

WINE  
MATCHING

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WHAT TO  
DRINK WITH

# Radishes

From France to Japan, Germany to the UK, Peter Bourne's interesting experiences with radishes inspired him to find unique pairings.

**R**adishes are not an everyday food in our house. That said, when I'm travelling I take any opportunity to buy a bunch. I look for healthy leaves knowing that freshly picked radishes have a more subtle kick. It's a trick I discovered when pinching radishes from my uncle's garden, washing the dirt off under the water tank tap, for a mid-morning snack.

**RADISH, BREAD, BUTTER AND SALT + 2015 Georg Breuer Terra Montosa Riesling, Rheinhessen, Germany, A\$56**

I had a memorable radish experience with the late Bernhard Breuer at his brother's pub in the tourist town of Rudesheim. An oompah band was playing in the beer garden and we did have a beer, but surprisingly the combination of fresh radishes, rye bread, butter and sea salt with one of Bernhard's rieslings was fabulous.

**RADISHES AND OTHER CRUDITÉS + 2014 Michel Lafarge Raisins Dorés Bourgogne Aligoté, Côte de Beaune, France, A\$45**

While on holiday in Santenay I spied a bunch of spring radishes at the Chagny Markets and recalled my Rudesheim taste sensation. This time, I bought a scoop of artichoke tapenade, some olives and a fresh baguette. This rustic snack deserved an equally rustic white. I'm enamoured with aligoté, the unsung hero of Burgundy, and pick up bottles whenever I can. The Michel Lafarge comes from a minuscule plot planted in 1937.

**RADISH, DAIKON AND GREEN PAPAYA SALAD + 2016 L.A.S Vino CBDB, Margaret River, A\$64**

My family love Ottolenghi's recipes, so a visit to Nopi in London was a must. We chose the radish, daikon and green papaya salad as a side to his twice-cooked baby chicken. The wine list was filled with cloudy and funky skin contact 'orange' wines. I had a Vouvray, but can't recall the producer. I think chenin blanc in Australia is sometimes pretty ordinary, yet I love Vouvray

– terroir strikes again. That said, Nick Peterkin's CBDB (Chenin Blanc Dynamic Blend) is compelling. It's chenin blanc co-fermented with four per cent viognier in a complex fermentation including old oak, partial MLF and yeast lees stirring. It would sit nicely at Nopi.

**TOFU, KOREAN BEAN PASTE AND DAIKON + 2015 De Salis Wild Fumé Blanc, Orange, A\$35**

Now for a true Orange wine to go with a daikon-laden dish at Mr Lim – a new Korean restaurant in Orange. The tofu is served with a crispy skin and silken centre, the bean paste adds depth and complexity, while the daikon brings spice and a crunchy texture. Charlie Svenson's Wild Fumé Blanc works well, its savoury characters, structure and depth echoing the L.A.S. Vino with a distinctly herbal note.

**BLUEFIN TUNA BELLY MEAT SUSHI, WASABI AND PICKLED GINGER + Amanoto Junkara Junmai, Akita, Japan, A\$49**

We were lucky to get to Tokyo's Tsukiji Fish Market before it closed. It was wall to wall sashimi and sushi cafes for breakfast after the very early start. Yes, I know bluefin tuna is endangered, but the fatty belly meat on perfect sushi rice with a spike of wasabi made for an amazing breakfast. We didn't have sake that morning. In Australia I only buy yellowfin tuna. This light, floral sake is a perfect match with my reprise of the Tsukiji Fish Market experience.

**GRILLED OKUKUJI SHAMO CHICKEN WITH WASABI + Dewazakura Dewa Sansan Junmai Ginjo, Yamagata, Japan, A\$60**

Bird Land is a Michelin-starred restaurant in Ginza subway. It's owned by a mate of chef Tetsuya Wakuda, a real character who happily indulges in any photo opportunity. As the name implies, it's all about chicken – breast, thigh, heart, liver, gizzards, the lot. I went for 'the lot'. The freshly grated wasabi was mild, almost sweet with a gentle kick and perfect with this earthy, umami-flavoured sake. **I**

## SAME BUT DIFFERENT

I'm well aware the wasabi beer buy is made with horseradish. My introduction to true Japanese wasabi was via Shima Wasabi in Tasmania. It's grown hydroponically and is more about the spice than the heat. Daikon is also a *Brassicaceae*. An unusual experience when I was in Japan near Tsumugu cemented my awareness of it. I happened upon a teahouse and the kindly man serving me offered green tea with thinly sliced pickled daikon at no charge. It was an odd combination.

