

Baron De Ray Cremant Bordeaux – Made in Bordeaux to a secret recipe which results in elegant citrus and almond notes

Lugana Doc Ghiraldi – twenty years ago Nunzio Jnr. Used the vines originally planted by his grandfather to make this dry white wine from the indigenous Turbiana grape. Its fruity and elegant, with notes of almond peach and apricot, a generous acidity and an excellent length

Ernst Loosen Pinot Gris – a wine from the Mosel region 2023 vintage is full of ripe pear and crisp apple flavours balanced by a lively acidity that makes it incredibly refreshing. With a clean, focused finish this makes for a versatile wine when pairing

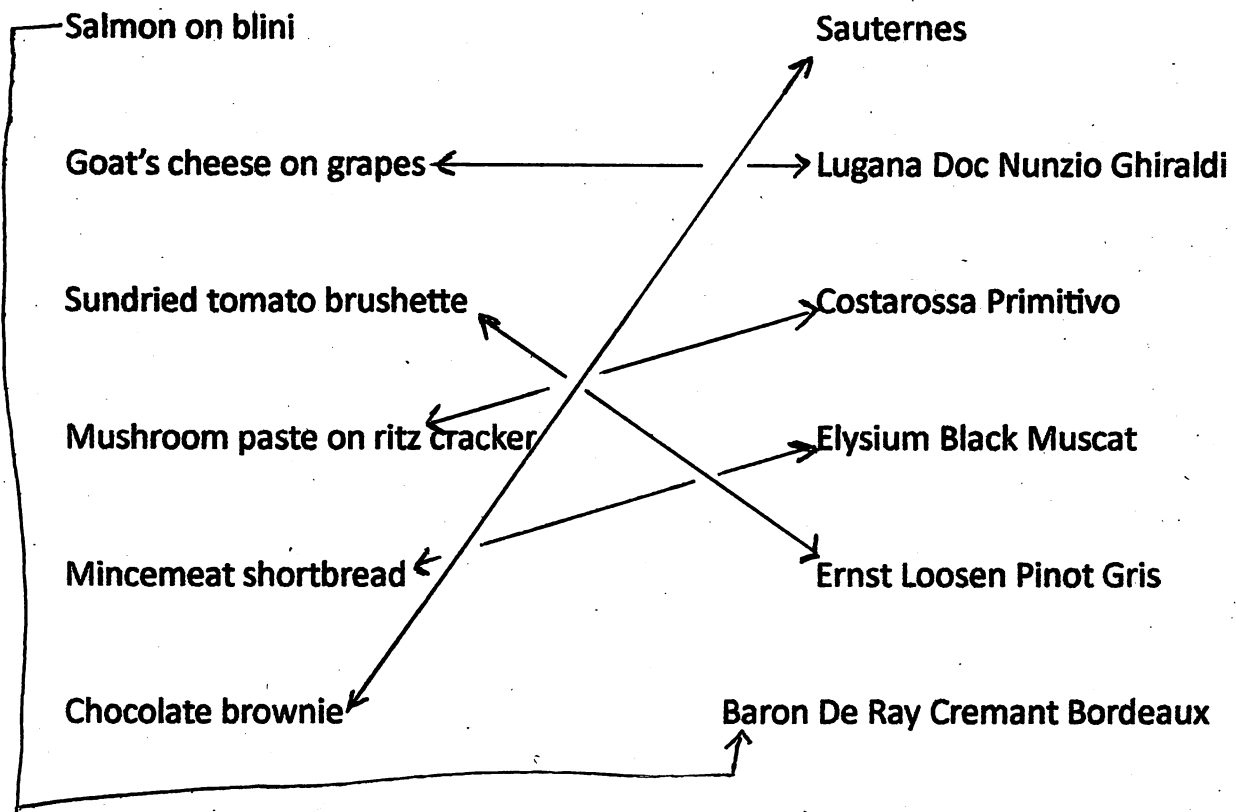
Costarossa Primitivo – bold silky, soft red from Puglia. The grapes are left on the vines until they are almost over-ripe giving the flavours incredible concentration. Ageing in oak for a year gives it an extra dimension, smoothing the plush tannins.

Elysium Black Muscat – Elysium is Greek for Heaven. It's a wine made by Andrew Quady virtually black in colour with a rose like aroma

Sauternes by Definition – Winemakers Herve and Patrick Lamothe created this fine and elegant wine. The vineyards close proximity to the Cerons River means that cool, misty mornings and long sunny days provide the perfect condition for 'noble rot' – the funghi extracts moisture from the grapes, thereby concentrating the natural sugars and creating complex aromas and flavours.

Wine Matching

Can a matched wine enhance your food experience? Can the right food enhance your wine?



- 1 **Acidity balance** – acidity of wine complements and balances similar food flavours
- 2 **Complementing or Contrasting** flavours to enhance food experience
- 3 **Matching weight and Intensity** – lighter wines with subtle flavours so as not to overpower
- 4 **Tannin and Protein Interaction** – high tannin wines are ideal for dishes rich in protein
- 5 **Sweetness level** – sweeter wines are often paired with spicy food or desserts
6. **Regional Pairing Tradition** – food and wine from same region sometimes naturally pair well due to local traditions and ingredients
eg. Chianti and Pasta

Pairing wine with food is a refined practice based on balancing flavours, textures, and aromas to enhance the dining experience. Here are six key points explaining why specific wines are paired with particular types of food:

1. **Acidity Balance:** Wines with high acidity, such as Sauvignon Blanc or Chianti, pair well with dishes that also have a tart or acidic element, like tomato-based sauces or citrus-based salads. The acidity in the wine complements and balances similar flavours in the dish, preventing either from tasting overly sharp.
2. **Complementing or Contrasting Flavours:** Pairing wines that complement or contrast the food's flavours enhances the dining experience. For example, a fruity Riesling can contrast spicy dishes by adding a touch of sweetness, which softens the heat, while a savoury red like Cabernet Sauvignon complements grilled meats by matching their intensity.
3. **Matching Weight and Intensity:** Lighter wines, like Pinot Grigio or Beaujolais, go best with lighter dishes such as seafood or chicken, as their subtler flavours won't overpower the food. In contrast, full-bodied wines like Shiraz or Zinfandel pair well with hearty, robust dishes like beef stew or barbeque, as they match the intensity and complexity of the meal.
4. **Tannin and Protein Interaction:** Tannic red wines, such as Cabernet Sauvignon or Barolo, are ideal for dishes rich in protein, like steak or lamb. The tannins in the wine soften when paired with protein, making the wine taste smoother, while the wine enhances the flavour of the meat, creating a balanced mouthfeel.
5. **Sweetness Level:** Sweeter wines, like Moscato or Sauternes, are often paired with spicy foods or desserts. The sweetness can counterbalance spice, providing relief from heat in spicy dishes, or complement the sweetness in desserts without becoming cloying, due to the wine's acidity.
6. **Regional Pairing Tradition:** Sometimes, food and wine from the same region naturally pair well due to local traditions and ingredients. For instance, Italian Chianti pairs excellently with pasta and tomato sauces, reflecting traditional Tuscan cuisine, while French Bordeaux complements the rich flavours of beef or lamb dishes common in French cuisine.

These principles guide sommeliers and chefs in creating harmonious wine and food pairings, enhancing both the

flavours and enjoyment of the meal.

Here are six refined cold canapés with ideal wine pairings, incorporating a variety of wines to suit different flavours and textures:

1. Smoked Salmon Blinis with Crème Fraîche and Dill

- **Wine Pairing: Champagne or Prosecco**
- The freshness of a sparkling wine like Champagne or Prosecco complements the rich, oily texture of smoked salmon. The acidity cuts through the fat, while the bubbles enhance the delicate flavours.

2. Goat's Cheese and Fig Crostini

- **Wine Pairing: Sauvignon Blanc**
- Sauvignon Blanc's acidity and herbaceous notes balance the creamy goat's cheese, while the subtle fruitiness complements the sweetness of the fig, creating a harmonious and refreshing pairing.

3. Beef Carpaccio with Truffle Oil and Parmesan

- **Wine Pairing: Pinot Noir**
- The light-bodied and slightly earthy Pinot Noir pairs well with the delicate flavours of raw beef and truffle oil. Its low tannins won't overpower the carpaccio, while the wine's acidity matches the Parmesan's saltiness.

4. Duck Breast with Cherry Compote on Rye Toast

- **Wine Pairing: Merlot**
- Merlot's soft tannins and ripe fruit notes complement the richness of the duck and the sweet-tart cherry compote. The wine enhances the earthy, savoury tones in the duck, making it a balanced pairing.

5. Blue Cheese and Pear on Endive Leaves

- **Wine Pairing: Sauternes or Late-Harvest Riesling**
- The sweetness of Sauternes or a late-harvest Riesling cuts through the sharpness of the blue cheese while complementing the natural sweetness of the pear. This pairing brings out the complexities in both the wine and the canapé.

6. Mini Fruit Tartlets with Custard Filling

- **Wine Pairing: Moscato d'Asti**
- Moscato d'Asti's light sweetness and gentle bubbles enhance the fruity notes of the tartlets without overwhelming the custard. Its floral and citrus notes create a refreshing contrast, balancing sweetness with a hint of acidity.

These pairings provide a diverse and elegant selection of canapés, suitable for any sophisticated gathering. Each wine enhances specific elements in the canapé, creating a memorable flavour experience.