

Wine Wisdom

Riesling: A Wine For All Seasons And All Seasonings!

(NAPSA)—Australian Riesling is truly a wine for all seasons and all seasonings! With aromas of pear, apple, jasmine, lime, honey and spice, and flavors from fresh citrus to ripe tropical fruit, Riesling's versatility makes it the perfect match for any occasion. You can pair it with hearty meat dishes, sausages, turkey and pork, but also with salads, light seafood and spicy Asian fare. Rieslings labeled "Late Harvest" or "Botrytized" will be for dessert.

Many people mistakenly think of Riesling as being only a sweet wine, but the diverse grape produces both dry and sweet styles. Long revered in Australia, Riesling's popularity is now spreading throughout the U.S.

Pick up a Riesling from one of Australia's premium wine regions. Each exhibits characteristics as distinct as its vineyard. From Clare Valley you can expect minerality with notes of lemon; Eden Valley's signature flavor is lime zest and a delicate, textured finish; Great Southern in Western Australia tends toward the floral and spice spectrum; and Tasmania's Rieslings are crisp and tart. Also, keep your eye out for Southeastern Australia on the label. These are blends from different regions that are generally softer and fruity with a crowd-pleasing zing.

Here is a delicious dish that is a great match with Riesling, whether you are preparing a family meal or want something unique for a party. Any night of the week, pour a dry Australian Riesling with take-out shrimp pad Thai, sushi or down-home fried chicken. It will make any meal an occasion.



Most Australian Rieslings are quite dry and match beautifully with many different flavors—from chili peppers to ginger, lemongrass to curry and orange zest to cloves.

Pan-Roasted Pork with Riesling and Apple-Pear Relish
*Chicken breasts may be substituted for pork chops;
vary cooking time accordingly.
Serves 4*

Olive oil for cooking
4 pork chops
White wine

Riesling and Fruit Relish
1 Tbsp olive oil
1 shallot, finely diced
1 small leek, white part only, sliced
2 tsp yellow mustard seeds
1 apple, diced
1 pear, diced
½ cup red wine vinegar
¼ cup Riesling
2 Tbsp sugar

Preheat oven to 375° F. Heat ovenproof skillet over medium heat and add oil to coat. Cook pork chops 4 to 5 minutes on each side, or until browned. Add splash of white wine to pan and scrape up any browned bits. Transfer pan to oven and roast 8 to 10 minutes, or until cooked as desired. Remove from oven, cover with foil and allow to rest for 5 minutes before serving.

For relish: Heat oil in small saucepan over medium heat, add mustard seeds, shallot and leek and cook for 2 to 3 minutes. Add remaining ingredients and cook 8 to 10 minutes, until fruit is tender and liquid is syrupy.