



wines that move you

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!

Gewürztraminer

The beautiful aromatics of well-made Gewürztraminer are a delight to pair with a variety of foods that can be as involved as using a dozen different spices or as simple as our suggested recipe of poached pears and honey.

Often thought to be a sweet wine, dry and off dry styles of this wine are plentiful, so it pays to talk with your wine merchant about style and suitability for food pairing if you are unsure of what's going on inside that bottle you're considering buying. The right wine and the right recipe will send your tastebuds, and your friends, on a gastronomic trip you will eagerly return to again and again!

Wine | *2012 Pioneer Series Gewürztraminer* Food | Honey and Spice Poached Pears

Ingredients

4 ripe yet very firm Bosc or Bartlett pears
4 cups water
1/3 cup honey
1/3 cup sugar
4-inch piece fresh ginger, sliced
1 teaspoon whole cloves
1 star anise pod, broken in half
1 cinnamon stick, broken in half



This simple and tasty recipe is from  the kitchn

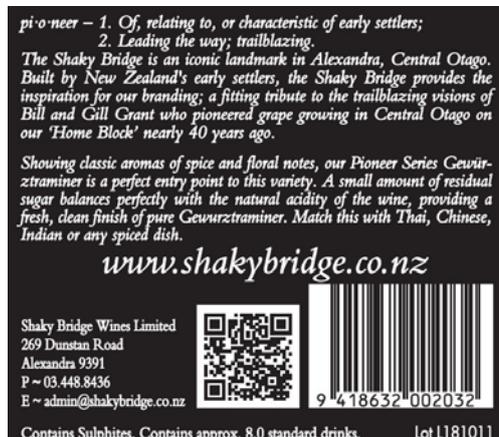
Method

Peel the pears and cut them in half vertically, leaving stems intact. Cut out the core with a spoon. Add water, honey, and sugar to a medium pot and bring to a boil over high heat. Stir until sugar and honey dissolve, then add all the spices. Place pears in the liquid and turn the heat down to a simmer. Cover and cook for 20 to 30 minutes, or until the pears can be just pierced with a fork.

You can serve the pears straight away with crème anglaise or vanilla bean ice cream. You can also prepare these in advance and let the pears develop even more flavor overnight by steeping in the poaching fluid.

This is an incredibly simple and fantastic dessert to pair with our Pioneer Series Gewurztraminer!

SHAKY BRIDGE PIONEER SERIES GEWÜRZTRAMINER 2012



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 2012 PIONEER SERIES GEWÜRZTRAMINER is comprised of fruit harvested from our Home Block Vineyard on Dunstan Rd. Filled with spiced apricot and floral notes, we leave a touch of residual sugar in the wine to balance the natural acidity and provide a beautifully rounded texture. This wine is delicious to drink on its own, but is also a fantastic companion to many different foods. Thai, spicy Chinese, Mexican and Indian curries and certain desserts are all potential matches with this delicious wine.

Winemaker	Harvest Date
David Grant (NZ)	Handpicked in late April 2012

Vineyards	Total Production
Home Block	235 cases

Wine Analysis
Alcohol 13.5%, TA 5.6g/l, RS 6g/l

Winemaking Notes

High quality Gewürztraminer grapes were hand harvested, lightly destemmed and crushed in to stainless steel fermentation tanks for a brief 24 hour cold soak period.

We fermented the wine at cooler temperatures to preserve the highly aromatic characteristics of our grapes. We lightly filtered the wine prior to bottling.

Simple winemaking = delicious wine.