

Cuisine

food, wine & good living

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40+
DELICIOUS
ITALIAN
DISHES

**RAY
McVINNIE**
PASTA
PRONTO

AL BROWN
SECRETS & PIES

**LONG
WEEKEND**
NORTHLAND
ESCAPE

CHARDS OF CLASS
TOP CHARDONNAYS
REVEALED



Sautéed apples
with mascarpone,
Marsala caramel &
toasted walnuts

Buonissimo

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FLYING OFF THE SHELF

► Rex Ormandy knew it was going to be bad for *Vino Fino*. Returning to the Christchurch wine store from an interrupted lunch on 22 February, he could smell the spilled wine a block away. "I know the smell well; it was the third time. But this time it was much worse. Bottles had literally flown around, exploding as they fell." Around \$100,000 of wine was damaged, including rare cellared wines.

But *Vino Fino* is far from finito. Online sales have continued and the green-stickered shop was due to reopen at 188 Durham St in April. Says Rex: "We'll pick ourselves up again, hope for no more 'big ones' and carry on." That's wine... and spirit.

As a *Cuisine* Top 10 store, *Vino Fino* will not hold a Chardonnay tasting in April-May but will be up and running again for Syrah and Shiraz in June-July.



SHELF LIFE

JUST CHILLING Ensuring the last mouthful of a glass of white wine or rosé is as pleasantly chilled as the first is the job of a new product, the Chill Ball. These shimmering orbs clip on to your wine glass and are filled with a clear solution that can be pre-frozen. Perfect for the beach or the deck. \$34.95 for six balls and 12 clips. brightidea.co.nz



A SNIFF-SPENT YOUTH



Sarah Limacher

Award-winning Kiwi sommelier Sarah Limacher has achieved much in her 24 years, although she did start young. "At 18 she was swirling, sniffing and making notes," recalls her father, Wellington restaurateur Mark Limacher of Ortega Fish & Chips. Sydney-based Sarah is the new group sommelier for The Group's glam Sydney wine bars: The Winery, the Gazebo Garden and the latest, Manly Wine (above). With her father described by one co-owner as "innovative and cheeky" and by her dad as "zany", expect the unexpected.

East Coast rays Basking in all-day sun, the new Gisborne Wine Centre sits right beside the water in the city's old inner-harbour precinct. It offers the country's most comprehensive range of Gisborne wines, many available for tasting, with a selection of local foods. It's also open every day. gisbornewine.co.nz



Simply capital "Your Pinots are marvellous. The only thing holding you back is capital." So said Errol Clark, Wellington merchant banker and Pinot Noir fanatic, to TerraVin's Mike Eaton four years ago. The respected boutique Marlborough label founded by Mike and his wife, Jo, has just overcome that

obstacle. It's now part-owned by a 17-strong international group, all sharing a deep love of Pinot Noir and New Zealand's affinity for the grape.

Eaton is now hunting out prime sites for single-vineyard Pinot, already purchasing the Calrossie Vineyard in Marlborough's Wither Hills. Another acquisition is former Gordon Ramsay sommelier Jean-Marie Pratt (above), who has already convinced Thomas Keller's Michelin three-star Per Se in New York to add three TerraVin wines to its list. Says Eaton: "You don't get much better than that."

THE FERMENT

► Foxes Island's **JOHN BELSHAM** celebrates the 20th vintage at his Marlborough winery this year, and his 35th since he began his winemaking in the Médoc region of Bordeaux. Congratulations to the "silver fox", who's on our regular tasting panel.

► Waipara's **MUDDY WATERS** has been sold to neighboring Greystone Wines. It plans to keep the label and maintain its organic philosophy. *** JOHN SAKER**