

> OF WINE & CHEESE

the cellar door

611 BUKIT TIMAH ROAD, TEL: 6469-7665,
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WHAT The wine shop cum deli has been a gourmet fixture along Bukit Timah Road for the past seven years. It prides itself on carrying the best wines from New Zealand, famed for its Sauvignon Blancs and Pinot Noirs. These wines are typically well-balanced, with classic fruit flavours and balanced acidity – the top labels here include Villa Maria, Pegasus Bay and Palliser Estate.

The executive chef at The Cellar Door Restaurant just a few doors away is responsible for the deli's tempting array of fresh dips, pate, quiche, apple-glazed ham, roast beef and more.

Come for their wine tastings on selected wines every Thursday to Sunday; every Saturday, sales executive Rebecca Lawrence, who used to work in her family's vineyard in Canada and studied wine for five years with the International Sommelier Guild and WSET (Wine and Spirit Education Trust), offers food-and-wine pairing suggestions here.

WE LOVE Sparkling and dessert wines – they recommend Quartz Reef Methode Traditionelle and Palliser Estate Noble Chardonnay – are perfect for festive boozing. Don't miss their wide range of cheese, from brie to cheddar, and blue cheese – mostly from New Zealand. Plus, there's always a friendly face at the shop to offer pairing ideas.

PRICE From \$27.50 to \$90 for whites; \$27.50 to \$112 for reds; \$32.50 to \$57.50 for sparkling wines. >



**PALLISER
ESTATE NOBLE
CHARDONNAY,
\$27.50**



**VILLA MARIA
PRIVATE BIN PINOT
NOIR, \$49.50**



**QUARTZ REEF
METHODE
TRADITIONELLE
\$47.50**