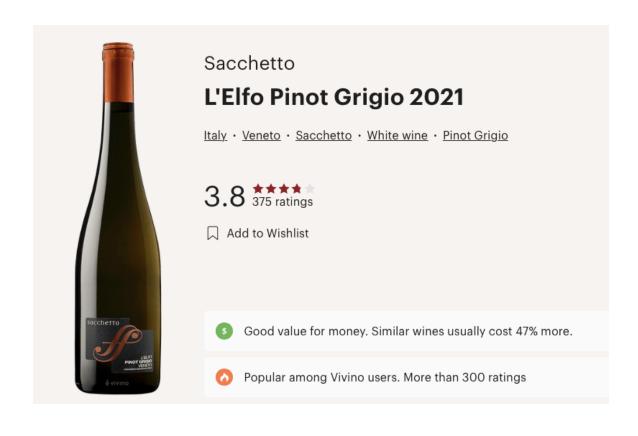
EGDC March 13 2023 Wine Pairings

Meal Preparation Wine



First Course: Oysters with Nahm Jim



2022 Spy Valley Sauvignon Blanc (Marlborough, Australia)

Wine - White \$24.49 (750mL)

The **2022 Spy Valley Sauvignon Blanc** is grown in the Marlborough vineyard on stony riverbed terraces, gently pressed and fermented in stainless steel tanks to give intense passionfruit and gooseberry fruit characters. The wine is fruit-driven in style, with complexity from lees ageing for several months in stainless steel tanks before bottling. This wine is a classic Marlborough Sauvignon Blanc with intense flavours and crisp acid in a dry style.

Second Course: Thai Fish Cakes with Quick Pickle



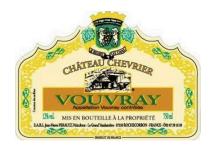
2019 Fattoria Le Pupille Poggio Argentato (Maremma, Italy)

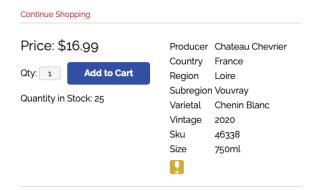
Wine - White \$29.99 (750mL)

The first vintage bottled of this rich and mineral white was in 1997. A cuvee blend of Sauvignon Blanc 60%, Petit Manseng 25%, Traminer 10%, Semillon 5%, Poggio Argentato presents itself as a white wine with a French sway within which the good structure, given by the territory of Maremma, is balanced by its acidity and minerality, and the elegance of northern vines. Tremendous palate with layers and layers of complexity where the four grapes all sneak through.

Third: Green Papaya Salad

Chateau Chevrier Vouvray Demi-Sec 2020 (750ml)





Made from Chenin Blanc, this off-dry Vouvray has wonderful complexity. The nose shows classic honeyed lanoline notes, with apricot yogurt, candied ginger and lemon peel. The palate is rich and mouthfilling with some sweetness. However, the wine has tremendous balancing acidity that cleanses the palate leaving you ready for another sip.

Fourth: Chiang Mai Curry Noodles



2021 Dr. Heinz Wagner Ockfener Bockstein Riesling Kabinett (Mosel, Germany)

Wine - White \$31.99 (750mL)

A fruit-sweet Kabinett par excellence from the famous Ockfener Bockstein. Fresh fruit such as Abate Fetel pear, apple and citrus and the smell of slate soil on the nose. Juicy, quaffable, light and precise on the palate and that with pleasantly low alcohol content - just typical Saar Kabinett, a real thirst quencher.

ADD TO CART

Dessert



2018 Château Pajzos Harslevelu Late Harvest Tokaj (Tokaj, Hungary)

Wine - Dessert \$24.99 (500mL)

Lovely golden yellow in color is followed by a nose of honey, fruits and slightly sweet spice. The palate is sweet and clean with mostly honey and fruit notes on the palate. As the wine opens, notes of ripe mango, quince, pear and tropical fruits show. Excellent balance of acidity on a lively and silky palate with refreshing acidity.