

ANNOUNCING OUR ARTISAN AWARD WINNERS

food, wine  good living ●

Cuisine

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nz riesling

▶ NORTH BY NORTHWEST

The Pinckney name's involvement in wine dates from the dawn of the modern era of Central Otago wine. For a while in the 1970s, Ann Pinckney's Arrowtown winery was the only one in the region. Today, her cousin, Tom Pinckney, and his wife, Jan, run Northburn Station. A decade ago they planted vines on the fringe of their station by Lake Dunstan. Their aromatic wines are made by Jan's brother, Richard Broadhead, a champion of Central Otago Riesling. "It has been undervalued for a long time but I strongly believe it has a great future," he says.



Shapely and schisty, this is generous, lively and warm, with tropical fruit notes beside the citrus. Try it with steamed blue cod with lemongrass and ginger.

★★★★ GREYSTONE RIESLING 2009 (WAIPARA) \$22-\$28 | -3 MEDIUM

The entire panel was impressed by the Greystone's poise and powerful fruit. Lime sorbet, grapefruit and tropical fruit flavours loom large, the acid balance is well managed and an energy runs through this wine.

★★★★ NORTHBURN STATION RIESLING 2008 (CENTRAL OTAGO) \$20-\$23 | -4 MED/DRY

Northburn's vineyards surround a new must-visit cellar door on the western side of Lake Dunstan. A lanolin note adds interest to a limey, apple main theme. "It has mystery and complexity," noted Cameron Douglas.

★★★★ SANCTUARY RIESLING 2009 (MARBOROUGH) \$18.95 | -4 MED/DRY

Winemaker Dave Pearce at Grove Mill (home of the Sanctuary label) has clocked up a quarter-century of Riesling vintages. This is a smart package - juicy, intense, firmly structured and very, very lengthy. Pair with strong seafood such as paua.

★★★★ TE MANIA NELSON RIESLING 2009 \$18.99 | -4 MED/DRY

Rich in spice, sweet grapefruit, lime and apricot flavours, this instantly lovable wine pushes a lot of buttons with flair and finesse. A toasty overlay is the effect of a slight botrytis influence. Serve as an apéritif with a true guacamole.

★★★★ AMISFIELD DRY RIESLING 2009 (CENTRAL OTAGO) \$30 | -4 DRY

Claire Mulholland produced many a fine Riesling at Martinborough Vineyard and the flow continues now she is at Amisfield. Bold lemon squash, stone fruit and ginger flavours are presented with a dry delicious flourish. A firm textural edge lends a note of austerity.

★★★★ CHARLES WIFFEN RIESLING 2009 (MARBOROUGH) \$19.50 | -3 MED/DRY

Tension and elegance sashay hand in hand down a citrus-lined path. Lemon zest and kaffir lime leaf flavours are

supported by bright, crisp acidity. It is balanced, pure and quite sweet. Mighty with seared prawns and hot lime sauce.

★★★★ FORREST THE VALLEYS WAIRAU DRY RIESLING 2009 (MARBOROUGH) \$27-\$30 | -3 DRY

Now in its 16th vintage and, as always, a pleasure for its openhearted exuberance. Scents of wild flowers and jasmine introduce a mouthful offering plenty of ripeness, punch and flavour. Its weight and acidity point to cellaring potential.

★★★★ GIBBSTON VALLEY THE EXPRESSIONIST SERIES LE FOU RIESLING 2008 (CENTRAL OTAGO)

\$35-\$38 | -4 MEDIUM
Le Fou is French for madman and you'd be mad not to try it if you love Riesling.

