

# Appetite

FOOD • WINE • LUXURY

## TREND WATCH

Innovative concepts,  
new enclaves &  
bespoke bars  
to suss out

# Latin America's Luscious Bites



**ON THE GRAPEVINE:** WILL CHAMPAGNE COST LESS THIS YEAR?  
**WEEKEND MENU IDEAS:** ESPRESSO-INSPIRED RECIPES



Wine Journal

BY KENNY LEONG



A Noble Red

When I received the invitation to taste some of the wines in Ayden Wines' portfolio, I knew it was an occasion too good to pass up. The company, founded by local wine veteran Andrew Johnson, represents some truly extraordinary Italian wine producers, among them Castello di Bossi, a fine, historic estate located in Chianti, Tuscany.

The winemaking revolution of the last decades, born in Chianti and later spread through Italy, has made its impact on Castello di Bossi. Not only does the winery stand head and shoulders above many of its peers, a vertical tasting going as far back as 1995 clearly shows that the wines enjoy significant improvement with age. The newer vintages showed good potential for cellaring, such as the 2007, which presented an appealing nose of blackcurrant and chocolate-coated dark cherry and a soft palate with focused fruit flavours framed by fine, supple tannins.

Of the vintages tasted, a few particularly stood out for their intensity, elegance and textured palate, such as 2001 and 1996. Two vintages of Berardo and Girolamo (2007 and 2006) and three of Renieri were also showcased, but the real star of the evening was the Renieri Brunello di Montalcino Riserva 2006 — attractive aromas of dark cherry, plum, berries and violets led to an exquisitely balanced and firm palate with lovely ripeness and intensity, beautiful texture and a persistent, gentle finish. I'm given to understand that Andrew Johnson owns all the available stock of this wine left in the world. He may be reached at [aj@aydenwines.com](mailto:aj@aydenwines.com)

incognito APPETITE PAID FOR THE TASTING AT THIS ESTABLISHMENT

Lobby Lounge,  
Pan Pacific Orchard

RATING: ★★★★★ | ADD: 10 Claymore Road TEL: 6831 6617



Lounging with a few cocktails in quiet solitude, it is easy to forget that at this cocktail bar, you are in fact pretty much in the heart of town. It's a great place for well-executed classics, but the real stars on the list are their Pacific cocktails, among them an invigorating Bangkok Cooler (made with Sang Som

rum, no less), and a completely ambrosial pomegranate mangostini, which contains vodka, pomegranate juice and mangosteen juice. Save for a couple of "molecular cocktails" listed (which we figured we'd pass up), there is nothing ridiculously posh or fancy — just good, sumptuous tippie.



**BERNHARD HUBER  
ALTE REBEN  
SPÄTBURGUNDER  
2009**

Ripe, red fruit with a sweet nose reminiscent of New World Pinot. Flavours of chocolate, spice, smoke, cigar, meat and a hint of farmyard, with fine tannins and acidity, and a structure more akin to Burgundy. Complex and savoury. \$140, from Wein & Vin



**DOMAINE DE  
L'ÉCU, MUSCADET  
SEVRE ET  
MAINE SUR LIE  
EXPRESSION DE  
GRANITE 2010**

Floral in the nose but revealing white fruits in the mouth, this wine is not only crisp and lively, it is also fruity and round. Pure, structured and long. A classic Muscadet with cellaring potential. \$43.87, from Artisan Cellars



**CHAPOUTIER,  
LUBERON  
'LA CIBOISE'  
BLANC 2010**

Crisp and fresh, oozing with ripe summer fruits — peach and nectarine with overtones of rambutan and white florals. Juicy, medium-bodied, medium length, round, delightful and affordable. \$33, from Culina