

Entertaining Ideas

American Wine Lovers Toast Australia

(NAPSA)—Wine drinkers are raising their glasses to varietals from Down Under by pairing Australian wines with a variety of cuisines. Crisp, dry Australian Rieslings are now a popular (and wonderful) way to complement fish, seafood and lighter chicken dishes—and they're a great match for spicy or ethnic foods.

Bold, spicy Australian Shiraz wines pair beautifully with heartier dishes such as grilled meats, lamb, roast turkey, and even pizza. McWilliam's Wines of Australia offers some quick tips to create perfect pairings for both red- and white-wine lovers.

How to Store and Serve: Rieslings should be chilled but not served ice cold in order to enjoy their wonderful citrus aromas. Shiraz should be "cellar" temperature, not warm. Don't worry about sticking a thermometer in the bottle but do store wine in a dry, cool spot—not on top of the refrigerator or next to the stove. Put Riesling in the fridge for at least a half hour before serving. Serve wine in large glasses with a stem to better appreciate their rich colors.

Enjoy the Wine: You don't have to be a wine expert to swirl wine in a glass. Swirling releases wonderful aromas: Green apples and lime are prominent in Riesling; spicy black cherry, plum and cinnamon



A Wine's Time—Australian Shirazes and Rieslings are now popular across the country.

characterize a Shiraz. Experiment with food pairings. There are no set rules—generally speaking, the flavor of the wine should not overpower the dish and vice versa.

Choosing a wine shouldn't be a chore. With these simple hints and a corkscrew, it can be simple to find a wine to enjoy for most every occasion. For more information on McWilliam's Shiraz, Riesling or any of their wines, visit www.McWilliamsWines.com.