



PRESS RELEASE

[#QldWineWeek](#)

31 March- 6 April | 2014

Azafran: chef's table, plate pairing, Master of Wine gig

at the restaurant 5:30-7:30pm | Wednesday 2 April

14 March 2014

For immediate release

Azafran owners Marc and Sarah Bocquee are celebrating #QldWineWeek with their Chef's table event-five plates and five wine styles-tasting a slice of the new autumn menu

Marc says, "We have invited our regular customers to this presentation. It is mini-dishes paired with wine textures from the South Burnett and Granite Belt growing regions-fitting their terroir with my food for #QldWineWeek".

Supporting the evening celebration is taste maestro Peter Scudamore-Smith, Master of Wine from his firm Uncorked and Cultivated.

Peter has chosen chardonnay from Ballandean (Mason), viognier marsanne from Broadwater (Cypress Post), shiraz from Moffatdale (Barambah), merlot and cabernet merlot from Ballandean (Ballandean Estate).

Wine matches from above in that order are to be: bbq prawns, crisp skin barramundi, tortellini, poached chicken and venison tataki.

Bookings: tel 3892 1776 azafran.com.au \$35

Ends

Editor's notes: [Azafran](#) restaurant gives us modern Australian cuisine, sometimes Pan-Asian or Mauritian and French reflecting Marc's wide schooling in flavours and cultures. Azafran (meaning saffron in Spanish) in Brisbane's inner south -Annerley-Tarragindi way is well-starred by reviewers and food guides.

*#QldWineWeek **From little things, big things grow...**What started last year by a few wine bloggers as a largely personal exploration of Queensland wine, has morphed and grown into a large celebration of what Queensland has to offer from the vine, paddock and kitchen garden.*

Peter Scudamore-Smith MW

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 @UncorkCultivate

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In its second year, the weeklong event now encompasses a range of events with the sole purpose of sharing some of the excellent wines now produced in the Granite Belt, South Burnett and other Queensland regions. Wine lovers and enthusiasts are encouraged to participate in some of the listed events or to simply buy a bottle to enjoy with friends and family at home, or in a local restaurant, sharing their thoughts on Twitter and Facebook using the hashtag #QldWineWeek.

#QldWineWeek is the second year of brilliance from four contemporary bloggers:

Michael Ellis (@TheWinePunter)

Peter Marchant (@pgmarchant)

Steve Leszczynski (@Qwine)

Stewart Robinson (@thevinsomniac)

Look out for some amazing events, some happening outside Queensland.

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