

wine 101

Wine Flavours & PAIRINGS



Shiraz (Syrah)

FULL-BODIED AND SPICY

Pairs well with Ribs & BBQ meats



Merlot

MEDIUM TO FULL BODIED, DARK FRUIT FLAVOURED

Pairs well with flavoured cheese and beef stews



Malbec

FULL-BODIED, FLAVOURS OF RED FRUIT

Pairs well with grilled meats and strong cheeses



Riesling

MEDIUM-BODIED, HINTS OF SWEETNESS

Pairs well with Asian, Indian or spicy foods



Pinot Noir

LIGHT-BODIED, FRUITY

Pairs well with salmon and mushroom dishes



Sauvignon Blanc

LIGHT-BODIED, CITRUS FLAVOURS

Pairs well with goat cheeses, sushi and salads with vinaigrette



Cabernet Sauvignon

FULL-BODIED, ROBUST

Pairs well with grilled meats and strong cheeses



Pinot Grigio (Gris)

LIGHT-BODIED, CRISP AND REFRESHING

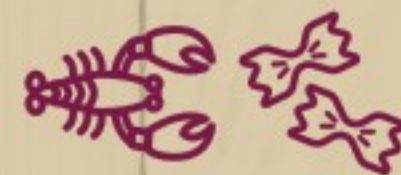
Pairs well with seafood with lemon and salads with vinaigrette



Chardonnay (unoaked)

LIGHT-BODIED, CRISP

Pairs well with shellfish with or without butter and light cheese



Chardonnay (oaked)

FULL-BODIED, BUTTERY FLAVOURS

Pairs well with lobster with butter and pastas with cream based sauces