



Jeany's

FINE WINES AND SPIRITS

Sweet styles worth embracing

Australia has produced some of the world's best dessert wines but Australians simply haven't taken to these sweet wines in significant numbers.

Many people continue to think that the notion of serving a sweet wine with dessert is a sort of gastronomic folly.

Wines have been served with desserts for the same length of time that they have been served with other earlier courses.

The range of wines that can be served with desserts is very broad and in several unique styles.

Even though we do not think of them as dessert wines, sherry, port and

madeira are all good with several desserts, while the botritis affected, late harvest sauternes and auslese wines all prove the point that a good dessert wine can make a great dessert even better.

The major rule when matching desserts with wine is that the dessert should be less sweet than the wine.

The demise of sweet wines as part of the meal was caused by the habit of serving them with very sweet, rich concoctions that caused a huge clash.

Fruit and fruit-based desserts go well with many wines, but some fruits are more amenable than others.

Pears, peaches, strawberries, nectarines and apricots are far and away the most versatile.

Grapes are also a good accompaniment with a sauterne or a late-picked riesling.

On the other hand, apple desserts can pose problems as the acid-sugar balance of apples tends to dominate the wine.

However, sweet apples combined with pastry and wrapped in crepes are brilliant partners for an excellent sauterne.

Chocolate desserts should only be eaten with a rich cream sherry, muscat or tokay.

Fruit sorbets go best with a sparkling wine.

Custards, cakes souffles, tarts

Late picked or botritis style wines are at their best with light custards, lemon souffles, sponge cakes, almond desserts and berry tarts.

Serve the wine cool but not chilled to avoid numbing the wine's refined complexities.

This month's wine is a 1983 Linderman's Reserve Porphyry Bin 6436.

Each year, parcels of the finest wines produced by Lindermans are designated for cellaring under impeccable conditions.

As they approach optimum maturity, these wines are released as Linderman's Classics.

Winemaker's comments: One of the really great Australian sweet white styles, this wine is at the peak of its development.

It is ideal with pate, fresh fruits, desserts or on its own.

It is also an admirable substitute for fortified wine at the end of a fine meal.

This wine has won five gold medals and three major awards and is excellent value for *Balance* readers at \$30 a bottle.

— Wayne Nicholls

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