

Words/Dominic Rolfe  
Photography/Sahlan Hayes



10 William Street

## BARNS

Fratelli Paradiso branches out with this popular wine bar.

The lads from Potts Point favourite Fratelli Paradiso are behind this sophisticated enoteca, simply called 10 William Street. The svelte, low-lit downstairs room brims with leftie lawyers on bentwood chairs nibbling arancini (\$6), sockless dandies hovering over tables of swordfish, cress and radish (\$25) and clothes horses cradling olives (\$6) and soul-reviving Aperol spritzes (\$15). Upstairs has the same close-knit vibe with a bonus balcony overlooking the street for voyeurs. The prime spot, however, is a possie at the bar. Daily specials are scribbled on white tiles and wines "pouring today" are in a bucket close at hand. The knowledgeable barkeep is as crisp and well-presented as our Bellotti Cascina cortese (\$13), which is a beautiful match for a plate of superb trofie (Ligurian gnocchi), seppie (cuttlefish) and asparagus (\$22). Rounded out with a Domaine Ogereau chenin blanc (\$13) and the superb prune and custard tart (\$7), 10 William Street has this fashion strip stitched up.

10 William Street,  
Paddington.  
Phone: 9360 3310.

Open Mon-Thurs,  
5pm until midnight;  
Fri-Sat, noon until late.

## liquid assets

## Q & A

**In a restaurant, is it pretentious – and unnecessary – to sniff and taste a wine if it has a screw cap?**

No and yes, says our resident wine expert, Peter Bourne. "It isn't pretentious (unless you consider the tradition of formally confirming that the wine and its vintage are correct a pretence). But yes, it's unnecessary to check for cork taint. A quick sniff, however, may pick up other issues such as premature oxidation and bacterial spoilage. I still do it."

The etiquette of wine ...



GREAT BYO OPTION

**2010 De Bortoli La Bohème Act One Semillon Sauvignon Rolle (Yarra Valley, Victoria), \$23**

Steve Webber is a great innovator. Act One steps outside the usual semillon sauvignon blanc blend square with a splash of rolle. Best known as the Italian variety vermentino, rolle adds a savoury note. Its textural richness makes it an excellent foil for grilled sardines.



CHEAP AND CHIC

**2009 Domaine Bondeville Rosé (Languedoc, France), \$16**

Provence is the heartland of French rosé, though Domaine Bondeville comes from a co-operative Languedoc region to the west. Nonetheless, it's made in distinctive French style – fresh and fruity yet clean and dry. Pale salmon in colour, it has supple raspberry and redcurrant flavours and a crisp, refreshing finish. Try it with spaghetti vongole.



GLOBAL STAR

**2008 Château Coupe Roses Minervois Les Plots (Languedoc, France), \$35**

Coupe Roses is French slang for "rosy cheeks" and this red could bring on a flush. It's a blend of syrah, grenache and carignan, the ubiquitous variety of the Languedoc-Roussillon region. Violet, dark cherry and dried herb aromas lead to a supple palate. The minerally finish makes it a good soulmate for a cassoulet.

Peter Bourne nominates his four favourite wines of the month.

# Plonk!

Photography/Jennifer Soo



**2009 Cigale Mourvèdre Shiraz Grenache (Barossa Valley, SA), \$22**

Cigale is Peter Schell's second-tier range and follows in the footsteps of his Spinifex Papillon (\$28) with similarly fresh, bright flavours and concentrated yet light-footed structure. The flavours are of redcurrants and blackcurrants, with a touch of blackberry and fresh aniseed. The tannins are mild-mannered, making it a perfect partner to spicy chorizo sausages.

**I**n his Cigale, Peter Schell uses a blend of mourvèdre, shiraz and grenache. Most wine drinkers are familiar with shiraz and grenache but mourvèdre is far from a mainstream grape. Like many Mediterranean varieties, its origins are in some dispute, with historic evidence placing its birthplace as the town of Mataró in Catalonia, around 500BC. Hence the use of mourvèdre's traditional synonym, mataro, in this country. The French know it as mourvèdre, derived from the Catalan town of Murviedro (now Sagunto).

Whatever name you give it, mourvèdre's bold, brawny character makes it a wonderful blending partner – adding colour, tannin and an inky complexity to its Rhône companions grenache, syrah and minor varieties of cinsault and carignan.

In Australia, mourvèdre has appeared in historic blends such as Penfolds Bin 2 Shiraz Mataro, Wendouree Shiraz Mataro and the Veritas Winery's aptly named Bull's Blood. More recently, Australian winegrowers have followed the Rhône Valley recipe, placing mourvèdre as the bit player with shiraz and grenache to form the increasingly popular GSM blends.

Mourvèdre's colour is profound and its flavours honest. Perhaps the greatest attribute of mourvèdre is its firm tannin backbone, its earthy complexity and its sheer volume of flavour. To experience mourvèdre in full flight, try the benchmark Domaine Tempier Bandol Classique (2008, due soon at \$60) or a local hero, the 2008 Hewitson Old Garden Mourvèdre (\$72).

Either way you'll be bowled over.

For more tips from Peter Bourne, follow us at [twitter.com/thesydneymag](https://twitter.com/thesydneymag).