

pinot grigio 2006

WINEMAKER

Warren Proft

REGION

King Valley 100%

COLOUR

like straw spun into gold

NOSE

distinctive yet delicate aromas of green apple, nashi fruit (Asian pear) & citrus

PALATE

stewed apple, quince & pear

FOOD

seafood, whether raw, lightly sautéed, grilled or lightly sauced with cream or butter

CELLARING

drink slightly chilled & in good company; to 2009

Alc/Vol

13.2%

BRILLIANTLY MADE **FERGUS McGHIE** Canberra Times

VERSATILE **DAVID SUTHERLAND** Border Mail

★★★★☆ **WINESTATE**

PROSCIUTTO-WRAPPED SCAMPI

12 uncooked jumbo prawns, peeled & deveined
125ml dry white wine
80ml olive oil
3 large garlic cloves, minced
1ml dried crushed red chilli flakes
3 thin prosciutto slices, each slice cut lengthwise in half, then crosswise in half
2 tablespoons minced Italian parsley
lemon wedges

Combine prawns, wine, oil, garlic and crushed pepper in bowl; toss to coat. Let stand at room temperature a minimum 1 hour, preferably overnight.

Preheat broiler. Drain prawns, reserving marinade. Wrap 1 prosciutto strip around each prawn. Arrange 3 prawns in each of 4 shallow broiler-proof dishes, tucking ends of prosciutto strips under prawns. Drizzle 1 tablespoon marinade over prawns in each dish.

Broil prawns about 15cm from heat source until prosciutto begins to crisp and prawns are cooked through; watch closely to avoid burning, about 6 minutes. Sprinkle with parsley. Serve with lemon wedges.

