

the drinks business

TOP 10 WINES IN ASIAN MEDIA

18th June, 2013 by Andy Young

Jeannie Cho Lee MW picks out a “wonderful riesling” while Wai Xin recommends a red wine, which is “intense, ripe and highly approachable.”



This is the first round-up of wines recommended by wine writers and bloggers from throughout Asia. This feature follows on from our review of the wine recommendations in both the UK and the US press. These writers and bloggers come from Singapore, Hong Kong, Korea and India and feature a range of Asian as well as European and New World wines in their recommendations.



Singapore wine blogger Wai Xin, writing for *winexin.sg*, featured this wine, writing: “The Italian Masi family introduced two things to Argentina. One, the Corvina grape used in the red wines of Valpolicella and two, the appassimento method used in the making of Amarone. Two signatures of Veneto added a twist to the traditional Malbec and a new blend known as “Corbec” was produced.”

In describing this wine, he added: “Masi Tupungato Corbec Rosso di Argentina 2008 showed strong red berries aroma with hints of dried fruits developed after aeration. Ripe fruit sweetness on palate with smooth tannins. Intense, ripe and highly approachable. This will appeal to our market, if the price is right.”



Jeannie Cho Lee MW, writing on *asianpalate.com*, described this wine as “an attractive Riesling that has wonderful purity and precision.” She added: “Although it is five years old, the wine hardly shows any evolution or petrol notes. Fresh, lively, minerally and focused with lifted white flower and lime flavours. A wonderful Riesling, fairly dry, from biodynamically farmed grapes.”



Amanda Barnes, writing for Hong Kong’s *WineBuzz.com*, said: “It might have one of the trickier names to pronounce, but this Austrian white wine is not tricky to drink.”

She added: “Expect a nice range of fruit aromas from green fruits like apple and pear to more juicy tropical fruits and citrus notes. There is a trademark white pepper profile and wines are often quite mineral.

“This is an entry level Gruner Veltliner from Kamptal that shows you the melon and fruit characteristics.”



The Wine Times of Hong Kong wrote about its growing love of Moscato, the sweet slightly sparkling wine from Italy, which is enjoying booming sales in the US at the moment. WT wrote: “The wine is so easy to drink and such a pleasure to drink, especially with the beautiful views of Hong Kong on a beautiful sunny summers lunch time. This I actually tried with a fresh fruit dessert and the pairing was heavenly – there’s a hint chaps, go buy some strawberries and a bottle of Castello del Poggio Moscato and she’ll be on her knees before you know it!”



Singapore’s *The Local Nose*, invites a range of local wine experts to review wines and this one was rated as a “good buy” by three different reviewers. Timothy Goh, wrote of this wine: “Crushed red fruit flavours with nice tannin structure, bright acid and a long length. The palate is generous with fruit flavour.”

Hwee Peng Lim, CSW, added: “Fresh, expressive and clean black fruit aromas. Palate is exactly the same but has a slight herbal/green note. Interesting flavours and will be enjoyable on its own.”



The Local Nose team also reviewed this sparkler, with Sarah Mayo writing that this was a “sensational buy”. She added: “Lemon/lime and slightly yeasty aromas with a hint of chalk. The palate has a touch of sweetness balanced by crisp acidity. Nice, small bubbles. Medium-long finish.”

While Ed Soon said it was an “excellent buy”, adding “Pale gold, canned pear and elderflower aromas on the nose. Silky, soft mousse with a delicate texture and nice clean finish. Nice length too! I’d serve this with salmon.”



Andreas Larsson writing for the *Heritage Wine Club* based in Shanghai tasted this wine in a recent trip to Bordeaux. He said that 2007 was an “underrated vintage, it was difficult” but he still encourages people to “try wines from the good producers.”

He described this wine as “open, showing very nice aromatics of autumn fruit, dark plum, wild berry” adding that there was a “hint of smokiness and a fine integration of oak.”

Larsson also said that the wine has a “nicely structured palate, ripe fruit, soft tannins and a good level of freshness. This is starting to drink well now and this is a serious wine.”



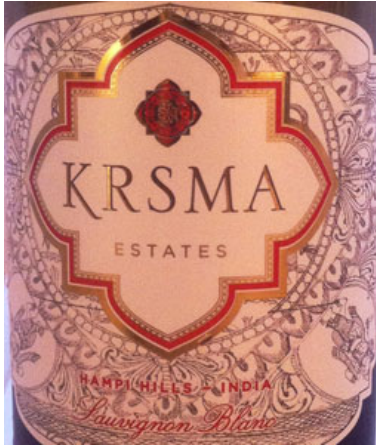
Joshua Hall, writing for *winekorea.asia*, said this “may just be the best value wine this summer in Korea.”

He added that the 2010 Brumont rosé from the Cotes de Gascogne region “is made from a blend of equal parts of tannat, syrah and merlot and delivers great texture and flavour.” The wine is a rich salmon colour with fresh strawberry and melon notes, delicate minerality and good clarity through the palate. Tannat adds texture and body to this wine allowing it to perform well at a higher temperature than more delicate pinot noir based rosés. So, less stress about serving temperature on a picnic.

Great with grilled seafood, barbecued pork or baked salmon. Pair with almost anything; this is a versatile rose with good fruit and plenty of texture.



Kevin at the Hong Kong based website *6wines*, picked out this wine, which “is the newest member of the winery”, and this vintage is just the second year Grosset has produced this wine. Kevin added: “This is natural, but without losing the Riesling grape with a sweet acidity, full with grapefruit and white peach fruit, floral fragrance with rich mouthfeel.” He was told during this tasting that this wine is a good match with “South Chinese and Thai food.”



Indian wine team *wi-not.biz* tasted this Indian white wine, writing: “Most unusual Sauvignon Blanc for this one has an almost a hint lively pink tinge. It’s barely there yet against a white background, can be seen, and nobody knows how it came about.”

The team added: “The nose is aromatic, some pear drops, and minty toffee. The acidity is rife, juicy too, but never green or aggressive. The finish has grip that shows SB character. Upon aeration the wine showed more typicity, which is amazing for a young-vine SB.”