

bakgrund

1. På vilka restauranger har du jobbat som sommelier?
Sjömagasinet
2. Var utbildade du dig till sommelier?
Göteborg, Burgården Utbildningscentrum

din roll som sommelier

3. Om vi tittar lite närmare på din vinsmak, vad hittar vi då? Vad har du för preferenser?
Elegant wines with good acidity that can be drunk with or without food, big Burgundy fan.
4. Hur mycket hinner du resa i olika vinregioner?
Not as much as I used to and now I try to prioritize the regions that are coincide with work mainly.
5. Är det något resmål du inte har hunnit med än, eller något som du verkligen vill tillbaka till?
I have never been to Ribera del Duero but I will, the Duero/Duero is very beautiful in general and is definitely worth a second or third visit.
6. Har du några råd som du vill dela med dig av till våra kunder, om hur de kan uppgradera sina egna vinupplevelser?
Don't be afraid of trying new wines/regions or producers, it's very possible you haven't found the wine that you're looking for yet and you won't if you don't experiment.
7. Hur gör du själv för att hela tiden hålla dig uppdaterad?
I try a lot of wines round the clock with work but outside of work I enjoy cooking at home and experimenting with new flavours, tastes and with wines I haven't tried before. The internet is vital to keeping yourself up to date; I also teach a lot so I need to check my facts all the time.
8. Slutligen, har du några tips på vintyper eller producenter som man inte bör missa nuförtiden?
I do not follow trends or fashions in the wine world as I believe the top Domains have developed over generations not overnight; always look to the producer and his background first this for me is the key to buying good wines and satisfaction.
9. Kan du inte berätta om några egna stora vinupplevelser? Finns något vin som har rockat din värld på sistone?
I was down in Burgundy in March for a week tasting the 2010 vintage from North to South something which impressed me a great deal, such even quality from appellation to appellation. I tried the DRC 2009's 2 weeks ago and these wines are sublime, I however to be honest like to keep things simple, quality food + good friends + a decent bottle of wine = life fulfillment
10. Vad är det roligaste med att arbeta med vin på restaurang?
Convincing people to try something new and then seeing them really enjoying it afterwards, customer satisfaction is a big lift in general.
11. Har du noterat några slags trender, någon typ av vin, druvsort eller vindistrikt som verkar vara särskilt i ropet just nu eller på senare år?
There are always trends just the same they will always come then go, stick to quality and you won't be disappointed.
12. Är det något du har noterat som tvärtom är helt ute?
The New Word maybe.....?? Seriously no idea.....
13. Om du skulle få skapa en egen trend, baserad på vad du själv önskar för framtiden, hur skulle den se ut?
This concept doesn't interest me, although I suppose we have followed our own trend down the years, making sure the wines we pick out for the guests compliment the style of food we have on offer.

restaurangen

14. Vad är det för typ av restaurang?
Seafood & shellfish.
15. Vilken är den typiske gästen på din restaurang?
Monday to Thursday businessmen, the weekend private guests in general.
16. Vad dricker gästerna just nu?
What we have recommended to our menus mainly although anything goes.....
17. Brukar du rekommendera viner, eller vet gästerna vad de vill ha?
Both, some guests are very interested and like to pick their own wines, others want advice and someone else to choose, it varies.....
18. Har din/er restaurang en egen vinklubb, om så hur fungerar den?
No we don't at the moment but this could be an idea for the future, there are hundreds of wine clubs in Sweden and I don't see the point in having one for the sake of having one, if we set up a wine club I'm sure Mr. Wagner would agree it would be for those wanting to take things to the next level.

vinlistan

19. Har du någon särskilt inriktning på din vinlista?
Burgundy, elegant wines that pair well with our style of cuisine
20. Hur många viner har ni på listan?
Anything from 900 to 1100 references depending on the time of year and the state of the economy, not all wines are listed as we store wines our self-enabling us to sometimes release wines that are in optimal condition for drinking to our guests at the right moment.
21. Prispolitik för dina viner?
That's between me and the guvenor.....I do my best to see that the final price for the bottle that reaches the table is the best possible price for our guest.