



platter magic

[WINE & CHEESE GUIDE]

14 Wine And Cheese Pairings You Must Try

1. Aged Port and Blue Stilton

Port is known for its full body, sweetness, and bold character. When you're dealing with all that, you need a cheese to match: something stinky. The complex character of a pungent and salty Blue Stilton matches up beautifully with an older, sweeter Port.

Note: The sweeter the wine, the stinkier the cheese.

2. Cabernet Sauvignon and Aged Cheddar

An aged Cheddar has a fattiness that matches up wonderfully with the mouth-drying tannins you'll find in many Cabernet Sauvignons. Our pick would be the Barossa Cheese Washington cheese. For a **Cabernet Sauvignon Shiraz blend** we would opt for the La Dame aged 4 years also from Barossa Cheese.

3. Champagne and Brie

The softer texture of triple-cream cheeses like Brie demands something sharp and acidic to cut through the fat. The high acid and pleasantly stinging bubbles of Champagne combine with Brie's thick creaminess in a contrast that is very satisfying.

4. Chardonnay with Camembert

Chardonnay shines when served with creamy Camembert. The acidity in the wine cuts through the rich texture of the cheese whilst the subtle flavours of Chardonnay compliments rather than overpowers the rich and buttery Camembert.

5. Grenache with a Washrind cheese

This works because the richness of the wine matches that of the cheese. The wine's slight sweetness offsets any bitterness in the cheese's rind and balances the assertiveness of its flavor.

6. Sparkling wine or dry rose with La Dame (12 month old)

La Dame is a rare, semi-hard goat milk cheese matured to mellow and develop yeasty aromas, flaky textures and a savoury, nutty finish. Enjoy with a sparkling wine or dry rose.

7. Malbec and Edam

The combination of Edam's nutty flavors and Malbec's velvety fruit is the sort of pairing that just about anyone can enjoy. Both the wine and the cheese are flavorful and aromatic without being overpowering.

8. Pinot Grigio with Barossa Camembert & Barossa Triple Cream

The acidity of the wine cuts through the creaminess of the cheese, creating a complementary pairing that you won't forget any time soon.

14 Wine And Cheese Pairings You Must Try

9. Pinot Noir and Gruyere

The ever-present red berry fruit of a Pinot Noir is the perfect match for the nutty flavors found in a medium-firm cheese like Gruyere.

10. Riesling and Raclette

Raclette is a mellow and versatile cheese that blends really well with the high acidity and stone fruit flavors found in a Riesling. Our suggestions: Barossa Cheese Triple Cream.

11. Rosés and Cheddar

Rosé pairs well with a variety of cheeses, especially fresh or young cheeses like feta, mozzarella, cheddar, and baby swiss.

12. Sauvignon Blanc and Goat Cheese

While they're earthy and tart, most goat cheeses are a bit of a blank slate, so the citrus and mineral notes found in a Sauvignon Blanc bring out the wonderful nutty and herbal flavors that can be found in the cheese.

13. Shiraz and Smoked Gouda

A great way to emphasize the tobacco notes in Shiraz with a smokey cheese.

14. Tempranillo and Idiazabal

Both Tempranillo and Idiazabal are Spanish and offer savoury, smokey flavours that match perfectly. The full-bodied wine compliments the harder texture of the Idiazabal and the tannin of the wine contrasts beautifully with the buttery flavour of the cheese.

BONUS:

Check out these below pairings which came from Cheesemaker Victoria McClurg ~ Barossa Cheese.

TRY: Feta with Dry Apple Cider

TRY: Halloumi with a refreshing crisp ale

