

Ninety9 Bottles



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December 2010

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Life's too short to drink bad wine.

Thank you for purchasing your wines from Ninety9 Bottles.

With your selection I have included the stories behind each wine, a recipe to match one of your wines and a how to taste wine guide.

If you have feedback on our wines, recipes or tasting notes you can find us on facebook, facebook.com/Ninety9Bottles, follow us on Twitter, twitter.com/Ninety9_Bottles, or email michael@ninety9bottles.com.au

I hope you enjoy the wines as much as we do.



Michael Dijkstra



THE FEATURE

WINE FOR THIS MONTH WITH A RECIPE TO MATCH



NINETY9 BOTTLES PINOT NOIR

Every Ninety9 Bottles private label wine promises not only fantastic value for money but also delivers a delightful wine discovery experience. Selected by Michael Dijkstra, each Ninety9 Bottles label wine is true to type and region.

The 2007 Adelaide Hills Pinot Noir in our opinion is one of the best value Pinot's in the market place. Sourced from the southern Adelaide Hills area, this is a fuller style Pinot showing a lovely mix of cherries, spice and subtle oak complexity. It's generously flavoured with a long, lingering finish. With three years bottle age this wine has softened nicely and should be enjoyed now and over the next few years.

Pinot Noir is regarded as one of the worlds most versatile food wines, however it's always the perfect match for duck. Try it with some crispy duck pancakes.

CRISPY DUCK PANCAKES

WHAT YOU NEED

12 Scallops, cleaned in half shell
A large handful of coriander
2 tablespoons of butter
2 garlic cloves
1 long red chilli
The juice of 1 lime
Salt and pepper

HOW TO PREPARE

Combine flour and sugar with 1 cup of boiling water to form a sticky dough. Sprinkle some flour on your workspace and knead the dough until you have a smooth, non sticky dough. Cover with a tea towel to retain moisture and allow to rest for 30 minutes.

Roll the dough out until it is 1/2 cm thick. Use a biscuit cutter or round object and cut circles out of the dough. Rework any offcuts.

Brush one side of each circle with sesame oil and stack two circles with the oiled sides together. Cover with a towel to retain moisture as you continue to work with the other circles.

Sprinkle some flour onto your workspace and roll each pair of circles until they are paper thin, cover again to retain moisture.

Fry the pancakes in a non-stick frying pan without oil. Cook until it becomes inflated and has a charry texture, then turn over and cook the other side. Remove from the pan and peel open, you now have two perfect Chinese pancakes. Repeat with the rest of the circle pairs.

Score the skin of the duck breast. Heat a fry pan over medium heat and then add the duck breast skin side down. Cook for about 8 minutes, the skin should become crisp. Turn the duck breast and cook for a further 4 minutes or until the breast is cooked. Allow to rest for five minutes then slice into long strips.

Julienne your cucumber and spring onion.

Place a few strips of duck breast onto a pancake, top with cucumber and spring onion, garnish with coriander and top with Hoisin sauce.

We like to put all the ingredients on the table and allow everyone to make their own. Serve with a glass of Pinot Noir.

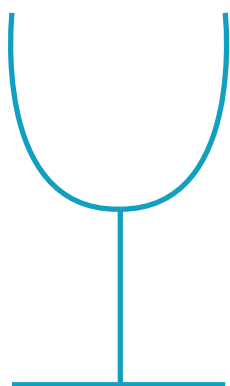
HOW TO

CHOOSE THE RIGHT WINE



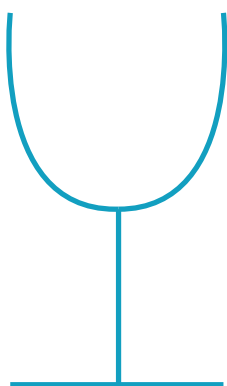
Certain varieties perform better in cooler regions while others perform better in warmer regions. Once you get an understanding of which varieties are suited to certain types of regions you'll be able to make an educated guess and walk away with a winner.

Pick the right variety from the right region



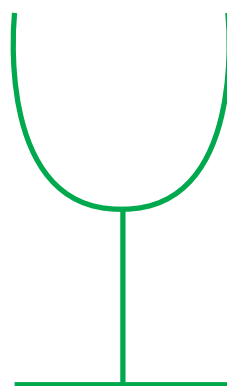
RIESLING

Eden Valley
Clare Valley
Tasmania



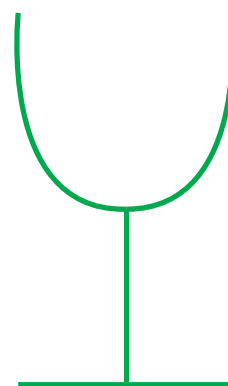
SAUV BLANC

Yarra Valley
Adelaide Hills
Marlborough



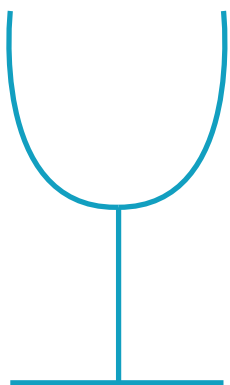
CHARDONNAY

Yarra Valley
Margaret River
Mornington Peninsula



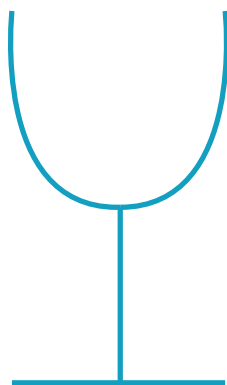
SEM SAUV

Pemberton
Margaret River



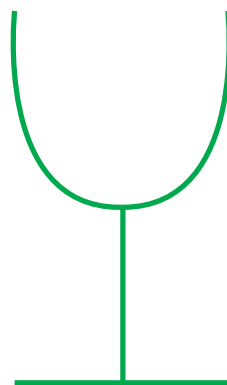
PINOT NOIR

Tasmania
Yarra Valley
Mornington Peninsula



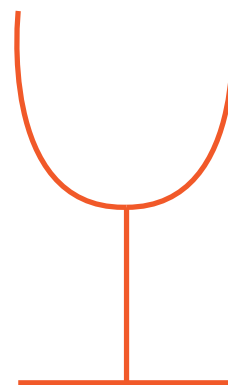
MERLOT

Orange
Coonawarra
Adelaide Hills



CAB SAUV

Coonawarra
Margaret River



SHIRAZ

Barossa Valley
McLaren Vale
Heathcote

Region temperature key



Cool



Cool – Warm



Warm

Please keep in mind this is only a quick reference guide to use when you don't know the producer. There are a number of very good producers who are renowned for pushing the boundaries and producing these varieties in other regions.

Thank you for choosing Ninety9 Bottles.

We hope you enjoyed the wines.

Do you have feedback about our wines, recipes or infographics?

Connect on facebook - www.facebook.com/Ninety9Bottles

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Email - michael@ninety9bottles.com.au

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