

taste



30 Herald Sun, Tuesday, January 15, 2013

4 | taste | D

Tony Love

WINE

JANUARY is the month we spend at the beach. That means fish, chips, lemon, salt and pepper are the only food groups worth consuming. OK, then, add tartare sauce. More important than all of them is riesling – summer's very best friend. If you have a bottle ready on ice to go with your flathead, then you can skip that lemon quarter in the box of takeaway.

Riesling is the mother of all citrus and is the acid drop you need when faced with deep-fried anything. The best thing about riesling is it comes in several guises – new season, dry and zingy – to mature with deeper flavours, to a prettily crafted, medium-sweet to off-dry style that is an exciting way to enjoy a variety that can be a little austere and mouth-puckering for some.

On a summer's day, they're all thirst quenching – just select your favourite fish for extra enjoyment.

MOREISH FINISH



**Vertigo 2012
Riesling 25GR**
Adelaide Hills, SA
lalineia.com.au

\$27



THE 25GR stands for this wine's residual sugar measure that comes after the wine's ferment is cleverly stopped. Apple, lemon and light honeyed flavours balanced by a keen edge. This finishing texture is moreish and exciting.



Value:
Excellent



Food:
**Vietnamese fish
cakes**