

Food & Wine

MATCHING TIPS



- Red wine pairs well with red meat because it can soften the proteins in the meat and help enhance the flavour of the fat.
- White wine pairs well with fish because the acids in the wine enhance the taste in the fish, making it fresher.
- If the same adjective can be used to describe the food and wine, it is likely the pairing will work. For instance, sweet wines go great with sweet dishes.
- Sometimes it can be tricky to pair wines with meats and fish that have a heavy sauce. The best way to approach this is to pair the wine with the sauce not the protein.

PINOT GRIGIO has hints of pears, lemons, melons, and sweet spice. Great option for light seafood, also with pasta, grilled chicken, and dishes with fresh herbs.

Try: Botter Pinot Grigio Delle Venezie IGT Organic 2020



RIESLING has flavours of white peach, green apple, and lime. Delicious pairing for spicy dishes, shellfish, pork, ham, and salads with vinaigrettes.

Try: Jacob's Creek Reserve Barossa Riesling 2017



VIOGNIER think floral aromas like honeysuckle or jasmine. This is a full bodied wine with stone fruit flavours, which works well with richer proteins, like chicken, turkey, poached salmon or a roast vegetable salad.

Try: Yalumba 'The Y Series' Viognier 2020



PROSECCO is bright and fruity. Pairs well with nibbles and cheese.

Try: Da Luca Prosecco DOC



DRY ROSÉ has hints of strawberries, cherries, citrus, and herbs. Complements almost any cheese, grilled chicken, and spicy seafood.

Try: Invivo X, Sarah Jessica Parker Sud de France Rosé 2020



CABERNET SAUVIGNON is high in tannins. Plum, black cherry and blackcurrant flavours perfectly complement steak or lamb chops.

Try: De Bortoli Woodfired Cabernet Sauvignon 2019



SHIRAZ has a spicy flavour profile and pairs well with mildly spiced dishes, BBQ lamb and grilled meats.

Try: De Bortoli Woodfired Shiraz 2018



MALBEC has masses of rich dark fruit, plums and blueberries. Perfect with a beef steak and rich flavours like mushroom, pepper and blue cheese sauce.

Try: La Primer Bodeguita Mendoza Malbec Reserva 2019

