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SEPTEMBER 5 - SEPTEMBER 18, 2015

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AN ICONIC UNION

ESTATES & WINES, THE WINE DIVISION OF MOET HENNESSY, PRESENTS ITS PRESTIGIOUS ICON WINES THROUGH A GOURMET JOURNEY OF DISCOVERING NEW FLAVOURS AND SENSATIONS.



Mentelle, Terrazas de los Andes and Cheval des Andes.

The luncheon highlighted a four-course pairing menu created by Kampachi Japanese Restaurant's executive chef, Koji Tamaru, which perfectly revealed the passion behind the creation of each Icon wine. Upon arriving at the restaurant, guests were graciously greeted with a glass of chilled *Cloudy Bay Sauvignon Blanc 2014* as an aperitif during the welcome reception that had lavish servings of kanpachi carpaccio.

Kanpachi carpaccio is a cocktail canapé made from amberjack, onion, cucumber, fish roe and crispy garlic topped with wasabi dressing.

As soon as the guests were seated in the dining room, Annette Scarfe, one of the only four female masters of wine proceeded to introduce Estates & Wines and each vintage in the Icon wine range.

She highlighted the different grapes varieties, to identifying the tasting notes of a given vintage. Each exquisitely paired dish was then served.

From the exciting wine region in the Andes of Argentina, to the cool climate of Margaret River in Australia and finally arriving at the natural landscape of Marlborough in New Zealand, Malaysians will finally be able to get their hands on the prestigious range of Icon wines brought by Estates & Wines, the wine division of Moët Hennessy.

An exclusive wine pairing luncheon to introduce the Icon wine range also featured premium wines from estates from around the world namely – Cloudy Bay, Cape

The first main course featured the *Cloudy Bay Te Koko 2012* and was paired with the marinated seafood dish that consisted of prawn, octopus, squid, and capsicum marinated with miso dressing. This exceptional white wine accentuated the pairing dish and a creamy-textured finishing with a rare but unique taste.

Terrazas Single Vineyard Las Compuertas Malbec 2010 was paired with the wagyu asparagus. The dish was made with wagyu rolled beef and pan-grilled asparagus with *shoyu* butter. This succulent red wine from Andes revealed great persistence and silkiness that left a lingering finish in the mouth. Its' well integrated acidity further defined its great complexity when paired with the second course.

The luncheon closed with *Cheval des Andes 2009* that was paired with Kampachi's special maki. The maki was made out of seared salmonroll with crabstick, cucumber and avocado topped with grilled eel.

The powerful and concentrated marriage of fruit flavours in this red wine perfectly balanced the food elements in this pairing dish that created a structured and delicious finish.

Each Icon wine stood on its own merits despite being produced from different parts of the world. The extraordinary collection earned their 'icon' status because they are the pioneers in the region and have received praise as an artisan wine – crafted out of the desire to push the wine-making boundaries further, to see what can be done with experimenting, blending, technicality and careful aging.

