



CAPITAL WINE

Austro-nomical!

Our wine editor picks some excellent Grüner Veltliner wines from Austria

'Groovy' is how one winery below nicknames Austria's most widely planted grape variety: Grüner Veltliner, or GV if you're being self-consciously cool. Its style is like a blend of grassy Sauvignon Blanc and crisp Pinot Grigio; usually bone dry and ranging from herbal to spicy in taste, its glacial purity of fruit is never oaked.



WINE OF THE WEEK

Sunny Gruner Veltliner 2007 €15.99 Perfumed with lime blossom and spicy citrus waxy skins. A rich style. Minerally and grapefruit flavours perked up by a peppery spiciness. Go summer Alpine with a Carrigaline cheese fondue and sticks of raw carrots and celery. Available at: Nolan's, Clontarf; Thomas Deli, Foxrock & Gibney's, Malahide

TWO TO TRY



Salmon Groovy Gruner Veltliner 2009 €11.99 Subdued scents of spicy and lemony fruits. Distinct slaty palate lifted by spicy and crisp, zesty and lemony flavours. Dine with flattened turkey breast coated in breadcrumb and thyme and pan-fried in butter. Available at Oddbins citywide

Sepp Moser Gruner Veltliner 2009 €15 Gentle aromas of green apples. More assertive on the tastebuds. Palate is minerally and zesty with pithy lemon fruits. Try with battered cod and chips; use the wine when making the batter. Available at: Thomas Deli & the Gables, Foxrock; Redmond's, Ramelagh; Bin No. 9, Clonskeagh; Sweeney's, Glasnevin; McCabes, Mount Merrion & Donnybrook



Please note: Last week's choice of Chianti Superiore 2009, €4.99 was from Aldi - contact details were omitted by mistake. Apologies! aldi.ie



DEAR LIAM...

WINE DILEMMAS

Dear Liam,
Is there a polite pace at which to drink wine while in company? Sometimes I plough into it and finish before anyone has even taken a drink of theirs!
Chugger in Cherry Orchard

This tip is courtesy of Weightwatchers: have a glass of water nearby. If you are right-handed, put the water glass to your right and your wine glass to your left (vice versa if left-handed). By making it more awkward to reach for the wine glass, drinking wine becomes less automatic. Quench your thirst with water and then savour the wine - less is more. You can also mix white wine with sparkling water at first to help pace yourself - your kidneys will thank you even if your bladder won't.

Dear Liam,
I want to start a wine cellar - any advice?
Groupie in Glashule

Go horizontal for variety - a broad range of wines balanced between Europe and New World, including red, white, rosé, sparkling and fortified. Or go vertical and focus on wines you like, eg Syrah/Shiraz, but collect from different producers, regions and years. Initially, start small: your storage area could be a simple chest of drawers in an unused room, kept cool and dark. Store the wines for long aging on the lower drawers and the ones for immediate enjoyment in the top drawers. Keep a list of the wines' names, vintages and prices, and tasting notes once opened. *Hugh Johnson's Pocket Wine Book* is a reliable DIY guide to the quality of vintages and producers. Have fun!

Email your wine queries for Liam to editor@thedubliner.ie

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