

Aussie Wine Styles and Food Pairing Table

<p style="text-align: center;">Sauvignon Blanc</p> <p>Light-bodied, crisp white wine - lemon and grassy tones. Meat & Fish: Light entrée such as shellfish, sushi, light fish such as Sole and Chicken. Cheese: Feta, chèvre Fruits & Vegetables: Citrus fruit, melons, green apples, asparagus Sauces: Light sauces such as lemon and citrus sauce Grains: White rice, pasta, French bread Desserts: Light, fruity sweets such as sorbet and lemon or lime pie.</p>	<p style="text-align: center;">Semillon</p> <p>Medium-bodied, pale straw colored white wine – citrus with stone fruit tones. Meat & Fish: Grilled or barbequed chicken and fish, tuna casserole, gumbo, shrimp or prawns. Cheeses: Fruit based cheese and sharp cheeses Fruits & Vegetables: Waldorf, Nicoise or Caesar salads, pears, nectarines and peaches Sauces: Sharp sauces with orange, lime or lemon Grains: Crackers, pasta, French bread Desserts: Lemon tart, orange cake, strawberry flan and fruit salad</p>
<p style="text-align: center;">Chardonnay</p> <p>Medium-bodied, buttery and oaky white wine – vanilla, peach, mango and citrus tones. Meat & Fish: Pork, chicken, veal, prawns, crab and lobster Cheeses: Havarti, mozzarella Fruits & Vegetables: Avocado, potato, butternut squash, apples, peaches, mango, paw paw Sauces: Creamy, mild and buttery sauces, pesto and tropical salsas Grains: Risotto, crackers Desserts: Apple pie, pecan pie, pumpkin pie, pound cake, banana pudding, caramel pudding and ice cream</p>	<p style="text-align: center;">Rosé</p> <p>Light bodied, crisp dry rose colored wine – apple, raspberries and strawberry tones. Meat & Fish: Chicken, fleshy white fish and shellfish Cheeses: Tasty or mild vein cheeses. Fruits & Vegetables: Green salads, bell peppers, garlic and onion Sauces: Spicy Asian, Indian and Mexican sauces Grains: Cous cous, lentils, grain breads Desserts: Sorbet, fruit salad</p>
<p style="text-align: center;">Pinot Noir</p> <p>Medium-bodied silky red wine - red cherry, strawberry and smoky earth tones. Meat & Fish: Roast chicken, tuna, salmon, filet mignon, pork, lamb and light sausages Cheeses: Goat, Brie, Camembert – smooth and creamy Fruits & Vegetables: Roasted tomatoes and capsicum, mushrooms, figs, cherries, strawberries, dried fruit Sauces: Mushroom sauces, light-medium red sauces, slightly spicy cream sauces Grains: Olive bread, capsicum bread, flavored breads Desserts: Summer puddings and baked custards, milk chocolate, Tiramisu, mixed berries & cream</p>	<p style="text-align: center;">Merlot</p> <p>Medium to light-bodied, smooth-finishing red wine - black cherry, plum, raspberry and chocolate tones. Meat & Fish: Grilled meats, steak, stew, leg of lamb, tuna and dark meat fish Cheeses: Romano, parmesan, aged chèvre Fruits & Vegetables: Eggplant, caramelized vegetables, tomatoes, endive & bitter lettuce, plums Sauces: Red sauce, Bolognese and Napolitano sauces, béarnaise sauce Grains: Pumpnickel, dark and Rye breads Desserts: Dark chocolate sauce, berries, chocolate torte</p>
<p style="text-align: center;">Shiraz</p> <p>Medium bodied, chewy red wine - black cherry, currant, jammy, spice and tobacco tones. Meat & Fish: Roast game, hearty stews, salmon, spicy sausages eg pepperoni & salami Cheeses: Strong cheeses such as sharp cheddar, Roquefort and blue cheese Fruits & Vegetables: Dark leafy greens, rocket, eggplant, stewed and roasted tomatoes, currants, black berries Sauces: Heavy red sauces, BBQ and spicy Grains: Pizza, Sour Dough bread, Rye bread Desserts: Rhubarb pie, Black Forest cake, Sticky Toffee cake</p>	<p style="text-align: center;">Cabernet Sauvignon</p> <p>Full-bodied, long finishing red wine - black currant, coffee and dark chocolate tones Meat & Fish: Game, ribeye, roasted meats, beef stew, rack of lamb, tuna and dark meat fish Cheeses: Cheddar, all aged cheeses Fruits & Vegetables: Broccoli, black olives, dark greens, black cherries and plums Sauces: Brown sauces and gravy, glazed sauces, Bolognese, tomato, pasta in a thick red sauce Grains: All dark and sour breads Desserts: Bittersweet chocolate, berries in dark chocolate sauce, espresso sauces</p>