



WYK Winos Report No. 36

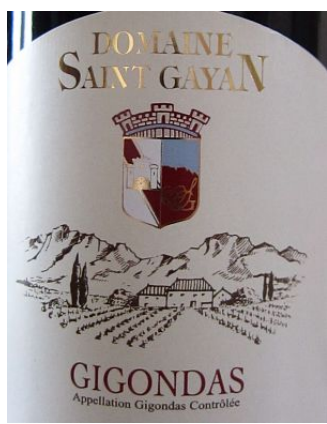
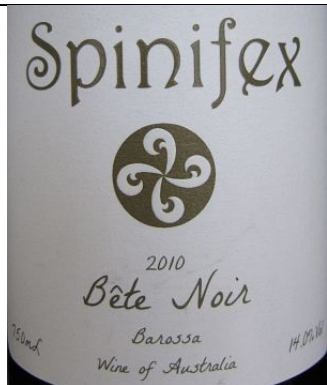
Date/Time: 2nd August 2013, 7 p.m.

Place: 楓林閣海鮮酒家 Fung Lam Court Chinese Restaurant

1st Bottle	Dr. Hermann Ürziger Würzgarten Riesling Auslese 2005, Prädikatswein	
Varietal: Riesling	Winery/Producer: Dr. Hermann	
Type: White (MS)	Year: 2005	
Cost: \$21.95	Region: Mosel, Germany	
Food to pair: 百花炒釀油條	LCBO #: 324285	
Remarks: A pure, lovely, supremely well-balanced Auslese from the ever-reliable Dr. Hermann and the magnificent Würzgarten vineyard. Just starting to show some mature, smoky, caramelized fruit character but it's perfectly measured and drinking beautifully now. Terrific length. A classic.		
2nd Bottle	Bachelder Bourgogne Chardonnay 2010, Ac	
Varietal: Chardonnay	Winery/Producer: Bachelder	
Type: White (XD)	Year: 2010	
Cost: \$29.95	Region: Burgundy, France	
Food to pair: 客家鹽水鴨	LCBO #: 272005	
Remarks: Bachelder's Bourgogne Blanc offers intriguing aromatics, with green peach and nectarine peel, green walnuts and lime-lemon citrus alongside old wood spices like cinnamon and cassia bark. The palate is mid-weight, really well-balanced, crisp but also creamy, with exceptional length for the category. A very fine Bourgogne here to be sure.		
3rd Bottle	Muga Reserva 2009, Doc Rioja	
Varietal: 70% Tempranillo, 20% Garnacha (Grenache), 10% Mazuelo and Graciano	Winery/Producer: Bodegas Muga	
Type: Red (XD)	Year: 2009	
Cost: \$23.95	Region: Rioja, Spain	
Food to pair: 蒜蓉粉絲雙龍蝦	LCBO #: 177345	
Remarks: Another fine, modern-leaning Rioja from leading Bodegas Muga, the 2009 is perfectly ripe wine, wood-inflected but not excessively so, with a fine streak of acids running through the core, freshening and livening up the palate and generating desire for another sip. Tannins are light but dusty and grippy, and alcohol a well-integrated 14%. Very good length. Solid all around.		



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4th Bottle	Domaine Saint Gayan Gigondas 2009, Ac	
Varietal: 80% Grenache, 15% Syrah and 5% Mourvèdre	Winery/Producer: Domaine Saint Gayan	
Type: Red (D)	Year: 2009	
Cost: \$29.95	Region: Rhône, France	
Food to pair: 蒜香煎羊架	LCBO #: 718221	
Remarks: Here is a lovely, pushing modern style Gigondas with charm and character. Sassy and progressive with heavy spice but backed by bold, high quality fruit and tightly concentrated flavours. Terrific harmony and balance. Very good complexity and boasts a long, memorable finish.		
5th Bottle	Spinifex Bête Noir Shiraz 2010	
Varietal: Shiraz	Winery/Producer: Spinifex	
Type: Red (XD)	Year: 2010	
Cost: \$35.50	Region: Barossa, South Australia	
Food to pair: 醬爆蘑菇牛柳粒	LCBO #: 284141	
Remarks: An absolutely brilliant Aussie shiraz here, with significant depth and grip, smoky-black pepper character, wild herbs and faded violets, along with pure cassis and black berry flavours. The palate offers outstanding poise and balance, tight acids, refined tannins and long finish.		

Pairing Dishes

百花炒釀油條	客家鹽水鴨	蒜蓉粉絲雙龍蝦
		
魚湯浸豆苗	蒜香煎羊架	醬爆蘑菇牛柳粒
		