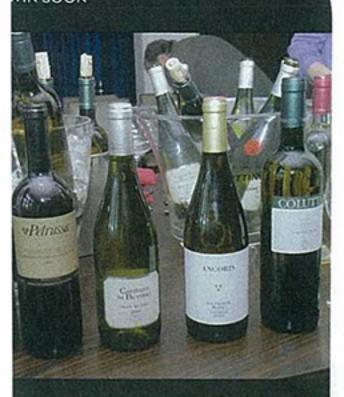
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ne Journal

WIN SOON



loser Look at Friuli ezia Giulia

alian Trade Commission ly hosted an event at Gattopardo rant, where wine producers from Venezia Giulia showcased several of the region.

uli Venezia Giulia is an erlooked region, yet it is a nomic farming area boasting different herbs, fruits, and od. In addition, it is also home coffee.

taly's most north-eastern mountains are but 35 km to a, and with sea breezes and tain air, vineyards enjoy distinct rature differences between and day. Vines are found on the and hillsides, and soils range alcified seaside types to marl ay marine soils. This special climate and terroir favour the ction of high quality wines. h producer showed several wines, gh we picked one from each to on. First was a Foffani white that was perfumed and smooth. xt favourite was a Castello di Mont Blanc (blend) that was vith honey overtones. Another er, Colutta, showed a Sauvignon hat seemed to straddle the etween NZ and Loire, with its s of yellow fruits and tomato Angoris unveiled yet a different non Blanc style — one with green and yellow pepper overtones. d wines completed the line up trussa Schioppettino di Prepotto ne, complex with spice and oak er, yet elegant and long, and an co Broilo Refosco dal Peduncolo, ith eucalyptus and dark fruits.

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.