Dessert Wines

Nugan Estate ‘Cookothama’ Botrytis Semillon 2007 Darlington Point.
Sourced from three separate sites, stainless beginning, finished in French oak for 14 months. Nose: Classic Sauvignon-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 faint-hearted 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 cremesuizh 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
sales@hancocks.co.nz | www.hancocks.co.nz

De Bortoli ‘Noble One’ Botrytis Semillon 2006 New South Wales.

**FOOD MATCH**
Blue cheese – of course with honeycomb and whitebreads 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
Hancocks Wines & Spirit Merchants
Freephone 0800 699 463 | Free Fax 0800 329 946
sales@hancocks.co.nz | www.hancocks.co.nz

Elephant Hill ‘Raniera’ 2009 Hawke’s Bay.
This golden and amber viscous syrupy womens from the bottle, the aromas are bountiful with sweet peach juice, apricot and sweet marmalade; liquid honey and just a touch of wood spice. Palate: A very thick and creamy textured wine that explodes with sweetness (368 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**
The 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
Procure Liquor
Email jonty@procureliquor.co.nz for outlets
Phone 09 376 9385 or 0274 367 341

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 pate with melba toast.

**RRP:** $24.95
Konrad Wines
North Island: Taylored Wines Phone 09 575 2294
Wellington: Regional Wines Phone 04 385 6992
South Island: Konrad Wines Phone 03 572 4110

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 peal and candied acple. Palate: Sweet, but immediately crisp, fruity, luscious and tasty with just a hint of sherbet aprit in the acidity. Again gentle with unlikelihood of 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. Suck your favourite new season berry selection in Conenteau 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 cord, 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 cruse suzette sauce; or compliment a Thai hot red curry with chicken or prawns (no onion)).

**RPP:** $25.99
Lion Nathan
0800 10 72 72
www.lionnathan.co.nz