



Simply Delicious!

We talk to Peter Scudamore-Smith about Champagne, sheep cheese and the Southern Islands

TASTING NOTES

We aren't going to spoil the surprise just yet, but we've been in talks with France's best vineyards and are planning a 2016 **French Wine Tour** that's set to pop. To celebrate, future host Peter Scudamore-Smith has offered tasting notes and a recommendation for one of the true great Champagnes, Louis Roederer Cristal 2002.

'It's an amazing wine, I have just returned from visiting the vineyard where most Cristal is grown. It is only pinot noir and chardonnay, the vine age is 50 years.'

Taste: Incredibly subtle, overt dryness, long and linear acidity, great on the after-taste, touches of brulee, lime zest, pinot noir crème caramel.



Is there a more abundant terroir than the fair Southern Islands? ★
Photo: Nick Clayton 2005/SATC/Sumptuous Magazine

On Home Turf

Who better to introduce the emerging wine region of Kangaroo Island on our Southern Islands by Private Plane tour this October than Master of Wine Peter Scudamore-Smith? Peter will host dinner at the exquisite Southern Ocean Lodge, where there will be a chance to personally grill him about everything grape related over a beyond blue view of the Southern Ocean. But Peter's expertise certainly isn't limited to wine.

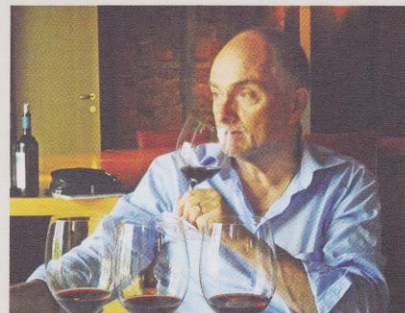
With a background as a Principal Food Technologist, Peter has taught many people over the years to taste food and beverages.

"I escorted wine and food tours in Tuscany. The connection with Kangaroo Island is the type of cheese. The famous Tuscan sheep milk cheese is pecorino. In Italy, a tasting plate contains aged wedges

matched with the local honey. With Captain's Choice, I will recreate this experience with a visit to the Island Pure sheep dairy to taste their Cassini and Cygnet. The local honey is a heavenly match on the side."

For Peter, there is much that makes Kangaroo Island a fertile ground for exquisite produce. 'Kangaroo Island's natural 'terroir' is a great space to grow vines; there are natural hillsides for sheep to graze and windswept areas where agriculture thrives. Kangaroo Island has a sense of place.

'In Italy, a tasting plate contains aged wedges matched with the local honey. I will recreate this experience with a visit to the Island Pure sheep dairy'



I feel that the local suppliers have this to offer too; they know it, and articulate it through everything we see, taste, hear and smell on the island.'

Take me there

Learn more about the best of Australian wine and produce on our **Southern Islands by Private Plane** tour departing October 2014. Look out for our **French Wine Tour** coming in 2016.