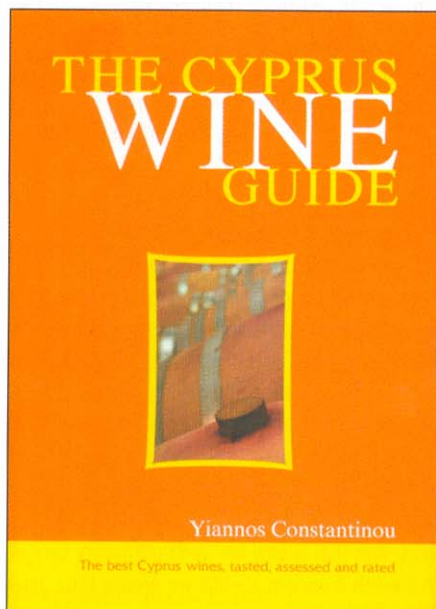




The Cyprus Wine Guide

WHY SUCH A GOOD BOOK SHOULD BE ON EVERYONE'S SHELF

The Gourmand World Cookbook Awards were founded in 1995 by Edouard Cointreau as the World Cookbook Awards. Awards are now given in three categories for cookbooks and 14 for wine books, with a total of 48 prizes up for grabs. The objective is to reward those who cook with words – or, in our case, drink with words. The awards also help readers find the best among the 24,000 food and wine books produced each year. Most importantly, it creates an opportunity to access the major markets in English, German, Spanish or French for books originated in other languages. There is even a Cypriot award winner, who won a prize in the 'wine guides in English' category, selected from 6,000 entrants.



and have recommended that wine guides are just that, guides. They do not dictate your taste, nobody should do that. However, the information contained in this guide is almost unique and the best I have seen in any publication on Cyprus wines. The second edition has been revised and updated, including 26 wine producers and up to 70 recommended wines - the best out of 300 tested. Additionally, there is a full description of all Cyprus wine regions, a page on the Cyprus Wine Museum and, for foreign visitors, information on each winery, maps and charts with over 200 specially-commissioned colour photographs.

This is an excellent country guide, which should be in all serious wine li-

«*The Cyprus Wine Guide* is now an award-winning book and has been entered for the organisation's final round of competition»

The Cyprus Wine Guide by Yiannos Constantinou (wine writer at *Politis* newspaper) is now an award-winning book and has been entered for the organisation's final round of competition, which will be held in Beijing on April 7.

Cyprus wine is at the most impor-

tant phase of its development in terms of searching for an identity. The success of this book can only help the cause, the goal of which is the complete reorientation of Cyprus wine towards quality.

I have written in the past about the first edition of the *Cyprus Wine Guide*

baries. We wish *The Cyprus Wine Guide* good luck in Beijing. It is available in all good bookshops and newsagents. ■

WINES of the week

I recently visited Costas Tsiakkas' winery in Pelandri. It is one of the loveliest wineries on the island, situated among the woodlands of Pitsilia. Costas, as always, was a great host and without wasting time we soon tasted the Xinisteri 2006, kept on its lees. Watch this space. However, the **2006 Sauvignon Blanc, Lemesos region, Alcohol Volume 12%** has set a serious candidacy for the best summer lunch wine. Clear and light yellow in colour with a faint green background, the nose is fresh and aromatic. Grassy notes with lush, tropical fruit and candied citrus. The palate shows good balance with ripe lime allied to fine mineral acidity. The finish is clean, a refreshing wine. Serve at 8°C with shellfish and salads, especially with a touch of spice. Clear, salmon pink in colour, the **2006 Tsiakkas Rosé, Lemesos region, Alcohol volume 12.5%** proves that, in most cases, the best rosés are made from red grape varieties. In this case, the Grenache Noir does the trick. Youth-

ful on the nose, this wine is bursting with strawberries, redcurrant and notes of lavender. On the palate it is lush and delicately dry, crispy and acidic with strawberries evident on the finish and integrated tannins providing support. Do not chill too much. Excellent at 10°C with oriental food and mild curries. **The 2004 Tsiakkas Vamvakada, Lemesos Region, Alcohol Volume 12.5%** has a dark purple colour and a nose of black cherries, damson and cinnamon. Ripe cherry flavour on the palate, medium body, balanced and round with fresh acidity and light tannins. Summer red? Yes. Serve at 16°C with local grills but best with pork kebabs and lamb chops.

