

# riesling 2008

<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 2013+
<b>ALC/VOL</b>	12.0%

## SPICY CRAB CAKES WITH MANGO PURÉE

450g (1 pound) lump crabmeat, well drained and picked over

55ml (1/4 cup) mayonnaise

3 tablespoons minced chives

2 teaspoons fresh lime juice

1/2 teaspoon honey

4 teaspoons Asian red chilli sauce, such as sambal oelek

Salt and freshly ground pepper

1 ripe mango, peeled and cut into chunks

100ml (1/4 cup plus 3 tablespoons) vegetable oil

All purpose flour, for dredging

3 large eggs, beaten

300g (2 cups) panko (Japanese bread crumbs) or other dry bread crumbs

1 cup packed baby salad greens

In a large bowl, combine the crabmeat with the mayonnaise, chives, lime juice, honey and 3 teaspoons of the chilli sauce; season with salt and pepper. Stir well to break up some of the crabmeat. Form the mixture into 8 crab cakes, packing them firmly. Put the crab cakes on a baking sheet and refrigerate until firm, about 25 minutes.

Meanwhile, in a blender, puree the mango with 1 tablespoon of the oil and the remaining 1 teaspoon of chilli sauce until smooth. Scrape the mango puree into a small bowl and season with salt and pepper.

Serves 8.

Chrismont

