

# Matt Skinner's shout

## Top 3...

### best-value bubbles

The good news for those of us with a serious fetish for fizz is that in the wake of the GFC your favourite bubbly has, in a bid to get you drinking it again, probably never been more reasonably priced. In Australia, a combination of better vineyard management and greater expertise in the winery has resulted in some of the most frighteningly good bubbles to emerge this side of the equator. With that in mind, here are three of the best fizzy wines currently gracing the shelves of good wine stores everywhere.



**1 Dal Zotto L'immigrante Prosecco 2008, King Valley, Victoria (\$35)** A straightforward and chic new addition to the local prosecco market, this sparkling wine features a simple and clean nose with stone fruit, honey, chalk and citrus, while inside your mouth, it unfolds clean and foamy, nicely fruited and beautifully balanced. Drink it with good prosciutto and chunks of parmigiano reggiano.

**2 House of Arras Brut Elite NV, Tasmania (\$55)** The latest addition to the already stylish Arras line-up is this reasonably priced blend of chardonnay and pinot noir. Aromas of ripe citrus fruit, brioche and sweet spice set the pace for a mouthful of wine that hits creamy and intense with masses of rich citrus-charged fruit, a charge of tiny bubbles and a long, intense end. Drink with freshly shucked oysters.

**3 Pol Roger Brut Non Vintage, Champagne, France (\$49.95)** Those in the know love the richness offered by this near equal-parts split of chardonnay, pinot noir and pinot meunier. Expect a multi-layered nose of citrus marmalade, baked apples and marzipan, while in your mouth, it unwinds broad and rich before finishing long, tight and dry. Drink with pan-fried scallops and gremolata.

Matt Skinner is a renowned Australian sommelier and wine expert; visit [mattskinner.net](http://mattskinner.net) to learn more.



## pick and mix

January sits in the middle of berry season and all sorts of fruits are ripe for the picking! Here are three 'Pick Your Own' berry farms to visit this summer for the freshest fruit you'll find. For strawberries, visit Hahndorf farm, South Australia, \$3 entry, around \$9/kg, (08) 8388 7272, [beerenberg.com.au](http://beerenberg.com.au). For loganberries and blackberries, visit Montrose Berry Farm, NSW, from \$2.50/500g, (01) 4868 6544, [montroseberryfarm.com.au](http://montroseberryfarm.com.au). For cherries, visit Cherryhill Wandin Orchard, Victoria, \$7 entry, \$9/kg, (800) 243 779, [cherryhill.com.au](http://cherryhill.com.au). Cherryhill Orchards can also arrange overnight delivery of cherries almost anywhere in Australia. How sweet! For delicious strawberry recipes, turn to page 161. Flared bowl, \$32/meal, Mud Australia, [mudaustralia.com](http://mudaustralia.com).



### TAKE THE PLUNGE

The water-wise eco warriors at Half A Teaspoon want us to ban the disposable water bottle and turn to refillable alternatives. The new '32' water bottle features a French press plunger mechanism – similar to a coffee filter – to remove chlorine and any nasty tastes from tap water, and has a reuse life of 50 litres. We can't think of a more stylish everyday way to 'reduce, reuse, recycle'. Half A Teaspoon '32' water bottle, \$39, (300) 366 182, [32water.com](http://32water.com).

## HB bookclub

### THE FREE RANGE COOK

by Annabel Langbein, (\$39.95, ABC Books) Step inside the refreshingly simple world of Annabel Langbein in her home and learn how to cook delicious food from scratch. The book is divided into six parts, according to the origins of the ingredients, and is accompanied by beautiful photography of the New Zealand landscape.



### HOW I COOK

by Skye Gyngell, (\$49.95, Quadrille Publishing) If you think it's a crime that Aussie chef Skye Gyngell's award-winning Petersham Nurseries Cafe in Surrey, England is a 24-hour flight away, then this is the book for you. Bring Skye's magic touch to your kitchen with over 100 of her recipes, for occasions as diverse as Sunday lunch and late night supper.

