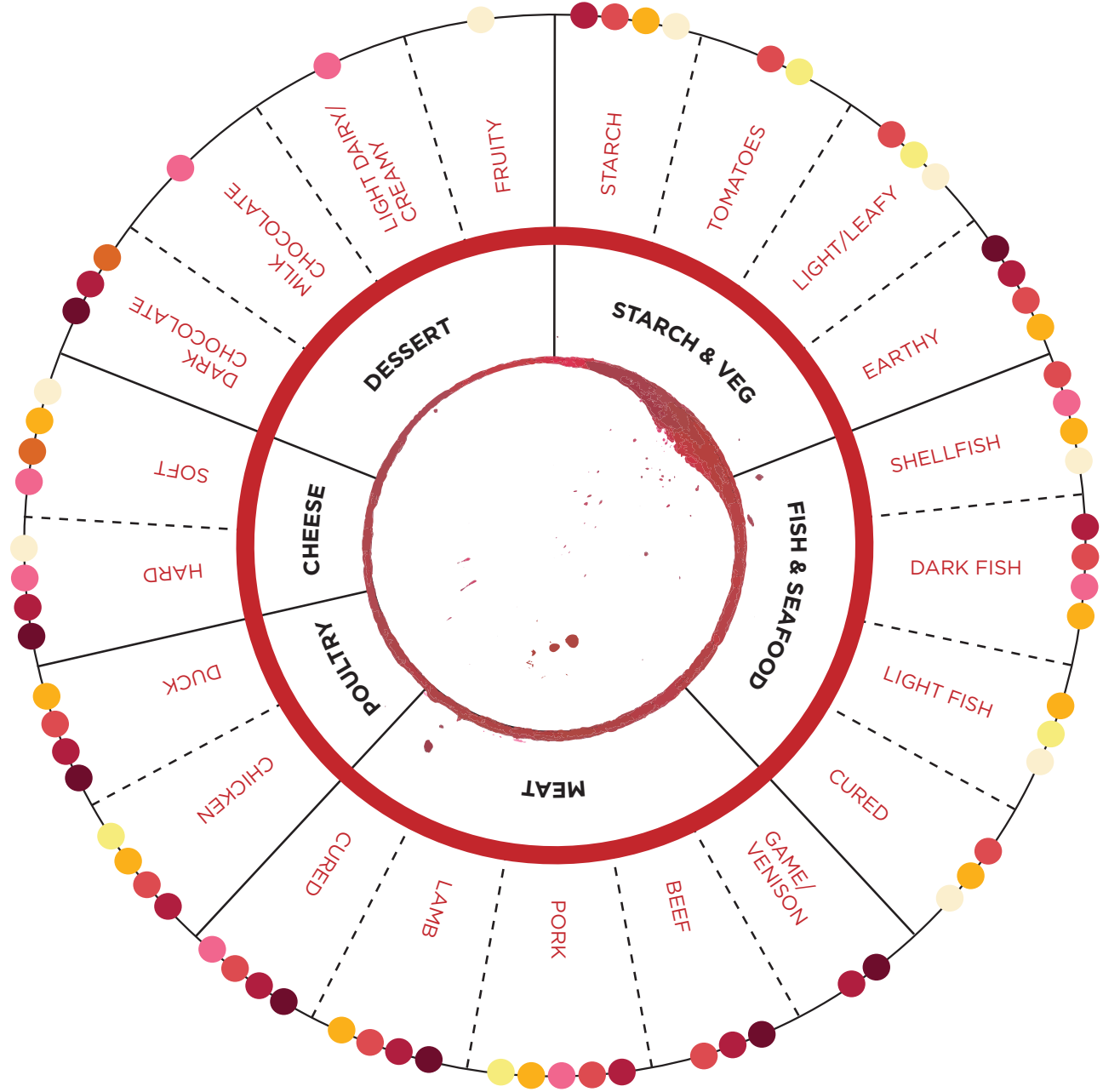


THE CHEAT'S GUIDE TO PAIRING

Expert wine pairing is an art and so is your menu, so don't just wing it.
Use this chart (and tips opposite) to creating the ideal match



BOLD RED
Cabernet Sauvignon, red blends, Syrah/Shiraz



MEDIUM RED
Grenache, Malbec, Merlot, Pinotage



LIGHT RED
Cabernet Franc, Cinsaut, Pinot Noir



DESSERT
Noble Late Harvest, Port (Cape Tawny/Vintage/Ruby), sherry



SWEET WHITE
Gewürztraminer, Riesling, rosé



RICH WHITE
Chardonnay, Viognier



DRY WHITE
Chenin, rosé, Sauvignon Blanc



SPARKLING
Champagne, Lambrusco, MCC, Prosecco