

## Wine Pairing

### Starters

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#### Goats Cheese

2015 Croix des Champs, Sauvignon de Touraine

Pale yellow colour. Expressive nose with grapefruit nuances, going on to reveal overtones of ripe fruit such as mango and peach when swirled in the glass. This wine is rich, well balanced, and delicious on the palate, with white fruit and white flower nuances

Grape varieties: 100% Sauvignon Blanc

Style: Dry

Alcohol/VOL: 12.00%

Country: France

Region: Loire

#### Scallops

2015 Chenin Blanc Reserve, Ken Forrester Wines

Full bodied and well rounded with a complex structure. Bursting with flavours of dried apricots, pineapple and hints of vanilla and honey that last long on the finish

Grape varieties: 100% Chenin Blanc

Style: Dry

Country: South Africa

Region: Western Cape

#### Pigeon breast

2014 Valpolicella Ripasso DOC, Bertani

Violet red colour. Intense notes of black currant red plums, raspberry, black cherry and spice. Good fresh attack on the palate followed by good balance between acidity, sweetness and body

Grape varieties: 80% Corvina 20% Rondinella

Style: Medium (red)

Country: Italy

Region: Veneto

## Wine Pairing

### Mains

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#### Fillet

2013 Columbia Valley Merlot, Chateau Ste Michelle

Grape varieties: 92% Merlot 5% Other 3% Syrah

Vintage: 2013

Style: Full-bodied (red)

Country: United States

Region: Washington

#### Brill

2015 Ailalá Treixadura, Ailalá-Ailalelo

Pale gold in colour with lively reflections. There are clean, powerful aromatics on the nose with apricot, white flowers and a sort of saline, sea-shell undertone. Spices such as clove, mint and fennel are also present. The palate displays sweet lemon and ripe melon with plenty of zing and grapefruit peel. A wine of great complexity and style and with bags of character. Treixadura is truly a noble grape!

Grape varieties: 100% Treixadura

Style: Dry

Country: Spain

Region: Ribeiro

#### Tofu

2016 Pinot Gris, Yealands

Aromas of poached pears and melon, with underlying notes of quince and ginger. A full bodied and luscious palate, showing a fine balance between texture, fruit weight and acidity.

Grape varieties: 100% Pinot Gris

Style: Off-dry

Country: New Zealand

Region: Marlborough

#### Chicken

2015 Cirò Bianco Greco, Librandi

Fresh and fruity wine with a good vibrant finish

Grape varieties: 100% Greco

Style: Dry

Country: Italy

Region: Calabria

## Wine Pairing

### Desserts

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#### Chocolate cremeux

2010 Aleatico di Puglia, Francesco Candido

Crimson in colour developing hints of amber with maturity. Broad, rich, penetrating and showing maturity on the nose. On the palate, medium sweet with a good acid backbone, velvety and delicious with dried raisin characteristics reminiscent of Muscat

Grape varieties: 100% Aleatico

Vintage: 2010

Style: Sweet

#### Baklava

2010 Vin Santo DOC, Barbi

Grape varieties: 35% Malvasia 10% Sangiovese 55% Trebbiano

Vintage: 2010

Style: Very sweet

Country: Italy

Region: Tuscany

#### Panna Cotta

2014 Clos Dady, Sauternes

A highly complex wine which entices you with its scents of lime, acacia, apricots, grilled almond and honeyed aromas. The palate is luscious and generous with its sweet apricot, honey, roasted nut and marmalade flavours and perfectly balanced with a zesty, lime rind acidity, finishing clean, uplifted and satisfying

Grape varieties: 2% Muscadelle 8% Sauvignon Blanc 90% Semillon

Vintage: 2014

Style: Rich

Country: France

Region: Bordeaux

#### Vacherin

2015 Gewurztraminer, Yealands

A bright lemon/gold colour with an aromatic nose with notes of lychee and ginger. The palate is full and textured, exhibiting notes of spice and rose petal, with a dry finish.

Grape varieties: 100% Gewurztraminer

Style: Off-dry

Country: New Zealand

Region: Marlborough