



WYK Winos Report No. 30

Date/Time: 11th December 2012, Tuesday, 7 p.m. (roughly 3 hours)

Place: 輝煌閣 Royal Teahouse
10 Applecreek Blvd., Unit 3, Markham, ON L3R 5Z1



Members

Jeff & Elaine Mah
David & Cathy Wong
Dominic & Cecilia Chan

Joe & Annie Wong
Ron & Betty Tse (*Host*)
Anna Kwong

Roger Leung
John Kan

Guests

Philip & Winnie Kung
Ron & Doris Cheng

Bill & Patsy Chan
Rudy Pun

Menu

1. 是日時令湯
2. 輝煌特式拼
3. 百花紫菜卷
4. 海茸腰果炒蝦球

LOOSEN BROS. DR. L RIESLING 2011 Mosel, Germany

5. 紅燒大班翅

HELFRICH GEWURZTRAMINER 2010 Alsace, France

6. 干逼粉絲美极大蟹

ASTROLABE PROVINCE SAUVIGNON BLANC 2011 Marlborough, New Zealand

7. 什菌扒時蔬
8. 菜胆上湯雞

CHAIN OF PONDS SECTION 400 PINOT NOIR 2010 South Australia, Australia

9. 和味欖角醬燒骨

ROSS SHIRAZ 2006 South Australia, Australia

10. 菜遠炆麵
11. 甜品



WYK Winos Report No. 30

1st Bottle

海茸腰果炒蝦球

LOOSEN BROS. DR. L RIESLING 2011

VINTAGES 599274 | 750 mL bottle

Score: 4.6/5 Natalie Maclean

15.5/20 Jancis Robinson

Price \$ 13.95

Made in: Mosel, Germany

By: Weingut Dr Loosen

Release Date: Sep 15, 2012

Wine, White Wine

8.5% Alcohol/Vol.

Varietal: Riesling

Sugar Content: 40 g/L

Sweetness Descriptor: D - Dry

Description

A great partner for pesto pasta with grilled shrimp and green peas.

Tasting Note

Fresh and clean and racy with a bit of slatey chew. Not complicated but easy to like and there is no hurry to drink this. Drink 2012-2015.

Score - 15.5 (out of 20). (Jancis Robinson, MW, jancisrobinson.com, June 22, 2012)



海茸腰果炒蝦球



WYK Winos Report No. 30

2nd Bottle

紅燒大班翅

HELFRICH GEWURZTRAMINER 2010

VINTAGES 169748 | 750 mL bottle

Score: 4.6/5 or 92 WineAlign

Price \$ 18.95

Made in: Alsace, France

By: Arthur Metz

Release Date: May 12, 2012

Wine, White Wine
12.5% Alcohol/Vol.

Varietal: Gewurztraminer

Sugar Content: 34 g/L
Sweetness Descriptor: D - Dry

Tasting Note

An elegant and refined Gewurz with aromas of rose petals, grapefruit peel and a hint of spice. Dry and fruity with gentle acidity. If you have yet to explore Gewurztraminer, this is a perfect place to start - the classic flavours are all here. Enjoy it as a sipper or with very mildly spiced seafood dishes. (VINTAGES panel, Oct. 2011)



紅燒大班翅



WYK Winos Report No. 30

3rd Bottle

干逼粉絲美极大蟹

ASTROLABE PROVINCE SAUVIGNON BLANC 2011

VINTAGES 10421 | 750 mL bottle

Score: 4.6/5 Natalie Maclean

91 MaryAnn Worobiec

4.5/5 WineAlign

Price \$ 21.95

Made in: Marlborough, New Zealand

By: Astrolabe

Release Date: Nov 10, 2012

Wine, White Wine

13.0% Alcohol/Vol.

Varietal: Sauvignon Blanc

Sweetness Descriptor: D - Dry

Tasting Note

This bright, juicy white delivers succulent notes of passion fruit, honeydew melon, Key lime and Asian pear, which together make a clear, focused and terrifically intense chorus that persists on the long, terrific finish. Drink now. Special Designation: Smart Buy.

Score: 91 (MaryAnn Worobiec, winespectator.com, June 15, 2012)



干逼粉絲美极大蟹



WYK Winos Report No. 30

4th Bottle

菜胆上湯雞

CHAIN OF PONDS SECTION 400 PINOT NOIR 2010

VINTAGES 280222 | 750 mL bottle

Score: 89 James Halliday

4.5/5 WineAlign

Price \$ 16.55

Made in: South Australia, Australia

By: Chain Of Ponds Wines

Release Date: Jul 7, 2012

Wine, Red Wine

13.5% Alcohol/Vol.

Varietal: Pinot Noir

Sugar Content: 6 g/L

Sweetness Descriptor: D - Dry

Tasting Note

The grapes come from a number of vineyards with east- or north-facing slopes, and are fermented in open-top tanks with minimal cap management. Tank sample, so the colour isn't totally clear. A complex bramble character underlies the bouquet and palate, providing structure and some of the flavour. Light berry fruits do the rest. Worth short-term cellaring. **Score - 89.** (James Halliday, winecompanion.com.au, Nov. 7, 2011)



菜胆上湯雞



WYK Winos Report No. 30

5th Bottle

和味攪角醬燒骨

ROSS SHIRAZ 2006

VINTAGES 233825 | 750 mL bottle

Score: 92 Jay Miller

4.6/5 Natalie Maclean

4.6/5 WineAlign

Price \$ 24.90 CLEARANCE SALE Was: \$ 30.95

Made in: South Australia, Australia

By: Ross Estate Wines Pty Ltd

Release Date: Oct 15, 2012

Wine, Red Wine

14.5% Alcohol/Vol.

Varietal: Syrah/Shiraz

Sweetness Descriptor: D - Dry

Tasting Note

The 2006 Shiraz was aged for 16 months in French and American oak hogsheads, 30% new. Purple-colored, it offers up a sexy bouquet of smoke, game, bacon, scorched earth, and wild blueberry compote. Layered, ripe and sweet, this full-flavored wine can be enjoyed over the next eight years. „ **Score - 92.** (Jay Miller, erobertparker.com, Feb. 2009)



和味攪角醬燒骨