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3 OF THE BEST... TO GO WITH FABULOUS FISH

WHILE we've had nothing but rain for the last few weeks, we can still stay in the summer mood with some fabulous fresh fish and wines to match. This time, it's one from New Zealand, alas only available in the Kingdom of Kerry (for now) and two from Italy.

1. KOURA BAY SHARKSTOOTH PINOT GRIS, 2006 Expect to pay €15

Koura Bay estate is located in the Awatere river in Marlborough, a region we'd normally associate with Sauvignon Blanc. This wine is exclusively available in shops and restaurants in Kerry, but with the quality of this wine, that's sure to change soon. Why the Kerry connection? The brother of the owner lives in Beaufort in Killarney, he introduced it to the area and it has been doing well ever since. This has a few years age on it which has helped it become beautifully mellow. Pear and peach flavours with a creamy almost buttery texture and a nice level of citrus to keep it from being too flabby. Gorgeous.

With food: Fish pie, salmon
Available from: Sheridan's Cheesemongers (Galway and Dublin), The Vanilla Pod (Old Market Lane, Killarney)



2. ORVIETO CLASSICO "PIERLEONE", 2009 CARDETO Expect to pay €11.50

Orvieto is in Umbria and lies about half way between Rome and Florence. 'Classico' on an Italian wine denotes the higher quality land within the larger denomination. This Orvieto Classico is made from a blend of indigenous Italian grapes - Procanico, Malvasia, Verdello, Drupeggio and Grechetto. Beautiful floral aromas and a lovely salty or mineral character which evokes smells of the sea.

With food: Perfect with light white fish, some tarragon and a squeeze of lemon
Available from: Sheridan's Cheesemongers (Galway and Dublin), The Vanilla Pod (Killarney),



3. PURATO CATARRATTO PINOT GRIGIO, 2009 Expect to pay €12

This wine makes a big play on its green credentials. It's made in Sicily from organically grown grapes with all sorts of recycling going on with the label and bottle. None of this matters a jot unless the wine's actually good. Thankfully it is. It's wonderful. It's made from the native Sicilian grape Catarratto blended with Pinot Grigio. Lovely floral aromas, gorgeous silky almost buttery texture.

With food: Smoked salmon, tuna or fish and chips.

Available from: O'Brien's wines nationwide



PS Spend an evening with Phil Sexton (Innocent Bystander wines) as he guides us through the Yarra Valley and its wines on 15 September, 6.45pm, at Fallon & Byrne. Places cost €20 and can be reserved through Wine Australia (Ireland) on 065 707 7264 or by email: Ireland@wineaustralia.com.

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