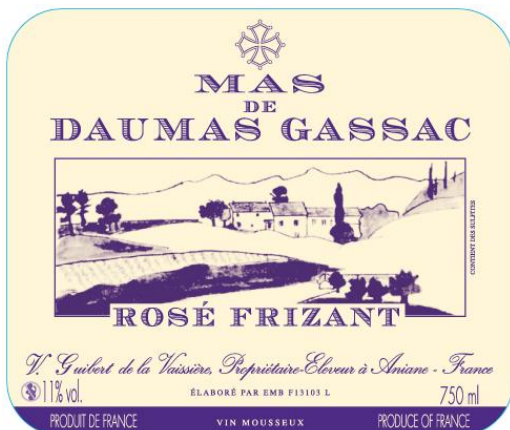


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Two Rosés We Cant' Wait For

Well, it seems like summer is pretty much upon us; the humidity has skyrocketed, the sun has poked it's head out of the clouds and the temperature is such that we do not need to head out with jumpers or jackets anymore (and probably will not need to until December again!) It's also the time to start thinking about our change in 'wine diet' – that is, aside from drinking in heavily air-conditioned bars and restaurants, we need to start thinking about what we are going to be drinking when outside enjoying the summer warmth and sunshine.



That however is another full story (which we will do later this month) but for now our attention switches to two wines that we are desperate to sink our palates into but are, unfortunately not yet available on our shores here in the city. Now, as you know we do not often write about wines that you cannot buy here in Hong Kong but, in the vain hope that one of the importers of the wines will be reading this (and perhaps listening) maybe there's a chance that if they get their act together before July that the wine can be here and ready for our pleasurable consumption!

But first, before I go into the wine that may not even be considered by its importer, let me tell you about a rosé that IS on the way – quite literally – to Hong Kong as I write; the Bonny Doon Vin Gris de Cigare 2014. This is without a doubt one of the best (along with the next wine I am going to tell you about) rosés I have tried this year and possibly one of the very best I have ever tried. This wine is made by iconic winemaker Randall Grahm who was in Hong Kong in January and whose wines are about to reach Hong Kong (from what I hear it will be early next month).

The Vin Gris de Cigare is a beautifully fruit driven wine with some exceptional acidity but is also one of those wines that you could easily drink a case of among friends on a junk trip, over a long seafood lunch at Po Toi or Sai Kung or just sitting in the garden with a bunch of friends in the sun! It's an eclectic mix of Grenache, Mourvedre, Grenache Blanc, Rousanne, Carignan, Cinsault, Marsanne and Counoise. The palate is mouth-watering and leaves you wanting more each time you swallow making it highly addictive with

subtle hints of strawberry; but it is its easy drinking and food friendly nature that drew us to it initially and we cannot wait for it to arrive come May!! Make sure you look out for it – and once it's here we'll re-review it and tell you where to get it!!



Now, for the second wine; the **Mas de Daumas Gassac Rosé Frizant** which I tried for the first and only time last month with friend and winemaker of Mas de Daumas Gassac, Basile Guibert. I have to say that this lightly sparkling rosé was the star of our dinner and, as I never knew he even made this wine it was an absolute treat to taste. We had it in magnum form which is really the only way it should be drunk as it's incredibly moorish (addictive) with a lighter level of alcohol (11%) that allows for certainly more than one glass!!

Wines from the Languedoc get little to no attention in Hong Kong because people just don't know enough about the wines themselves. It's not that people do not enjoy them when they try them, it's just that sommeliers and most wine retailers do very little to champion the region and because of this, the region is undervalued and underestimated. This little rosé from the Languedoc's Mas de Daumas Gassac is a blend of Cabernet Sauvignon and Petit Manseng and is like a burst of fresh fruit – plenty of strawberry notes with forest berries and a very friendly nature. This is something that all people definitely will enjoy – but it's one that ladies would enjoy sipping throughout an afternoon of tanning under the summer sun. Personally, I love it and wish that importer Altaya would realise that they have a gem of a wine waiting to be imported.

Forget the notion that no one drinks rosé in Hong Kong; they do, it's just that there is not a vast quantity imported or consumed here such as there is in Western Europe. Maybe it's mis-understood, or maybe the local male population have ego's too large to be seen drinking something that does not make them feel like they have 8 inches down below – but once people get over themselves and realise that no one cares what you are drinking, rosé will have a much better summer reception among Hong Kong drinkers – and soon people will realise it's perfect for our climate, our food and our lifestyle here in Asia.

So, I implore the powers that be at Altaya to wake up and take note of what their customers don't know that they want yet (the Mas de Daumas Rosé Frizant) and in

the mean time, just be patient and wait for the Bonny Doon Vin Gris de Cigare to arrive...it's on the water and soon to be one of those wines that we will look back on and make the summer of 2015 most memorable.