

### VINTNER DINNERS: Where and when

LEARN to marry your tippie with different foods at these feasts which will feature a stellar group of renowned international wine-makers and a series of wine tastings and programmes.

All dinners will be held from 6 - 8 pm for the four days.



#### APRIL 9

##### Pio Cesare Vintner Dinner (Italy)

Grand Copthorne Waterfront Hotel Singapore (tel: 6233-1133 for reservations)

##### Bodegas Torres Winery (Spain)

Raffles Hotel (tel: 6331-1611)

##### De Loach Vineyards (US)

The Ritz-Carlton, Millenia Singapore (tel: 6434-5288)

#### APRIL 10

##### Chateau Rauzan-Segla (France)

Four Seasons Singapore (tel: 6531-7250)

##### Duckhorn Wine Company (US)

The Fullerton Singapore (tel: 6877-8128)

#### APRIL 11

##### Champagne Duval-Leroy (France)

Equinox at Swissotel The Stamford (tel: 6431-6156)

##### Schlossgut Diel (Germany)

Club Chinois (tel: 6834-0660)

#### APRIL 12

##### Cakebread Cellars (US)

Shangri-La Hotel Singapore (tel: 6730-2598)

##### Leeuwin Estate (Australia)

Restaurant 360 at One Fullerton (tel: 6220-0055)

## WORLD GOURMET SUMMIT

# Cheers to knowledge

### Wine masterclasses will be held for the first time to introduce varietals from France, Italy, Spain and the United States

By **TEE HUN CHING**

TIPPLERS thirsty for knowledge about wines can drink to better appreciation skills at this year's World Gourmet Summit.

Wine and Cognac Masterclasses will be introduced in the annual event for the first time, alongside Culinary Masterclasses, a staple programme.

The week-long epicurean adventure, which is organised jointly by food consultancy Peter Knipp Holdings and the Singapore Tourism Board, kicks off here on April 7.

Says Mr Francis Poulouse, general manager for Peter Knipp Holdings: "There is a growing population of wine enthusiasts here, so we hope to educate them on the finer points of wine appreciation."

"They will get the opportunity to speak with professionals, who will share their knowledge about wines and the specific regions from where they come. It will also be an opportunity for connoisseurs to refresh their

knowledge of wines."

To be held from April 9 - 12, the wine masterclasses will be hosted by homegrown wine merchants such as Crystal Wine & Spirits, Nectars & Vine, Tasting Room and Vinifera.

Each session costs \$60 per person and is themed according to four wine-producing countries — France, Italy, Spain and the United States.

Participants at each session will get the chance to sample five to 10 varietals of wine from one of the four countries and learn about the region and culture from which it came.

Says Mr Derek Lee, 50, executive director of Crystal Wines & Spirits: "Many people here drink wine, but they lack knowledge. Wine-drinking is an ongoing learning process."

"You might have drunk wine from a region before, but there are so many different types from one region alone."

Adds Mr Andy Tan, 34, one of the two partners of Vinifera: "Knowing more about the wines you drink will

help you appreciate them better and encourage you to pursue the interest further, rather than drink just for the sake of drinking."

The masterclasses will also expose both novices and connoisseurs to new varietals.

Says Mr Lee Ah Bah, 61, who owns Nectars & Vine, which specialises in Californian wines: "Many Singaporeans think only French wines are good. They are not well-versed in New World wines. We hope to change this through the masterclasses."

New World wines are wines outside of Europe, such as Argentina, Chile, Australia and New Zealand.

Agreeing, Mr Ignatius Chan, 39, executive director of wine wholesaler Tasting

Room, says: "This will give consumers here a broader perspective of what the market has to offer and encourage them to explore the diverse options."

A partner of Vinum, the retail cellar of the Les Amis restaurant at Shaw Centre, he will be introducing Spanish wines at one of the sessions.

A host of international wine-makers, such as Champagne Duval-Leroy from France and Cakebread Cellars from the US, will also be attending the summit's vintner dinners.

On the new component of the World Gourmet Summit this year, Ms Josie Lau, assistant director of events marketing at STB, says: "This gives the summit another dimension. We try to introduce something new every year to make it more multi-faceted."

"Maybe, we will introduce a butler course another year."

◆ For reservations and enquiries, call the World Gourmet Summit hotline on 6270-1254 during office hours or visit [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com). Priority booking is open to Citibank Visa and MasterCard members till tomorrow. They also enjoy 10 per cent off published rates for selected events.