

— JOIN US AND CELEBRATE THE FIRST —
NZ SUMMER OF
RIESLING



The Summer of Riesling is a worldwide movement that encourages the consumption, discussion and enjoyment of Riesling. It all began at Terroir Wine Bar in the East Village of New York City in 2008 as a single-minded attempt to get guests to at least try this noble grape. Throughout the entire summer only Riesling was offered by the glass as the white wine pour. It began a revolution, which saw wine bars and restaurants highlight and feature Riesling in a myriad of ways throughout Summer.

Purchase by the glass or in a flight of four wines that we've hand selected, from bone dry to downright sweet. Our kitchen have prepared some Riesling-friendly food to match and highlight the diversity of the White Grape King. Go on, give it a go and find your style. Join the revolution!



TUPARI DRY RIESLING 2011

TAPAS MATCH · GAMBAS CON JAMON · \$10.00*
Prawns wrapped with Spanish ham and seasoned with smoked paprika and lemon

LAKE CHALICE RIESLING 2010

TAPAS MATCH · ATUN CON OLIVAS · \$9.00*
Seared big eye tuna skewers with black olive dressing

ROCKBURN 'TIGERMOTH' RIESLING 2011

TAPAS MATCH · CANGERO MONTADITO · \$9.00*
Premium crab claw meat mounted on bread

GIBBSTON VALLEY 'LE FOU' RIESLING 2007

TAPAS MATCH · QUESO DE CABRA BLANDO · \$10.50*
Soft goats cheese with truffled honeycomb served on fig and rosemary toast

*THIS PRICE IS FOR THE TAPAS ONLY · TURN OVER FOR WINE PRICES

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RIESLING FLIGHT · \$20.00

FOUR 60ML POURS OF THE WINES BELOW MATCHED
WITH TWO DELICIOUS RIESLING-FRIENDLY TAPAS



DRY

MED-DRY

MED-SWEET

SWEET

TUPARI DRY RIESLING 2011

\$12 /GLASS · \$43 /BOTTLE

The wine displays mineral notes, and good fruit weight following through with complementary well-balanced acidity and a fresh, crisp finish.

LAKE CHALICE RIESLING 2010

\$10 /GLASS · \$35 /BOTTLE

Delicately bodied, medium wine with delightful aromas of lime, lemon and grapefruit. Great structure and nicely balanced acidity lead to a lingering finish.

ROCKBURN 'TIGERMOTH' RIESLING 2011

\$12 /GLASS · \$46 /BOTTLE

This medium-sweet Riesling is inspired by the Spätlese wines of Germany. It displays an immaculately balanced rich sweetness, fine acidity and a long cleansing finish.

GIBBSTON VALLEY 'LE FOU' RIESLING 2007

\$14 /GLASS · \$54 /BOTTLE

Hand harvested from low cropping vines, it has a gently sweet succulent character neatly balanced by a swathe of citrus and mineral notes.

MENU AVAILABLE AT ALL DIDA'S WINE LOUNGES UNTIL 04/03/12