



Company Presentation



All Things Nice is India's leading luxury, wine and spirits marketing and consulting agency.



Company Profile



- We work with corporates in the financial and luxury sector in their client engagement and client acquisition activities through innovative events and services.
- We offer consultancy to restaurants, hotels, retail chains and airlines and Indian and international brands in the luxury food and drink sector.
- We work with producers of wine, importers of wine & spirits and international wine & spirit brands available in India.
- We put together top end wine, spirit and culinary events and fly in celebrity chefs, winemakers and brand ambassadors of wineries and distilleries to offer unique word class experiences.
- The ATN member database has over **10,600 SHNI members** who have chosen to be part of our experiences and a mailing list of 2,75,000+ subscribers.
- We have pioneered The **Indian Wine Consumer's Choice Awards/ Celebrating India's Finest** as well as **Wine Week** – two of the largest event properties that propel wine culture in India to new heights in addition to spectacular event concepts like **Malt Week, Tour de Cognac, Submit** and **Twisted Decadence**.

Our Services



WINE & SPIRIT BRANDS

Marketing & Distribution Solutions | Business Set Up | Events | Launches | Brand Advocacy

CORPORATES

Client & Employee Engagement | Client Acquisition | Corporate Gifting | Unique Wine & Spirit Related Event Platforms | Curating & Sourcing of Wine and Spirit requirements.

HOTELS, RESTAURANTS, MODERN RETAIL CHAINS & AIRLINES

Menu Engineering | Events | Marketing

CONSUMERS

Wine, Spirit and Culinary Events | Private tastings| International Tours | Wine & Spirits Concierge

Our Services



HIGH VALUE LUXURY AND FINANCIAL SERVICES

Luxury Realty | Wealth Management

GLOBAL WINE & SPIRIT TRADE SHOWS

Organizing & Executing | Conference Speaker Opportunities | Tasting Sessions |
Knowledge Sharing

FINE WINE

Invest | Collect | Cellar Valuation | Sell | Events

Our Members



- Our membership is not solicited but organically developed – a direct result of the calibre of our events
- Our mailing list has crossed 2,75,000 members spanning across Tier 1 cities in India
- Our audience has a healthy male-female ratio of 60:40, above 35 years of age
- We have categorized 10,600 members as super HNIs based on pre-set requisitions. Over an above we have an active subscriber base of 35,000 members.
- Additionally, we also have a 14,000+ fan following on Facebook and 8,000+ followers on Twitter

Our Founder



Nikhil Agarwal
Sommelier & CEO, All Things Nice

“All Things Nice was created to revolutionize wine and spirit consumption in India.

We thrive on creativity and innovation and have created game changing experiential events such as Wine Week, The Indian Wine Consumers Choice Awards and Twisted Decadence, among others. Today, we can proudly boast of an immaculate reputation and a very affluent members group”

A handwritten signature in white ink, which appears to read 'Nikhil Agarwal'. The signature is stylized and is placed over a horizontal line that extends across the width of the signature.

About Nikhil Agarwal



- Nikhil Agarwal is a trained Sommelier, writer, editor for Food and Wine Magazine India and an **international wine and spirits judge** (Decanter, Frankfurt Intl Wine Trophy, Diageo World Class and more) who received his degree in London. He is the brainchild behind All Things Nice, India's leading wine, spirits and luxury marketing and consulting agency.
- Nikhil was one amongst five contenders short-listed by the International Wine and Spirit Competition in London (IWSC), for **The Julian Brind Award** for Outstanding Achievement in the Wine and Spirits Industry from contenders from **90 countries**. The ultra luxury **BlackBook** magazine has listed Nikhil Agarwal as one of their TOP 100 – Indian Luxury's **Most Influential**.
- Nikhil lends his written expertise to eminent publications, has been covered by most publications and has been featured on TV channels such as NDTV Profit, Times Now, Bloomberg TV and ET Now.
- CNBC did a feature on Nikhil as part of the show '**Young Turks**'. **Discovery TLC** features Nikhil in the show **The Flying Wine Maker**.

About Nikhil Agarwal



- Nikhil was voted as **India's TOP 10 Movers & Shakers** in **Verve magazine** and is a judge on the **Living Foodz Epicurean Guild Awards**.
- Nikhil won the Wine Australia scholarship and Wine Australia made him their A+ Wine Educator in India.
- He was the Project Director of the Sommelier India Wine Competition, chaired by Steven Spurrier & the Indian Wine and Spirits Challenge.
- Nikhil has been in the wine, spirits and luxury business for over 19 years, working with companies such as **Sula Vineyards, LVMH and Diageo**. He was appointed as **Program Director** of the **Wines Of India Program**, an industry initiative. He has conceptualized path breaking event properties like Wine Week, Cognac Week, Malt Week and the Indian Wine Consumer's Choice Awards.
- Nikhil has been invited by Trade organizations and wine and spirit exhibitions from around the world like HFTDC, SIAL, ProWein, etc to speak about the Indian wine and spirits industry and is considered a thought leader and major influencer in India's wine and spirits story.

Some of our Clients



Some of our Clients



Client engagement events



Meet The World Leader Over An Exclusive Sit Down Dinner.

Dear Patron,

Shaman Wheels invites you to experience the Mercedes-Benz S-Class over an exclusive sit down dinner for a select few, paired with single malts curated by renowned Sommelier Nikhil Agarwal of All Things Nice.

Date : 23rd March 2018

Time : 8:00pm onwards

Venue : Shaman Wheels, Metro Estate, 178, C.ST. Road,
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RSVP : 9619313416



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Showroom Timing : 9.30 am to 6.30 pm www.shamanwheels.com



Client acquisition events



www.allthingsnice.in

Rustomjee
PARAMOUNT

Invite You To An Evening Of Fine Art & Wine

Join Us For A Wines Of The World Tasting With Wines From Seven Different Countries With Sommelier Nikhil Agarwal
And A Viewing of Of Specially Curated Art By Renowned Art Curator Niyatee Shinde of Turmeric Earth
At The Alfresco Sky Lounge At Rustomjee Paramount.

Date: Friday, 9th February 2018 | Time: 8 pm sharp | Dress code: Formal
Venue: Alfresco Sky Lounge, Rustomjee Paramount, 18th Road, Khar West, Mumbai

RSVP: info@allthingsnice.in | 98206 98883



All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.

Some of our Events



Our IP Events



Indian Wine Consumer's Choice Awards

The Indian Wine Consumer's Choice Awards gives the Indian wine enthusiast a platform to voice his own opinion and to help create an independent list of India's finest wines without a brand bias.

Consumers judge and evaluate wines for themselves via a blind tasting based on color, aroma and palette. A winners booklet is then released.

Winning wines are awarded certificates and medal stickers that help consumers identify them at retail outlets.

Submit

We believe wine and food are art forms and with Submit we ask our guests to submit their senses to us as we take on wine and food as art forms and pair it with other forms of art.

Our guests journey through an experience that is completely unique and one that activates all their senses.



Our IP Events



Celebrating India's Finest



The winning wines - as chosen by consumers - from the annual 'Indian Wine Consumer's Choice Awards' are showcased through this publicly attended event. Wine-makers and other representatives are given a chance to network with actual consumers in a meaningful format to understand preferences in the market.

Twisted Decadence

This unique style of dining gives guests the experience of dining albeit blind folded. The taste and aroma of the food and wine, are heightened making it an absolutely pleasurable experience.

NDTV Profit features Twisted Decadence, to watch

[click here](#)



The All Things Nice Wine Week



- Wine prices in India pose a great deterrent to consumption patterns. Wine Week gives enthusiasts access to wine at Mumbai's best restaurants and 5-star hotels at a flat 30% less for one week, every year.
- With high taxes and mark ups, this unbelievable deal has made wine more approachable and affordable to thousands of wine lovers in the city.
- Our restaurant and hotel partners include the likes of Four Seasons Hotel, Taj Land's End, Sofitel, JW Marriott, Trident, Le Pain Quotidien, among others.
- Supporting partners have been Deutsche Bank, Hafele, BBC Good Food, PVR Cinemas, Jean Claude Biguine Salon and Uber Technologies, so far.

HAFELE
presents

THE all things NICE WINE WEEK
22nd TO 28th FEBRUARY 2015

VOGUE **Traveller**

Enjoy 30% off on over a 1000 Indian & International wines and devour our Chef's special set course menus paired with wine.

RESERVE YOUR TABLE NOW

olive	garden	Smile	ARTISAN	TRIBE
café PRATO	SAN-QI	metro	napoli	napoli
Agan	maya	botticino	Out of the Blue	Le Pain Quotidien
SALT water	THE	NIDO	SARACHO'S	o:h cha
Kebab Korner	Woodside	ole	CHEVAL	Woodside
Le Café	Trattoria	WAPALABAT		

Make your reservation at www.allthingsnice.in
For more information call +91 98206 98883 or write to wineweek@allthingsnice.in
Reservations are mandatory

FOOD **BURRP** **PVR** **MEGA** **FBAI** **BIGUINE** **CASHuDRIVE** **UBER**

The All Things Malt Week



- The aim of Malt Week was to give people the opportunity to educate themselves on Malt Whiskies and experience curated tasting and pairing events in the company of other people who love malt as much.
- Our restaurant and hotel partners include the likes of 6 degrees, The Leela Hotel, Atrium lounge, Taj Lands End, Cafe Zoe, Hakkasan, Indigo, Magazine St. Kitchen, Masque, The Sahib Room & Kipling Bar, St. Regis, Wink, Vivanta by Taj President among others.
- Events during Malt Week included a Peated Malt tasting, a 4 course and 6 course Whiskey Dinner, a Horizontal Tasting and a Taste of Scotland. The week showcased malts by Talisker, Caol Ila, Oban, Lagavulin, Cragganmore, Dalwhinnie, The Singleton of Glen Ord, Cardhu, Glenkinchie and Clynelish.

A promotional poster for 'MALT WEEK' from June 29 to July 6. The poster features a dark brown header with the 'all things NICE' logo and the event title. Below the header, a white section contains a quote about classic malts. The main body of the poster is divided into two sections: 'MALT WEEK EVENTS AT' and 'MALT WEEK OFFERS AT'. The events section lists five events with their dates, venues, descriptions, and prices. The offers section lists various partner venues and hotels. At the bottom, there are logos for 'Classic Malt Selection' and 'MW', along with contact information and social media icons.

MALT WEEK
29 JUNE - 6 JULY

THIS TIME, WE BRING YOU THE GOSPEL OF CLASSIC MALTS. WE DISPEL THE SNOBBERY AND BRING TO YOU EXPERIENCES AROUND THE CLASSIC MALTS OF SCOTLAND.

MALT WEEK EVENTS AT

29 JUNE	30 JUNE	1 JULY	5 JULY	6 JULY
MASQUE	HAKKASAN	WINK, TAJ PRESIDENT	OLIVE BAR & KITCHEN	MAGAZINE STREET KITCHEN
6 Course Whisky Dinner	The Peated Tasting	Horizontal Tasting	A Taste of Scotland	4 Course Whisky Dinner
₹ 4500	₹ 3000	₹ 3000	₹ 3000	₹ 4500

MALT WEEK OFFERS AT

6 DEGREES, ATRIUM, ZOE, VIVANTA, INDIGO, JW MARRIOTT, The Kipling Cafe, MASQUE, olive, SOFITEL, THE SAHIB ROOM & KIPLING BAR, ST. REGIS.

Malt Partner: CLASSIC MALT SELECTION
Malts Partner: MW

For more information call 9822058833 or email info@allthingsnice.in
www.allthingsnice.in

all things NICE is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.

DRINK RESPONSIBLY.

Luxury Gastronomical Tours



- All Things Nice has launched an exciting new business arm of international and domestic wine, spirit and gastronomic tours to some of the most iconic destinations around the world
- Both, outbound and inbound, these tours offer the opportunity to indulge in high quality wine, spirits and gastronomy along with luxury hotel stays and visits to beautiful destinations
- The first experience is a visit to Burgundy, one of the most iconic wine regions in the world. This carefully crafted tour will take one through the best of Burgundy, Michelin star restaurants, cellar visits, truffle hunts and a hot air balloon ride. <http://allthingsnice.in/mailer/148.html>
- Other tours in the near future include a visit to Japan's whisky producing regions, a tour through Cognac in France, a wine escape to Margaret River in Australia, a trip to Piedmont in Italy and a vineyard visit to Nasik, India



In The Media



INSIDE FRANKFURT Outskirts

German grapes

Nikhil Agarwal reports from his recent tour to wine regions on the outskirts of Frankfurt

CONTRIBUTORS



NIKHIL AGARWAL is the brainchild behind All Things Nice—a consultant to the wine and spirits industries. He was one amongst five contenders shortlisted by the International Wine and Spirit Competition 2013 (IWSC) for 'The Julian Brand Award for Outstanding Achievement in the Wine and Spirits Industry'. This month, he speaks about the many vineyards on the outskirts of Frankfurt. (page 54)



THOMAS FEDA is the managing director of Teutamus + Congen GmbH Frankfurt am Main. He understands that entertaining for business can be tricky, especially when you're planning a MICE visit. For the 'Inside Frankfurt' section, he suggests interesting venues that couple as both entertainment and conference spaces. (page 46)



BEATE MAIDER-HAKKAR moved to Mumbai in 2002 where she launched India Marketing, a successful marketing organisation with a client portfolio from luxury hotel groups, destinations, retail and art. German by birth and having spent a few years in Frankfurt, in this issue she recommends how one may enjoy the city after work hours. (page 40)

Business Traveller

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It has given the world some of the what the Riesling grape variety is. It ranges from bone dry wine to purely sweet fermented juice. Riesling and it isn't all white.

When producing wines as far back as vineyards were established by the Romans in various other European countries, my study on the wines from this region at one time, the best of German wine is a higher price than those of the Chateaux.

While Riesling is largely synonymous with Germany, the producers here make exceptional wines with grape varieties such as Weiss Burgunder (Pinot Blanc), Grauer Burgunder (Pinot Gris) and Silvaner too. Germany's whites win you over with their freshness and purity, a reflection of the climatic conditions in which they are made.

Pinot Noir, locally called Spätburgunder, leads red wine production here, with relatively less famous grape varieties like Dornfelder. It was created by a German grape breeder in 1955. Today, this varietal is most commonly found in the regions of Palatinate and Rheinhessen.



Business Traveller
Magazine

[COVER STORY]

'Indians moving to more complex wines'

Nikhil Agarwal, Sommelier and CEO, All Things Nice

Two completely different segments of the Indian wine market are growing simultaneously due to the new wine trends. This assessment is shared by Nikhil Agarwal, Sommelier and CEO, All Things Nice, when asked about the new wine trends. He describes the two different segments as "the one that is new to wine and the other that is getting more and more wine-savvy."

Then Nikhil delves on the new wine trends. "We are seeing people who have been drinking wine for a few years becoming more discerning and confident in their choices. This audience is moving away from purely fruit-driven and off-dry wines to the wines that show more complexity and that are dry."

Talking about the wines that are popular among the new drinkers, Nikhil says, "There is a large audience that is just getting initiated with wine and they like fruit-driven wines."

What is good for the evolving wine culture in India is that "the wine drinking audience is getting younger. Dining and discovery of food has become incredibly popular and therefore wines will piggyback on that phenomenon as well," says Nikhil enthusiastically.

"The audience is not only limited to tier I cities anymore. Tier II cities are also showing a lot of interest in wine. For example, cities like Nagpur have thriving wine clubs. Women have an

equal role in driving consumption of wine in India in both tier I and tier II cities," explains Nikhil.

Nikhil believes that the flourishing wine culture has enabled Indian wines to compete effectively with imported wines on the home turf. He shares his take on developments in the wine market, "Indian wines no doubt are gaining incredible momentum. Giant leaps in quality, increasing availability of Indian brands and rising consumer awareness have led to a dramatic increase in the Indian wine sales pan-India. Imported wine sales are also on the rise but not at the pace of Indian wines at the moment."

To give further push to wine culture, Ravi emphasizes the need for the Indian wine industry "to discover new regions, styles and grape varieties. Easy accessibility, pricing, education, and awareness give people varied choices and therefore the opportunity to discover wines," says Ravi.

Another important factor for getting the consumer mind space is "the digital presence which makes the consumer aware about a wine brand and awareness brings action. Today you can discover wine without leaving your bed. Preferences and curiosity are being generated at a pace never before seen in India."

However, Ravi believes that after the discovery of a wine brand whether the consumer "comes back for it, only the quality of the brand will decide it."



Spiritz Magazine

In The Media



NEWS

Nikhil Agarwal of All Things Nice shortlisted for The Julian Brind Award

Sommelier Nikhil Agarwal, Founder and CEO, All Things Nice is one among five contenders shortlisted by the International Wine and Spirit Competition 2015 (IWSC), for The Julian Brind Award for Outstanding Achievement in the Wine Industry from scores of entries around the globe.

Sponsored by Waitrose, the Outstanding Achievement in the Wine Industry was created in 2012 to highlight an individual who demonstrates exceptional contribution to increasing awareness of wine and spirits.

The original aim of the IWSC was to award excellence to wines and spirits worldwide. This remains the aim today, with the Competition now in its 46th

year, encouraging consumer and trade recognition for quality products and personalities.

The IWSC receives entries from nearly 90 countries worldwide. No matter where the entry originates, whether it is youthful or aged, it is judged according to its class and treated with respect and consideration.

The Competition has the support of many of the world's top wine and spirit producers, setting the international benchmark for quality. The unique combination of detailed technical analysis and specialist judging panels means that gaining an IWSC 'Competition Award' is an exceptional achievement.

IWSC each year, celebrates exceptional achievements and contribution to the world



Nikhil Agarwal

of wine and spirits, featuring the brightest talent in the drinks trade. 🍷

Ambrosia Magazine

• DRINKING MAN



a pigment found in grape skin and red dye. There's not much history to share, except that a new company and a team at the University of Rouen thought it up. I'm all for trying anything new at least once (and I must admit that I have not tried this yet) but I doubt any of us will be giving up our Chardonnay and Cabernet Sauvignons for this interesting yet generic wine.

You will fall in love with **AKABULA CREAM** from South Africa. It's just so delicious, you could drink it happily all day. Just pour some in a glass with crushed ice and you are ready to go. It has 17 per cent alcohol strength, so it gets you going gently - perfect for a lazy afternoon drink or three. Made from the fruit of the Marula tree, this delicious, creamy liquor has found some rocking internationality, but in India we're very new to it. Go on and give it a shot, I promise you will love it.

Uncommon liqueurs from around the world

Humans have been inventive enough to make booze with what they have found in their surroundings, regardless of where they lived, since the very beginning. The Irish and Scots made whisky from a combination of cereal, water and wood. The people of Georgia were the first to make wine from grapes, and the people of Mesopotamia made beer thousands of years ago. However, not all alcoholic beverages have become global phenomena, and while some have become commonplace globally, they are yet to be fully discovered in India.

By Nikhil Agarwal

LET'S START WITH BRENNIVIN, which means burning wine in English. Brennivin is also known as Black Death; this spirit is Iceland's answer to the spirit world and is exclusively made in the country. Made from grains, potatoes and caraway seeds, this spirit is a lot like Aquavit, a popular Scandinavian drink. Not necessarily something even the locals would drink regularly. Brennivin is consumed at feasts and is a sort of novelty. The name has nothing to do with high alcohol content - it was put on the label post prohibition to warn people of the dangers of drinking. Since then, the label has been changed to the map of Iceland, but the name carries on. **BLUE WINE** recently made



a huge splash in the paper, creating global interest for it incredibly quickly. In my humble opinion, I predict that the interest will go away quickly too. Originating from Spain, this wine is made using both white and red grape varieties. It gets its colour from anthocyanin,

PULQUE is considered the ancestor of tequila and mezcal, and is made from the agave plant. However, in the case of Pulque, it is fermented and not distilled. Not too high in alcohol strength (anywhere around 5 per cent), Pulque is going to be easy-peasy for whisky drinking folks. This frothy, white, strangely textured beverage is the oldest drink in Mexico, and you could literally drink it for hours together and nothing will happen to you - well, almost nothing.

While we're talking about Mexican beverages, we need to elaborate more on **MICZAL**, Tequila's cousin or sorts, which is also made from the Agave plant. There is a difference, however: Tequila can only be made from Blue Agave in select

Mans World Magazine

EAT | Bar Code

Gourmet Escape

Margaret River's exclusive wine and dine event is one hell of a way to experience Australia's eclectic vineyards and its exciting dining scene. Book your ticket for the 2017 edition right away!

wine bars, microbreweries and restaurants to keep you busy for a few days. I particularly liked Shadow Wine Bar and the always-busy Northbridge Brewing Co. Their all-in-one area is perfect, especially just an hour or two before sunset. The General Business District and Northbridge areas offer several dining and drinking options and the city always has some formal or event being staged.

The relatively new COMO The Treasury Hotel is the

world's biggest food and beverage festival that draws in people from all over the world.

Held in mid-November, the festival, set in the Gourmet Village located within the stunning grounds of the Levenston Estate, hosts numerous events at wineries, breweries, gardens and beaches for these indulgent days. The smaller happenings, annual sundries and fringe events, are all included. Chefs from Australia's best restaurants and celebrity chefs from across the world



Gourmet Village is peppered with large tents that house multiple producers of food, wine, craft beer and cheese

Australia offers a diverse range of culinary experiences in restaurants and vineyards, set amidst awe-inspiring natural beauty. I have explored Australia's wine scene earlier too, when I was on a scholarship to study their offerings. But this time, my destination was the Gourmet Escape in Margaret River, in the western part of Australia.

I'm actually trying hard to critique the region but really, I can't come up with anything negative to say. It's yet a virgin destination, waiting to be discovered. If you were to head

south from Margaret River, you would reach Antarctica; towards the west to South Africa. A five-hour flight elsewhere would get you to Melbourne. This is how isolated Margaret River is.

To get there, I flew Business Class courtesy Qantas from Singapore to Perth. The five-hour flight went by in a luxurious blur as I drank Perlefeldt Pin 28, a full-bodied, indulgent wine, and ate multiple courses for dinner before nodding off to a lovely sleep.

Northbridge, a relaxed neighbourhood in Perth where I stayed, is nestled with enough

place to bed in, not just because it's luxurious but also because of its myriad dining options.

Wildflower, their flagship restaurant, offers you the perfect opportunity to sample Australia's innovative dining scene. Here, the menu changes every season and Executive Chef Joel Gerrard creates magic with his farmer- and forager-driven menu. The view is spectacular too. Also super is the Pottery Wine Bar.

From Perth, I headed down to Margaret River, which is about a three-hour drive, to participate in Gourmet Escape (gourmetescape.com.au), the

fly in to have pop-up dinners, tastings and master classes in collaboration with the region's best wineries and microbreweries, bringing together international and home-grown talent.

Rates differ, depending on the event, but it can range from AU\$180 to AU\$300 per person, per lunch or dinner. The complete Gourmet Escape experience costs over AU\$1,500-2,000 per person. In the past, global house chefs who have hosted the various pop-up events included Nigel Lawson and Aubrey Palmer-Watts of Dinner by Heston Blumenthal.



Delicious food that is cooked in front of you by Master Chefs from around the world and paired with wines from some of the best wineries of the region



Celebrity chefs like Nigel Lawson have hosted pop-up dinners at the event

Recently, the number of events are far too many, and I would recommend booking early to get tickets to the ones you want to go to.

Gourmet Escape's launch party at Canby Bay Beach, along the scenic beach, was quite an evening. Some chefs from Australia, where women and media descended for an evening of revelry. I had to say—cool sand, clear water in sparkling colours of blue and green, and waves onto the beach, its with waves high.

With an array of food being cooked on a barbecue right in front of you and wines from some of the best wineries of the region in fine flow, there was nothing more we could have asked for. The beach seemed one of Tourism Australia's television commercials.

Gourmet Village will toggle you with its sheer enormity. The space is filled with large tents that house multiple producers of food, wine, craft beer and cheese. Once in, one and drink your way throughout the day as live bands play music in various nooks and corners. I particularly liked the idea of setting up a picnic spot near to the vineyards, adjacent to where

the village was set up. I had access to the platinum lounge (you can buy it for AU\$150) and my ticket got me two glasses of Levenston Estate wine, which I used to wash down the copious amounts of cream that were being drizzled on the spot.

One of the main events I attended was called The Long Lunch at Fraser Collop Estate, priced at AU\$305. It reminded me of a grand Berkshire Chateau luncheon experience in the middle of wine country. They produce excellent Cabernet Sauvignon and Chardonnay from their vineyards in Wilyupup, which were paired with a four-course stellar lunch. Chef Guillaume Brabant of the epicurean Guillaume in Sydney, and Bruno Guillaume in multiple cities in Australia, created a brilliant menu for the afternoon, which included King Fish and Eel paired with a beautiful Chardonnay, Wagyu Beef paired with three vineyards of Cabernet Sauvignon, and dessert comprising of raspberry, peach, white chocolate and Hazelnut cream that was paired with ice-pressed Chardonnay, all of which put me into a very

gentle food-and-wine coma. A highlight of the trip would have to be the evening I attended at the historical Vasse Felix. I sampled their full range with their head sommelier who knew the wines from the corks inside out. I was blown away, especially by their sparkling, the Cabernet Sauvignon from their premier range and the iconic Physiological blend of Cabernet Sauvignon, Malbec and Petit Verdot. These, along with a host of other wines like Moss Wood, Golem, Howard Park, Woodlands, Levenston and Vasse produce head-turning Cabernet Sauvignon and Chardonnay, and I would put them at the top with the world's best.

I recommend staying in Margaret River even if you like some action. The town centre is small but has some great restaurants, bars and even a microbrewery. On this trip, however, I stayed at the luxurious Banker Bay Resort by Pullman, which is on Banker Bay beach. I was told that as select times of the year, you can see whales retreating past the resort as they come up for air from the under the sea surface. At night, I'd be back

from the festivities and enjoy a glass of wine or three at the bar terrace, watching a million stars in the night sky. I even saw the largest moon in 70 years rising from the sea, and what a spectacle! I'd go back just to see that again.

You would need to rent a car since distances between venues can be large and a car hire will be one-somewhat expensive. Visit the region's wineries and their fantastic restaurants, or head to the beach and set up a barbecue, or just simply enjoy a glass of wine or two as the sun sets. Margaret River is a beautiful part of the world and the region should be on your list of must-visit places for food and wine, especially during Gourmet Escape. **E**



Nishit Agarwal
is a successful and
CEO of All Things Nice

In The Media



Grape wine jury

When he isn't sharing reccos on the perfect wine-and-food pairings, sommelier Nikhil Agarwal is busy judging wine competitions on the international stage. After judging a wine event in Frankfurt early this year, Agarwal will be off to Hong Kong next week, where he is part of a global jury panel for the sixth edition of Decanter Asia Wine Awards. Considered the continent's leading wine competition, it invites over 2,500 entries, including Indian labels. All go through a rigorous blind tasting by the jury. "Indian wines have done well in the past at this competition. However, I have no clue about the list this year. I'm looking forward to catching up with my colleagues in the wine industry from all over the world and trying a large number of wines in a blind tasting," he shared.

Mid Day

SIGN UP

Burgundy beckons

A leading food and wine brand is organising a trip to Burgundy (France), that is known for its cuisine. The itinerary includes cellar visits, truffle hunting and a hot air balloon ride. The guests will be taken to nearby villages too.

ON April 28 to May 3
REGISTER BY March 15
CALL 9820698883



Mid Day

CITY GALLERY

Beer tasting | ALL THINGS NICE



If you are a beer connoisseur or an enthusiast, then attend a beer tasting session by Nikhil Agarwal, who heads All Things Nice. Participants will be able to taste six beers along with some pub appetisers. On tap will be a variety of beers: White Zerk by Gateway Brewing Company, Belgina Wit by Independence Brewing Company, Erdinger Weissner, Madness IPA by Independence, Oktoberfest beer by Gateway Brewing Company, Hobgoblin and a surprise infusion Randall. Price: Rs. 995 (all inclusive).

Time: 9 p.m.
Venue: Woodside Inn, Colaba
Phone: 22025525

Lifestyle

Afternoon Dispatch & Courier

Vinification, a fancy name for winemaking, is a science (and an art) that has been around for thousands of years, while it was initially a natural process that required little human intervention, each winemaker still added his own personal touch to the wine, using different techniques. Over the years, there have been several advancements on the basic components of the winemaking process and today, there are a variety of approaches to the harvesting, crushing and pressing, fermentation, clarification and the ageing and bottling routine. Nikhil Agarwal, the CEO of All Things Nice, introduces us to the modern facets of this age-old tradition.

MICRO-OXYGENATION

In the modern method of turning grape juice (or any other vegetable extract) into wine, oxygen is introduced into the juice in a controlled manner. There are two ways to do this. The first method involves using a ceramic diffuser, through which air (oxygen) is periodically injected into the wine tank as a means of very fine bubbles, creating a bubbling plane. In the other method, a semi-permeable tubular membrane is pressurised and air and oxygen permeate across the membrane and into the wine. Micro-oxygenation was developed in 1993 by Patrick Dacourne, who was working with the exceptionally tannic grape variety, called Tannat, in Madiran, France. However, the process became popular with modern winemaking. This technique is widely used in Bordeaux, and has also been adopted by many countries including the United States and Chile.

While exposing the wine to oxygen may improve its quality, the process must be closely controlled, since exposure to too much oxygen can lead to oxidation, while exposure to too little can lead to reduction, both of which are undesirable. However, adding oxygen in this manner is thought to stabilise the wine without resorting to the use of fining agents. Astringent wine in this manner also brings down fermentation time, and in turn, the cost. In barrel ageing, which is the traditional method that originated as far back as 6000 B.C., the natural properties of the wood allow for gentle aeration of the wine to occur over a prolonged period.



HYPERDECANTING

Former Microsoft CTO and master chef Nathan Myhrvold, co-author of the 2011 cookbook *Modernist Cuisine: The Art and Science of Cooking*, says that there is another method to quickly (and quickly) decant wine. He calls it "hyperdecanting". Obviously, should turn away now, because hyperdecanting is a process in which you pour your wine into a blender and run the thing at the highest power for a minute, before allowing the froth to settle, which happens quickly. Just about anyone who enjoys an occasional glass of wine will recall at the thought of dumping an expensive bottle of wine into a blender of all things! (The great French wine makers are turning in their graves! Secret told!) Wine has an almost mystical quality for most of us, and surely only an unenlightened person would dump a perfectly good bottle of wine into a blender, right? Hyperdecanting is a very new process, decanting is a common practice. And, swirling the wine in the decanter for a few seconds is apparently equivalent to allowing the wine to sit in the decanter for an hour!

BIODYNAMICS VITICULTURE

Biodynamics works with the cycles of nature to grow grapes and make wine, and uses natural methods to take the place of chemicals and fertilisers. It is a form of organic agriculture that is based on the ideas of Austrian philosopher Rudolf Steiner. The idea is that plants, animals and the bacteria that

Mumbai Mix ADC 19

MUMBAI | WEDNESDAY, DECEMBER 28, 2016



A HEADY AROMA

Grape-stomping is the most fun part of winemaking, but the industry has come a long way from there. Pearl Mathias finds out more about the advancements in vinification

are found in a vineyard synergise with each other to create an environment that is completely unique. This creates farm individuality on a piece of property and is translated into the individuality of a wine. Experience shows that time spent preparing the soil before planting anything ensures strong, healthy vines, which are capable of good production and less prone to disease. Fighting the urge to rush out and plant until the soil has been properly prepared can be a challenge, but doing so can also result in very healthy vines. The key is to start with spraying out the full sequence of hydrostatic sprays to establish strong biological activity and develop soil structure that also improves water holding capacity.

SPLIT FERMENTATION

During fermentation, yeast transforms the sugars present in the juice into alcohol and carbon dioxide. In split fermentation, two separate batches of the same grape juice are fermented with different strains of yeast. For a long time, winemakers believed that yeast simply added in fermentation, but made no difference to the flavour or character of the wine. It was believed that as long as the grape juice was fully fermented, it all tasted the same, irrespective of the type of yeast used. It wasn't until recently, when research into the process of winemaking began, that the effects of different strains of yeast came to be known. It is now believed that the yeast actually imparts a flavour to the wine and makes it more complex. According to the research, the strain of yeast that is used for fermentation does play a role in how the wine tastes, but it takes six months or so for that difference to show up.

MIXING OF DIFFERENT OAKS

Oak wood is used in winemaking in order to vary the colour, flavour, length profile and texture of the wine. This is done by using oak barrels during the fermentation or ageing processes, or by adding fine shavings of oak to the wine that is fermenting in stainless steel tanks. Oak barrels can impart other qualities to wine through evaporation and fine level exposure to oxygen. French oak barrels are typically more subtle and spicy, offering traces of vanilla or oak. American barrels tend to be stronger in flavour, often described as cream soda, vanilla or



The shape of yeast used for fermentation plays a role in how a wine tastes

Afternoon DC

The Hindu



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Thank you