



The Cellar Door

As seen in

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The next five wines topped the four-star ratings, narrowly missing five stars

★★★★ Framingham Marlborough Dry Riesling 2004 \$24.95-\$27 ↓-2 An elder statesman relative to its present company. A toasty, honeyed nose led on to a balanced, seamless, complex palate, quite oily in texture. Three-year-old Riesling with a spring in its step and a few years left on the clock. [B]

★★★★ Gibbston Valley Riesling 2007 \$26-\$28 (Central Otago) ↓-4 With its out-there floral nose and vibrant, lively palate, this wine will make a lot of friends. Most of its fruit is from Bendigo, which is quietly shaping up to be great Riesling country. Team it up with seafood chowder.

★★★★ Palliser Estate Riesling 2007 \$18 (Marlborough) also Best Buy ↓-4 Palliser's long-serving winemaker Allan Johnson's special love for Riesling comes through in this powerfully aromatic, seductively textured wine, alive with notes of tropical fruits and squeezed lime. Excellent apéritif style.

★★★★ Seresin Memento Riesling 2007 \$27.50 (Marlborough) ↓-4 The late Harry Seresin - characterful Wellington art lover, restaurateur and father of Seresin winery proprietor Michael - would have approved. Apple and cinnamon characters leap from a palate where the sweetness is balanced by good acidity.

★★★★ Sileni Estate Selection The Don Riesling 2007 \$24.95 (Hawke's Bay) ↓-4 This was the only Hawke's Bay-grown wine to achieve higher honours at the tasting. However, the panel was divided over the charms of its floral aromas, creamy texture and white peach flavours. >



Pipi Soup



Veal Escalopes

