

## MEET Paul Tutton

Director of Waipara West Winery,  
New Zealand

**I am not related to** the hapless hero in the sci-fi fantasy movie *Brazil* but I do own a restaurant in London and a wine shop with a quirky list of wines from the Piedmont, Slovenia, Spain, Germany, the Loire and southern France.

**We (myself, my wife and my sister) purchased Waipara West in 1989** knowing that although it was then an unsuccessful, rabbit-infested sheep farm, it had a

combination of factors that made it suitable for the production of quality grapes. Being further inland and higher than existing Waipara vineyards, it was hotter and less prone to frost due to natural air movement caused by the river and the sloping terraces.

**If I wasn't into wine**, I'd be a racing driver in the 1950s, around the time of the Le Mans glory days for Jaguar. And I'd celebrate winning the 24-hour race by opening a bottle of New Zealand Cabernet Franc instead of the obligatory bubbly.

**Having an antipodean winery and a London residence** is not as crazy as it sounds. Because the Asian markets are so vibrant, I also make a pit stop here on route to Waipara, North Canterbury, in the South Island, New Zealand.

**The variety of food in Asia** offers boundless possibilities for pairing with wines. Local favourites like laksa with a strong rempah and lontong with lemak gravy need versatile wines like Chardonnay or Sauvignon Blanc that have enough subtlety to cope with all that coconut, chilli and spices.

**Frequent visits to Southeast Asia** is developing my knowledge of pairing wine with local cuisine. Pinot Noir, for instance, is ideal with dim sum. Recently, I have also discovered that the wine can make a nice companion to, of all things, chwee kueh and char kway teow. **a**

