

EGDC
October 7, 2024
Chef: JP Dublado

Wines

Cooking Wine:

2022 Bodegas Neleman Nucli White (Valencia, Spain)

Wine - White \$19.99 (750mL)

Made from a blend of 70% Macabeo and 30% Sauvignon Blanc, the Neleman Blanco brings together two aromatic grape varieties. For added complexity, the wine saw 24 hours of skin contact and 3 months aging on the lees.

The Nucli Blanco finds the ideal middle ground for a white wine. It's crisp and refreshing, but it also has ample fruitiness to please fans of fuller wine styles. Pale gold in the glass, on the nose there are tropical aromas of citrus fruit, canned peaches, honeydew melon, lemon verbena and tarragon. The palate is light bodied with brisk acidity and a dry finish.

Scallop Dish:

2020 Andreas Bender Annaberg Riesling Trocken (Mosel, Germany)

Wine - White \$28.99 (750mL)

Annaberg is a demonstration in balance between fruit, acidity, minerality and fruity sweetness. Here committed by minimalist Andreas Bender, who lives in Leiwen, Mosel, where Andreas today has his small winery. The approach in the cellar is minimalist, and the fermentation "takes the time it takes now" - as Andreas says. All work in the cellar is organic.

The field for this Annaberg is from one of the original Premier Cru vineyards, Schweicher Annaberg. Annaberg, with its sun-facing slope, gets plenty of heat. The red slate, which is only found in a very few places in the Mosel, helps to give these wines lots of minerality and saltiness. Most winegrowers use the grapes from the red slate fields for the sweeter wines, but Andreas tends to use them for a dry wine, which Annaberg is. In fact, Andreas often goes a bit against the usual methods.

Tortellini Dish:

2023 Bisci Verdicchio di Matelica (Marches, Italy)

Wine - White \$25.99 (750mL)

Pale gold in colour, with bright aromas of apple, pear, peach, citrus blossom, herbs, flinty minerality and honey. Apricot, green apple, pear, some honey and flinty minerals. Pink grapefruit and summer herbs accent the almond finish. Silky, sleek and fresh. A lovely table wine, pairs well with most foods, wonderful with fish. Certified organic.

Spectator's #67 Wine of the Year for 2023.

Black Cod Miso:

2019 Domaine Deliance Givry (Burgundy - Cote Chalonnaise, France)

Wine - Red \$42.99 (750mL)

This Givry is pure pleasure. The wine has a beautiful bright ruby color in the glass and a complex aroma that evokes freshly picked cherries, strawberries, plums, rose petals and subtle spices. Its elegant velvety palate has an excellent tannin structure and a long finish. The taste is complex and pleasantly fruity. Beautiful and elegant Pinot to pair with duck confit.

Sans Rival:

2023 Alkoomi Grazing Collection Late Harvest (Western Australia, Australia)

Wine - White \$22.99 (750mL)

The grapes for this excellent Late Harvest were harvested at optimum ripeness with wonderful varietal character and a nose of dried pineapple, lemon peel, passionfruit, citrus and blossoms. This wine displays vibrant fruit flavors with freshness on the palate culminating in a clean long finish. Riesling, Sauvignon Blanc, Semillon blend. Definitely off-dry but not dessert sweet. Try with Thai food.