

65+ SIZZLING SUMMER RECIPES

food, wine & good living

Cuisine

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FISH: A NEW SCHOOL OF THINKING

CHEFS BEHIND THE BBQ: JUSTIN NORTH & AL BROWN
BEST DRESSED SALADS | SASSY SAUVIGNONS



Fairfax Media

SHELF *life*

BOTTLE SAVER

Transporting wine in a suitcase has long been reliant on the "pack-and-pray" approach in the hope of avoiding a wine-marinated wardrobe at the other end. No more. The WineSkin bottle-shaped bubble-wrap bag seals hermetically and contains any accidental leakage. Find them at cellar doors, wine shops and duty-free outlets for \$4-\$5 each. wineskin.co.nz

PRESERVES YOU RIGHT

Due here soon, the Australian Wine Preserva is a remarkably simple way of staving off the oxidation occurring gradually when an open bottle of wine is unfinished. A plastic disc is inserted into the bottle after the first glass has been poured. It spreads over the wine surface, providing an oxygen barrier and moving down as each new glass is poured. brightidea.co.nz

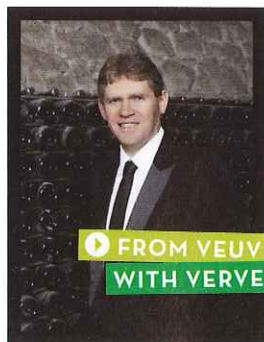
JASON CREAGHAN

THE ICEBAGS COMETH

Now, these are cool... as will be your wine. These new wine icebags from France offer a snappy, casual means of keeping your summer drop at the right temperature. Available at gift shops (\$9.95-\$14.95) or from brightidea.co.nz ❖ JOHN SAKER



Wine Preserva;
above: icebag,
right: WineSkin



FROM VEUVE
WITH VERVE

The role of the cellar master of the great Champagne house Veuve Clicquot Ponsardin is significant. Since the first vintage in 1810, there have been only 10, each responsible for transferring the secrets essential to maintaining the house style.

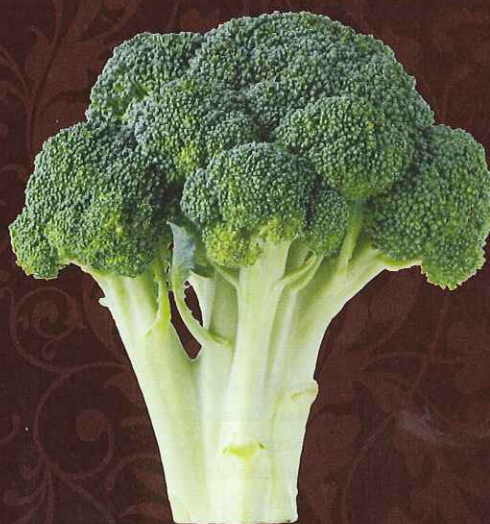
The latest transition included a celebratory tour by new cellar master, Dominique Demarville, who brought to Melbourne prized and very impressive samples of historic Yellow Label non-vintage Champagnes from the Veuve Clicquot museum. My pick was the 1990 assemblage, a blend of the great 1990 vintage with elements of '89, '88 and '87. ❖ RALPH KYTE-POWELL

THE FERMENT

- ▶ The second Marlborough Wine Weekend more than lived up to the first in spectacular wine, food and scenery. Marlborough sauvages also came through in Al Brown's food at the gourmet dinner at Timara Lodge – seafood with wild boar pie to follow.
- ▶ For former stage child Misha Wilkinson (her mother was an opera singer), the show goes on. With labels reflecting Misha's background in the theatre, winemaker Olly Masters' The Gallery Gewurztraminer 2008, Limelight Riesling 2008, Dress Circle Pinot Gris 2009 and The High Note Pinot Noir 2008 impressed a receptive audience, as did the matching dishes from new chef at The Grove, Ben Bayly.
- ▶ The world's first Maori wine producer, Tohu, has had an elegant brand makeover. Launched along with the winery's 2009 Sauvignon Blanc, the simpler, fresher labels feature a prominent koru.

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