



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!*

## 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 wines 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!

This recipe is adapted from



## Wine | 2011 Shaky Bridge Pinot Gris

## Food | Seared Scallops with Herb Butter Sauce

### Scallops

500gm large sea scallops  
1 Tbs. unsalted butter  
1 Tbs. extra-virgin olive oil  
Kosher salt and fresh black pepper

### The sauce

3 Tbs. unsalted butter, in 6 pieces  
2 Tbs. finely diced shallot  
1/4 cup dry white wine  
1/4 cup chopped mixed **fresh** herbs  
1/4 tsp. finely grated lemon zest  
Kosher salt and fresh black pepper



### Method



Rinse scallops in cold water and pat dry. Remove as much moisture as possible. Heat a nonstick skillet on medium-high. Add oil and butter and heat till quite hot. Pat dry scallops again, then place in the oil/butter. Give lots of space in a single layer. Season scallops and sear until bottom side is browned and crisp (2-4 mins). Flip scallops with tongs and repeat the searing process. Scallops should be firm to the touch, but not too hard. Remove scallops from pan and set aside. Take the pan off the heat, place scallops on a plate and keep warm.

**For the Sauce,** return pan to medium heat, add a piece of butter, the shallots and sauté until the shallots begin to soften. Add wine and simmer until reduced by about half. Add herbs and lemon zest. Reduce the heat to low, add the remaining butter and whisk constantly until the butter melts into the sauce. Return the scallops and any accumulated juices to the pan. Gently roll the scallops in the sauce to warm them through. Taste for salt and pepper and serve immediately with lemon wedges on the side to squeeze over the scallops.

# SHAKY BRIDGE PINOT GRIS 2011



The Shaky Bridge is an icon in the town of Alexandra, Central Otago; a region founded by New Zealand's early pioneers. 100 years on, Bill and Gill Grant pioneered grape growing in Alexandra more than 30 years ago. Shaky Bridge Wines continues to use these original vine plantings to create multi layered wines of superior quality.

A linear style of Pinot Gris, this wine shows aromas of pear, nectarine, ginger and anise notes, framed by perfectly balanced acidity. Very low in residual sugar (just 3 g/l), the vineyard's minerality adds depth and complexity to this beautiful wine. A very small production in 2011 of less than 100 cases of our best Pinot Gris fruit.

[www.shakybridge.co.nz](http://www.shakybridge.co.nz)

Produced by  
Shaky Bridge Wines Limited  
269 Dunstan Road, Alexandra 9391  
P ~ 03.448.8436  
E ~ [wine@shakybridge.co.nz](mailto:wine@shakybridge.co.nz)



Contains Sulphites. Contains approx. 8.0 standard drinks.  
Lot L270910

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

Filled with intense peach, apricot and floral aromas, our 2011 Pinot Gris delivers a luscious, weighty mouthful of wine providing a crisp clean finish with a hint of spice. Unlike many of its global cousins, the style of our Pinot Gris encapsulates the essence of Central Otago by providing a full and uniquely flavoured taste profile for this variety. Match this wine with summer salads, lightly spiced dishes or sushi. Enjoy now or cellar 4 - 5 years to enhance complexity.

### Winemaker

Dave Grant (NZ)  
Dave Hook (NZ)

### Harvest Date

April 22, 2011

### Vineyards

Hillview

### Total Production

76 cases

## Wine Analysis

Alcohol 13.5%, TA 7.5g/l, pH 3.1, RS<3g/l

## Winemaking Notes

Perfectly ripe, flavorful berries were hand-picked, lightly crushed, destemmed and transferred to stainless tanks for a 24 hour cold soak period prior to fermentation. We believe the cold soak greatly aids the development of a layered texture in the wine, providing the depth and intensity we achieve.

The juice was cool fermented in stainless steel and aged on light lees prior to bottling.