

Menu Matching

With Cameron Douglas MS

DESSERT WINES



Nugan Estate 'Cookoothama' Botrytis Semillon 2007 Darlington Point.

Sourced from three separate sites, stainless beginning, finished in French oak for 14 months. Nose: Classic Sauterne-like aromas of waxy citrus peel and stone fruits, then beeswax, honey and sticky toffee-apple. Palate: Very sweet and creamy palate with intense honey flavours followed by baked apricot and peach flavours. A little of the oak shows through but essentially adds backbone and structure. The finish is not for the fainthearted as it is particularly honey-sweet and arguably needs food to show off the highlights on the wine.

FOOD MATCH

Three blue cheese platter with plum and quince pastes, caramelised apple pieces and chocolate-dipped honeycomb pieces. Alternatively a banana caramel pie with sweet custard and baked peaches garnish.

RRP: \$32.99 375ml

Hancocks Wines & Spirit Merchants
Freephone 0800 699 463 | Free Fax 0800 329 946
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De Bortoli 'Noble One' Botrytis Semillon 2006 New South Wales.

Benchmark sweet wine 79% French oak matured, screw-top closure. Nose: Gold-pressed latinum appearance – distinctive and impressive botrytis character with honey comb, beeswax, liquid peach and Californian dried apricots - French oak nuances. Palate: Very sweet, but packed with flavour – fruit and spices: Dried white flesh fruit pieces, old peach, dried apricot and liquid honey. The oak adds complexity with light-brown spices and the acidity keeps the wine fresh. A long fruit and honeyed finish.

FOOD MATCH

Blue cheese – of course with honeycomb and wholemeal crackers. However if this is not what you are looking for try a golden syrup pudding with Tahitian vanilla-pod ice cream.

RRP: \$38.99

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Elephant Hill 'Rania' 2009 Hawke's Bay.

Nose: This golden and amber viscous liquid oozes from the bottle; the aromas are beautiful with sweet peach juice, apricot skin and sweet marmalade; liquid honey and just a touch of wood spice. Palate: A very thick and creamy textured wine that explodes with sweetness (366 g/l residual sugar) and flavour – caramelised pineapple, brown sugar, peach and baked apricot followed by whispers of vanilla and spices from a back bone of oak. Deceptively high acidity and concentrated honey completes the taste profile. This is a big and juicy wine – watch out!

FOOD MATCH

This wine is a dessert in itself however if you are going to serve a menu item it must be very (and I mean 'very') sweet as well – try a crystallised ginger laced sticky date pudding with lashings of caramel/butterscotch sauce and whipped cream (then lie down).

RRP: \$45

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Phone 09 376 9385 or 0274 587 341



Konrad Sigrun 'Noble Two' Riesling Sauvignon Blanc 2008 Marlborough.

Hand-harvested, 200 g/l residual sugar, 58% Riesling, stainless ferment, 42% sauvignon blanc barrel-fermented in French oak. Nose: Fruity and rich aromas of marmalade and citrus peel, honeysuckle, a florist shop and tropical fruits. Palate: Quite sweet - with candied citrus peel, honey yoghurt, passion fruit and mango flavours. Balanced with high-ish acidity and a lovely long finish.

FOOD MATCH

Profiteroles filled with traditional pastry cream and topped with milk chocolate sauce. Whipped cream and a Cadbury's flake optional extra. Alternatively a goose liver paté with melba toast.

RRP: \$24.95

Konrad Wines
North Island: Taylored Wines Phone 09 575 2294
Wellington: Regional Wines Phone 04 385 6952
South Island: Konrad Wines Phone 03 572 4110



Seifried Winemaker's Collection 'Sweet Agnes' Riesling Nelson 2009.

200 g/l residual sugar, grapes from very stony soils, made with a large percentage of raisinated fruit. Nose: A wonderfully soft yet sweet and gentle perfume – sweet flowers then orange, lemon and grapefruit peel and candied apple. Palate: Sweet, but immediately crisp, fruity, luscious and tasty with just a hint of sherbet spritz in the acidity. Again gentle with unfolding citrus fruit flavours and lemon curd. The finish is long and persistent.

FOOD MATCH

A lovely wine on its own yet versatile with a range of desserts. Soak your favourite new season berry selection in Cointreau for a few hours, drain away juice (reduce in a pan then add a little cream and thicken), serve berries with a lemon sorbet and a drizzle of reduction and a glass of Sweet Agnes (heaven).

RRP: \$21.99

Seifried Estate
Freephone: 0508 4 94637
www.seifried.co.nz



The Ned Noble Sauvignon Blanc 2008 Marlborough.

120 g/l residual sugar, hand-harvested six weeks after the standard sauvignon vintage. Nose: Fruity, but with a piquant quince, lemon curd, sweet apple juice and honey bouquet – attractive and inviting. Palate: Sweet and juicy with powerful citrus, melon and honey flavours. A spike of acidity and luscious sweetness balance each other to a T.

FOOD MATCH

This wine will pair nicely with either a high acid dessert using the inherent sweetness and acidity (pan-seared grapefruit pieces in a sweet orange crepe suzette sauce); or compliment a Thai hot red curry with chicken or prawns (no onion).

RRP: \$25.99

Lion Nathan
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