

# the Cabaret at the square

Wine Flight  
December 7, 2016

*Holiday  
Wine & Cheese*



Artwork by Pepe Shimada

(Artwork can be purchased on his  
Etsy site: PepeShimadaHKStation)

## 2015 Schild Riesling, Barossa Valley, Australia

45 minutes from Adelaide are the rolling hills of Barossa Valley. The region is unique because of its isolation from the rest of the world. Phylloxera hasn't yet infected these vineyard soils, which means it is home to some of the oldest living vineyards in the world.

### Tasting Notes:

Pale straw in color with a green tinge, this wine has a nose of apples, limes and fresh blossoms, as well as some savory stony notes. It boasts mango and white peach flavors with a smooth, appealing style. This is a wine to drink now.

### Food Pairings:

"During summer, the Schild kids escaped through the Three Springs vineyard to dive-bomb the dam. Hair drip-drying, they'd launch yabby+ nets, and when bubbles surfaced whispers followed. If the catch measured the length of a Riesling bottle it was a beauty. Now grown up, chief viticulturist Michael Schild believes Riesling is a must-have companion with a feed of yabbies'." (From the wine label.)

+Yabby or Yabbie is a name given in Australia to two different kinds of crustacean: either a freshwater crayfish or a marine ghost shrimp.

PLCB 78384 @ \$12.99\*  
Chairman's Selection  
\*quoted @ \$18  
12.5% ABV

## 2015 Encosta da Vinha White Dão, Portugal

With 80% of wine produced in the region being red, there's no doubting that the conditions of the region favour red wine production. However, this is a wine region that is fast producing incredible white wines.

### Tasting Notes:

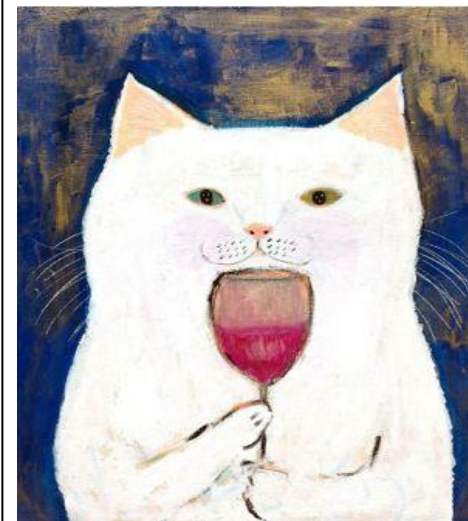
A pale, green colored wine with citric and mineral aromas, this rich and aromatic white has a fresh palate of peach, ripe, green apples and a pleasant finish.

### Food Pairing:

Cataplana (and cataplana is the word for both the cooking vessel and the dish) is an assembly of seafood, sausage, onion, garlic, saffron, white wine, cream and tomatoes. Usually, it is cooked in a copper pot with a fold-over lid that clamps on and seals the pot tight in order to steam the food. It cooks for a mere ten minutes on the stove, and when unclamped, delicious aromatics greet you.

PLCB 78256 @ \$11.99\*  
Chairman's Selection  
\*quoted @ \$25  
12.5% ABV

## 2013 Georges Duboeuf Domaine des Côtes Du Berchoux Beaujolais-Villages France



### Tasting Notes:

A shimmering garnet color, this cherry flavored wine is delicious now and will get better. It has ripe fruitiness, with a fresh underlay of acidity and rounded, smoky, silky tannins and a spicy aftertaste.

### Food Pairings:

Make a plate of French charcuterie with patés, terrines, rillettes and saucisson sec (a traditional French salami flavored with black pepper and garlic) and pair with Brie and Camembert.

PLCB 78419 @ \$10.99  
Chairman's Selection  
12.5% ABV

## 2011 Bodegas Muriel Fincas de la Villa Rioja Reserva Spain

The cellars for this winery are in the quaint, historic village of Elciego, which is renowned for being surrounded by some of the best terrior in Rioja. The name "Muriel" comes from the combination of the family name, Murua, and the name of the town itself, Elciego.

### Tasting Notes:

To the eye, this wine is a ruby color with hints of red tile. With rooty aromas of sandalwood, exotic spices, strawberry, raspberry and vanilla, this red has an alluring nose. Flavors of up-front oak, herbs, plum and raspberry finish with firm, pinching tannins and a slight vanilla aftertaste.

### Food Pairings:

Put together a mixed cheese board of hard or semi-hard cheeses such as Cheddar, Manchego, Parmesan or Port Salut, and see for yourself the nearly endless flavor combinations.

PLCB 78406 @ \$12.99\*  
Chairman's Selection  
\*quoted @ \$20  
13.5% ABV