



breamcreek

TASMANIA

2006 SCHÖNBURGER



TASTING NOTES You may well ask– Schönburger? It is a very rare variety grown in Germany, UK and pioneered in Australia by Bream Creek.

It has an appealing, rich nose with ripe fig, prune, rose petal and subtle tropical fruit characters.

The palate is full and rich, with good weight and length and a lovely silkiness with a refreshing, clean finish.

Ideally suited to spicy Asian cuisine or rich cheeses.

COLOUR Light green straw

BOUQUET Ripe fig, prune, rose petals, subtle tropical fruit characters

PALATE Full, rich, good weight and length, silky.

ALCOHOL 11.5%

CELLARING Now to 5 years

FOOD MATCH Spicy Asian cuisine. Try with coconut fried Blue Eye Trevalla with hot tamarind dressing

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