



SELECTBRANDS  
A PAIRING GUIDE

*Wine  
+  
Food*

# WINE & FOOD PAIRINGS



## VEGETABLES

Dry White & Sparkling Wines



- Private Selection Sauvignon Blanc
- Woodbridge Sauvignon Blanc
- Santa Margherita Pinot Grigio
- Woodbridge Pinot Grigio
- Santa Rita 120 Sauvignon Blanc
- Santa Rita 120 Pinot Grigio
- Ruffino Prosecco
- Santa Margherita Prosecco
- Cavicchioli Prosecco
- Bolla Prosecco



## ROASTED VEGGIES

Dry White, Light Red & Medium Red Wines



- Santa Margherita Pinot Grigio
- Meiomi Pinot Noir
- Hardys Merlot
- Campo Viejo Tempranillo



## STARCHES

Dry White, Rich White, Sparkling Light, Medium & Bold Red Wines



- Woodbridge Pinot Grigio
- Private Selection Chardonnay
- Hardys Chardonnay
- Meiomi Pinot Noir
- Private Selection Pinot Noir
- Private Selection Cabernet Sauvignon
- Hardys Cabernet Sauvignon
- Woodbridge Cabernet Sauvignon
- Hardys Merlot



## FISH

Dry White, Rich White, and Sparkling Wines



- Santa Margherita Pinot Grigio
- Woodbridge Sauvignon Blanc
- Private Selection Sauvignon Blanc
- Private Selection Chardonnay
- Hardys Chardonnay
- Santa Margherita Prosecco
- Ruffino Prosecco
- Bolla Prosecco
- Cavicchioli Prosecco
- Mumm Grand Cordon



## WHITE MEAT

Rich White, Light Red & Medium Red Wines



- Private Selection Chardonnay
- Hardys Chardonnay
- B&G Chardonnay
- Meiomi Pinot Noir
- Private Selection Pinot Noir
- Hardys Merlot
- Private Selection Merlot
- Woodbridge Merlot
- Ruffino Chianti



## RED MEAT

Medium Red & Bold Red Wines



- Ruffino Chianti
- Private Selection Merlot
- Woodbridge Merlot
- Hardys Merlot
- Hardys Shiraz
- Hardys Cabernet Sauvignon
- Campo Viejo Tempranillo
- Private Selection Cabernet Sauvignon
- Woodbridge Cabernet Sauvignon



## DESSERTS

Sweet White & Dessert Wines



- Hardys Moscato
- Hardys Pink Moscato
- Woodbridge Moscato
- Banrock Station Moscato
- Banrock Pink Moscato
- Santa Rita 120 Moscato
- Cockburn's Special Reserve Port
- Dow's Tawny Port

# WINE & CHEESE PAIRINGS



## **Wine:**

Mumm Grand Cordon, Perrier Jouet Grand Brut, Santa Margherita Prosecco, Ruffino Prosecco, Sperone Prosecco, Bolla Prosecco, Cavicchioli Prosecco

## **Cheese Pairing:**

Beaufort, Brie (Triple-Cream), Mild to Medium Blue Cheese, Camembert, Cheddar, Chevre, Edam, Gouda, Gruyere

## **Wine:**

Merlot/ Bordeaux: B&G Merlot, Private Selection, Woodbridge, Blackstone, Barton & Guestier Bordeaux

## **Cheese Pairing:**

Blue Cheese, Aged or Firm Cheddar, Edam, Muenster, Swiss, Taleggio

## **Wine:**

Pinot Noir: Meiomi, Private Selection, B&G, Woodbridge

## **Cheese Pairing:**

Brie, Camembert, Feta, Gruyere, Gouda, Muenster, Port Salut, Swiss

## **Wine:**

Cabernet Sauvignon: Hardys, Woodbridge, Private Selection, B&G, Santa Rita 120

## **Cheese Pairing:**

Camembert, Aged/Firm Cheddar, Cantal, Danish Blue, Gorgonzola, Gouda, Manchego, Roquefort, Taleggio

## **Wine:**

Chardonnay: B&G, Woodbridge, Private Selection, Hardys, Alamos, Catena, Santa Rita 120, Two Oceans, Meiomi

## **Cheese Pairing:**

Brie, Camembert, Goat, Gouda, Gruyere, Provolone, Double and Triple Cream Cheeses

## **Wine:**

Riesling: Kung Fu

## **Cheese Pairing:**

Brie, Blue, Colby, Edam, Gouda, Double and Triple Cream Cheeses

## **Wine:**

Sauvignon Blanc: Woodbridge, Private Selection, B&G, Santa Rita 120, Brancott, Nobilo, Monkey Bay

## **Cheese Pairing:**

Asiago, Brie, Blue Cheeses, Cheddar, Chevre, Feta, Goat, Gruyere, Neufchatel

## **Wine:**

Shiraz/Syrah: Hardys, Ravenswood

## **Cheese Pairing:**

Aged or Firm Cheddar, Edam, Gouda, Manchego, Taleggio

## **Wine:**

Zinfandel/ Red Blends: Ravenswood, Primal Roots

## **Cheese Pairing:**

Asiago, Blue Cheese, Feta, Goat Cantal, Gouda, Gruyere, Muenster, Taleggio

## **Wine:**

Dessert Wine, Tawny Port: Dow's Tawny Port, Cockburn's Special Reserve Port, Sandeman's Ruby Port

## **Cheese Pairing:**

Aged or Firm Cheddar, Strong Blue Cheeses



*Pairing wine with food is a perfect marriage. We pair wines with our meals to enhance flavours in the food, and when you get the perfect pairing, the experience is magical! Try a few of our tried and tested wine pairings, and we promise, you won't be disappointed.*

