



# Classic drop provides perfect match

**WINE with JUSTIN BYRNE**



LAST month we talked about the aromatic varieties – wines that are fruit driven with little or no contribution from oak. Recently I was asked to suggest suitable wine matches for Thai style pork, red curry chicken and the pan-Asian, salt and pepper squid.

The first two dishes were part of a share table – many dishes with lots of different types of spice – curry, chilli, lemongrass, lemon, coriander,

cane sugar, chilli, garlic, ginger and a bit more chilli.

The wine that worked best with this wide range of flavours was an unoaked 2009 chardonnay from Ross Hill, unfortunately no longer available. This is not a style of wine that I normally favour but built in the crisp style, it had flavour without being fat yet it had a juicy, citrus character that cut through the range of spices.

Now everybody loves salt and pepper squid when it is done well, and over the years I have experimented with many different wine matches. My current left-field favourite is from James Sweetapple at Cargo Road Wines.

Not Riesling or Sauvignon

Blanc, both of which work well, but the lesser-known classic French variety, Gewurtztraminer. Known for its lifted aromatic musky spice, it has never been widely planted except at home in Alsace. It can be made dry, off-dry or sweet and each style can work well with different dishes. I especially liked the dryish 2011 Cargo Road Gewurtz with a terrific plate of squid at Sweet, Sour, Salt.

Other local exponents of Gewurtz include Borrodell and Belgravia – so it has some followers in the Orange region and is worth seeking out. Cheers. [jbyrne@csu.edu.au](mailto:jbyrne@csu.edu.au)