

林惠平

品酒師



During the recent world gourmet summit wine masterclasses, *Lim Hwee Peng, CSW* uncovered three family wineries that champion classic expression of their treasured bottles, yet have little difficulty in embracing emerging market dynamics.

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## Domaine du Pegau, Chateauneuf-du-Pape, Southern Rhone, France – Traditional, Focus & Engaging

The mere mention of Chateauneuf-du-Pape (CDP), 'big red wines', 'Grenache' and '13 varietals' (not necessary in that order) will inevitably appear in one's mind. Yet, the 'New Castle of the Pope' was not always aligned with those common notions. For one, it doesn't need to be a big red wine. Such sentiment was proven when Laurence Feraud, from the famed Domaine du Pegau wine estate, confirmed that her wines complement dishes from the vast ethnic Asian cuisine, specifically "chicken wing, green curry, fillet of pork with beans", even dishes that were infused with garlic, "my wine doesn't fight with the food flavours nor dominate the pairing," Feraud proudly proclaimed. Besides being food-friendly, the quality of Pegau wines was nonetheless impressive. With Feraud's enthusiasm, animated sharing and candid expression during her wine masterclass, it was difficult not to be captivated and endeared by both the wines and the winemaker. Though Pegau is currently managed and run by Feraud and her father Paul Feraud, the heritage and genesis of Domaine du Pegau can be traced back to the 17th century. The Feraud ancestors used to plant vines alongside cherry trees and olives. Those non-vine crops were planted to cover the cost of maintaining the vineyards and producing the famous CDP wines. By the fourth generation, Paul took on the management of the ancestral vine land. In 1964, he decided to venture out of the family estate to make his own wine from a small vineyard holding of five hectares. As the decades passed, the Feraud family heralded another new era in 1987. When Laurence, the daughter of Paul and his wife Odette, finished her wine studies and decided to return and work alongside her father, Paul decided to team up with his daughter through a brave initiative – Domaine du Pegau. Today, Domaine de Pegau is widely regarded as one of the leading producers in Chateauneuf-du-Pape. Yet, Feraud remained humble and focused, "There are 220 wineries in Chateauneuf-du-Pape, we have to continue working hard to be better than the other 219 estates." Nevertheless, Pegau is renowned for their reds, especially the rare 'de Capo', which were made only in excellent vintages. Those wines were renowned for their richness, robust flavours and intensity. The Pegau red wines were generally a blend of mainly Grenache and Syrah, with the remaining blend occupied by Mourvèdre, Counoise and other varieties. Feraud's perfectionist streak in her winemaking has also led Pegau to a 'wine collector' status. She explained, "There is no recipe to make a great wine; it is only the identity of the place that needs to be expressed through the wine."

Although many proposals were tabled to Feraud to embark on a joint venture in other wine regions, she was reluctant to accept such initiatives as enormous efforts were expected to make such a new venture a successful one. "At my age, I just want to enjoy life and focus on making my wines." Besides, she feels that managing different expectations and benchmarks can also be an unnecessary challenge; elements beyond her control, such as climatic condition and the familiarity of places, also dampened her interest. However, she was still keen on expanding her estate, though her definition of 'expansion' was specific. Instead of venturing off to other places, her future plans entail growing her vineyards holdings in southern Rhone, and continued focus on crafting quality wines.

*"It is difficult to sell my own wines, especially those that I am fond of, because I want to enjoy them myself!"*  
Laurence Feraud



## Domaine du Pegau Wine Tasting Notes

### 2004 Domaine du Pegau Chateauneuf-du-Pape Cuvee Laurence



Cantonese cuisine, Sichuan cuisine, Thai cuisine and Peranakan cuisine

Surprisingly dense in appearance, evolved nonetheless. Aged nose with tea-like scent and spice nuances with black fruit aroma. Lusciously rich on the palate, yet it was ripe without imposing on the palate; accompanied by velvety texture and lengthy in its finishes. A food friendly wine with a tangy aftertaste.

### 2005 Domaine du Pegau Chateauneuf-du-Pape Cuvee Laurence



Peranakan cuisine and Thai cuisine

Mild and subtle expression on the nose with spice scent and tea-like notes; black fruit aroma subsequently emerged after aeration. On entry, it is firm, ripe, rich and structured, yet its presence was only gently felt on the palate, balanced by fresh acidity with a touch of tanginess. Finishes with a clean and pure aftertaste.

## A New Venture On The Horizon?



### 2006 Domaine du Pegau Chateauneuf-du-Pape Cuvee Laurence

Wine bars, wine by the glass in haute cuisine, Teochew cuisine and Cantonese cuisine

Pleasantly fresh on the nose with red and black fruit aroma, as well as touches of wild fruit note and cocoa scent. On the palate, it is concentrated, intense, yet balanced with freshness. A wine that is exciting, inviting and pleasurable now. Pleasing in its finishes.



### 2007 Domaine du Pegau Chateauneuf-du-Pape Cuvee de Capo

Cantonese cuisine

Made only in the best vintages from the estate vineyards. Subtly gentle on the nose, needed some coaxing to bring out its restrained bouquet. On the palate, it was intense, with red and black plums, prunes and mild spice scent. Surprisingly balanced and fresh on the palate though flavour intensity was apparent. Also impresses with silky and velvety texture. Pronounced tea-tannins alongside the flavours.



Teochew cuisine, Cantonese cuisine and Sichuan cuisine

### 2008 Domaine du Pegau Chateauneuf-du-Pape Cuvee Reserve

Ripe black fruit aroma with gentle spice and cumin scent. Gently ripe on the palate with refreshing acidity and balanced flavours, especially on the mid-palate. Tannin was firm but reticent. A clean and pure red wine with refreshing acidity to offer vibrancy on the palate.

### 2008 Domaine du Pegau Chateauneuf-du-Pape Blanc

Made from 60 percent Grenache Blanc, ten percent Bourboulenc, ten percent Roussanne, 20 percent Clairette, only 1,800 bottles were produced. Fresh, floral, tropically ripe, clean and fresh in its fragrant. Rich on the palate, creamy texture, with peaches, pears and melons. Refreshing and youthful acidity providing an uplifting palate. Finishes with mineral note.



Wine by the glass in fine eateries

### 2009 Domaine du Pegau Chateauneuf-du-Pape Blanc

Melon, wood spice, floral and a generic Jardin fragrance on the nose. A wine with rich palate, almost luscious, and predominantly riper in its expression, with mineral note alongside its fruit flavours.



Fine wine bars, Peranakan cuisine and Thai cuisine

### 2006 Domaine du Pegau Chateauneuf-du-Pape Cuvee Reserve

Aged appearance yet exhibited ripe luscious black fruit aroma, floral and mild spice scent on the nose. On the palate, the wine is balanced with apparent refreshing acidity. Finishes lengthy and clean.



Fine wine bars and haute French cuisine

## Joh Jos Prüm, Mosel, Germany – Classy & Aristocrat, Yet Unpretentious

Germany and Riesling are, seemingly, two inseparable contexts, and there are valid reasons to justify that relationship. Riesling is one of the most cold-hardy grapes and some of the world's coldest wine-producing regions are in Germany. In such cold climatic growing condition, there are several apparent challenges posed by nature – how do you ensure survival of the vine, as well as fruits that can be ripened appropriately for winemaking? The answers lie in the meandering rivers that run through the wine regions, and the smart planting of vines orienting towards a south direction that will aid in the ripening of its grapes. In fact, vineyards aligned in the south direction also prevent the onset of potential frost. Mosel (previously known as Mosel-Saar-Ruwer) is one such region that is sited in a cold climatic area; the wine estates in Mosel have the Mosel River and its steep slopes to support their vine growing and winemaking aspirations.

Located in the northern-end of Germany, Mosel is commonly acknowledged as the finest German Anbaugebiet (wine region), not only from the wines it produces, Mosel is also home to the most number of Einzellagen (single vineyard with common attributes) in Deutschland. The Mosel style of Riesling, as compared to those from other anbaugiebiete, is characterised by its refreshing acidity balanced with rich flavours of stone fruits, honey and moderate fruit sweetness. Of the Mosel wine estates, Joh Jos Prüm (or commonly known as JJ Prüm) must be one of the most sought after wineries. The Prüm family has been living in or near the Wehlen village from as early as 1156. Even as far back as centuries ago, the Prüm estate already enjoyed a renowned reputation; but it was with the passing of Matthias, the last head of the estate, that the Prüm estate was subsequently divided among his seven children.

Johann Joseph, oldest of Matthias' offspring, founded JJ Prüm in 1911 and devoted his life to creating a successful JJ Prüm estate. Two generations later, in 1969, Dr Manfred Prüm took over the estate and now heads it with his daughter, Dr Katharina Prüm. For JJ Prüm wine lovers, they were attracted not only by the ageing ability of its Riesling wine, they were also admirers of the wines' ability to reflect the elusive terroir elements, derived from four of Prüm prized vineyards – Wehlener Sonnenuhr Graacher Himmelreich, Zeltinger Sonnenuhr, Bernkasteler Badstube. Of those four vine lands, Wehlener Sonnenuhr and Graacher Himmelreich were considered as the core sites of the Prüm estate.

### Understanding Joh Jos Prüm Wines

In comparing the two core vineyards, very often Graacher Himmelreich wines can be enjoyed earlier than the Wehlener Sonnenuhr. Nevertheless, wines from Wehlener Sonnenuhr offer an excellent structure, yet display beautiful ripeness in aroma and flavours (typically stone-fruits), fine minerality with great length and depth. While Graacher Himmelreich impresses with racy acidity, pronounced minerality. Bernkasteler Badstube wines were usually lighter in taste; while wines from Zeltinger Sonnenuhr have smoky aromas and flavours, with lower acidity; also depending on the vintage, Zeltinger can be complex, but generally does not achieve the brilliance and finesse of a Wehlener Sonnenuhr. Despite the deep heritage and tradition, Dr Katharina Prüm felt that her wines were not exclusive to connoisseurs and

wine collectors. JJ Prüm wines can also engage savvy and discerning consumers with their fine flavours; also, in a market where high alcohol wines are becoming common, the low alcohol Prüm Riesling (average less than ten percent alcohol) becomes a distinct advantage to her white wines. The endearing winemaker also felt that fine

nuances and finesse in JJ Prüm wines can be appreciated and understood by Asian wine lovers who, in her opinion, possess a complex palate due to the complexity of various ethnic cuisines in the continent. While it is undeniable that red wines are all the rage in the world market, especially in Asia, Prüm believes that the best way to cope with such competition is through constant exposure of her wines to a wide and diverse audience. "Through wine tastings, the complex and fine quality will convince wine lovers on the superiority of JJ Prüm Riesling," said the confident winemaker. Personally, I couldn't agree more.



## Joh Jos Prüm Wine Tasting Notes

### 2007 & 2008 Wehlener Sonnenuhr Riesling Auslese

The 2007 was more expressive on the nose as compared to 2008, which showed more subtlety and mineral freshness. On the palate, the 2008 is dry (possibly little residual sugar) with loads of fresh acidity, mineral scent and youthfulness, clean, pure in its finish. The 2007, on the other hand, expressed more of its fruit charm and fragrance; a wine that was ready for enjoyment sooner than its younger counterpart.



The 2007 is suitable for fine eateries, fine wine bars and other fine Chinese restaurants. 2008 is in its infancy and could stay in the cellar for some time before fully displaying its charm.



Fine French and Chinese restaurants

### 1998 Wehlener Sonnenuhr Riesling Auslese Gold Capsule

I was pleasantly surprised by the colour of this wine, as it did not exhibit the true age of this wine. Aged note on the nose with mineral and typical fruit sweetness. Wild flowers scent with touch of herb note. Despite being an Auslese wine, this wine was neither weighty nor loaded with fruit sweetness. Still a dry wine, but in a restrained manner. Overall, a refreshing wine with delicious charm and food friendly nuances. A delicate wine that is enjoyable now.

### 2007 Graacher Himmelreich Riesling Spätlese

Pronounced ripe, tropical youthful fruit charm with a unique curry-leaf spice note. Fleshy yet structured, and interestingly, it dovetails into a lean and delicate expression when it reaches the mid-palate. The young and citrusy fruit flavours were prominent. A charmingly expressive wine that was eager to impress.



Peranakan and Thai cuisine

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### 2007 Graacher Himmelreich Riesling Kabinett

Youthful, floral, orange peel notes, citrus scent. A little wild on the nose, nonetheless pleasant. On the palate, it was weighty, yet balanced, fresh with kumquat flavours and acidity. Finishes clean with an elegant and mineral note, which appears to be more obvious as the wine aerates. A wine that was seemingly one-dimensional and unyielding in its flavours; is clearly a wine still in its infancy.



Wine bars and wine by the glass at fine eateries



### 2007 Bernkasteler Badstube Riesling Spätlese

Ripeness of fruits, with expression of tropical fruit, melon, peaches. Sunshine and warmth were apparent on the nose. Round, fresh, with weighty notes, especially on mid-palate, though overall taste profile was well-balanced, clean and refreshing. Overall, this is a restrained wine exhibiting purity and freshness.

Cantonese cuisine and Teochew cuisine



Fine North Indian cuisine

### 2007 Zeltinger Sonnenuhr Riesling Spätlese

Restrained on the nose, though the youthful charm did not go unnoticed. Lean and fine in concentration within a delicate structure. Fresh, citrusy with apparent mineral notes on the palate. Finishes with lengthy aftertaste. A very youthful wine that was generous in its expression, although it remains reclusive.



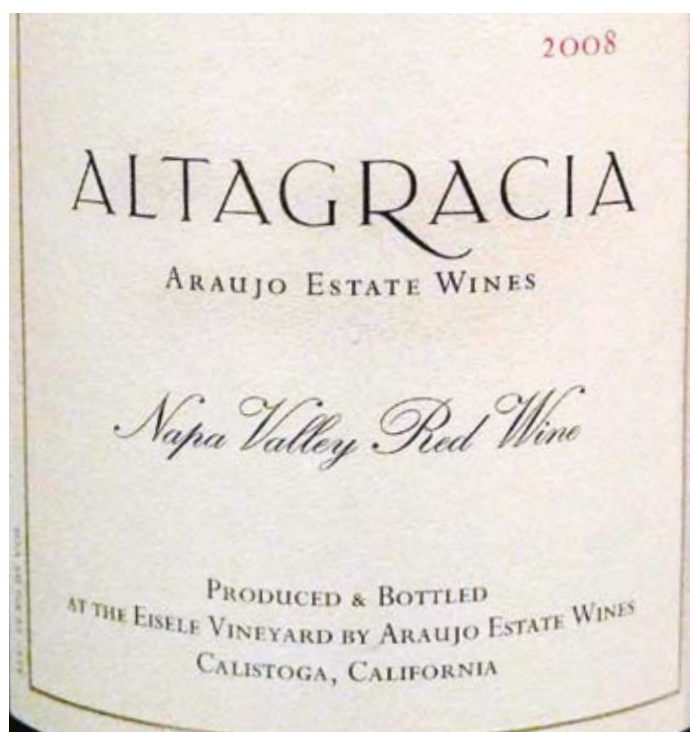
Haute French cuisine and fine Japanese restaurants

### 2007 Wehlener Sonnenuhr Riesling Spätlese

The mineral note and spice scent were apparent on the nose with a touch of tropical sweet fruit note. Mineral nuances frame the fruit and acid. A delicate, pure, clean and elegant wine. Classic Mosel Riesling exuding an aristocratic impression.

### Araujo Estate, Napa Valley, California, USA – New World Wines, Classic Style

For the uninformed, many may have mistook Napa Valley as the California state. Such a perception can be forgiven as this small wine-producing sub-region, located on the north coast, has been flying the California flag in the international wine market for decades. Producing up to five percent of the total California wines, Napa Valley is really a compact wine region that boasts of a vine-friendly Mediterranean climate. Cabernet Sauvignon and Chardonnay dominate the wine land, though Sauvignon Blanc, Merlot, Zinfandel and few other lesser-known varieties also call Napa home. Napa Valley Cabernet Sauvignon is world renowned and its popularity can be credited to its intense fruit focus expression. Yet, there were Napa Valley Cabernet wines that portrayed a 'not Bordeaux, but Bordeaux-like' style. One of those wineries that has been crafting wines of such calibre is Araujo Estate in Calistoga AVA. Araujo vineyards were not an entirely virgin land for vine planting; grapes were already in the soil since 1856. Nevertheless, when Bart and Daphne Araujo bought the property in 1990, much work went into the refurbishing and building of the winery (including a new cellar) and vineyards, where organic, then biodynamic farming practices were adopted. According to Araujo, such farming methods ensure that the vines remain consistently healthy, while the soil is well-prepared to deal with stresses of pests and diseases, as well as managing inclement weather positively. Such vine management also results in a more uniform ripening of fruits, and minimum vintage variations in Araujo wines. Of the total estate's production, there were three reds (from the Eisele vineyards) and two white wines – namely, Cabernet Sauvignon (the flagship wine), Altagracia, Syrah, Sauvignon Blanc and Viognier. After the initial jittery years Araujo Estate has come to realise the best way to make world-class wines is to hand-make wines that reflect a sense of its place, a time-tested concept that Araujo has learned and adopted from top wineries in Bordeaux and Burgundy. Being a contemporary winery, the proprietor understood that to obtain power for New World wines is a given, "but to obtain elegance and balance can be challenging". For a classic wine lover, it is unsurprising that such a hurdle subsequently



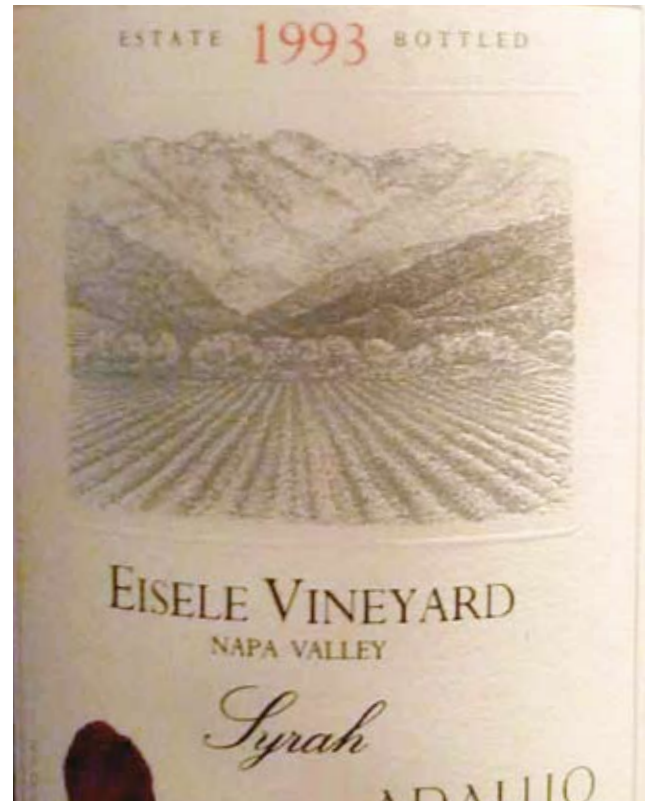
"Mosel produces a unique wine style that can only be found in the Mosel region; thus, if other styles of Riesling, such as those from Rheingau or Alsace, which are of different flavours, and if (happened to be) more well-received, then the market should buy and enjoy those wines. It is not wise for Mosel to change its style to suit Alsace or Rheingau Riesling wine lovers. It is boring to make or enjoy a single, uniform wine style." Dr Katharina Pruem

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became the benchmark for Araujo Estate. Fundamentally, Araujo and his winemaking team attempt to handcraft a wine that could stand shoulder to shoulder with some of their favourite classic vino, such as Château Haut Brion, Château Margaux, La Mission Haut Brion, old vintages of Château Calon Segur, DRC, and Guigal La Mouline. Those were wines that, in Araujo's mind, represent the pinnacle in balancing power with elegance. Despite being a New World wine, most Araujo fans will testify that 'mineral note', an elusive and premium quality nuance, as well as the amazing ageing ability of Araujo wines were the hallmarks in their bottles; a testament of classic qualities in a modern wine. During the Araujo wine masterclass, it was a given for many to be wowed over by Araujo white and red wines; yet, my best take away was the encounter with Araujo – brief as it was – the experience was akin to the several signature expressions found in his wines – intense, focus, yet clear and precise.

*"Weight without heaviness, power in a velvet glove"*  
Bart Araujo



## Araujo Estate Wine Tasting Notes

### 2008 Araujo Estate Altagracia

This wine was named after Bart's grandmother, made from a portion of Araujo flagship wine and younger vine, Altagracia exhibited more red than black fruit characters. Deep and brilliant purple in colour. Restrained on the nose although its intensity was apparent. Young, ripe red and black fruit aroma with floral scent. On the palate, it was equally restrained as the nose, though it was fresh, balanced, with velvety texture. Flavours were clean, pure, intense yet not overwhelming.



Cantonese cuisine and  
Fine Thai cuisine

### 2005 Araujo Estate Eisele Vineyard Cabernet Sauvignon

On the nose, it remained quiet, displaying subtly its youthful fruit scent and oak note. On the palate, one can sense its energy, yet almost simultaneously it withdrew its power. Youthful and taut tannins, together with the fresh acidity were testament of the wine's vibrancy. Bitter chocolate note and the minerality were obvious at the finishing. This wine should be decanted if one needs to enjoy it in the short term; otherwise, it will be wise to cellar it.



Fine dining eateries

### 1995 Araujo Estate Eisele Vineyard Cabernet Sauvignon

On first nose, it showed its finesse with cigar scent, smokiness, with ripe blackcurrant following up at the back. Fruit fragrance creeps up on the nose gently, with a breadth of clean fresh air. On the palate, it was refined, almost framed up in a delicate, fragile structure. Fresh, pure, clean and emitting loads of mineral notes. A classy and graceful wine that finishes clean and pure.



Teochew cuisine and Fine  
French eateries

### 2010 Araujo Estate Eisele Vineyard Sauvignon Blanc

This is not an ordinary Sauvignon Blanc, as it was treated to battonage, aged in French oak with its oak staves treated to heated water, without toasting, so as not to contribute charred notes to the wine. Bart also shared that in certain vintages, Viognier was added as part of this wine's cepage, though no such addition in this vintage. Brilliant straw in colour, with tropical fruit aroma, touch of spice scent. Fresh, pure and mineral on the palate. Finishes clean with purity.



Peranakan cuisine  
and Thai cuisine



Haute French cuisine and  
Fine Japanese restaurants

### 2003 Araujo Estate Eisele Vineyard Syrah

The benchmark for this wine was Guigal La Mouline, thus, there were some Viognier being added into its blend. The inaugural vintage for this wine was in 1994. On the nose, it was silent although the mocha, coffee notes were apparent with blackfruit aroma subsequently emerging after some aeration. Overall, a medium to full-bodied wine that has a fine structure, yet restrained on its expression. Chewy tannins with pleasant texture, exhibiting a classic Claret character rather than a Northern Rhone rouge.



Teochew cuisine and  
fine Japanese cuisine

### 1993 Araujo Estate Eisele Vineyard Syrah

The appearance of this wine was still youthful and does not portray its age. On the nose, there were light hawthorn and floral scents, again no tertiary notes. A delicate wine that seems to show more minerality, finesse and elegance; almost Burgundy-like in its impression. Overall a delicate wine, with purity and minerality.