

ASIAN CUISINE. AUSTRIAN WINE.



AUSTRIAN WINE 
The Art of Wine. Down to Earth.





INDEX

Austrian Wine with Asian Cuisine3

**Off the Streets: Asian Cuisine Is the
Talk of Every Town4**



Raw Dishes 10

Sushi & Sashimi | Gỏi Cuốn | Som Tam



Fish and Seafood 14

Ca Kho To | Spicy Prawns | Steamed Fish



Poultry 18

Peking Duck | Satay Gai | Tandoori Chicken



Red Meat 22

Sichuan Beef | Pork Belly | Wagyu |
Bulgogi | Lamb Biryani



Vegetarian Dishes 28

Paneer Tikka | Mapo Tofu vegan | Kimchi



Dishes with Variable Ingredients 32

Thai Curry | Fried Spring Rolls | Dim Sum |
Wok Dishes | Tempura

Austrian Wine with Asian Cuisine

Whether modern pan-Asian fusion cuisine or classic dishes from Thailand, Vietnam, Japan, Korea, India or regional China: Austria has the right wines for every dish. This brochure shows the diversity of Austrian wines, and features several easy-to-understand examples.

The firm, robust Grüner Veltliner is clearly the most universal food companion. With its full, balanced body and its power and finesse, Grüner Veltliner is the ideal companion for an array of Asian dishes prepared in a variety of ways. Whether fish or meat, fish appetizers or even classic Dim Sum and Spring Rolls – there is perfect harmony. This wine stands up so well to sharp flavours and, with its well-integrated acidity, is incredibly refreshing on the palate. And in its full-bodied form, Grüner Veltliner with balance, mature acidity – and no oaky flavour, of course – is incomparably sublime when paired with umami-rich foods.

This is also true for some of Austria's regional stars like Zierfandler, Rotgipfler, Roter Veltliner, Weissburgunder (Pinot Blanc) or Neuburger, when vinified in the same style as Grüner Veltliner. Fruit-accented wines like Riesling and Sauvignon Blanc go especially well with appetizers. And sometimes, a touch of residual sweetness can be a harmonious advantage. Of course, barrique-matured Chardonnays can be matched wonderfully with powerful meat and fish dishes.

In addition to these fabulous white wines, more and more Austrian red wines are demonstrating how they enhance Oriental menus as well – especially because intensely spicy dishes demand more fruit, but light tannins. Moreover, luscious sweet wines from Austria make impeccable partners for an array of eastern foods, for example, Indian curries and Tandoori dishes.

Off the Streets: Asian Cuisine Is the Talk of Every Town

For Europeans, travelling to Asia twenty-five years ago was anything but commonplace. And if one had indeed been there, the journey would certainly provide many tales to be told. Stories brought home would always include those about the exotic character of the dishes consumed. That which had been offered by the outdoor food stalls in Thailand, India or China appeared even more fascinating at home via the mirror of the memory, always depicted as fittingly delicious.



Only rarely in the Western world did one encounter an Asian restaurant where the dishes reflected the authentic culinary heritage of those preparing them. And if so, then there were often two menus: one for patrons of European extraction – for which the unfamiliarity of the idiosyncratic dishes could be difficult – and one for guests originating within the restaurateurs' cultural milieu, who were given a bit of 'home' while they were dining.

But in our current age of total mobility and global communication, this has changed. Sushi & sashimi have long been readily available in the West – no longer foreign to anyone – and (as many a food-blog

reveals) a Thai curry is easy to cook at home, while the fiery spice of Sichuan cuisine has been a trend for so long that it is no longer a trend.

On the one hand, chefs from Hong Kong, India or Japan now prepare the authentic traditional dishes of their homelands in New York, Paris or Vienna in top-tier restaurants, thanks to the global availability of the appropriate ingredients. On the other hand, temptingly aromatic preparations from China, Thailand or Vietnam, based on millennia-old culinary traditions, are combined to synthesise a pan-Asian fusion cuisine. Inspired by the pursuit of individuality and the urge to embrace one's own heritage, elite gourmet chefs interpret Asian-inspired dishes and sign them with a personal flourish. No surprise then, that the marriage of culinary cultures in the major cities can also be witnessed on the menus of the finest restaurants.



One difference between the traditional food stalls on the streets of Asian cities and our contemporary Western temples to the art of sophisticated cookery lies in the fact that in the East, nearly every part of the animal is considered edible and of culinary interest, while here only the finest cuts of meat find their way into the pan. Common to both interpretations, though: the ingredients are fresh, most dishes are cooked only briefly, and the flavours & aromas of the herbs, spices & sauces involved have an extraordinary range. This becomes a colourful playground for sommeliers and adventuresome wine lovers, to pair these dishes creatively with the widest possible variety of wines.

The Dynamic Tension Between Spices and Wine

Many various types of seasoning play important roles in Asian cuisines, and the dominant spices of a dish become the determining factor in wine selection. A few rules help in achieving the ideal combination with wines from Austria's wide range of styles, grape varieties & origins.

Heat



A variety of fiery spices come to the fore in Asian dishes. **Chili** requires sweetness and extract from a wine, to lessen the searing heat. Robust Grüner Veltliner or Riesling with well-integrated acidity are nicely suited, as are indigenous & full-bodied Rotgipfler, Zierfandler or Roter Veltliner. The residual sugar and fruit of a Beerenauslese also cool the fire, while cherry-toned Zweigelt is an ideal partner for intense Sichuan cuisine. Generally speaking, wines should not have too much acidity or tannin, and white wines ought to have a bit of bottle age.



The pungency of **pepper** shows many faces, with aromas ranging from floral to earthy. Sichuan peppercorns cause a fruity, electric burn on the palate.

Peppery wines harmonise well, enhancing the spice of the dish and adding a harmonious exchange with their fruit: for white wine especially Grüner Veltliner and for red, Blaufränkisch.



The **fresh spiciness** of ginger or spring onions can present an engaging dialogue with the soft texture of Pinot family whites done in cask; the creamy texture will exert a calming effect on the spice.

Curry



A curry contains highly aromatic spices such as turmeric, cumin & coriander. The heat will vary depending on the number of peppercorns or chilis used. White wines with mild acidity and warm fruit like Roter Veltliner, Rotgipfler or Zierfandler support the aromatic complexity of curry, as does Grüner Veltliner from loess soils or Weissburgunder with its exotic nuances. If the curry is mild and nutty, a racy-fruity Schilcher can bring it to radiance.

Nuts



Cask-matured whites in the Reserve category – with their hints of tobacco, vanilla or roasted hazelnuts – harmonise quite effectively with nut flavours. The sweet & opulent, earthy/fruity aromas of coconut, peanuts & sesame complement a medium-weight, refreshing Grüner Veltliner or Riesling, while a not-too-light Wiener Gemischter Satz cuts a fine figure. An elegant Sankt Laurent with its delicate tannins can offer a fine counterbalance to the solid weight of nuts.

Citrus Aromas



Acid in the dish adds itself to acidity in the wine, so caution is advised with wines that feature a racy acid backbone. Whites should be fully mature in order to successfully present their fruit & sweetness alongside the acidity of citrus. If the citrus elements come, for instance, from lime zest, kaffir leaves or lemon grass, the acid in the wine can be slightly higher – provided that the food contains no bitter substances and has a bit of fat. If the wine reveals hints of lemon zest in the nose, these will intensify the citrus in the dish.

Fresh Herbs



In Thailand, Vietnam or India, fresh herbs such as Thai basil, coriander or mint often impart both spice and freshness to the dish. The inherent aroma of the herbs is emphasised, if the wine shows vegetable notes too, as Sauvignon Blanc, Grüner Veltliner and some Rieslings often do. Even whites from the Pinot family can elegantly complement herbs with their subtle aromas of hay, but any wood should be moderate and well-integrated. Even some red cuvées can exhibit animated spiciness or herbal notes; with appropriate bottle age, they complement herbs in the dish quite beautifully.

Umami



Our closest English word is ‘savoury’, and umami is regarded as the fifth of the four flavours. It is noticeably present in the algae of nori-wraps and in dried shiitake mushrooms – also in the soy, oyster & fish sauces so popular in Asia. The greater part these sauces play in the dish, the more authoritative the wine can be. High acidity in white wine is disturbing, as are prominent tannins in reds. Fine & nutty Weissburgunder (Pinot Blanc) or Neuburger offer good choices for the umami palate.



JAPAN



SUSHI & SASHIMI

When selecting wines for raw fish dishes, it is important to look for those which are young and not too high in alcohol: zippy white wines with light acidity and soft fruity aromas, or young, elegant red wines. Food and wine should complement, but not outdo, each other. White wines with aggressive acidity (Riesling) or with too-dominant individual flavours (full-bodied Traminer) are less suitable.

Also, wines with residual sugar or that are barrique-matured (full, firm Chardonnay), and even wines from older vintages, are mostly too intense in taste. Wines which are too weighty tend to obstruct the finesse of the raw fish dishes, making their fine flavours no longer discernable.



Pairs well with:

- ▶ Classic young **Grüner Veltliner** with a maximum of 13 % alcohol and matured in steel tanks: The soft, cool and not quite fully-developed flavours emphasize the clarity and freshness of raw fish. The light acidity enlivens the pure flavours of the dish and lends finesse to it as well. Harmonious and animating.
- ▶ **Weissburgunder** (Pinot Blanc): Discreet fruit and acidity make this elegant varietal a vibrant food companion.



GỎI CUỐN

Vietnamese Spring Rolls

The flavour of raw spring rolls is appealing for its expression of fresh herbs like peppermint, coriander & Thai basil. Here we recommend youthful white wines without too high a degree of acidity or particularly intense fruit. Robust white wines are a bit too sweet and opulent to harmonise with the fresh herbal flavours.

Pairs well with:

- **Grüner Veltliner:** light and racy with subtle fruit; current vintage. The delicate fruit tones fit so wonderfully with shrimp; at the same time, the Grüner Veltliner's spiciness carries the intensity of the fresh herbs.
- Certainly other light and fresh white wines match well also – like **Weissburgunder (Pinot Blanc)**, Unoaked **Chardonnay** and **Riesling**. But they should not give off too much acidity or extreme intensive fruit tones. Robust white wines are a bit too sweet and opulent to harmonise with the fresh herbal flavours.





SOM TAM

Spicy Papaya Salad

This dish combines sweetness, fruity acidity and above all fiery spice, which poses a particular challenge to the wine accompaniment. Here one needs either residual sugar, extract or maturity.

Pairs well with:

- ▶ **Grüner Veltliner** – high in extract – tames the incendiary spice with agility, highlights the flavour of the coriander leaves (cilantro) and proves itself a lively companion with its fresh apple-toned fruit.
- ▶ **Beerenauslese** with good balance between sweetness & acidity, especially when Welschriesling is in the blend, takes the point off the chili's hot spice and complements the fruity aromas.
- ▶ **Sauvignon Blanc** dances around the vegetable flavours, but needs bottle age (Ortswein or Riedenwein) to keep up with the spice.



Fish and Seafood



THAILAND



CA KHO TO

Braised and Caramelised Fish

This favourite Vietnamese recipe bathes the tender flesh in a pleasantly sweet flavour by adding sweet ingredients. The admixture of pepper or a little chili provides a bit of zip. Depending on preference, calls for a supporting wine or a wine as counterpoint.

Pairs well with:

- Sekt must not be served exclusively as an apéritif. An **Austrian Sekt g.U. (PDO)** Brut sets fresh accents to the voluptuous sweetness of the sauce in an elegant way, especially if the yeasts present themselves as brioche notes, like in category “Reserve” or “Grosse Reserve”.





- ▶ Fragrant **Riesling** with a fine acid backbone makes the dish seem lighter, as does a **Grüner Veltliner**; mineral undertones add a sense of sophistication.
- ▶ The soft baked-apple flavours of **Roter Veltliner** or **Rotgipfler** harmonise very well with all ingredients, and make the aromatics blossom.
- ▶ **Pinot Noir** or **Sankt Laurent** (not too heavy) adeptly unfold their fruit flavours and are ideal here, because they bring only restrained & finely-grained tannins into play; the structure of the wine helps the dish to express a robust character.
- ▶ Those who prefer to create a gentle counterpoint with the sweetness of the dish might choose a **Trockenbeerenauslese** or a **Ruster Ausbruch**, with perfectly integrated acidity. It should have a few years of bottle age; then the flavours of the dish can coalesce perfectly with the wine.



SPICY PRAWNS

The character of this prawn dish is determined by the hot, sharp chillies or the peppery piquancy of the black bean sauce.

Pairs well with:

- ▶ What could fit better than the typical pepper tones and ripe fruit aromas of a robust **Grüner Veltliner**? The salty, mineral notes give an additional kick.
- ▶ Spicy prawns with a complex **Chardonnay** is a very harmonious combination. Smooth creaminess caresses the sharp peppery notes perfectly.
- ▶ Of course, the prominent currant notes of a full-bodied **Sauvignon Blanc** complement the fine sweetness of the white prawn meat.





STEAMED FISH

With Spring Onions and Ginger

This gentle way of cooking concentrates the natural flavours of the fish. Spring onion & ginger complement the peppery/lemony aromas. Also popular with lobster or shrimp.

Pairs well with:

- ▶ Medium to robust mineral-driven **Grüner Veltliner** (Smaragd, Spätlese). Ripe fruit aromas, sweetness & the typical peppery notes round out the flavour profile; middleweight Riesling is equally compelling!
- ▶ Medium-weight **white Burgundy varieties** only suited to fish when it is not too powerful/intense – a classic combination with shellfish/crustaceans.
- ▶ Medium-weight **Traminer** (not too sweet!): Its flavour of roses can make for an excitingly daring connection with crustaceans or bivalves. But not suited to fish!
- ▶ Medium **Sauvignon Blanc**: aromas of mangos, papayas & passion fruit make for a pleasurable & exotic combination.



Poultry



CHINA



PEKING DUCK

No easy task for the sommelier: a crispy and well-seasoned crust, gently roasted meat and a powerful, slightly sweet sauce (for example, plum sauce or black bean sauce).

Pairs well with:

- ▶ Medium-bodied **Zweigelt** from a good vineyard site: the pronounced fruit, low acidity and light tannins match superbly with the components of the food – a completely harmonious combination.





- ▶ **Pinot Noir** or **Sankt Laurent**: the fine berry fruit notes of a red Burgundy harmonise perfectly with the juicy meat. The soft bitter tones give a piquant refinement to the duck. A noble match! Be careful with sauces which are too powerful or dominating.
- ▶ Medium-bodied white Burgundy: **Chardonnay**, **Weissburgunder (Pinot Blanc)** and **Grauburgunder (Pinot Gris)**: even with red meat, these full white wines with remarkable flavours make excellent companions. The ripe fruit harmonises so well with the light sweetness of the sauce. Especially a slightly mature wine of these kind with only a touch of barrique flavour (subtle vanilla and banana tones) complete the crispy duck just wonderfully.
- ▶ **Gemischter Satz**, **Grüner Veltliner**: especially robust representatives – with acidity that’s not too pronounced – provide outstanding harmony.



SATAY GAI

Chicken Skewers with Peanut Sauce

The chicken is marinated with spices in sauces rich with umami flavours, before it is grilled on a spit. The sweetish-spicy peanut sauce expresses itself as creamy & full-bodied; white wine with a subtle note of oak does particularly well here.

Pairs well with:

- Due to the nutty components a Reserve level wine is called for here, and **Grüner Veltliner** imparts a sense of freshness.
- **Chardonnay**, **Weissburgunder** or **Grauburgunder** matured in cask with a bit of bottle age complements the dish with noble & delicate roasted aromas. The Pinot-family wines complement the opulent sauce with elegant acidity without being overly aggressive.
- **Traminer** would also be interesting for its scent of roses & nutmeg, building upon the aromatic spectrum of the Thai spices.





TANDOORI CHICKEN

The mix of Indian red spices, in which the raw chicken is marinated, is quite intense with a slight sour accent. The wine, therefore, should be powerful and yield distinctive flavours in order to stand up to this dish. Too much acidity expression should be avoided!

Pairs well with:

- ▶ **Zierfandler** or **Rotgipfler** with their intense fruit flavours are ideal accompaniments.
- ▶ Medium-bodied **Grüner Veltliner**, on the other hand, is captivating with its piquant character.
- ▶ Tandoori with a firm **Roter Veltliner** is an ideal combination. Different from the **Grüner Veltliner**, this wine is rounder and softer. A wonderful exotic mix.
- ▶ **Sweet wines**: Also fruity, sweet Prädikat wines provide for exciting combinations.



CHINA



SICHUAN BEEF

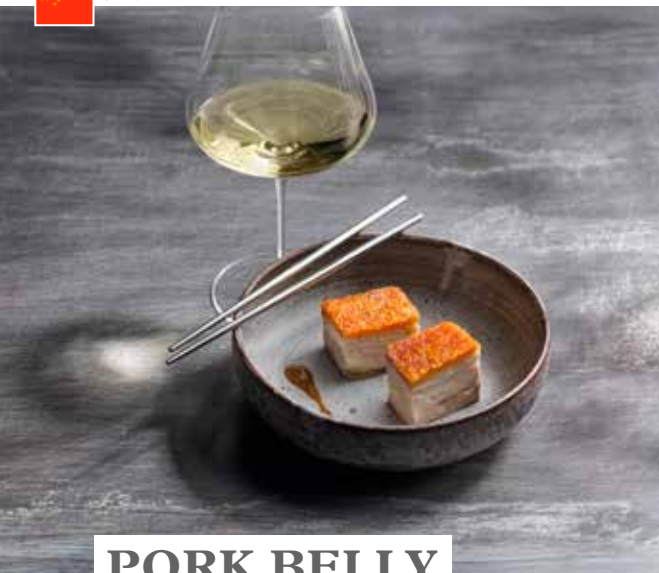
Sichuan cuisine is famous for its generous use of chili. Sichuan peppercorns give this dish another, vibrantly fiery dimension. If the meat is marinated in soy sauce before frying, the umami flavour is enhanced. The wine should be able to stand up to the intensely hot spice.

Pairs well with:

- ▶ Reserve-category **Zweigelt** or **Sankt Laurent** with a skilful use of wood work less through force than by finesse, if they come from good vineyards. They add lightness & playful elegance to moderately hot chili dishes: an unusual but inspiring combination.
- ▶ **Blaifränkisch** matured in large or small cask and **Blaifränkisch-based cuvées** are robust enough to support the fire and intensity of this dish. They provide interesting accents with their own acidity & moderately bitter elements; their assertive fruit rounds off the fire & tantalises the palate.



- ▶ A powerful **Cabernet**, a **Merlot** or a **cuvée** made from them will show complex aromas & pronounced tannins; they can provide the spice with an exciting counterbalance when they are ripe & mellow. **Cabernet Sauvignon** is also characterised by intense redcurrant fruit, which can hold its own even with generous amount of chili.
- ▶ The heat of chili makes mating it with white wines very difficult, but not impossible. Robust, slightly aged whites with well-integrated acidity make for an exciting combination; try **Grüner Veltliner** at Reserve or Smaragd level. Caution is advised in case of high acidity in the wine!



PORK BELLY

Cooked Slowly & Caramelised

When pork belly is cooked gently enough for long enough, some of the fat diffuses into the muscle tissue and makes it meltingly tender. During the subsequent roasting, a crispy crust forms, which in Chinese cuisine takes on a salty and slightly sweet flavour.

Pairs well with:

- ▶ **Weissburgunder** & **Chardonnay** (and as always, **Veltliner**) in Reserve quality balance the fat with their acidity, and their restrained aromas do not mask the slightly sweet notes of the crust. A subtle use of wood in the wine also adds elegance to the pairing.
- ▶ Piquant & invigorating, the redcurrant fruit & racy acidity of a **Schilcher** play beautifully off the aromatic fat of the meat.
- ▶ Also, lightly chilled classic **Blafränkisch** with its distinctive acidity and dark berry fruit complements the pork belly perfectly.





WAGYU

Wagyu beef is abundantly and delicately marbled with fat, which makes it melt like butter so beautifully on the tongue. It has a slightly sweetish, subtle flavour, which can be best accentuated by briefly searing or grilling the meat.

Pairs well with:

- ▶ **Blaifränkisch** – or **cuvées** based on it blended with a bit of **Cabernet Sauvignon**, **Merlot** or **Syrah** – with very fine-grained, ripe tannins, are worthy companions to the noble meat.
- ▶ A **Pinot Noir** or **Sankt Laurent** – its aromatic arc reaching from wild strawberries to the forest floor – also creates a worthy backdrop for a delicious and luxuriant wagyu steak.
- ▶ Important: for all wines, bottle age is the deciding factor!



KOREA



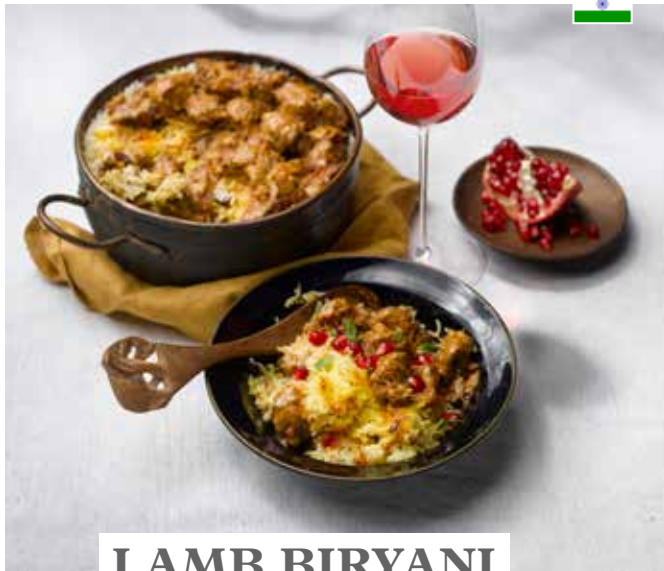
BULGOGI

The most important factor in the texture of the briefly roasted beef is the marinade, which tenderises the meat. In addition to soy sauce, ginger & garlic, the marinade often will contain fruity pear and sesame oil.

Pairs well with:

- ▶ A soft, classic **Zweigelt** with velvety tannins complements this dish beautifully and also embraces the spice of the accompanying kimchi.
- ▶ The sweet extract & concentration of a reserve level (or Smaragd) **Grüner Veltliner** combine beautifully with both the spicy & nutty components of the marinade.
- ▶ The acidity of a **Riesling** Reserve (or Smaragd) brings freshness & backbone to the dish, while the fruit and extract provide a charming contrast to sesame and even to the kimchi, with the wine's texture and complexity.





LAMB BIRYANI

A variety of curry spices, cashew nuts and raisins transform this lamb stew into a harmonious festive meal. The rice is fried before cooking, which gives it a nutty aroma, saffron additionally refines it.

Pairs well with:

- ▶ Subtle flavours in white and red wines will complement the delicate spices and aromatics in this rice dish.
- ▶ A rich **Grüner Veltliner** from loess terroir will match the rice and lamb combination beautifully.
- ▶ A **Schilcher** emphasises the cardamom in the dish, providing a sense of lightness with its piquant acidity, while the red-berry fruit offers freshness.



INDIA 

PANEER TIKKA

Grilled Cheese Skewers

The unsalted Indian cream cheese ‘Paneer’, made from full-fat cows’ milk, is often marinated, sometimes spiced with chilis and then grilled over charcoal, skewered together with green bell peppers. Green chutney on a peppermint or coriander base gives the mild cheese a bit of energy and adds fresh, vegetable flavours that can be nicely amplified by the appropriate wine selection.

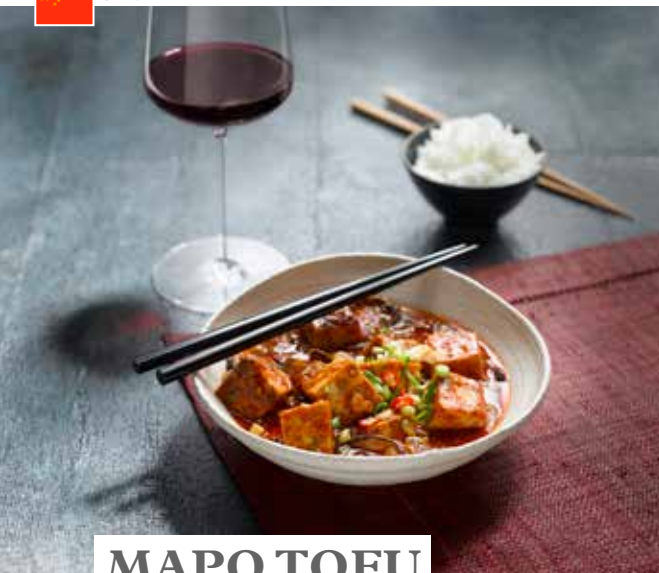
Pairs well with:

- The freshness & acidity of a light or medium weight **Chardonnay** cut through the mild creaminess of the dish as does as **Welschriesling**, whose acidic arc should not be too prominent.





- ▶ The herbs in the chutney and the marinade spices of the dish harmonise well with the vegetable aromas of a **Sauvignon Blanc**, whether they are grassy green or piquantly yellow. The frequently exotic fruit flavours of this grape variety also go well with the roasted peppers.
- ▶ A lively **Grüner Veltliner** with vibrant fruit is also a suitable companion, while a middle-weight, refreshing **Riesling** would not take a back seat to it.
- ▶ **Muskateller** with a bit of body adds fragrant floral highlights; these harmonise in a lively dialogue with the cream cheese and leave a feminine impression.
- ▶ A young, slightly chilled **Blaufränkisch** (Classic) or a **rosé** with some residual sugar and notes of red berry fruit would also provide a charming accompaniment to the creamy cheese.



MAPO TOFU

Vegan

Three fiery spices dominate this tofu dish, which according to legend comes from Chengdu in the Sichuan province of China: chili, black pepper and the numbing electrifying effect of Sichuan peppercorns. In the vegan version, minced meat may be replaced with shiitake mushrooms.

Pairs well with:

- The most convincing accompaniment could very well be a soft **Zweigelt** with lots of dark, fresh cherry fruit, which blends harmoniously into the whole spectrum of flavours of the dish and easily copes with the chili.
- Classic **Blaufränkisch** is equally suitable, but its tannins should be restrained or very smoothly integrated.
- The robust fruit of a **Grüner Veltliner** in the Smaragd category plays nicely with the spice and softens it a bit, which makes the tofu come out a bit more.





KIMCHI

This ensemble of fermented vegetables – Chinese cabbage & radish – is served in Korea along with many diverse foods; even soups are flavoured with it. The most prominent spicy flavours are ginger, garlic – and usually a lot of hot chili.

Pairs well with:

- ▶ A mature and robust **Riesling** or **Grüner Veltliner** will play off the spiciness with texture, especially if acidity is well integrated and sweet extract is present.
- ▶ A full-bodied and luxuriant **Roter Veltliner** grown in loess soils will soften the fire, as will an off-dry **Gewürztraminer** with its vivid aromatics.
- ▶ Once again **Zweigelt** works beautifully with chilis and fiery flavours because of its deep fruit and modest tannins; so do matured **Zweigelt cuvées**.
- ▶ With a fruit-driven **Beerenauslese**, the contrasts of sweet and spicy become quite lively on the palate.



*Dishes with
Variable
Ingredients*



THAILAND



THAI CURRY

*With Fish, Prawns/Lobster, Chicken
or Vegetarian*

Thai curry combines the sweetness of coconut milk with the spiciness of chili, ginger, onions and often garlic as well. Lemon grass brings freshness, while fish sauce & curry spices add piquancy. When choosing wines, it is important to note whether fish, shrimp or lobster, chicken or vegetables are playing the lead role.

Pairs well with:

- Especially with fish curry, a robust and possibly mature **Riesling** (Smaragd or Spätlese) is ideal. The curry-spice requires powerful fruit, and the subtle fish flavours need delicacy. Riesling contributes both elements with balanced acidity and minerality.
- A full-bodied **Grüner Veltliner** (Reserve or Spätlese) is ideal for all curries. Fully ripened fruit and spice support the heat, and together with the striking acidity creates a multi-faceted work of art.





- ▶ Even a muscular **Sauvignon Blanc** tastes interesting alongside Thai curries. With aromas of ripe tropical fruits, it is an ideal partner for fiery dishes. But beware: intense oak notes mask the refined flavours of the fish!
- ▶ A robust **Chardonnay** (barrique) is great with prawns, lobster or chicken in curry. Its velvety tones attenuate the hot spices and emphasize the succulent sweetness of the seafood.
- ▶ Not recommended: light white wines; the sharpness and intensity of the curry would murder them. Powerful red wines are too intense for fish, shrimp and vegetables, since hard tannins do not harmonise with the heat of curry – though it is possible to imagine fruity **Pinot Noir** or classic **Sankt Laurent**.



FRIED SPRING ROLLS

Accompanying wines may have a more intensive fruit flavour to support this powerful dish. A bit of acidity and spiciness bring lively elegance and finesse to the dish. Other possibilities: medium-bodied Sauvignon Blanc, Zierfandler and Weissburgunder (Pinot Blanc).

Pairs well with:

- Medium-bodied **Grüner Veltliner**: the distinctive fruit harmonises so well with the sweetish taste of the spring roll. Crisp, light acidity and the typical Veltliner taste are important counterpoints that provide the final kick.
- **Riesling**: an exciting combination – the crisp acidity and flavours of a dry Riesling provide an interesting contrast to the mild sweetness of the spring roll.
- **Rosé**: the light acidity and fruitiness of the Rosé go perfectly with fried dishes.



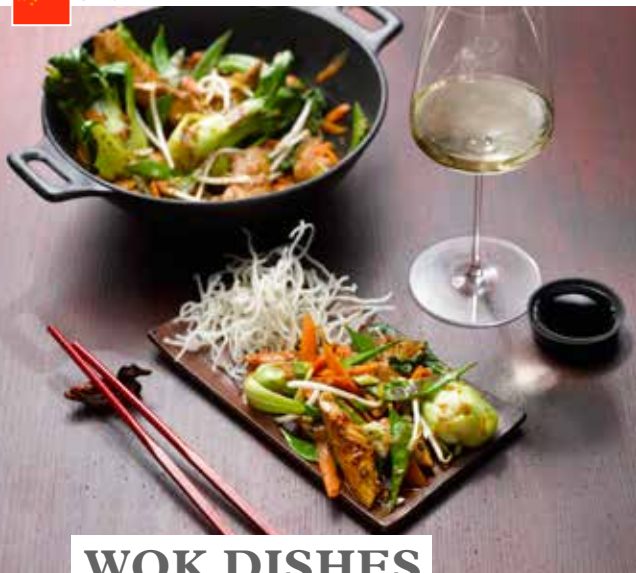


DIM SUM

The steaming method brings out the flavours of the filling – which would help determine the selection of the wine. Ideally, the wine selected would cover a broad flavour spectrum.

Pairs well with:

- ▶ Medium-bodied, fruity white wine with moderate acidity; non-barrigue: **Grüner Veltliner** (Classic), medium-bodied **Weissburgunder** (Pinot Blanc), **Grauburgunder** (Pinot Gris), **Neuburger** or **Gemischter Satz**.
- ▶ The more taste-intensive the filling (for example, smoked pork), and the saltier or sharper the sauce (soy, chilli), then the more powerful the accompanying wine should be.
- ▶ **Grüner Veltliner** (Smaragd or Spätlese), **Chardonnay**, **Weissburgunder** (Pinot Blanc), **Grauburgunder** (Pinot Gris), **Riesling**.



WOK DISHES

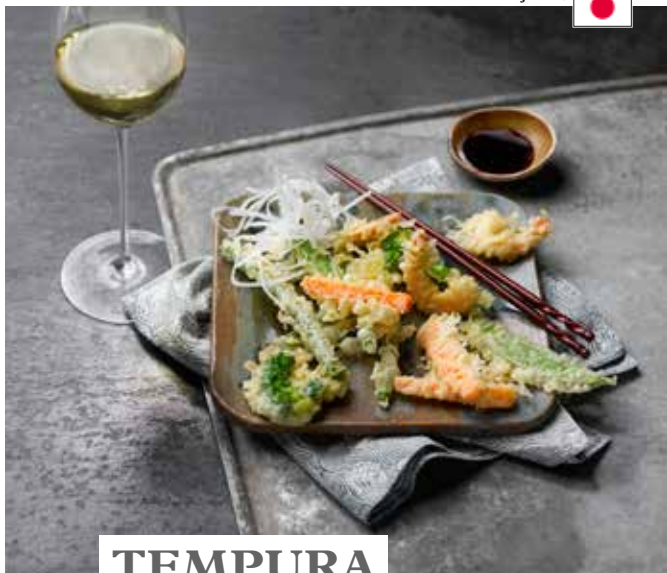
Tofu, Chicken or Pork with Vegetables

In a typical wok dish, the use of umami-rich soy sauce or oyster sauce is the deciding factor in determining wine selection: the more intensely they are present, the more robust the wine should be to match. Too much acidity in a wine is not compatible with the sweetness of the oyster sauce.

Pairs well with:

- ▶ Full-bodied **Grüner Veltliner** is a safe bet here – a wok dish is characterised by sweet and salty flavours in the sauce, which will be reflected in the Veltliner.
- ▶ Light to medium-weight **Weissburgunder (Pinot Blanc)**: its delicate nutty flavour harmonises beautifully with the oyster sauce, while its spice blends with the salty notes of soy sauce. Weissburgunder matured in oak, though, asks for vividly spiced dishes.
- ▶ **Pinot Noir** or **Zweigelt cuvée**: the fiery flavours of intensely spiced chicken or pork can offer a very stimulating combination with a light red wine.





TEMPURA

Shrimp, Vegetables

Ingredients fried in tempura batter stay pure and genuine; vegetables in particular remain unsalted and mild. The selected wine, therefore, should provide balance – animating the dish, but not dominating it.

Pairs well with:

- ▶ The refined fruit of a classic **Grüner Veltliner** elevates the flavour of the vegetables, while acidity and spice add excitement to the dish. Its discreet aromas do not distract from the direct flavours of vegetable tempura. Shrimp or prawns, however, demand a more authoritative representative of the variety.
- ▶ A medium weight **Riesling** with a hint of residual sugar makes a successful combination with the vegetable version. A light Riesling will underscore the aromatics of the vegetables.
- ▶ The fine spicy notes and acidity of a **Wiener Gemischter Satz** make for engaging combinations.
- ▶ The interplay of subtle acidity and pleasant fruit in a **rosé** is especially enjoyable with vegetable tempura.

The Austrian Wine Academy: Become a Wine Professional!



The Austrian Wine Academy was established in 1991, in order to provide a new and efficient training centre for private wine lovers and professionals alike. The Academy is located in Rust, in the romantic ambience of the old Seehof. Overall responsibility for its management lies in the hands of Dr Josef Schuller MW, Austria's first Master of Wine (MW).

Seminars are presented in all of Austria's nine federal states, given in co-operation with a wide variety of partners at more than twenty centres. Over the past few years, interest in Austrian wines has reached unprecedented heights: more than 15,000 students attend some 800 lectures every year.

The Austrian Wine Academy has been active in a partnership with the Wine & Spirit Education Trust in London for more than twenty-five years, offering international wine accreditations such as the WSET Diploma level 4.



The **WSET Diploma in Wines – Central Europe** programme is presented at the Academy's campus in Rust. Study excursions and workshops visiting Austria's winegrowing regions are an essential element of the programme.

The **WSET Diploma in Wines – International** is held in partnership with leading Italian wine producers. This course leading to the WSET Diploma is held in part at the Academy's campus in Rust, its Vienna centre at Palais Coburg and the Palazzo Antinori in Florence. Part of the course involves study trips and visiting programmes conducted at leading Austrian and Italian wine estates.

The Academy's most recent development is the **WSET Diploma in Wines – Rheingau/Burgenland/Alto Adige/Zurich**, where courses are presented in these varied winegrowing regions, including visiting programmes.

For further information please visit:
www.weinakademie.at



AUSTRIAN WINE MARKETING BOARD
Prinz-Eugen-Straße 34, 1040 Vienna, Austria
Tel.: +43/1/503 92 67, info@austrianwine.com
www.austrianwine.com, shop.austrianwine.com

AUSTRIAN WINE 

The Art of Wine. *Down to Earth.*