



Food and Wine Pairings

There's so much pleasure in sharing great wine with special friends and fantastic food! Different grapes call for different dishes and different wine styles of a certain variety can also require a bit more thinking about 'the best' food match. We hope you enjoy our ideas!

Everyone's palate is different and how each person's palate reacts to a food and wine pairing is going to be different as well. We don't believe in strict rules when pairing our wines to food (or pairing any wine to any food really!), but we do think our wines show brilliantly with certain recipes and maybe not so good with others. Our pairing suggestions are dishes we've tried with the recommended wine and being so impressed with the pairing, we just had to share the recipe. Use these notes as a guide or have at the recipe itself. Enjoy!

Pinot Gris

Pinot Gris can have a very strong personality allowing it to pair brilliantly with richly flavoured dishes using a variety of proteins and sauces. The food that will best match a particular *Gris* will depend on the wine's weight, acidity and residual sugar content. Know the style of wine to get the best food pairing.

Pinot Gris is a perfect aperitif and appetizer wine, with certain styles pairing deliciously with spicy recipes as well. Versatile wee grape really!

Wine | *2013 Pioneer Series Pinot Gris* Food | Chilli Peach Glazed Chicken Breast

Ingredients

2 cups peach preserves or jam
3 tablespoons olive oil, plus more for brushing
2 tablespoons soy sauce
1 tablespoon Dijon mustard
1 tablespoon finely chopped garlic
1 small jalapeno, finely chopped
Kosher salt and freshly ground pepper
8 chicken breasts
4 ripe peaches, cut in half and pitted



Recipe courtesy of grillmaster Bobby Flay

Method

Combine peach preserves, olive oil, soy sauce, mustard, garlic and jalapeno in a medium bowl and season with salt and pepper. Reserve 1/2 cup. Brush the chicken with olive oil and season with salt and pepper. Place chicken skin-side down on hot grill and cook until golden brown: 6-7 mins. Flip and cook for another 5 minutes. Brush both sides with the peach glaze cook chicken through. Place the peach halves cut side down on the grill and grill for 2 minutes. Turn over, brush with the reserved 1/2 cup of peach glaze and grill until the peaches are soft, 3 to 4 more minutes

SHAKY BRIDGE PIONEER SERIES PINOT GRIS 2013



Shaky Bridge Pioneer Series wines are crafted to deliver a high quality entry point to the distinctive style of our wines. A 'younger sister' brand to our top tier Shaky Bridge Artisan Series, our Pioneer Series wines offer excellent grape typicity, flavor and value for money in each wine. We don't believe in compromising on quality at any pricing tier.

Winemakers Tasting Notes

Our 2013 PIONEER SERIES PINOT GRIS is comprised of fruit harvested solely from the Pioneer Vineyard on Dunstan Rd. A deliciously easy drinking Pinot Gris, the wine shows a broad spectrum of fruit flavors including peach, nectarine, lemon zest and pear. We intentionally make this wine in an approachable fruit forward style, with just enough residual sugar to balance the natural acidity and to provide a smooth, refreshing and widely appealing Pinot Gris experience.

Winemaker	Harvest Date
David Grant (NZ)	May 5 2013
Dave Hook (USA)	

Vineyards	Total Production
Pioneer Vineyard	2000 cases

Wine Analysis

Alcohol 13.5%, TA 7.2g/l, RS 6g/l

Winemaking Notes

Quality Pinot Gris grapes were harvested and slowly whole bunch pressed over 5 hours to extract the purest of juice and eliminate harsh tannins from stems, stalks and seeds.

Fermentation took place at cool temperatures over a two week period in Stainless Steel with yeasts selected specifically for our style of Pinot Gris. The quality and purity of our fruit allowed for natural fining. The wine was cold stabilised and sterile filtered using crossflow filtration prior to bottling.