

Wrapping your laughing gear around fine cuisine is tough work, but somebody has to do it. *Ruth Hart reports.*

Try our oysters and wine

FOR many, it doesn't get much better than a dozen oysters washed down with a glass of crisp white wine.

But how about the chance to taste oysters from eight different regions, perfectly matched by a top chef to a wine from the same region?

The Hawkesbury will be represented at Oysters in the House, a NSW Farmers Association event at Customs House in Circular Quay on Thursday.

ABC local radio presenter, and self-confessed oyster fan, Simon Marnie will MC the showcase of oyster growers and wine makers.

Wines from two Hawkesbury Harvest members, JoJo's Jetty in Lower Portland and Vickery's Winery in Luddenham, will be paired with fresh produce from Broken Bay Oysters.

Hawkesbury Harvest food and wine co-ordinator Carol Layton said JoJo's Jetty whites were a perfect fit for the event.

"Vickery's Winery also has very good white wines," she said.

"We're pleased to have them as members now that our network has expanded into the Penrith area."

The grapes that go into bottles of



Hawkesbury Harvest food and wine co-ordinator Carol Layton with Colo River Valley Wines manager Rob Roughley, makers of JoJo's Jetty wines.

Picture: Gene Ramirez

JoJo's Jetty wine are grown at Colo River Valley Wines, a boutique vineyard owned by Bill Ferris and managed by Rob Roughley.

At present, JoJo's Jetty wine is made by Peter Auld at Tizzana Winery in Ebenezer.

The wines can also be enjoyed at several high-profile Sydney restaurants including Bambini Trust, Kable's at the Four Seasons Hotel, Longrain and Sel et Poivre.

Guests at Oysters in the House will taste the produce of eight

regions and rate them for the People's Choice Award.

There will be three sessions, this Thursday, February 8: at 4.30pm, 5.30pm and 6.30pm. Cost: \$20.

Details: 8251 1881 or email kirsty.john@eventdirectors.com.au