

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2009 Crouchen Riesling

Release date - 1 December 2009

The wine

The 2009 vintage is a bright pale straw colour with youthful green tinges. The nose is lifted with aromas of passionfruit, ripe pear and peach. The aromas follow through to the palate which is mouth filling, full of natural grape sweetness and rounded out with a crisp balancing finish. This wine should be served well chilled and enjoyed when young and fresh.

The grape variety

The white grape variety, Crouchen originated in the western Pyrenees of France but, due to growing difficulties in the region, is no longer planted in any quantity. However, it can now be found in parts of South Africa and Australia where it is a vigorous variety, producing a wine of flavour and body with enticing hints of ripe melon and a delicate finish. Riesling, on the other hand, is one of the classic grape varieties of the Mosel Valley in Germany, the home of the fruity style of white wine, which has given rise to the Moselle style in Australia. It produces stylish flavoursome wines and brings length of flavour and a distinctive stamp of elegance to this blend.

Technical information

This wine is made from a blend of 67% Crouchen and 33% Riesling grapes. The fruit was harvested from mid February to late March 2008 at a range of baumé levels from 11.5° to 12.9°. It was bottled soon after fermentation was complete with an alcohol of 10.0%, a pH of 3.22 and an acid level of 5.2 g/L.

Serving suggestions

This approachable and versatile wine is a great accompaniment to a variety of spicy dishes such as Thai green chicken curry or a warm salad of pumpkin, couscous, shaved pear, green sultana and harissa, as the natural fruit sweetness helps balance the spicy zing. Crouchen Riesling also complements light desserts such as pannacotta or crème brûlée. Alternatively, try it with a baked pear tart served with mascarpone or a platter of soft cheeses with a selection of dried fruits.



Nothing but the wine.

