



WYK Winos Report No. 47



Date/Time: 13th February 2015, 7 p.m.

Place: 豪門宴 Casa Deluz Banquet Hall

1st Bottle	Martini & Rossi Asti	
Varietal: Moscato Bianco	Winery/Producer: Martini & Rossi	
Type: Sparkling White (S)	Year: n/a	
Cost: \$25.40 (1.5L)	Region: Piedmont, Italy	
Food to pair: 碧綠帶子蝦球	LCBO #: 153379	
Remarks: Light and fruity; light green gold colour, delicate bubbles, lively sparkle; flowery aroma with apricots, peaches and lemon candy aromas; balanced acidity, sweet fruit flavour and finish		
2nd Bottle	Henri Bourgeois Les Baronnes Sancerre, Ac	
Varietal: Sauvignon Blanc	Winery/Producer: Henri Bourgeois	
Type: White (XD)	Year: 2012	
Cost: \$24.95	Region: Loire, France	
Food to pair: 菜蘆黃旗班球	LCBO #: 542548	
Remarks: Crisp aromas of green apple, with clean mouth-watering acidity for seafood, shellfish and salads. A ripe wine that goes in the direction of tropical fruits, only hinting at a more herbaceous character. It is full of peach and pineapple that are balanced with lime. Ready to drink in 2015, it leaves a warm, rich aftertaste.		
3rd Bottle	Black Stallion Cabernet Sauvignon	
Varietal: Cabernet Sauvignon	Winery/Producer: Delicato Vineyards	
Type: Red (D)	Year: 2011	
Cost: \$29.95	Region: Napa Valley, California, USA	
Food to pair: 脆皮糯米雞	LCBO #: 256768	
Remarks: This Cabernet Sauvignon is blended with 5% Merlot and 5% Petite Sirah. In the glass, the wine displays a medium-deep garnet color with inviting aromas of blackberry, currant, and plum interlaced with brown spice and hints of mocha spice. The aromas come through on the palate with the addition of appealing black cherry fruit flavors. In the mouth, it is full-bodied and well-balanced, with a velvet-like texture, supple tannins, and a spice accented, full finish.		



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4th Bottle	Beni di Batasiolo Barolo, DOCG	
Varietal: Nebbiolo	Winery/Producer: Batasiolo S.P.A.	
Type: Red (D)	Year: 2010	
Cost: \$30.00	Region: Piedmont, Italy	
Food to pair: 生財羊腩煲	LCBO #: 178541	
Remarks: This is a typical Barolo with its nose of earthy cherry fruit with some floral, leather and tobacco notes. The palate is soft and fruity with a long lingering dry tannin finish.		
5th Bottle	George Wyndham Founder's Reserve Shiraz, Langhorne Creek	
Varietal: Shiraz	Winery/Producer: Wyndham Estate Wines	
Type: Red (XD)	Year: 2010	
Cost: \$19.95	Region: South Australia, Australia	
Food to pair: 金薯牛柳粒	LCBO #: 107904	
Remarks: The reds grown in Langhorne Creek, located near the mouth of the Murray River in South Australia, always have a soaring scent of eucalyptus. Here it is joined by brilliant floral notes, pomegranate-currant fruit and black pepper, nicely etched with vanilla. It's medium-full bodied, smooth and almost creamy without any sweet artifice. The tannins are firm but not austere, the juicy red fruit and pepper runs to excellent length.		

Pairing Dishes

碧綠帶子蝦球	菜蘆黃旗班球	脆皮糯米雞
		
生財羊腩煲	金薯牛柳粒	菜單
		精美甜品 水餃菜蘆伊麵 鹹魚雞粒炒飯 金薯牛柳粒 生財羊腩煲 脆皮糯米雞 淮山杞子燉響螺竹絲雞 菜蘆黃旗班球 碧綠帶子蝦球