



WYK Winos Report No. 32

Date/Time: 25th February , 2013, Monday, 7 p.m. (roughly 3 hours)

Place: 金鐘閣酒家 4016 Finch Ave., Scarborough, Ontario Tel: (416) 412-1888

1st Bottle BEAUMONT DES CRAYERES GRANDE RÉSERVE BRUT CHAMPAGNE	VINTAGES # 309922 12.5% Alcohol/Vol Sugar : 11 g/L Sweetness: XD - Extradry Dry	Insert Picture here: 
Wine: CHAMPAGNE	Vineyard: Champagne Beaumont Des Crayeres	
Type: 60% Pinot Meunier, 25% Chardonnay and 15% Pinot Noir exclusively from the Epernay region.	Year: NV	
Cost: \$41.95	Food to match: 雪豆炒帶子	
Descriptions: Tasting Note This pleasant bubbly offers apple, almond, black licorice and mandarin orange notes, accented with hints of acacia blossom. Balanced, with a subtle finish. Drink now through 2015. Score - 90. (Alison Napjus, winespectator.com, June 15, 2012)		
2nd Bottle KUMEU RIVER ESTATE CHARDONNAY	VINTAGES 640383 , 13.5% , Sugar : 4 g/L Released:Jul 07, 2012	Insert Picture here: 
Wine: White	Vineyard: Kumeu River Wines Limited Auckland, New Zealand	
Type: Chardonnay	Year: 2008	
Cost: \$28.90 (was 34.95)	Food to match: 清蒸大龙虾	
Descriptions: Paul Forget Beautiful golden yellow in color, this Chardonnay opens up with aromas of grapefruit, peach, lemon peel, nutty, honey and light pineapple notes. On the mouthfeel, medium bodied (alcohol coming in at 13.5%), dry, good weight with a great mix of citrus, tropical fruit and lively acidity. The finish on this wine is very refreshing with plenty of citrus fruit and a touch of honey and light caramel. Fans of cool climate and moderate use of oak Chardonnay will find plenty to like in this wine, very enjoyable. http://www.winealign.com/wines/25064-Kumeu-River-Estate-Chardonnay-2008		

3rd Bottle SIMON ALEXANDRE PRESTIGE CHATEAUNEUF-DU-PAPE BLANC		0244871 (XD), 14% Alc./Vol.	Insert Picture here: 
Wine: France - Rhône, White Wine	Vineyard: Made by Domaine de la Présidente		
Type: A blend of Grenache Blanc (50%), Clairette (20%), Roussanne (20%) and Bourboulenc (10%) from 25-year-old vines	Year: 2009		
Cost: \$34.00	Food to match: 尖椒炒鱔片		
Descriptions: TASTING NOTE: Very pure and racy, with a stony framework for the yellow apple, verbena and honeysuckle notes. Long and superfresh on the finish. Drink now. Score - 90. (James Molesworth, winespectator.com, Oct. 15, 2011) 。 。 after a half-hour in the glass, it had transformed into what I remembered: white flowers, yellow fruit and minerals on the elegant nose; supple, if unctuous, and nicely balanced on the palate with a long, elegant finish. The taster who took the tail end home with him reports that the wine was even better the next day. http://bretthappens.wordpress.com/tag/rhone			
4th Bottle ELK COVE PINOT NOIR		VINTAGES 234534, 14.0% Alcohol/Vol, D	Insert Picture here: 
Wine: Red	Vineyard:		
Type: Pinot Noir	Year: 2009		
Cost: \$ 37.95	Food to match: 枝竹柱候酱炆大鸭		
Descriptions: This fresh red is inviting and invigorating for its juicy black currant, plum and white pepper flavors, playing with zest against polished tannins and lively acidity. Drink now through 2019. Score - 91. (Harvey Steiman, winespectator.com, Feb. 29, 2012)			

5th Bottle TWO HANDS BRAVE FACES	VINTAGES 660035, 14.8% Alcohol/Vol., D	Insert Picture here: 
Wine: Red	Vineyard: Made in: South Australia, Australia By: Two Hands Wines	
Type: Grenach/Mataro/Shiraz	Year: 2011	
Cost: \$ 29.95 (\$33.95)	Food to match: XO 皇子菇猪爽肉	
<p>Descriptions:</p> <p>Bright ruby colour with aromas of black pepper, blackberry, cherry, underbrush and hints of strawberry. Dry, weighty and mouthfilling, the wine has presence without being overstated. Plenty of spice, ripe red fruit and a touch of toffee, balanced by light tannins and acidity. This is a good choice for baked ham, veal chops or herbed pork tenderloin. (VINTAGES panel, Sept. 2012)</p>		
6th Bottle FAMILLE PERRIN LES SINARDS CHATEAUNEUF-DU-PAPE	VINTAGES 926626, 14.5% Alcohol/Vol. Sugar Content: 6 g/L , XD	Insert Picture here: 
Wine: Red	Vineyard: Made in: Rhône, France By: Perrin & Fils	
Type:	Year: 2010	
Cost: \$30.95 (\$34.95 now)	Food to match: 香茅牛尾煲	
<p>Descriptions:</p> <p>Perrin is among the finest producers in the southern Rhône. Some grapes for this rich, age-worthy red come from their legendary Château de Beaucastel estate. Drink over the next decade with roast duck, roast lamb or grilled game meats. (Vintages)</p> <p>Our Wine Buyer was blown away by this at a recent Perrin tasting and just had to buy it!</p> <p>This wine is super fine with game, red meat, truffles or wild mushrooms.</p> <p>http://www.virginwines.co.uk/AST/wines/PRD~C07073/Famille-Perrin-Chateauneuf-Du-Pape-Rouge-Les-Sinards-2010.jpg</p>		

Pairing Dishes

		
雪豆炒帶子	清蒸大龙虾	尖椒炒蟾片
		
枝竹柱候酱炆大鴨	皇子菇猪爽肉	香茅牛尾煲