

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Discover the sophistication in Austrian Cuvée!

WELCOME

Welcome to our latest edition of
Uncorked Flavours!



Austrian wine makers are known for producing high-quality wines that often showcase exceptional craftsmanship. This month, we turn the spotlight on our proudly selected Austrian Cuvées. Each will tell the story of the artistry and expertise of Austrian winemakers who masterfully create wines that embody elegance and refinement. Each sip will reveal the meticulous attention to detail and the passion that goes into crafting these exceptional cuvées

WHAT IS A CUVÉE

In the context of wine, "cuvée" originates from French winemaking terminology and can denote various things depending on the wine and the winemaker's practices. It can refer to "free-run" juice or juice from the first press of harvested grapes during winemaking.

BLENDED WINE. Apart from the above, a cuvée commonly refers to a specific blend or a blend of different grape varieties or wines from different vineyards or regions. Winemakers may blend different grape varieties to achieve a desired flavor profile, balance, or complexity in the final wine.



DAS PHANTOM

Grape varieties:
40% Blaufränkisch,
30% Merlot,
Cabernet,
Cabernet Franc,
Syrah



WEINGUT K+K KIRNBAUER K+K CUVÉE

RM 118

The "Little" Phantom.

Aged in large Slavonian oak barrels, this cuvée displays a radiant ruby red colour with a subtle violet glimmer, while exuding playful and ripe aromas of cranberry and sour cherry that are embraced by a captivating salty and spicy framework.

On the palate, the distinctive spiciness of Blaufränkisch intertwines with the fruity sweetness of Merlot and the comforting warmth of Zweigelt, resulting in a harmonious, juicy, and inviting drinking experience. The wine showcases youthful, succulent tannins that contribute to its overall freshness, culminating in a finish that is both invigorating and brimming with spice.

Simply excellent in value !

WEINGUT K+K KIRNBAUER DAS PHANTOM

RM 260

Das Phantom, a Blaufränkisch-dominated "flagship" Cuvée, was launched in 1987 as the 1st Austrian premium cuvée.

The "Phantom" reveals itself as a captivating, deep garnet red hue in the glass. Its aromatic profile is complex and intriguing, featuring a delightful medley of wild berry cocktail, black olive, rosemary spice, refreshing mint, and subtle hints of cedar wood in the backdrop. With its barrique aging, delicate roasted notes reminiscent of Virginia tobacco leaves, fine leather, and ink lead gracefully intertwine.

On the palate, luscious dark wild berries take center stage, enveloped in a distinctive central Italian spice. Despite the dark aromas on the nose and a subtle suggestion of cappuccino, the wine boasts finesse, juiciness, and a refreshing character, culminating in a minty spiciness that lingers on the finish. The youthful elegance of the tannins blends impeccably with the invigorating acidity, resulting in a harmonious balance that promises an exquisite drinking experience, brimming with pure pleasure. Drinkable from now until 2040.

Simply "Fantomastical"!





WEINWURMS ASIA BLEND CUVÉE WHITE

RM 136

AWARDS

2022 Drinks Business Global Masters – Vintage 2021 - Bronze
 2022 Vinaria Summer Wine Tasting – 2nd Place
 2022 International Wine Challenge (GB) – Vintage 2021 -Bronze
 2021 NÖ WEIN (AT): Vintage 2020 – Gold
 2021 LWC London (GB): Vintage 2020 – Silver
 2020 Cathay Pacific Wine Competition – Vintage 2019 - Bronze

This cuvée harmonises perfectly with Asian food. Combining the Austrian Grüner Veltliner and Pinot Blanco, the result is a supreme mix with thirst-quenching character. Dry with lush fruit flavours and crisp acidity, the cuvée offers refreshing vibrancy that is the ideal counterpoint to spicy food. Try this wine that meets the full gamut of Asian cuisine's complex flavours!

Simple the perfect accompaniment to Asian dishes !



UPCOMING

at Christoph's

Tasting The King of Wines:
 A Wine Pairing Dinner
 7:30 pm, April 26th (Fri)
 RM 438 ++

in next issue

Anniversary Edition

Christoph's
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Cru Asia
 UNCORK THE FLAVOURS
 SINCE 2011

On the palate, you will find vibrant citrus freshness with invigorating zests that light up your senses. The wine showcases firm and succulent fruit flavours, balanced with a delicate touch of sweetness that adds to its overall allure. Subtle nutty undertones, peppery notes and a chalky grip add depth and a textural dimension to its character. The result is an appetising and well-balanced experience.

Definitely try pairing the cuvée with Nyonya Cuisine. And do not to miss pairing with Sushi, Sashimi, Dim Sum, Szechuan Cuisine, Tandoori chicken, mild Thai Curry, Vietnamese food and other south-east Asian dishes with ginger or galangal and lemongrass.