

# the drinks business

## TOP WINES IN THE ASIAN MEDIA

2009 Dierberg Pinot Noir



Jeannie Cho Lee MW chose this as her “wine of the week” in *asianpalate.com*, she wrote: “A delicious, structured Pinot Noir from Santa Rita Hills. Dark berry fruit surrounded by firm tannins and acidity along with herbal, savoury notes that are layered and intense. The wine is still tightly wound, wait a few more years for the wine to peak.”

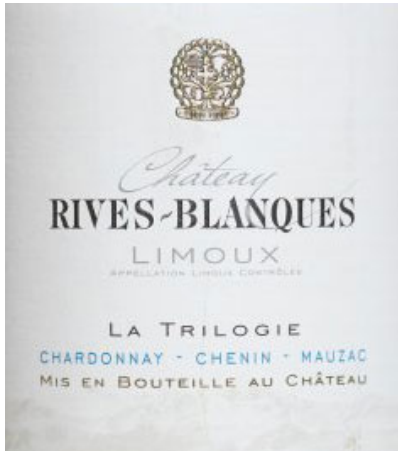
Château Maris Continuïte de Nature 2010



This wine was recommended by Singaporean wine blogger Wai Xin, on his website *winexin.sg*, he wrote: “Carignan-based wines are often viewed as acidic, rustic, tannic, well structured but not (quite) well received. Although destined to be a back seat passenger, this 90% Carignan and 10% Syrah from vines grown since 1922 wasn’t going down without a fight.”

He added: “Aromas were predominantly on red fruits, layered with fine texture of black fruits and purple flowers showing through with subtlety. Despite the high alcohol level, it was all about showing elegance on an intense full palate with minimal heat. Lively acidity and great wine making control made this a truly remarkable wine.”

### Rives Blanques La Triologie 2010



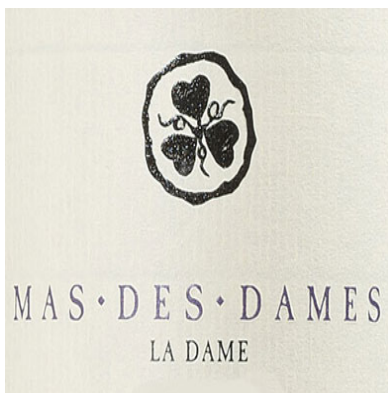
Wai Xin also picked out this wine, writing: “The crème de la crème white wine from Rives Blanques portfolio. A mixture of individually vinified Chardonnay, Chenin Blanc and Mauzac resulted in a beautiful mix of apple aroma supplemented with light touch of honey note. The palate was balanced by juicy texture and acidity that carried the wine from beginning to end.”

### Château Rives-Blanques Crémant de Limoux Blanc de Blancs 2009



Another wine blog based in Singapore is *The Local Nose*, and writer Chek Wong recommended this wine, writing: “A blend of Chardonnay and Chenin Blanc. Citrus and honeydew fruit with hints of Mediterranean herbs. Shows some weight and presence on the palate.”

### Mas de Dames “La Dame” Coteaux du Languedoc 2010



Chek Wong also picked out this wine from a tasting in Singapore, writing: “50% Grenache, 30% Carignan and 20% Syrah. A deep ruby hue. Intense aromas with notes of meat, leather, tobacco and black fruits, with a creamy edge perhaps due to oak treatment. Soft and rounded on the palate but balanced with vivid freshness. Astoundingly well-made.”

### The 8th Estate Winery 2011 Rosé



Stephen Quinn in the *Wine Times Hong Kong*, recommended this wine, which comes from Hong Kong-based winery the 8th Estate. Quinn wrote: “The 2011 rosé is a blend of Merlot and Cabernet Franc from Bordeaux. It offers aromas of boiled sweets and candied fruit, combined with the scent of roses on a hot summer’s day. It tastes like a mouthful of maraschino cherries. The zingy acidity and sense of fun the wine suggests means it would make a refreshing summer tippie.”

### 2008 Valorbieu La Cuvee Mythique White



Joshua Hall in *winekorea.asia* described this wine as, “an intelligent blend of Roussanne, Viognier, Marsanne, and Grenache blanc.”

He added: “Intense aromatics with peaches, citrus fruit, blossoms and subtle honeycomb. Bright and lively throughout, there is elegance and a sustained finish. A full bodied white with lots of viscosity and richness. Good value.”

### 2010 Ronco dei Tassi Collio Bianco Fosarin



Hall also recommended this wine, writing: “Seductive bouquet of grapefruit, citrus layers, richness and textural fruit. The palate is full or moorish rich fruit held together by a solid spine of acidity. A rich style of wine with excellent balance and good integration of the component varietals: 45% Pinot Bianco, 35% Friulano, 20% Malvasia. Long moorish finish.”

McGuigan Bin 9000 Semillon 2006



And finally this wine was recommended in the *Bangkok Post*, the newspaper said: “A light pale yellow with a green hue, this exhibited an aromatic ripe style with lychees and gooseberries being the highlights. A flinty character along with yeasty notes lingered in the background. On the palate, this Semillon was medium-bodied with a fine line of gooseberry and lime, its round, soft structure being complemented by fresh acidity and a long finish.”