

Press Release

For Immediate Release

WHISK to Uncork the Perfect Scoring Penfolds Grange 2008 at the Penfolds Wine Pairing Dinner with Simon Cant

8 November 2013, Hong Kong – To celebrate the instantly sold-out Penfolds Wine Dinner with Brand Ambassador Simon Cant on 15 November 2013, WHISK, the enlightened wine destination in Hong Kong, was granted with the highly coveted privilege to serve “the wonderfully opulent and magical” **2008 vintage of iconic Penfolds Grange Shiraz**, which received **perfect 100 point scores** from both *Wine Spectator* and Robert Parker's *Wine Advocate*.

Previously, the Penfolds Grange Shiraz vintage that was also awarded 100 points by Robert Parker was the 1976 vintage. The current 2008 vintage of Penfolds Grange has a recommended retail price of AUD785 per bottle (HK\$5,500).

To share the excitement coming from the unexpected announcement made earlier today, Chef de Cuisine Bjoern Alexander decided to **open up his Chef's Table Private Room for up to 6 discerning diners who will be invited to participate in the making of one additional surprise dish in Whisk's Kitchen together with the Chef** on top of indulging in the wine pairing menu featuring highly prized Penfolds wines. The beyond exclusive and highly interactive experience is priced at **HK\$8,888 net per table**.

“We were delighted to hear the breaking news from Penfolds distributors and we believe this most exciting wine event of the year will further strengthen WHISK's image as Hong Kong's enlightened wine destination,” shared Mr. Somik Banerjee, Food & Beverage Director of The Mira Hong Kong

The highlight of the **6 course menu priced at staggering HK\$1,080** (plus 10 % service charge) is a succulent cut of premium grain fed Scottish beef with dates, pecan nuts, seaweed & coffee paired with the famed National Trust Heritage-listed wine.

Guests will also be able to swirl small-batch, single vineyard **Penfolds 2010 Magill Estate Shiraz**, which is intrinsically linked to Penfolds beginnings. Hand-picked from the original heritage-protected Magill vineyard of Adelaide's suburbs, fruit is crushed, fermented and matured on-site at the 160 year-old Penfolds Magill winery.

Penfolds Wine Pairing Dinner Menu

Oyster	Perles De Marennes, Green Apple & Citrus <i>Penfolds Bin 51 Eden Valley Riesling 2012 [JH 94]</i>
Tomato	Gazpacho, Chili, Pink Grapefruit & Lemon Olive Oil <i>Penfolds Bin 311 Chardonnay 2011</i>
Codfish	Black Pepper Jus, Fennel, Mocha & Mint <i>Penfolds Bin 389 Cabernet Shiraz 1998 [RP 89, WS 88]</i>

Pigeon	Hibiscus, Foie Gras & Nectarine <i>Penfolds Magill Estate Shiraz 2008 [JH 96]</i>
Grain Fed Beef	Dates, Pecan Nuts, Seaweed & Coffee <i>Penfolds Grange 2008 [RP 100, WS 100, JH 98]</i>
Toffee	Caramelized Nuts, Caramel, Vanilla & Rum Raisins <i>Penfolds Grandfather Rare Tawny</i>

About 2008 Penfolds Grange

Released in May 2013, the iconic wine has received an outstanding 100 point score from one of the world's leading wine magazines, America's *Wine Spectator*, as reviewed by Editor-at-Large Harvey Steiman, as well as 100 points by Robert Parker's *Wine Advocate*, followed by 98 points in James Halliday's *Wine Companion*. Peter Gago, Penfolds Chief Winemaker said, "This is a wonderful and timely result for our winemaking and viticulture teams. This acknowledgement endorses the continued and impressive work undertaken in our own vineyards as well as the dedication and commitment of our 'Grange Growers'."

In her review of the 2008 Grange in the respected American wine journal *Wine Advocate*, master of wine Lisa Perrotti-Brown wrote: "Deep purple-black in colour, the 2008 Grange puts forward a very complex nose packed with aromas of mulberries, layers of baking spices, cloves and cinnamon with nuances of minced meat, anise, potpourri and whiffs of dried mint and chocolate. It is framed by firm, grainy tannins and a refreshing acid line before finishing very long with aniseed and lingering blackberry preserves notes. This is clearly a wonderfully opulent and a magic vintage for this label."

About Penfolds

Penfolds has been creating an impressive array of wines since 1844 and many would agree undisputedly led the development of Australian fine wine into the modern era. The introduction of Penfolds Grange in 1951 forever changed the landscape of Australian fine wine. Since then a series of standout wines both white and red have been released under the Penfolds masthead.

www.penfolds.com

About WHISK

WHISK, one of the six unique dining concepts at The Mira Hong Kong, showcases the finest contemporary European cuisine served in a relaxed, ambient environment flickering with hundreds of candle lights in the evenings. From main restaurant to private dining rooms and reaching stellar heights at the famous Chef's Table, the menu of freshest delicacies enhanced by finest seasonal ingredients can be paired with a cellared collection of carefully selected, premium wines at most affordable prices when comparing to any other five star hotel gourmet restaurant in Hong Kong and across the region. WHISK transitions to Vibes, the exclusive open-air lounge bar in the fifth floor courtyard with comfortable seating and lush scenery, which also serves as a fresco dining alternative for WHISK's lauded Sunday Brunch with live DJ.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 boldly accented guest rooms, including a collection of 56 suites and meticulously designed specialty suites. Centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district and a close walk to the local underground, railway stations and the Star Ferry, the city's only Design Hotels member, easily connects to all parts of the vibrant metropolis.

The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels, and Kiwi Collection.

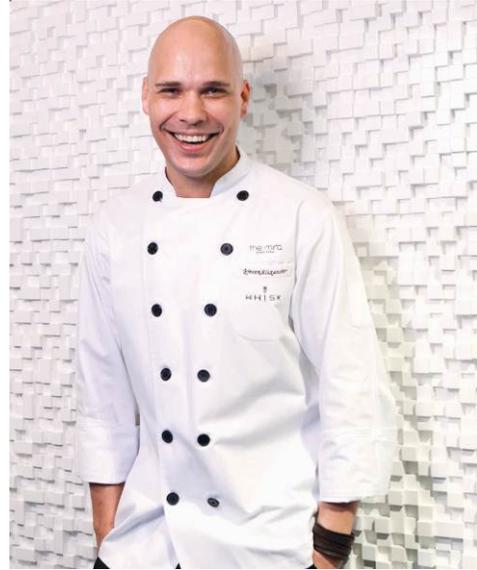
www.themirahotel.com



Iconic 2008 Penfolds Grange Shiraz received perfect 100 point scores from both Wine Spectator and Robert Parker's Wine Advocate.



Single-vineyard Magill Estate Shiraz 2010 from Penfolds' luxury range paired with Pigeon, Hibiscus, Foie Gras and Nectarine



Six discerning diners will observe the culinary show from WHISK's Chef's Table and join Chef de Cuisine Bjoern Alexander in the kitchen for an interactive making of a surprise dish

– Ends –

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