

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Crisp, Refreshing & Versatile: Discovering the Charms of Pinot Blanc

WELCOME

GREETINGS! Welcome to our March newsletter! This month, Pinot Blanc takes center stage. With all-year-round warm temperatures in Malaysia, whether you're savouring a quiet evening at home or gathering with friends for a festive occasion, it's always a good time to uncork a bottle of Pinot Blanc.

THE GRAPE

Pinot Blanc is a white wine grape variety that is a sibling (specifically a genetic mutation) of the renowned Pinot Noir grape. It is often associated with the Alsace region of France, where it is also known as Klevner.

Apart from Alsace, Pinot Blanc is also grown in other wine regions around the world, including Germany, Austria, Italy, and the United States. In Italy, it is known as Pinot Bianco, and in Austria and Germany, it is called Weissburgunder/Weißburgunder.

FLAVOUR PROFILE

This versatile white grape offers a palate-pleasing array of flavours. It's characterised by its crisp acidity, moderate alcohol levels, and flavors of green apple, pear, citrus, and sometimes floral notes.

DID YOU
KNOW



Pinot Blanc, which also originated from the Burgundy region of France, is often mistaken for Chardonnay due to their similar appearance in the vineyard as well as in the glass. Both grapes have similar medium-sized, round berries that are golden-yellow when ripe. This similarity can sometimes lead to confusion, especially in vineyards where both varieties are cultivated. In wine making, like Chardonnay, Pinot Blanc is known for its ability to express terroir, meaning it can reflect the unique characteristics of the vineyard where it is grown. Also, both grapes are highly versatile. They can be crafted into a wide range of wine styles, from light and crisp to full-bodied and oak-aged.

Despite these similarities, there are notable differences between the two. Pinot Blanc tends to exhibit brighter acidity and lighter fruit flavours and has a more delicate profile compared to Chardonnay, which can express a broader spectrum of flavours including notes of tropical fruits.

VERSATILITY

Pinot Blanc is known for its versatility both in winemaking and food pairing. It can be made in a range of styles from dry to off-dry, and even sparkling. Its moderate acidity and balanced flavors make it a great pairing with a variety of dishes, including seafood, poultry, salads, and creamy sauces.

WINEMAKING STYLES

Winemakers can employ various winemaking techniques with Pinot Blanc, including stainless steel fermentation for a fresh and fruity style, barrel fermentation for added complexity and richness, and malolactic fermentation for a creamy texture.

AGING POTENTIAL

While some Pinot Blanc wines are meant to be consumed young to preserve their fresh, fruity flavours, others with finer qualities can benefit from aging, developing more complex aromas and flavors over time.



Austrian
Pinot Blanc

Austrian Pinot Blanc or Weissburgunder wines often exhibit crisp acidity and bright fruit flavors. The grape is grown in various wine regions across Austria, including Burgenland, Styria, and Vienna.

Austrian winemakers are increasingly focusing on quality, and Pinot Blanc is gaining recognition both domestically and internationally. According to Jancis Robinson, Austria is perhaps the country which values Weissburgunder the highest, where the winemakers often blend their ripest Weissburgunder with other grape varieties, particularly Chardonnay, for oak ageing. The results are some of the finest Pinot Blanc or Weissburgunder based wine that can age particularly well.



UPCOMING at Christoph's

Mixology Magic:
Modern vs. Classic Cocktails
featuring Mattia Coppo
Mar 3rd (sun)
Starts at 3:00 pm

in next issue

Sip & Savour: Cuvée Edition

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WEISSBURGUNDER – RIED BIRTHAL

RM136

In the nose a mix of apple and citrus flavours. On the palate pleasantly dry with fine fruit sweetness, on the finish elegant and harmonious with beautiful density and well-supporting acidity. This versatile wine is the perfect accompaniment to a variety of Western and Asian dishes, such as traditional slow-cooked caramelised pork belly, as well as fish, seafood and poultry dishes.

GRAPE VARIETY: Weissburgunder (Pinot Blanc)



ASIA BLEND CUVÉE



RM136

This cuvée from Gruner Veltiner & Pinot Blanc is perfectly harmonizing with Asian food. It has won Bronze at the Cathay Pacific Hong Kong International Wine & Spirit Competition. Only 36 winemakers were able to earn medals in Hong Kong.

TASTING NOTES: Citrus fresh, zests, firm fruit, delicately sweet, appetizing balance, nutty, dense with refreshing peppery notes, hearty acidity, chalky grip.

FOOD PAIRING: Nyonya Cuisine, Sushi, Sashimi, Dim Sum, Szechuan Cuisine, Tandoori chicken & mild Thai Curry, seafood salad, south-east Asian dishes with ginger or galangal and lemongrass, Vietnamese food.



GLÜCKSMOMENT ZWEIFELT



RM136

Single Vineyard Ried Schilling. A happy coincidence that grand father Anton planted his first vineyard 70 years ago. 2 years later the Gruner Veltliner turned out to be a Zweigelt. And up to our days the prize for one year of careful vineyard management is a moment of happiness ...sip for sip.

TASTING NOTES: Intense ruby, fresh, cheeky fruit, herb-wrapped sour cherries, silky tannin, extremely pleasant to drink, even when chilled a pleasure.