

incognito APPETITE PAID FOR THE TASTING AT THIS ESTABLISHMENT

Lobby Court

RATING: ★★★★★ | ADD: 22 Orange Grove Road, Shangri-La Hotel Singapore. TEL: 6213 4288



Housed within the soaring main lobby in the Tower Wing, this spacious outfit presses the right buttons, starting with a floor-to-ceiling pool frontage. A compact menu kept us entertained with offerings of 18 white, rosé, red and dessert wines by the glass and bottle, along with a selection of premium Chinese teas (the 18-year aged pu erh goes for \$26). The speciality cocktail here is the Cheongsam,

a deliciously fruity cocktail with balancing sweetness and a lively zing. If you're feeling peckish, order the assorted sandwiches, or better yet, the chicken satay — these little skewers of meat are surprisingly good with the intensely flavourful peanut sauce on the side. Service is warm and personalised, although the bar seemed somewhat understaffed on our weekday afternoon visit.



RIORRET MERRICKS GROVE PINOT NOIR 2008
Bright fruit character with raspberry and warm spice on the nose. Flavourful with good balance and a wonderful, silky texture. Price not available, from Crystal Wines.



FREESTONE VINEYARDS PINOT NOIR 2007
This delicious Pinot Noir is grown in cool-climate biodynamic vineyards in Sonoma, owned by Joseph Phelps and partners. The wine is medium red with ripe red and black fruits — cherries, plum and forest fruits. Medium bodied with a luxurious texture, it finishes long and lively with lingering scents of hay, spice, chocolate and some tobacco. \$92.50, available from Culina.

Wine Journal

WIN SOON



Closer Look at Friuli Venezia Giulia

Italian Trade Commission recently hosted an event at Gattopardo restaurant, where wine producers from Friuli Venezia Giulia showcased several of the region.

Friuli Venezia Giulia is an overlooked region, yet it is a dynamic farming area boasting different herbs, fruits, and food. In addition, it is also home to coffee.

Italy's most north-eastern mountains are but 35 km to the sea, and with sea breezes and mountain air, vineyards enjoy distinct temperature differences between night and day. Vines are found on the hillsides, and soils range from calcified seaside types to marl and marine soils. This special climate and terroir favour the production of high quality wines.

Each producer showed several wines, though we picked one from each to taste. First was a Foffani white wine that was perfumed and smooth. Next favourite was a Castello di Mont Blanc (blend) that was rich with honey overtones. Another producer, Colutta, showed a Sauvignon that seemed to straddle the line between NZ and Loire, with its notes of yellow fruits and tomato. Angoris unveiled yet a different Pinot Blanc style — one with green and yellow pepper overtones. Red wines completed the line up with a trussa Schioppettino di Prepotto, complex with spice and oak character, yet elegant and long, and an Anco Broilo Refosco dal Peduncolo, with eucalyptus and dark fruits.