

**Session Theme: Riesling – Around the world**  
**Voters: 33**

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Riesling is a white grape variety that originated in the Rhine region. It’s an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It can produce white wines ranging in style from bone-dry to very sweet. Germany is the world’s most important producer of Riesling. The wines are usually varietally pure and are seldom oaked.

The major regions it’s grown in covers just over 90,000 acres worldwide.

- Germany (~56,000 acres) Pfalz, Mosel, Rheinessen
- Australia (~10,300 acres) Clare Valley, Eden Valley
- United States (~9,000 acres) Washington State, California, Finger Lakes
- France (~8,700 acres) Alsace

### Riesling Wine Characteristics

*Fruit:* Apricot, nectarine, peach, apple, pear, pineapple, lime, Meyer lemon.  
*Other Aromas:* Honey, honeycomb, beeswax, petrol, ginger, citrus blossom, rubber, diesel fuel.  
*Aged Flavors:* Diesel, petrol, lanolin  
*Acidity:* High  
*Abv:* 12-15%


When pairing Riesling always think spice. Because of Riesling’s sweetness and acidity, it makes the perfect accompaniment to spicy food. Strong Indian and Asian spices are a perfect match with Riesling. A classic pairing with Riesling is spiced duck leg. Can also be paired with Pork, Bacon, Chicken, Shrimp, and Crab. Highly spiced and aromatic herbs including Cayenne Pepper, Ginger, Clove, Cinnamon, Allspice, Tumeric, Madras Curry, Sichuan Pepper, Shallots, Soy Sauce, Sesame, Marjoram, Basil, Rice Vinegar, and Teriyaki Sauce. When pairing with cheese try it with less stinky and delicately flavored soft cow’s milk cheese and dried fruit.

Label	Wine	Producer	Vintage	Varietal	Country	Voting	Price	Supplier	Consumption
Aprtf	Chardonnay Brut Nature	Fritz Waßmer	NV	Chardonnay	Germany	13.54	€ 22.95	Holy Wines	8
A	Riesling Grossi Laue	Hugel	2011	Riesling	France	15.79	€ 48.50	FarsonsDirect	7
B	Riesling The Contours 10 Year Museum Reserve	Pewsey Vale	2011	Riesling	Australia	15.58	€ 41.00	FarsonsDirect	6
C	Wunderwerk Riesling	Dreissigacker	2016	Riesling	Germany	15.39	€ 39.95	Holy Wines	7
D	Riesling 'Eruzione 1614'	Planeta	2019	Riesling	Sicily	14.00	€ 33.02	AFS Manduca	6

Average consumption per person

1.03

<b>Wine:</b> Chardonnay Brut Nature NV – Fritz Waßmer	<b>Region:</b> Baden, Germany
<b>Alcohol Content:</b> 12.0%	<b>Critics Avg rating:</b> 3.9/5.0
<b>Description</b> Luminous light yellow color with green reflections and a fine, persistent perlage. A little lemon zest, white blossom and a hint of caramelized butter on the nose. The palate is fresh and dry, fine and classic “Blanc de Blancs” with lemon and pear, lime leaf and brittle. Lots of salty minerality is evident in the long, slim, supple and appetizing finish. Crisp, slightly fruity and invigorating, perfect with food or as an aperitif. 24 months storage on the lees.	
<b>Tasting Notes</b> Ripe nectarine, apricot and fleshy peach with a tropical edge, this is lively with a juicy core and persistent finish. Lovely depth of flavour in the mid-palate and it really lasts on the finish.	
<b>Pairing</b> Can be served as an aperitif but also goes perfect with food such as fresh pasta, rice dishes, lemon and aromatic herb seasoned poultry & other white meats.	



<b>Wine:</b> Riesling Grossi Laue 2011 – Hugel	<b>Region:</b> Alsace, France
<b>Alcohol Content:</b> 14.0%	<b>Critics Avg rating:</b> 95/100

**Description**

Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

Great classic Riesling which starts to show its promises but which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to noble fish or seafood dishes.

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end. Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

Produced in a selection of the finest plots of the Hugel estate in the heart of the grand cru Schoenenbourg. This fantastic historical terroir has been almost exclusively devoted to Riesling for centuries.

**Tasting Notes**

A hint of smoke and a touch of earth precede the fresh lemon notes of the nose. The dry palate, with its vivid impression of very pure, bright and incisive lemon freshness, still seems tightly wound. There is something brooding and alive about this—it can be felt below the surface, disquieting but promising. This has barely started on its journey and will take a while to develop fully but it's all already there, dormant and ready to unfurl with a little more bottle age. The pure, long and intense finish is a delicious promise. Drink 2017–2037.

**Pairing**

This is a highly gastronomic wine which should be served with roast turbot, sole meunière, lobster, rock lobster, sander, perch, poultry or other white meat. Roasted poultry, pasta with fresh white truffle.



<b>Wine:</b> Riesling The Contours 10 Year Museum Reserve 2011 – Pewsey Vale	<b>Region:</b> Eden Valley, South Australia
<b>Alcohol Content:</b> 11.5%	<b>Critics Avg rating:</b> 93/100

**Description**

Pewsey Vale Vineyard The Contours is characterised by a special site, sensitive vine growing and astute winemaking. The Contours Riesling is produced from old vines grown on the coolest slope within this ruggedly beautiful single vineyard. After 10 years in the bottle the 2011 Pewsey Vale Contours Riesling is showing all the poise and intensity that you would expect in a great bottle aged Riesling.


Rainfall in Eden Valley during the growing season was less than forty percent of average, this combined with low crop set and slightly higher than average temperatures, caused the grapes to ripen nearly a month earlier than normal. Despite these trials, the quality of the fruit was excellent, and the resultant wines full of limes and citrus flavours with lovely long mineral acidity.

**Tasting Notes**


This release deserves some sort of award for consistency, year in and year out. The 2011 is light to medium in body and long, zesty and vibrant on the finish. Aromas and flavors of bergamot, honey (although the wine is completely dry) and toast are classic aged Eden Valley Riesling. Drink now–2030

**Pairing**

Enjoy with seared scallops and butter sauce or smoky cauliflower soup.



<b>Wine:</b> Wunderwerk Riesling 2016 – Dreissigacker	<b>Region:</b> Rheinhessen, Germany
<b>Alcohol Content:</b> 13.0%	<b>Critics Avg rating:</b> 91/100
<p><b>Description</b></p> <p>When Jochen Dreissigacker was given the opportunity to take over his parents' estate and to design the winegrowing according to his own ideas, he made a decision: good should become outstanding, tasty should become exciting and pleasing should become strong in character. Since then, ecology, sustainability and the careful use of natural resources have gradually become the face of the vineyards. The reward are exciting, sometimes even edgy wines of outstanding quality.</p> <p>2016 was not an easy vintage for the German winemakers. Spring showed changing weather with a lot of rain but also warm temperatures including heavy storms and even hail. Summer continued unstable. One day hot, the other wet. Harvest, however, was good with dry sunny days and cool nights.</p> <p><b>Tasting Notes</b></p> <p>Cool nose, light yeasty, vegetal and herbaceous notes, light mineral notes, citrus and stone fruit aromas, floral traces, hint of red berries, butty traces, touch of yellow spice, hint of tobacco. Firmly structured, juicy, bone dry fruit on the palate, firm acidity and grip, fine sandy tannins, yeasty aromas, herbaceous notes, chalky and salty notes, persistent, good depth, fairly cool style, vibrant, currently still rather closed, firm acid bite on a very good, firm finish. Best to drink: 2021-2027+</p> <p><b>Pairing</b></p> <p>Goes well with grilled seafood or lettuce with seared fish filet</p>	



<b>Wine:</b> Riesling 'Eruzione 1614' 2019 - Planeta	<b>Region:</b> Etna, Sicily
<b>Alcohol Content:</b> 12.5%	<b>Critics Avg rating:</b> 90/100
<p><b>Description</b></p> <p>The history of Etna is studded with the historic eruptions which have shaped it. The eruption of 1614 is legendary, lasting ten years and the longest ever recorded, halting right on the edge of the vineyards of Sciaranuova. A very evocative name for our Cru dell'Etna. At the time of planting the vineyards, in keeping with our spirit of research, we planted a small vineyard of Riesling. An extraordinary grape variety which loves altitude and lava soils. An experiment that time will help us judge.</p> <p><b>Tasting Notes</b></p> <p>The nose is still young with all the typical precursors of the 'variety of kings'; white apple, plum, lemon, yellow flowers.</p> <p>On the palate it is perfectly dry, without excessive acidity. The taste is perhaps its strong point in this youthful phase, with that 'mineral' taste on which few experts can agree when describing it.</p> <p><b>Pairing</b></p> <p>Its lively acidity and pronounced fruitiness combine well with all 'pure' flavours: mackerel and dentex, either baked or steamed, dishes based on rice and green leafy vegetables, raw vegetables and ethnic cookery such as sashimi, or from another continent, quesadilla.</p>	







