



Dr Bertold Salomon at D'Sens

WINES WITH CHARACTER

Salomon wines from Austria and Australia will give the wine lover plenty to think about.

Dusit Thani Bangkok's D'Sens French Restaurant closed briefly early in the year to make way for a quick renovation. It showcased its definitive sleek new look recently, with a wine dinner showcasing Salomon wines that come from both Austria and Australia. Bertold Salomon, owner of the Salomon Undhof Wien Estate in Kremstal, Austria and of Salomon Estate in South Australia was present to showcase his spectacular wines that to be honest have quite a following in Thailand thanks to their importer: fin.

Salomon Undhof is one of the most progressive and quality driven wineries in Austria and is located in Stein

on the western border of Krems. The family owns 20 hectares of vineyards which are planted with 50 percent each of Riesling and Grüner Veltliner. The loamy soils offer optimum conditions for Grüner Veltliner. The Riesling from Undhof thrives on primary rock soils in the single vineyards Kögl and Pfaffenberg. A few years ago the Salomons decided to make the wines approachable when young, and the result is wines with terrific character, ripe intense fruit, mineral complexities and fine balanced acidity. These are wines that can not only be enjoyed upon release but also age well.

That evening Salomon showcased

two Grüner Veltliners. The evening started with 2009 *Grüner Veltliner Kremstal DAC Wieden & Berg* a light yellow-green wine with an intense floral nose with hints of hazelnut and honey. On the tongue it was lush with a peachy finish. Its fine minerality and balance worked well with the canapés that offered varied flavours and textures. The second Grüner Veltliner (2009, *DAC Reserve Lindberg*) was paired with abalone in parsley cream. The wine had a clean, clear focus with notes of peach, apricot and a decided slate flavour highlighting the origins of the dish.

Still in Austria, we went on to taste two Rieslings. The first of which was 2009 *Riesling DAC Undhof Kögl*. A delightful experience with its creamy texture and citrus notes with underlying hints of pepper. The wine was brilliantly paired with a trio of hakkaïdo scallops – battered with hazelnut and truffle in a cappuccino foam; pan-fried with jabugo bellota jamons and as a ceviche served with blood orange caviar. The second Riesling – 2009 *Riesling DAC Reserve Steiner Kögl* – with its powerful minerality and flavours of apple, lemon and peach was paired with Arctic Char.

With dessert – Tonka fava cream tart topped with wild strawberries, caramelized meringue, with homemade fig ice cream – was served with 2008 *Traminer Noble Reserve, Salomon Undhof, Kremstal*. A rich elegant wine with strong lychee on the tongue and a delicate rose on the nose. A delightful sweet finish.

From Salomon Estate, South Australia, Dr Bertold Salomon chose to showcase 2004 *Norwood Shiraz Cabernet Merlot, Salomon Estate, South Australia*. A brilliant blend powered by the blackberry notes of the Cabernet Sauvignon and the plummy notes of the Shiraz with Merlot lending an elegant finish. And this of course was paired with the culinary highlight of the evening: Oven-roasted challan duck. Behind the food was the hand of Chef de Cuisine, Julien Lavigne who has also introduced a new menu at D'sens. If this meal was anything to go by, diners are in for a pleasant surprise. The restaurant in its new avatar also features a new Master Wine List and an attractive new Wine by the Glass List. ■