

WYK Winos Report No. 51

Appetizer 1 CRABBIE's ALCHOLIC GINGER BEER	[272807]; 4% Alc; 500mL; Sugar 82 g/L	
Cost: \$3.60	Vineyard: Hakewood International, UK	
Descriptions: Crabbie's Original Alcoholic Ginger Beer was founded in 1801 in the ancient Scottish port of Leith, Edinburgh by John Crabbie. It is steeped with real ginger from far east for up to 6 weeks and blended with 4 secret spices. Dark amber gold colour; fairly intense aromas of ginger, spice, with notes of oak and cedar; sweet, medium bodied, frothy carbonation, with flavours of sweet ginger, spice and citrus notes; pleasantly balanced and spicy on the finish.		

Appetizer 2 HOFBRAU ORIGINAL	[319202]; 5.1% Alc; 500 mL	
Cost: \$3.40	By: Staatliches Hofbrauhaus, Munich, Germany	
Descriptions: Golden colour; soft bready and grain aromas and flavours with spicy notes; light, crisp and refreshing, and offering a truly fine hops aroma. A superbly well-balanced beer. The water used for brewing Hofbräu München beers is drawn from their ancient well which runs nearly 500 feet below beery-hallowed Bavarian ground. This water was deposited in the foothills of the Alps before the Stone Age! On the nose, expect that characteristic German mustiness that we know and love, notes of fresh-cut grass, hay, a touch of lemon zest, a kiss of caramel, and freshly cracked/milled grains. Look for a lightly fruity presence to mingle with distinct notes of biscuits & dough, followed by a pleasant grassy, lemony noble hop finish. Only gently bitter—but enough to balance the malt sweetness. Seriously, a beer everyone should try, from novices to know-it-alls. Serve it up with grilled bratwurst stewed in sauerkraut..... <i>from Beer of The Month Club</i>		

1 st Bottle CAVE SPRING ESTATE REISLING	[286377]; 12% Alc; Sugar: 15g/l Release Apr 2015
Wine: White, D,	Vineyard: Cave Spring Cellars, Niagara
Type: 100% Reisling	Food to Match: 黃旗班球菜芯苗/ 天府蝦球窩巴
Cost: 17.95	Year: 2013
Descriptions: VQA Wine	
Tasting Note: The nose is especially aromatic, with scents of mint, anise, lemon drop and ripe Bartlett pear leading the way and nuances of white pepper in behind. The palate is medium bodied and dry in style, with Honeydew melon on the attack followed on the mid-palate by intense pink grapefruit flavours, a firm, stony texture and refreshing notes of fresh herbs. A beautifully integrated seam of acidity carries very persistent flavours of lemon-meringue, spice and citrus rind long onto the finish.	
Score: 90% by WineAlign	



2 nd Bottle CHATEAU STE MICHELLE CABERNET SAUVIGNON	[269357]; 13.5% Alc; Sugar: 7 g/l Release Aug 2015
Type: 80% Cab, 4% Syrah, 10% Merlot, 6% other	Vineyard: Chateau Ste Michelle, Columbia Valley, Washington, USA
Wine: Red, D	Food to Match: 脆皮牛腩腩
Cost: 19.95	Year: 2012
Descriptions:	
Tasting Note: Medium-bodied & fruity. A rich entry of black cherry, black currant and plum flavors comes with remarkable balance, length and a pinch of white pepper. It is versatile with food. Enjoys with beef tenderloin, veal, pasta or blue cheese.	
Score: 88% by WineAlign	



3 rd Bottle CAMPOFIORIN ROSSO DEL VERONESE IGT	[155051]; 13% Alc; Sugar: 8 g/l	
Wine: Red, D,	Vineyard: MASI Agricola S.P.A., Veneto, Italy	
Type: local Veronese grapes Corvina, Rondinella and Molinara	Food to Match: 支竹羊腩煲	
Cost: \$16.95	Year: 2011	
Descriptions:		
Tasting Note: Full-bodied & smooth. Fruity cherry and plum aromas, with vanilla, cinnamon and spice notes. Shows sublime, soft tannins on the palate, with fresh acidity. Finish is long and persistent, with ripe fruit flavors and a touch of sweet spiciness. This very versatile wine is perfect with various foods, including pasta with rich meat- or mushroom-based sauces, grilled or roasted red meats, game and mature cheeses.		
Score: 88% by WineAlign		

4th Bottle MARQUES DE RISCAL RESERVA	[32656]; 14% Alc; Sugar: 6 g/l Release Aug 2015
Wine: Red, D,	Vineyard: Vino De Los Herederos Del, Rioja, Spain
Type: Tempranillo, Graciano, Mazuelo	Year: 2011
Cost: \$25.10	Food to Match: 梅子芋頭大鴨
Descriptions:	
Tasting Note: Full-bodied & smooth. Cherry-red colour with good robe. Spicy, balsamic aromas of great complexity, with notes of ripe dark berries and light toasted nuances. On the palate it is full and tasty, with good structure and rounded, elegant tannins. The finish is long and fresh, with a slight reminder of the fine oak. This wine goes well with ham, mild cheeses, casseroles which are not highly spiced, bean and pulse dishes, poultry, red meat, grills and roasts.	
Score: 88% by WineAlign	



Pairing Dishes

蜜燒野菌千絲素鵝



脆皮牛腩腩



黃旗班球菜芯苗



天府蝦球窩巴



梅子芋頭大鴨



支竹羊腩煲

