



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 | 2008 Shaky Bridge Gewürztraminer

Food | Pork Chops with Apples

Recipe from

martha
stewart

Ingredients

- 6 bone-in pork chops (loin or shoulder), cut 3/4 inch thick
- Coarse salt and freshly ground black pepper
- 1 tablespoon extra-virgin olive oil or vegetable oil
- 2 tablespoons unsalted butter
- 1 large white onion, sliced
- 2 to 3 apples, cored and sliced (about 3 cups)
- 1 cup Gewürztraminer for the sauce



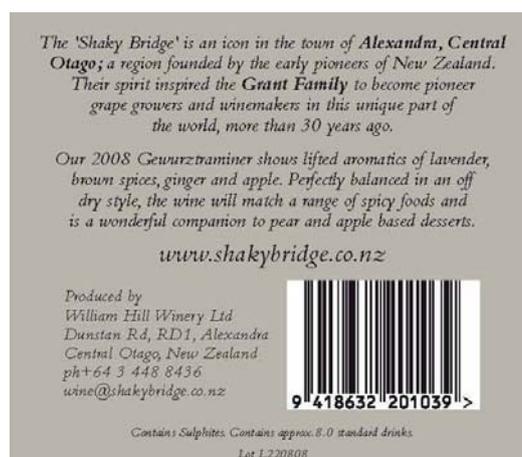
Method

Trim the chops of excess fat. Generously season on both sides. Heat a medium-large cast-iron skillet over high heat and add olive oil. Lay in the pork chops and don't move them for a few minutes, to ensure a golden sear occurs. Turn and brown well on the second side for a total of about 10 minutes. Transfer the chops to a warm plate.

Swirl the butter into the pan and add onion and apples. Saute until the onion slices are lightly caramelized and the apples begin to soften; 6-8 mins. Stir in the wine and return chops to the pan.

Cook until the pork is tender, approx. 15 minutes. Turn during cooking and cover chops with the apple/onion mixture. If your liquid is a little runnier than you'd like, reduce your sauce without the chops in the pan. Once you like the consistency add your chops back to finish the dish. Serve chops over rice or mashed potatoes with a large spoonful of the apple-onion mixture and a glass of Gewürztraminer...or two.

SHAKY BRIDGE GEWÜRZTRAMINER 2008



Our Shaky Bridge Artisan Series wines use our best hand-picked fruit each vintage and define our skill as a producer of quality wines. Hands on winemaking and endless attention to detail allow us to create multilayered wines of exceptional quality. All our Artisan Series wines provide a rewarding tasting experience, demonstrating the high quality attributes of our source vineyards in the Alexandra basin.

Winemakers Tasting Notes

Our 2008 Gewürztraminer fruit was hand picked from the nearly 30 year old Gewürztraminer Home Block on Dunstan Rd. The wine shows lifted aromatics of lavender, brown spices, ginger and apple. Perfectly balanced in an off dry style, the wine will match a range of spicy foods and is a wonderful companion to pear and apple based desserts. This wine has a classically styled spiced Gewürztraminer profile, offset by Central Otago minerality and an exceptional mouth feel.

Harvest Date

Handpicked in late April 2008

Vineyards

Home Block

Wine Analysis

Alcohol 13.2%, TA 5.3g/l, pH 3.26, RS 6gm/L

Awards

BRONZE - Liquorland Top 100 2008
BRONZE - Royal Easter Wine Awards 2009
**** - Cameron Douglas, MS

Winemaking Notes

As has become our preferred winemaking style, we destemmed and lightly crushed our Gewürztraminer grapes before loading them into the tank press for 24 hours skin contact.

Following this maceration period, we pressed the juice into stainless steel tanks and lightly pumped over during fermentation in order to maximize the intense aromas and flavours that we achieved from our 2008 crop. The wine was lightly filtered before bottling.

Production ; 450 cases

**UPDATED TASTING NOTE
DECEMBER 2014**

This wine was bottled in late 2008 so at the time of the current tasting the wine has spent 6 years in bottle. This might suggest a tiring white, however the complete opposite was delightfully observed. Fresh and fragrant and still very much alive, offering ginger, rose, floral and other spice notes, this 'aged' Gewürztraminer is a fantastic example of how the integrity of this variety from our old, sand planted original rootstock vines. Acids remain structured and balanced to the mature fruit and exquisite minerality, offering a real treat for lovers of this variety.