



9a
epicure's choice
OLD VINES CHENIN BLANC

2008 \$45. *Stellez Vine*
This straw-yellow, unoaked South African Chenin Blanc is like a botrytised wine in disguise: packed with notes of raisins, baked apples and a luscious structure. Its soya aftertaste also complements the soya sauce that is drenched over the steamed fish.



9b
VOYAGER ESTATE CHENIN BLANC
2012
\$36. *Hai Choo Wines*



9c
PETALUMA ADELAIDE HILLS CHARDONNAY
2010
\$51. *Culina Dempsey*



9d
PIERRO SEMILLON SAUVIGNON BLANC LTC 2012
\$63. *Hai Choo Wines*



10a
MARIMAR ESTATE PINOT NOIR 2009
\$89. *Culina Dempsey*



10b
MOUNT RILEY SAUVIGNON BLANC 2007
\$65. *Top Wines*



10c
epicure's choice
SEIFRIED PINOT GRIS 2012
\$42.50. *Le Vigne*
Its clean, tropical and long finish is just the right counterpoint to the freshness of the scallop. A flawless match.



9 **TRADITIONAL STEAMED MARBLE GOBY**

This is a clean fish that calls for dry, aromatic whites with little or no oak (too much wood will mask the taste of the fish). Pick South African Chenin Blancs if you like a more tropical character.



10 **SAUTÉED SCALLOPS WITH BROCCOLI**

A dry Sauvignon Blanc with a refreshing acidity or a mild Pinot Noir are the best accompaniments as they do little to mask the gentle, briny flavours of the molluscs.

3c
BLACK QUAIL
PINOT NOIR
 2009
 \$81.25.
 Indoguna

3d
WILLAKENZIE
PIERRE LEON
PINOT NOIR
 2009 \$110.
 Bar à Vin

3b
CULLEN
CABERNET
MERLOT
 2011
 \$52. Hai
 Choo Wines

4a
GROOT
CONSTANTIA
SAUVIGNON
BLANC 2002
 \$65. Stellevine.
 info@stellevine.
 com.sg

♥ **4b**
epicure's
choice

MOSSWOOD
VINEYARD
SEMILLON 2011
 \$60. Hai Choo Wines.
 This Aussie Semillon
 has enough round and
 fruity notes to suppress
 the wasabi-mayo.

♥ **3a**
epicure's
choice

ROEDERER ESTATE
QUARTET BRUT
ROSÉ \$64. Grand Vin.

The surprise pairing.
 We initially thought this rosé would
 be too light for the dish, but the
 wine's gentle Pinot Noir component
 and bubbly character wrapped around
 the sweet-sour notes of the pork
 effortlessly, and its bubbly profile and
 crispness helped temper the tartness
 of the dish.

3 SWEET AND SOUR PORK

A masculine Shiraz would overwhelm the
 dish's gentle umami taste, while a white wine
 would be too mild to hold up against the meat's
 vinegary touches. Pick the dependable light to
 medium-bodied Pinot Noirs, or if you prefer
 something bolder, a round Cabernet Merlot blend.

4 DEEP-FRIED PRAWN BALLS WITH WASABI- MAYO SAUCE AND OATMEAL

On paper, it sounded
 like a tricky dish to pair.
 Fortunately, the wasabi-
 mayo was quite mild, so we
 opted for whites that had
 a little more fruit forward
 character and aromatics
 to stand up to the wasabi.
 Semillon's smooth texture
 is much welcome as it
 rounds out the fiery hints.