wine**central** 

# **AROMATIC WHITES**

These are intensely flavoured, un-oaked whites from aromatic grapes like Riesling, Grüner Veltliner, Gewürztraminer, Viognier, Albariño, and most new world Sauvignon Blanc and Pinot Gris.

These wines will typically smell like flowers or taste like a bowl of fresh fruit. Look for aromas and flavours of orange peel, ripe peaches, papaya, mango, lychee, rose petal, dried apricots, passionfruit, or wildflowers. Some will have a herbal note or white pepper spiciness or minerally accents. These wines display a lot of natural aromas and flavours from the grapes rather than from oak or wine-making practices. Flavour intensity ranges from medium to full-in-your-face intense.

These wines are delicious on their own but also have the ability to pair nicely with some of the most difficult foods such as spicy Asian or Middle Eastern Dishes.

# VARIETAL EXAMPLES

Muscat, Viognier, Riesling, Sauvignon Blanc, Pinot Gris, Gewürztraminer, Torrontés, Albariño, Grüner Veltliner, Vermentino, Fiano, Arneis, Müller Thurgau, Moschofilero

# **TRY WITH**

Salmon, Sea Bass, Pork, Spicky or Sweet & Sour Asian Dishes, Middle Eastern Dishes, Cured or Smoked Meats, Veal Roast, Smoked Fish, Onion Tarts, Indian Curries, Baked Ham, Kale or Spinach Salad, Soft Cows Milk Cheeses, Fish with Creamy Sauces, Seafood and Shellfish, Potato Salad, Caprese Salad

BODY	•
SWEET	Full range
TANNIN	OOO
ACIDITY	••
ALC	•
FLAVOUR INTENSITY	••

#### **KEY FLAVOURS**

<b>20</b>	Tropical Fruits
<b>6</b>	Melon
<b>6</b>	Rose
<del></del>	Lychee
<b>d</b>	Stonefruit
	Citrus

## WHERE IN THE WORLD



Germany and Austria excel at Aromatic wines. France does to, particularly from the fairly warm, dry climates - Southern France and Alsace. Italy's Aromatics are among the most reserved of this style with Italian winemakers preferring less intense, neutral aromas and flavours. Australia's most renown example of this style would have to be Clare Valley Rieslings. New Zealand of course excels in this style and most of our Sauvignon Blanc, Pinot Gris, Gewürztraminer and Rieslings fit the category perfectly.

WINE	REGION	COUNTRY
Gruner Veltliner	Various	Austria
Muscat, Riesling, Pinot Gris, Gewürztraminer	Alsace	France
Riesling	Mosel-Saar-Ruwer, Rheingau, Pfalz, Nahe	Germany
Riesling	Clare Valley & Other Regions	Australia
Riesling, Gewürztraminer, Pinot Gris, Viognier	Washington, NY, California, Oregon	USA
Viognier	Rhone Valley	France
Viognier, Torrontés	Mendoza	Argentina
Sauvignon Blanc, Pinot Gris, Riesling, Viognier	Various	New Zealand
Sauvignon Blanc	Paarl, Constantia, Stellenbosch	South Africa
Fiano	Campania	Italy
Moscato d'Asti	Piedmont	Italy
Vermentino	Liguria, Tuscany, Sardinia	Italy
Albariño	Rias Baixas	Spain

### **KEY TO INTENSITY SCALES**

Guide to each wine variety's intensity notes.

C LIGHT O FULL	DRY O O O SWEET	HIGH HIGH	MILD	O LOW MEDIUM	LOW ALCOHOL <12% MEDIUM 12-13.5% HIGH 13.5+%
BODY	SWEET	TANNIN	ACIDITY	ALC	