

# times Extra

weekend Guide

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- MOVIES: THE MUSTANG
- BOOKS: THE LIAR'S CHILD BY CARLA BUCKLEY
- MUSIC: IMMIGRANCE BY SNARKY PUPPY
- WINE: THE VINOUS FUTURE – IN THE WINERY
- FOOD: DELICIOUS ENDEAVORS

# THE CANNABIS IS ULTRA

*In Israel elections*

The Cinderella story of Israel's current election campaign is a fringe party led by an ultranationalist libertarian with a criminal record who vows to legalize marijuana – and Moshe Feiglin has a real shot of getting elected next month



WORLD OF BACCHUS

Jacky I.F. Cheong

The Vinous Future – in the Winery



WEINGUT SCHABL  
WAGRAMKANTE GRÜNER  
VELTLINER 2017

Translucent citrine with bright sunshine reflex, the uplifting nose offers lemon peel, grapefruit, citronella and wet stone. Braced by vivacious acidity, clean minerality and slight petillance, the refreshing palate delivers lime peel, pomelo, lemongrass and rock salt. Medium-light bodied at 12%, the citrusy entry continues through a saline mid-palate, leading to a cleansing finish.



WEINGUT SCHABL  
WAGRAMKANTE ROTER  
VELTLINER 2017

Luminous citrine with shimmering golden reflex, the fragrant nose presents kaffir lime, mirabelle, daffodil and crushed rock. Buttressed by vibrant acidity, clear minerality and slight petillance, the expressive palate supplies Anjou pear, apricot, frangipane and rock salt. Medium-bodied at 12.5%, the fleshy entry persists through a supple mid-palate, leading to a clean finish.

When the green shoots of organic wine began to appear in the 70s and 80s of the past century, it was sniffed at as nothing more than marketing devices and trendy gimmicks conjured up by busybodies. A few short decades since, no one could afford to overlook this juggernaut of a global movement any longer. A sizeable proportion of producers have fully adopted it, with some going as far as to embrace biodynamic viticulture and winemaking; many others have turned to sustainable practices, whereas even the staunchest old guards have ditched some diehard old habits.

Every winemaker has their personal view on the matter. For Paul Schabl, the 5th generation of his family estate and winner of Austrian Young Winemaker of the Year 2018 award, going organic is more of a restoration than revolution. After all, it was not until the advent of the Industrial Revolution that artificial, chemical and synthetic substances such as fertilisers, fungicides, herbicides and insecticides came into agricultural use. For long periods in history, organic farming was the norm.

*“In organic winemaking, vinification effectively plays second fiddle to the vineyard, which is where quality is lost or won. The winemaker cannot make things better in the cellar so much as to preserve what has been achieved in the vineyard.”*

Paul Schabl

Paul Schabl acknowledged that the resultant wine would not be negatively affected, if the aforementioned additives are used in the right way. However, “chemicals cause nitrate levels to rise in groundwater,” he explained, “the effects of which could last many decades.” As he pointed out, even if weeds may hamper the growth of vines, once herbicides are used, there is nothing left to protect the soil. “One centimetre of soil is the result of nearly a century of organic decomposition, and yet without cover, the

same amount can be lost after one single thunderstorm.” According to Paul Schabl, whereas every weed has a job to do, the same can be said about earthworms, which not only track down organic matter and create new soil, but also subtly plough the soil to create little air pockets – essential to retain oxygen and water. “It is a delicate balance that can be easily disrupted,” he observed, “the use of heavy machinery significantly inhibits earthworms, whereas the use of pesticides eradicates insects indiscriminately, regardless of the role they play in the ecosystem.”

*“Within our lifetime, perhaps most wineries in Austria and indeed across other forward-thinking wine-producing countries will turn fully organic. By then, conventional wine producers will have a tough time explaining to consumers why they opted out.”*

Paul Schabl

By his estimate, the cost of producing organic wine is somewhere around one-third higher than that of non-organic wine. “This is largely due to the increased amount of manual labour required to take the place of chemical sprays,” he indicated, “although the latter are not cheap per se.” In a wine region as fertile as Wagram, yield does not drop due to organic practices. For this millennial winemaker, quality rightfully remains the bedrock of any wine, but it is through returning to terroir that the future can be safeguarded. If the Slow Food movement is a reaction against the prevalent fast food culture, could organic wine be the answer to parkerization?

Weingut Herbert Schabl – W: <http://www.weingut-schabl.at>; E: [office@weingut-schabl.at](mailto:office@weingut-schabl.at)

To be continued...

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages

RESTAURANTS

CANTONESE



**IMPERIAL COURT**  
Monday - Friday  
11am - 3pm / 6pm - 11pm  
Saturday, Sunday & Public Holidays  
10am - 3pm / 3pm - 11pm  
T: 8802 2361  
VIP Hotel Lobby, MGM MACAU

**BEIJING KITCHEN**  
Level 1, Grand Hyatt Macau  
Opening Hours  
11:30am – 24:00



**KAM LAI HEEN**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, 2/F  
T: 8793 3821  
11:00 - 15:00 / 18:00 – 22:00  
(Close on Tuesday)

**SHANGHAI MIN**  
Level 1, The Shops at The Boulevard  
Opening Hours  
11:00 – 15:00; 18:00 - 22:30

SHANGHAI

**CATALPA GARDEN**  
Mon - Sunday  
11:00 - 15:00 / 17:30 - 23:00  
Hotel Royal, 2-4  
Estrada da Vitoria  
T: 28552222

FRENCH



**AUX BEAUX ARTS**  
Monday – Friday  
6pm – 12midnight  
Saturday – Sunday  
11am – 12midnight  
T: 8802 2319  
Grande Praça, MGM MACAU



**BRASSERIE**  
Level 3, The Parisian Macao  
Monday - Sunday:  
11:00am - 11:00pm  
Tel: +853 8111 9200

GLOBAL

**Café Bela Vista**  
Grand Lapa, Macau  
T: 87933871  
Mon -Thurs  
06:30 – 15:00 / 6:00 – 22:00  
Fri – Sunday  
06:30 – 22:00

**MEZZA9 MACAU**  
Level 3, Grand Hyatt Macau  
Opening Hours  
Dinner: 5:30 – 11:00



**VIDA RICA (RESTAURANT)**  
2/F, Avenida Dr Sun Yat Sen, NAPE  
T: 8805 8918  
Mon - Sunday  
6:30 – 14:30 / 18:00 – 23:00



**MORTON’S OF CHICAGO**  
The Venetian(r) Macao-Resort-Hotel  
Taipa, Macau  
T:853 8117 5000  
mortons.com  
• Bar  
Open daily at 3pm  
• Dining Room  
Monday - Saturday: 13:00 - 23:00  
Sunday: 17:00 - 22:00

ABA BAR

**ABA BAR**  
5pm – 12midnight  
T: 8802 2319  
Grande Praça, MGM MACAU

**COPA STEAKHOUSE**  
3/F, Sands Macao Hotel  
OPENING HOURS:  
Cocktails: 4:30 pm - 12:00 am  
Dinner: 5:30 pm - 11:00 pm  
Tel: +853 8983 8222



**PASTRY BAR**  
10am – 8pm  
T: 8802 2324  
Level 1, MGM MACAU



**Rossio**  
7am – 11pm  
T: 8802 2372  
Grande Praça, MGM MACAU



**北廚**  
NORTH  
by Square Eight  
**NORTH BY SQUARE EIGHT**  
11am - 1am  
T: 8802 2388  
Level 1, MGM MACAU



**南苑**  
SOUTH  
by Square Eight  
**SOUTH BY SQUARE EIGHT**  
24hrs  
T: 8802 2389  
Level 1, MGM MACAU

ITALIAN

**LA GONDOLA**  
Mon - Sunday  
11:00am – 11:00pm  
Praia de Cheoc Van, Coloane,  
next to swimming pool  
T: 2888 0156



**PORTOFINO**  
Casino Level1, Shop 1039,  
The Venetian Macao  
TEL: +853 8118 9950



**FW RIO GRILL & SEAFOOD MARKET**  
Tel: (853) 8799 6338  
Email : [riogrill\\_and\\_seafoodmarket@fishermanswharf.com.mo](mailto:riogrill_and_seafoodmarket@fishermanswharf.com.mo)  
Location: Cape Town, Macau Fisherman’s Wharf

JAPANESE

**SHINJI BY KANESAKA**  
Level 1, Crown Towers  
Lunch 12:00 - 15:00  
Dinner 18:00 - 23:00  
Closed on  
Tuesday (Lunch and Dinner)  
Wednesday (Lunch)

ASIAN PACIFIC



**GOLDEN PEACOCK**  
Casino Level1, Shop 1037,  
The Venetian Macao  
TEL: +853 8118 9696  
Monday - Sunday:  
11:00 - 23:00

PORTUGUESE

**CLUBE MILITAR**  
975 Avenida da Praia Grande  
T: 2871 4000  
12:30 – 15:00 / 19:00 – 23:00

**FERNANDO’S**  
9 Praia de Hac Sa, Coloane  
T: 2888 2264  
12:00 – 21:30

THAI



**NAAM**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, The Resort  
T: 8793 4818  
12:00 – 14:30 / 18:30 – 22:30  
(Close on Mondays)

BARS & PUBS



**38 LOUNGE**  
Altrira Macau,  
Avenida de Kwong Tung, 38/F Taipa  
Sun-Thu: 13:00 – 02:00  
Fri, Sat and Eve of public holiday:  
15:00 – 03:00

**R BAR**  
Level 1, Hard Rock Hotel  
Opening Hours  
Sun to Thu:  
11:00 – 23:00  
Fri & Sat:  
11:00 – 24:00

**THE ST. REGIS BAR**  
Level One, The St. Regis Macao  
Cuisine: Light Fare  
Atmosphere: Multi-Concept Bar  
Setting: Refined, Inviting  
Serving Style: Bar Menu  
Dress Code: Casual  
Hours: 12:00 PM - 1:00 AM; Afternoon Tea:  
2:00PM - 5:30 PM  
Phone: +853 8113 3700  
Email: [stregisbar.macao@stregis.com](mailto:stregisbar.macao@stregis.com)



**D2**  
Macao Fisherman's Wharf  
Edf. New Orleans III  
Macao

**VIDA RICA BAR**  
2/F, Avenida Dr. Sun Yat Sen, NAPE  
T: 8805 8928  
Monday to Thursday: 12:00 – 00:00  
Friday: 12:00 – 01:00  
Saturday: 14:00 – 01:00  
Sunday: 14:00 – 00:00

**VASCO**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, 2/F  
T: 8793 3831  
Monday to Thursday: 18:30 – 12:00  
Friday to Saturday: 18:00 – 02:00  
Sunday: 18:00 – 24:00