

THE WANDERING PALATE

Life is filling in time between meals... and a meal without wine could only be breakfast!

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Conrad Koh Samui and Gerhard Kracher reveal top tips of sweet wine - The Wandering Palate



Mr. Justin Phillips (2nd left), General Manager of Conrad Koh Samui welcomed the renowned Austrian wine maker Mr. Gerhard Kracher (3rd left) of the Weinlaubenhof Kracher in Burgenland and Mr. Jan Ganser (2nd right), the organizer of the wonderful evening at the sunset aperitif held at Aura Lounge prior to the 'Weingut Kracher wine dinner at Jahn restaurant. Also seen in the picture from left are Mr. Roman Nieschlag, the resort's F&B Manager, Mrs. Kracher, and Ms. Leisa Krachinsky-Prötsch.

Kracher presented a selection of his famed sweet wines from his vineyard in Burgenland to accompany a specially-designed menu by Conrad Inghelram, the executive chef at Conrad Koh Samui. The sweet wine and Inghelram's menu, featuring dishes including Panang Curry with prawn and Local Ginger Parfait, blended perfectly and created an evening of delightful cuisine.

Whilst at the resort, Kracher educated guests about the exquisite wine they had experienced and revealed his top tips about how to best serve and enjoy sweet wine including:

- Few people know the actual definition of a sweet wine; a sweet wine is a wine with residual sugar.
- When looking for a sweet wine, look for one with complexity. It is not enough for a sweet wine to just be sweet.
- Serve the sweet wine at around 10 – 12 degrees. It will warm up fast in the glass hence it is best served cold.
- Try sweet wine with spicy foods for a delicious combination. Any food with chili, ginger or curry spices works particularly well.
- Cheese and sweet wine is a perfect match. Try blue cheese or any aged cheese to really make the most of the wine.
- When serving Thai food, surprise guests and serve a sweet wine, the sweetness balances the Thai spices better than any white or red wine can.
- At a dinner party, serve sweet wine at the end of a meal as a course by itself bringing the meal to a relaxing and sophisticated close.
- To impress and surprise guests, serve sweet wine as an aperitif to compliment dishes such as Foie Gras.
- Guests will be astounded that a sweet wine works at both the beginning and end of a meal.

Weingut Kracher wines are available in Thailand through Take Five in www.five-wine.com