

BLACK

**RSN Coverage Report  
July 2019**

Prepared by BLACK Communications

**BLACK**

**BLACK**

**TOP COVERAGE**

**BLACK**

# Style: Good Weekend's picks of the week

By Anna-Lisa Backlund  
July 19, 2019 – 11:45pm

## Style



### TODAY'S TOP STORIES

**ACCC**  
Lacoste, Converse and Lululemon: Taxpayers fund ACCC wellness shop  
2 hours ago

**MASS SHOOTING**  
Mexico announces legal action against US over El Paso shooting  
2 hours ago

**MARKETS LIVE**  
Fortescue drops 7pc, Rio and BHP fall 3pc  
29 minutes ago

**CARS**  
Car sales hit eight-year low as tax, rate cuts fail to rev up buyers  
1 hour ago



Melanie Rice enamel bangle.

Melbourne-based jeweller Melanie Rice's handmade copper and enamel pieces often feature an irregular element of surprise. Because the enamel is applied in a powdery form, it's hard to predict how it will react in the kiln. The result is coverage that's thick in some parts and thin in others, exposing the metal beneath.

Melanie Rice enamel bangle, \$140 [melanierice.com.au](http://melanierice.com.au)

As the owner of one of Sydney's enduring hot spots, Maurice Terzini has turned Icebergs into more than just a restaurant. It's also a fashion label, and a trend-setting junction of art and design.

Working with art director Jamie Mitchell, Terzini has produced a range of posters that illustrate its evolving story, now compiled in a book that can be seen at the venue or viewed online.

**Icebergs Graphic Essays 2013-2018** [ldrb.com](http://ldrb.com)

The term "smart casual" has never made much sense. This piece, however, fulfils two dress codes at the same time: there's grey marle jersey on top, and tailored suiting on the bottom. It's the kind of quirky mix we've come to expect from Maison Margiela, led by creative director John Galiano since 2014. **MM6 By Maison Margiela sweater with suiting hem, \$745** [parlourx.com](http://parlourx.com)

Use this set of six triangular shards as individual drink coasters or join them together to make a larger trivet. While they look like terrazzo stone, they are made from hand-poured resin with cork feet to protect your surfaces, and come in three colours: salt (pictured), golden and agave. **Capra Terrazzo coasters, \$65** [capradesigns.com](http://capradesigns.com)



MM6 By Maison Margiela sweater with suiting hem.

## Shop

Do you prefer to enjoy a bottle of wine across two sittings? Then you're sure to appreciate Riedel's limited-edition range of handmade, mouth-blown decanters, each designed to elegantly hold a half bottle. They decant all types of wine – young, old, red, white, even sparkling – by creating a vacuum inside the vessel, thus accelerating the aeration. Available in six intriguing shapes (the one at right is inspired by musical horns), each is an exact miniature of its highly coveted full-sized counterpart. –

*Frances Mocnik*

**To read more from Good Weekend magazine, visit our page at [The Sydney Morning Herald](http://The Sydney Morning Herald), [The Age](http://The Age) or the [Brisbane Times](http://Brisbane Times).**



Riedel "horn Mini" decanter, \$900, [Riedel.com](http://Riedel.com)

Smh.com.au

19 July 2019

Unique Viewers: 1,935,000

Ad Value: \$2,700

BLACK

SHOP / PLAY

DO YOU prefer to enjoy a bottle of wine across two sittings? Then you're sure to appreciate Riedel's limited-edition range of handmade, mouth-blown decanters, each designed to elegantly hold a half bottle. They decant all types of wine – young, old, red, white, even sparkling – by creating a vacuum inside the vessel, thus accelerating the aeration. Available in six intriguing shapes (the one at right is inspired by musical horns), each is an exact miniature of its highly coveted full-sized counterpart. *Frances Mochnik*



F



RIEDEL "HORN MINI"  
DECANTER, \$900  
RIEDEL.COM

The Saturday Age, Good  
Weekend  
20 July 2019  
Circulation: 241,029  
Ad Value: \$9,918

## Ruination at the bottom of a glass



### GRAPE VINE MORGAN DUNN

Does glass matter? A friend tells a story about culinary legend Marco-Pierre White dining in his restaurant and drinking an expensive bottle of white burgundy out of a waterglass. While personal preference reigns supreme, it's worth noting that sommeliers don't change glassware just for a giggle.

The width of the opening, the depth of the bowl, the thickness of the crystal, the way the wine is calibrated on to the palate: all these are considered when selecting a stem, and it is easily possible to ruin a good bottle by drinking out of an ill-suited glass.

When reviewing at home I general taste from a Gabriel Glas (\$36 for two pieces). It's a thoughtfully designed glass with an elegant curve made for drinking all types of wine. It's durable as well; if I'm careful a six-pack will last me a year. (Many will testify under oath that I am notorious for breaking stemware.)

But today I'm experimenting with one great bottle tasted from five receptacles to assess difference. My apologies go to Tim Kirk and the team at Clonakilla for subjecting their marvellous wine to some of these more questionable vessels. To eliminate variables, the wine was decanted for an hour and poured back into the bottle. All glasses were revisited several times.

### Clonakilla Shiraz Viognier 2017, Canberra District (\$120)

#### DC Limited Edition Wonder Woman Mug, \$2.95

The aromas of the wine are lost in the width of the opening; the only sense of fruit is a vague whiff of plum that may have been picked weeks ago. My hope that Diana Prince's superpowers somehow may be imbued into the wine vanishes when presented with texture and tannin that clumsily plods down the palate. The fruit is stripped away and all that is left is a tangy, not overly pleasant taste of raspberry and balsamic salad dressing.

#### Op shop faux crystal wine glass, \$5

Admittedly, the wine out of this glass doesn't taste too bad. It's a fairly stock-standard glass, one that spreads the wine evenly on the palate and accentuates the juiciness of the fruit and the

freshness of the acid. That said, it does nothing to highlight the detail of the fruit or texture. Drink from this at your own risk.

#### Riedel Degustazione white wine glass, \$40 (four pieces)

This is the standard drinking glass that you come across in most Australian restaurants and it does its job pretty well. The earthy spice of the wine lifts out of the glass well, perhaps dominating the fruit a little, but when it hits the palate you get a fine sense of the detail of the tannin.

#### Riedel Ouverture red wine glass \$49 (two pieces)

The glass has a much wider mouth, and a deeper aromatic set wafts up from the wine. All that lovely, juicy dark fruit and nuances of cut red berries become apparent alongside a hint of smoked meat — prosciutto, perhaps. Spice is still there but it sits a little more relaxed into the wine — a once slightly nervous guest made to feel at ease. The wine comes across as softer and fuller than from the white wine glass, which, when revisited, looks a touch angular.

#### Zalto Universal, \$55

Crafted in Austria, these handmade and mouth-blown glasses are so precisely crafted that the angles on the bowl align with the tilt angles of the earth. As I sip from the paper-thin crystal, the wine doesn't seem to touch the tongue at all, rather hovering on the palate and emanating its personality. Fruit and tannin, texture and acid come together harmoniously, and a broader picture of the wine is formed. If I have any criticism it is that the glass is so pretty and delicate that one is almost too afraid to give the wine a good swirl. A glass well deserving of so fine a wine.



The Australian  
23 July 2019  
Circulation: 94,448  
Ad Value: \$7,380

## Ruin at the bottom of a glass

By MORGAN DUNN

11 MINUTES AGO JULY 23, 2019  
COMMENTS

Does glass matter? A friend tells a story about culinary legend Marco-Pierre White dining in his restaurant and drinking an expensive bottle of white burgundy out of a waterglass. While personal preference reigns supreme, it's worth noting that sommeliers don't change glassware just for a giggle.

The width of the opening, the depth of the bowl, the thickness of the crystal, the way the wine is calibrated on to the palate: all these are considered when selecting a stem, and it is easily possible to ruin a good bottle by drinking out of an ill-suited glass.

When reviewing at home I general taste from a Gabriel Glas (\$36 for two pieces). It's a thoughtfully designed glass with an elegant curve made for drinking all types of wine. It's durable as well; if I'm careful a six-pack will last me a year. (Many will testify under oath that I am notorious for breaking stemware.)

But today I'm experimenting with one great bottle tasted from five receptacles to assess difference. My apologies go to Tim Kirk and the team at Clonakilla for subjecting their marvellous wine to some of these more questionable vessels. To eliminate variables, the wine was decanted for an hour and poured back into the bottle. All glasses were revisited several times.



Clonakilla Shiraz Viognier 2017, Canberra district.

### Clonakilla Shiraz Viognier 2017, Canberra District (\$120)

DC Limited Edition Wonder Woman Mug, \$2.95

DC Limited Edition Wonder Woman Mug, \$2.95

The aromas of the wine are lost in the width of the opening; the only sense of fruit is a vague whiff of plum that may have been picked weeks ago. My hope that Diana Prince's superpowers somehow may be imbued into the wine vanishes when presented with texture and tannin that clumsily plods down the palate. The fruit is stripped away and all that is left is a tangy, not overly pleasant taste of raspberry and balsamic salad dressing.

Op shop faux crystal wine glass, \$5

Admittedly, the wine out of this glass doesn't taste too bad. It's a fairly stock-standard glass, one that spreads the wine evenly on the palate and accentuates the juiciness of the fruit and the freshness of the acid. That said, it does nothing to highlight the detail of the fruit or texture. Drink from this at your own risk.

Riedel Degustazione white wine glass, \$40 (four pieces)

This is the standard drinking glass that you come across in most Australian restaurants and it does its job pretty well. The earthy spice of the wine lifts out of the glass well, perhaps dominating the fruit a little, but when it hits the palate you get a fine sense of the detail of the tannin.

Riedel Ouverture red wine glass \$49 (two pieces)

The glass has a much wider mouth, and a deeper aromatic set wafts up from the wine. All that lovely, juicy dark fruit and nuances of cut red berries become apparent alongside a hint of smoked meat — prosciutto, perhaps. Spice is still there but it sits a little more relaxed into the wine — a once slightly nervous guest made to feel at ease. The wine comes across as softer and fuller than from the white wine glass, which, when revisited, looks a touch angular.

Zalto Universal, \$55

Crafted in Austria, these handmade and mouth-blown glasses are so precisely crafted that the angles on the bowl align with the tilt angles of the earth. As I sip from the paper-thin crystal, the wine doesn't seem to touch the tongue at all, rather hovering on the palate and emanating its personality. Fruit and tannin, texture and acid come together harmoniously, and a broader picture of the wine is formed. If I have any criticism it is that the glass is so pretty and delicate that one is almost too afraid to give the wine a good swirl. A glass well deserving of so fine a wine.

TheAustralian.com.au  
23 July 2019  
Unique Viewers: 647,370  
Ad Value: \$2,109

INSIDE | RENOVATE

**TOP SHOP**

Whenever we're in need of a unique gift, Scandi-Renovated online store DesignLuff always delivers the goods. Current loves the Menu Circular pendant in Black, \$1650, and Suomen Mieleware 'SlipSnack' set in Sandy Stone/ Grey, \$49. designluff.com.au

**SHADOW PLAY**

These 20 tiles, part of Perini's Biscuit collection, will bring a whole new level of texture and muscle to a kitchen island or splashback. We love the earthy shades of brown, white and Salvia (brown), which perfectly represent the Aussie slant. (tinute, perini.com.au)

KITCHEN NEWS

## in the mix

Delectable designs, classic finishes and top drops that encourage eating in

EDITED BY NATALIE JOHNSON

**GENTLE TOUCH**

When it comes to dining chairs, you won't find a more elegantly refined design than the Timber McKenzie chair from Jacob Jensen. It's all long lines and gentle curves, with a rounded back and stackable frame. \$1249. jacobjensen.com.au

**NAUTICAL & NICE**

Sibella Court looked to the high seas for The Society Inc's new brass range. The warm and timeless metal's rust resistance makes it an ideal choice for kitchens. Compass dish rack, \$225, and loop caddy, \$110. thesocietyinc.com.au

**curves ahead**

Riedel's 'Amadeo' decanter has undergone several reimaginings since its original 2006 conception, and the latest — as part of the Performance glass series — sees it upsized to magnificence proportions and a vibrant green stripe added. \$599.95. riedel.com

**DISH IT UP**

The latest tableware collection from Wedgwood and British interior designer Kit Kemp is whimsical, romantic and sure to go good to eat on. Saker V Porcelain 5-piece place setting, \$299. wedgwood.com.au

**3 of a kind**

Expand Dad's beverage horizons by giving him one of these tipples for Father's Day on September 1: **1 Archie Rose Espresso Martini, \$32** and **Four Pillars Negroni, \$33**. carol.com. Cocktails in a slow-friendly can. Enough said. **2 Glenfiddich 18-year-old Scotch whisky with personalized label, \$100**. glenfiddich.com.au. A rich, fruity and robust dram with a warming finish. **3 Green Grocer Alcohol-Free spirit, \$24**. alcoholfree.com. Enjoy silky notes of ruby drupe, lemon myrtle and green grapefruit with wacky undertones.

INSIDE OUT | 109

107 1008 1 430704 2.0 109 # ONE Pictured with SHAB Broom/Turn 1. Colours: Basso # 18073019 6:58:28 PM

Inside Out  
 25 July 2019 (August issue)  
 Circulation: 45,628  
 Ad Value: \$7,902