

Dine with celebrities

for dinner with Graham Norton and Paul Henry," I ask friend Una. "I'm cooking up lamb shanks and I've got some wines to taste.

"Is that the Graham Norton of the

"Uh-huh." I say.
First we have a little tasting of the wines together with sesame-flavoured black rice crackers and double cream camembert.

Paul Henry's Own Central Otago Pinot Noir 2016 is a deeply translucent burgundy hue. It smells like spiced bottled cherries and it's

silky smooth and creamy in its flow.

I find it quite savoury and
classically herbal to start, then
generous fruit like cranberries and morello cherries well up with a slight tannin feel to the finish.

"Ooh it's a little bitter," says Una. "That's your toothpaste," I laugh. "After a couple more sips you won't

Graham Norton's Own Shiraz 2015 made from South Australian grapes is a noticeably denser, darker colour. To me it smells soft and plummy and it tastes bright with a velvety textured flow, a touch of pepper and oak sap, then becomes quite creamy on the fruity finish with lingering flavours of cherry and

Ingering liavours of cherry and blueberry jam.

"It's much more heady," says Una. I look at the labels. "Ah, Graham Norton has more alcohol. That's why." I prefer the lighter pinot noir. Una prefers the fuller-bodied shiraz. But both of us agree the pinot is the winner with the food. The salty crackers and the soft cheese take the pinot to another dimension while the rosemary, thyme, fennel seeds, orange and olives in my lamb shanks braise make Paul Henry sing. Tim Lightbourne and Rob Cameron

of Invivo Wines were forward thinking when they came up with the



idea of celebrity labels. The Graham Norton range includes sauvignon blanc and a tasty, fairly dry rose that I found a cracker match to butter chicken. The shiraz is RRP \$18.99 but

I paid \$16.99 at Liquorland.
Paul 'The Palate' Henry's first wine was released nearing the end of his morning TV show. It was an instant sell-out. This is the second release and it's widely available. RRP \$29.99

but cheaper on promotion. Check out invivowines.com where you'll find videos of the Invivo guys with their celebrities in hilarious blending sessions. Invivo is also the official wine of Eurovision 2017, hosted this year by Graham Norton in Kiev, Ukraine. It's New Zealand's first involvement with the glitterfuelled event that brings Europe to a standstill. "We're the ideal wine to go with crazy hair, outrageous dresse way too many wind machines and more white suits than should be legal without a prescription," laughs Lightbourne, who will be on the ground with Cameron at the event

From left, Graham Norton's Own Shiraz 2016. Paul Henry's Own Central Otago Pinot Noir 2016 and Graham Norton's Own Sauvignon





