



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 Noir

Pinot Noir is a fun red to pair food with. Why? Because it is a versatile wine that can bridge the gap between red and white meats, proteins from the land or water and can really show its stuff when complemented with the right sauce ingredients.

There are a host of different styles of Pinot Noir out there, so it's good to have an idea of what you are working with before committing to your dish.

This Recipe from **FOOD52**

Wine | *2013 Pioneer Series Pinot Noir* Food | Sesame Salmon and Pinot Reduction

Ingredients

Salmon filet - wild if possible!
1/8 to 1/4 cup sesame seeds
1 1/2 cups Pinot Noir
1/4 cup + 1-2 tablespoons extra virgin olive oil
Seasoning salt
Fresh ground black pepper



Method

- 'Blot' filet with paper towel to remove excess moisture, then season liberally with salt and ground pepper. Cover exposed flesh with sesame seeds to form a layer over the meat. Drizzle with 1/4 cup+ of olive oil.
- Heat large skillet over medium high heat. Add 1-2 tablespoons olive oil and when hot place salmon in the pan, skin side up. Try to be gentle in this procedure so you don't flip all your sesame seeds off!
- Sear for approx. 5-7 minutes until golden brown. Resist the temptation to toss or move salmon filet. Let it sit, so sesame seeds get seared into the flesh. While cooking, sprinkle more seasoning over exposed skin. When flesh side (seeds) is golden brown, flip filet over and cook for two minutes or so skin side down.
- Now pour 3/4 cup red wine over salmon, lower heat to medium and let cook another five minutes or so.
- The sauce should be boiling quite vigorously, but not out of control, so adjust temperature as needed.
- Once cooked through, but still slightly pink in the centre, remove to serving platter flesh side up.
- Keep sauce boiling on medium heat and add additional 3/4 cup red wine. Lower heat to medium low and let reduce, stirring occasionally and scraping the bottom of the pan to release any 'bits' from cooking. Once the sauce has reduced to a consistency you like, adjust for seasoning if needed and pour sauce over filet. Garnish with fresh parsley and serve with salad and a glass of Shaky Bridge Pioneer Series Pinot Noir!

SHAKY BRIDGE PIONEER SERIES PINOT NOIR 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

The first thing that gets you is the color. Dark. Inky. Opaque. The wine sits heavy in the glass. You know there's an experience about to happen. The aromas are full of cocoa, blackberry, blueberry and smoky, vanilla laden oak. The weight on the tongue is impressive; the ripe fruit engulfs your palate with a richness you'd expect from a much more expensive wine. The finish is seductive; long; perfectly complete. You want for more. Oh how we loved our 2012 Pioneer Series Pinot Noir. Oh how wonderfully happy we are to welcome our 2013 of the same name. So good to have you here my friend!

Winemaker

David Grant (NZ)
Dave Hook (USA)

Harvest Date

April/May 2013

Vineyards

Home Block, Terrace

Total Production

2,000 cases

Wine Analysis

Alcohol 13.5%, TA 5.6g/l, RS 0g/l



Winemaking Notes

We destemmed and lightly crushed high quality Pinot Noir grapes from 4 different source blocks in to stainless steel tanks for a cold soak period of 7 days.

Primary fermentation took place at warm temperatures, and we 'pumped over' several times a day to achieve maximum color and flavor extraction.

Malolactic took place in a mixture of old and newer French Oak barrels, with a maturation period of 10 months in barrel. We cold stabilized and lightly filtered the wine before bottling.