

# riesling 2006

<b>WINEMAKER</b>	Warren Proft
<b>REGION</b>	King Valley 100%
<b>COLOUR</b>	light straw with a hint of green hue
<b>NOSE</b>	honeysuckle, lemon & lime
<b>PALATE</b>	citrus and tropical fruit on the palate are carried by a great acid structure giving good flavour length; an attractive wine while young, upon careful cellaring will develop subtle toast & honey complexity
<b>FOOD</b>	seafood or Asian cuisine while young, chicken upon ageing
<b>CELLARING</b>	to 2011+
<b>ALC/VOL</b>	12.5%

**90** **JAMES HALLIDAY** Australian Wine Companion 2009

**90** **HUON HOOKE** Sydney Morning Herald

**PERFECT** **RICK ALLEN** Manly Daily

★★★★☆ **RALPH KYTE-POWELL** The Age

★★★★☆ **FERGUS MCGHIE** Canberra Times

★★★★ **DAVID SUTHERLAND** Border Mail

## **BARBECUED CALAMARI WITH LIME, CHILLI & CORIANDER**

1kg calamari tubes, sliced about 5mm thick  
1 bunch coriander  
2 long red chillies  
1 tsp sea salt  
3 gloves garlic  
3 limes  
1 tbsp palm sugar  
2 tbsp fish sauce  
1/2 cup flour  
2 eggs, lightly beaten  
1 cup breadcrumbs  
2 tbsp vegetable oil

Place calamari tubes in large bowl. Using a mortar and pestle, grind coriander, chillies, salt and garlic into a thick paste, then add lime juice and pulp, palm sugar and fish sauce. Fold marinade through calamari and marinate for 2 hours. Once marinated, place calamari in a plastic bag with flour and shake until covered. Dip calamari in egg mix, then in breadcrumbs. Heat oil on a barbecue plate (or in a large frypan) and cook calamari until golden. Serve with lemon wedges and tartare sauce and a sprinkling of sea salt.

Serves 8-10 as a starter

Chrismont

