

Perfect match with Simon Tam simon@iwinecentre.com



That old "white wine with white meat" rule doesn't apply in this part of the world. There are endless ways to cook chicken and not all of them result in a dish that matches white wine. Take crispy chicken marinated with *nam yu* (red fermented beancurd paste), for instance. This Cantonese classic is difficult to do well – the skin should be crisp but not oily and the meat moist. The aroma is heady and seductive, with a nutty richness and sweet depth. A wine to accompany this dish should contain fruit that is either level and mature or fresh and vibrant.

Wooving Tree Blondie pinot noir 2009, Central Otago, New Zealand

More strawberry blond than bottle blond in colour, this is pinot noir at its best. It's essentially a rosé made from

Misha's Vineyard The High Note pinot noir 2008, Central Otago

New Zealand's pinot noir superman, Ollie Masters (formerly of Ata Rangil), has shaken up his new project, Misha's Vineyard. This wine is supple and silky, with lovely savoury tones. It's a good match with the crispy chicken skin because the *nam yu* soaks up the high-quality oak, giving it a strong base and widening the flavour range. The wine's seductive fragrance is further lifted by the deep-fried chicken notes. Available for HK\$312 at *Jebsen Fine Wine Club* (tel: 3180 3424)

Berry Bros Gevrey Chambertin 2000, Burgundy, France

Gevrey Chambertin is one of the larger and more famous Burgundy communes. Its wines are usually reliable but seldom