

A taste of the fabulous

UNASSUMINGLY PRINTED in lower case italics, *fin* is an acronym for "fabulous is needed", a self-proclaimed lifestyle promotion company with a small but impressive list of high quality wines.

When Benjawan Wisootsat and Jan Ganser introduced their company nearly two years ago, it was clear they understood the meaning of fabulous in everything from menus to venues.

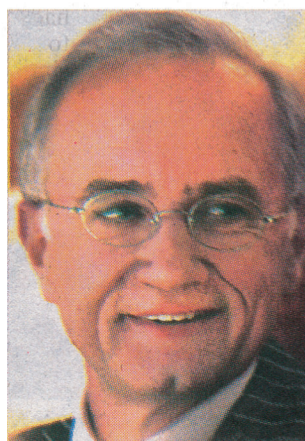
Amid a coterie of friends who included German ambassador Andreas von Stechow and his opera star wife Junko Otsu, Fin couldn't have made a wiser choice than the Oriental's seafood haven Lord Jim's for its latest introduction.

Internationally acclaimed German winery owner Helmut Donnhoff and his spectacular Nahe region rieslings were presented to selected guests and a few lucky writers.

Donnhoff has almost single-handedly built his combined 20 hectares of site-specific vineyards in the relatively obscure Nahe valley, southeast of the Mosel and Rhine rivers, into a position of international prominence. In the process he has become one of the most influential and respected spokesmen for German rieslings.

Cited as Winemaker of the Year by magazines *Gault Millau* and *Feinschmecker* in 1999 and Wine Personality of the Year in 2004 by Robert Parker,

Donnhoff's wines exude complex mineral and fruit flavours covering styles from bone dry to dessert treasures of sweet perfection. Parker has given his last three eiswines perfect 100 point scores twice and 95 once, a feat rarer than an eclipse of the sun.



DÖNNHOFF: Bringing wines par excellence.



Bottles & Banquets

By JC Eversole

Marketed under the brand Hermann Donnhoff, Helmut's grandfather and winery founder, the wines show a transitional complexity derived from several unique soil types that clearly distinguish them from their more recognised brethren in the nearby Mosel and Rhine valleys.

With a total annual production barely reaching 12,000 cases, Donnhoff can select his customers from a long waiting list which makes Fin justly proud to be part of his global distribution network.

Riesling in its many iterations from dry to dessert sweet is tailor-made for various Thai and many other Asian cuisines.

Chef Enrico Froehnel succeeded masterfully in preparing dishes compatible to each of Donnhoff's complete range, starting with fried prawns and foie gras with balsamic onion confit, hot smoked salmon fillet on cucumber carpaccio crab salad and a creative Dover sole on mascarpone and chive risotto. Donnhoff's '03 Norheimer Dellchen spatlese, '03 Schlossbockelheimer Kupfergrube spatlese and '03 Niederhauser Hermannshohle auslese danced in perfect step with their respective partners.

Despite Lord Jim's impeccable attention to a multiple choice dessert course there simply was no partner to match Donnhoff's '03 Oberhauser Brucke eiswein.

This is a wine of pinpoint balance between flavours of pure honey, pear and apricot fruit and perfect acidity leaving a trail of delight lasting minutes after it is swallowed.

When asked about the price co-host Jan Ganser said, "It's immaterial. Our allocation was three bottles and we are going to drink them tonight!"

What else can be said but "fabulous!"

Check Fin's website at www.fin-wine.com for prices on these and other wines.