

# CUISINE & WINE ASIA Singapore

Do chefs allow diners to influence their menu selection?

How much say does a diner have?

Let's find out more on page 38



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ONIONS



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# Some Like It Sweet



The bane of wine snobs, an endless learning journey for oenophiles and a realm of new possibilities for chefs and sommeliers seeking unique pairings – welcome to the diverse and distinctive world of sweet wines. From Barsac to the Barossa Valley and Niagara-On-The-Lake to the banks of the Douro, **Kurt Ganapathy** revisits 20 of our favourite sweet wines from around the world.





### 2007 Trimbach Gewürztraminer Vendanges Tardives (Alsace, France)

The tale of Trimbach begins in 1626 and 12 generations on, the family's wines remain synonymous with Alsace. Their vendanges tardives (late harvest) gewürztraminer is the fruitiest and spiciest member of their classic range, pairing well with everything from traditional foie gras to Moroccan and Chinese dishes.

#### Stockists

- Aecovi Jerez and Vigneti Pittaro are available from Nuevo Vino ([nuevovino.co](http://nuevovino.co))
- Ca' d'Gal and Polvanera are available from the Italian Wine Club ([www.itwineclub.com](http://www.itwineclub.com))
- Château Coutet, Château d'Yquem, Egon Müller, Joh. Jos. Prüm and Vega Sicilia Oremus are available from Vinum Fine Wines ([vinum.com.sg](http://vinum.com.sg))
- D'Oliveiras, Dalva, Quinta do Vesuvio and Wiese & Krohn are available from Colheitas ([www.colheitas.com](http://www.colheitas.com))
- Inniskillin and Torbreck are available from Culina ([www.culina.com.sg](http://www.culina.com.sg))
- Marabino is available from Top Wines ([www.topwines.com.sg](http://www.topwines.com.sg))
- Medici Ermete and Sartori di Verona are available from The Italian Wine List ([theitalianwinelist.com.sg](http://theitalianwinelist.com.sg))
- Toro Albalá and Trimbach are available from 1855 The Bottle Shop ([www.1855thebottleshop.com](http://www.1855thebottleshop.com))

### 2009 Egon Müller-Scharzhof Scharzhofberger Riesling

#### Auslese (Mosel, Germany)

Egon Müller has a reputation for producing some of Germany's greatest rieslings; a reputation hard-earned over four generations. Their vines are old – some with roots dating back to the 19th century – and yields are low. Firm believers in the principles of natural wine, they practice extreme restraint with the use of chemicals. Their auslese, or "select harvest", is made from very ripe grapes harvested by hand and delivers enchanting flavours of stone fruits, tropical fruits, and citrus balanced with minerals and a bit of spice.

### 2002 Joh. Jos. Prüm Graacher Himmelreich Riesling Eiswein

#### Lange Goldkapsel (Mosel, Germany)

A relatively "young" producer founded in 1911, Joh. Jos. Prüm has gained worldwide recognition, particularly for wines produced from their Wehlener Sonnenuhr vineyard. Their Graacher Himmelreich parcel produces wine of comparable quality with more accessible prices. Germany is the birthplace of ice wine (or in German, eiswein) as we know it; wine made from grapes naturally frozen on the vine at a temperature of -7°C or lower. The grapes are pressed while still frozen, removing water to produce an intensely sweet must. The resulting wine expectedly exhibits concentrated sweetness, but this is balanced out with lively acidity. This bottle carries an additional Goldkapsel designation, indicating a wine of superior quality sold at auction directly from the producer.

### 2013 Torbreck The Bothie

#### (Barossa Valley, Australia)

This unconventional fortified wine is produced with muscat blanc à petits grains grapes harvested at different stages of ripeness to produce multiple layers of flavour. Named after bothies – huts found in the mountains of Great Britain and Ireland where travellers on highland trails stop to rest – it rewards your spirit of adventure with fresh aromas of pine, flowers and lychee, and clean flavours of lemon desserts.





## **Aecovi Jerez Alexandro Pedro**

### **Ximénez Sherry (Jerez, Spain)**

Sherry is enjoying a revival and on the sweet end of the spectrum, you'll find pedro ximénez sherry. While many bodegas have been in the business for centuries, the collective Aecovi began operations in 2008, making wines with a combination of time-honoured and modern practices. Their syrupy Alexandro Pedro Ximénez sherry is produced with the traditional solera system and delivers flavours of dried fruits, caramel and toffee. It pairs particularly well with blue cheese and foie gras.

## **1994 Quinta do Vesuvio**

### **Vintage Port (Douro, Portugal)**

Vintage port is only produced in years declared by the Instituto dos Vinhos do Douro e Porto. This happens three times each decade on average. Made from a single harvest of the year's best grapes, a vintage port spends between two and three years in large vats before bottling. The wine continues to age for many years in the bottle. Unlike colheitas, vintage ports are protected from the influence of the environment, creating a dark red (rather than brown/gold), fruit-driven wine. Indeed, this 1994 Quinta do Vesuvio is big on ripe berries with a bit of bitter chocolate on the nose. While colheitas can be poured straight from the bottle and can be stored after opening, vintage ports benefit from decanting and should be enjoyed within the day.

## **2005 Château Coutet**

### **(Sauternes-Barsac, France)**

Within the hallowed borders of Sauternes lies Barsac, granted its own appellation for its singular character compared to the rest of the AOC. Classified Premier Cru in 1855, Château Coutet is another famed noble rot wine. Coutet translates as "knife" in the local Gascon dialect, and it perfectly sums up the signature traits of the château's wines – crisp, fresh and full of life. For that we can thank the vines rooted deeply in soil of limestone and clay.

## **2013 Marabino Moscato della**

### **Torre (Sicily, Italy)**

Hailing from Val di Noto in the southeastern corner of Sicily, Marabino is a biodynamic wine producer specialising in native varieties like moscato di Noto and nero d'Avola. This Moscato di Noto DOC wine is made from sun-dried grapes with natural fermentation from indigenous yeasts. Packed with dried and candied fruits with muscatel notes, the Marabino Moscato della Torre is excellent with nut-based desserts.

## **2013 Inniskillin**

### **Gold Vidal Ice Wine**

#### **(Niagara Peninsula, Canada)**

Inniskillin is a household name – one of the first names to come to mind when one thinks of sweet wine – and has a presence at top wine shops around the world. This particular ice wine is made with the hybrid vidal variety, a thick-skinned grape suited for late harvests. Grapes for the 2013 vintage were harvested in mid-December with a temperature of -11°C. After immediate pressing, the wine was then aged in new French oak for 17 days. Expect aromas of peach, honey and cloves, flavours of apricots, orange, lemon and lime, and crisp acidity.

## **1976 Wiese & Krohn Colheita Port**

### **(Douro, Portugal)**

Just like vintage port, colheita port is only made in good years declared by the Instituto dos Vinhos do Douro e Porto. A single harvest tawny port that spends at least seven years in French oak, oxidation brings out trademark characteristics of dried fruit, toasted wood and spices. Wiese & Krohn are specialists in colheitas and ageing here exceeds the required seven years. Bottling takes place just before the wines are released. The summer of 1976 was dry and hot, resulting in a concentrated wine with low production figures. Serve this with rich desserts or soft cheeses.