung, with the mission of helping wine lovers in Hong Kong and Greater China “discover the wine world's best kept secrets”. Specialized in the offerings of cool-climate wines produced by boutique wineries focused on creating and producing premium wines with unique characters, the company is the realization of Ms. Leung's dream after her founding of Hong Kong-listed company, *Finet Holdings Limited (E-finet.com)* (HKEx: 8317), where as the company's Chief Operating Officer, she helped devise and execute the business, marketing and Public Relations strategy which made the E-finet.com website Hong Kong's leading financial portal.



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About the Ladies' Recreation Club (LRC)

History

Founded in 1883 to provide recreational facilities, the LRC which is a family club remains committed to its original charter of sports and good camaraderie. The Club has outstanding amenities in sports, recreation, social life and dining.

The Club started as a place for ladies and families to share social and sports facilities. Over the years, it has developed into a well-known club with functions and facilities that cater to ladies and gentlemen, whether as single members or families.

The Club is uniquely located and easily accessible from the Central business district or the residential areas of the Peak and Mid-Levels. Today, the Club comprises approximately 2,600 active members. Private memberships are offered to those on a waiting list.

About the Hong Kong Breast Cancer Foundation (HKBCF)

Hong Kong Breast Cancer Foundation, inaugurated in March 2005, is the first charity dedicated to breast cancer in Hong Kong. With the combined efforts of breast cancer survivors, their supporters and health care professionals, we serve the community by our dedication to breast cancer education, support and advocacy.

The missions of HKBCF are: raise public awareness of breast cancer and the importance of early detection; provide support for breast cancer patients on their road to recovery; support research and advocate for better breast cancer care and treatment in Hong Kong.



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About Ms. Marie Ahm

Born in Denmark in 1980 and now resident in Barcelona, Spain. Marie is the first Dane and woman to become permanent member of Le Grand Jury Européen (GJE) and is now deeply involved in the GJE activities and planning. She owns VonAhm Ltd, a company that provides export help to several of Europe's top wine producers and also helps importers around the world sourcing wines and managing portfolios.

Furthermore she is consulting as specialist on wine trade for the EBRD (European Bank for Reconstruction and Development) and works part-time as a wine journalist.

About Le Grand Jury Européen

Set up by François Mauss in 1996, the GJE wishes to see itself as an alternative way of classifying the great wines of the world compared to the individual notes of the best critics worldwide, particularly the English and Americans from whom GJE has adopted the method of scoring out of 100 points to facilitate international comparisons.

Its method: regularly bring together at least 12 of its permanent members, from at least 6 different countries of the European Union (and Switzerland) in order to have them blind taste a maximum of 68 wines in two daily 3-hour session, under strict legal control.



Fund-raising Beneficiary:

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Wine Divas Gala Dinner ***29th September, 2009 at the LRC***

Parés Baltà Cava Brut Nature (Penedès, SPAIN)

Canapés

*Live Oysters with Crushed Peppercorn and Lemon Wedge
Goat's Cheese Wrapped Purple Grape
Filo Crusted Tiger Prawn with Guacamole and Cocktail Sauce*

Château Le Devoy Martin Lirac Blanc 2007 (Rhône, FRANCE)

Swordfish Carpaccio with Green Raisin and Fennel Salad

***Château Roubine Cru Classe Cuvee Prestige Terre de Croix Blanc 2007
(Côtes de Provence, FRANCE)***

Duck Liver Parfait with Black Truffles

***Chateau Roubine Provence Cru Classe Tete de Cuvée InSpire Rose 2007
(Côtes de Provence, FRANCE)***

Bouillabaisse Consommé

Meerendal Pinotage 2005 (Durbanville, SOUTH AFRICA)

Pasta with Chicken, Thyme and Sundried Tomatoes, Ricotta Sauce

Parés Baltà 'Hisenda Miret' 2007 (Garnatxa) (Penedès, SPAIN)
Arbor Crest Merlot Columbia Valley 2005 (Washington State, USA)

*Grilled Kagoshima Wagyu Beef
Roasted Garlic and Own Juice*

Clos Dady 'La Dolce Vita' Sauternes 2005 (Bordeaux, FRANCE)
French toasted honey sponge cake served with stewed peaches and vanilla gelato