

2001 MARLBOROUGH DRY RIESLING [New Zealand]

Three vineyards provide the grapes for this wine. They are cooler, later ripening vineyards in Marlborough with differing flavour profiles to add complexity. The vines were crop-thinned to ensure full ripeness and maximum intensity was obtained.

The fruit was cool harvested to retain varietal character and avoid the need for chemical additions at the vineyard. A long, cool fermentation followed, with aromatic yeast. Upon reaching the desired sugar level, the fermentation was stopped. The wine was bottled early to retain all its natural zest. This Riesling is full bodied with a hint of sweetness balanced with crisp acidity.

TASTING NOTES

Colour: Pale straw in colour with hints of green Light gold with hints of green.

Aroma: Concentrated Riesling characters abound. Ginger, violets and lime dominate, underscored by subtle honey and spice.

Palate: Full bodied, varietally intense with, citrus stone fruit and honey. The acid is well balanced with a touch of residual sugar.

A big powerful style of Riesling with great length of flavour. Drinks well now, but will improve dramatically with careful cellaring.

Food Match: An ideal aperitif, the wine is suited to delicate food styles.

Asiago Grasso Monte

Made in the Italian province of Vicenza. There are **three types of Asiago**: **Asiago d'Allevo**, which is hard and sharp and primarily used for grating; **Asiago Grasso Monte**, a medium, tangy cheese, and **Asiago Pressato** which is mild and delicate.

Orgin: Northwest of Venice, tucked beneath the Dolomite Mountains, artisan cheese produce Asiago using traditional methods. You'll find no computer-controlled machinery or temperature-controlled rooms there, just cows and grass, men and women, and lots of Asiago. A light beige cheese peppered with small holes, Asiago d'Allevo has a slightly fruity flavor and an engaging aroma.

Made in small batches from partially skimmed raw cow's milk, this cheese takes on a distinct but pleasant sharpness with hints of butterscotch as a result of the additional six months of time spent in the cellar. It has a texture that is firm enough to grate yet allows it to be served as a table cheese as well. We love this cheese as part of a traditional northern Italian meal, grated over risotto, polenta or pasta.

VENETO

North-East zone is influenced by Austria and Germany in culture. This region produces grapes on high sloping mountain sides as well as on the valley floors. Veneto is found in the flatlands of the Piave Valley, north of Venice, and produces full, characterful wines with a ripe depth of fruit



Country: Italy
Region: Veneto
Milk: Cow

