



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 its good to have an idea of what you are working with before committing to your dish.

Wine | 2011 Devils Backbone Pinot Noir Food | Shingle Creek Chevon French Rack

Ingredients

1/4 cup extra-virgin olive oil + more for oiling the pan
2 tablespoons fresh thyme leaves (with thyme blossoms)
1 1/2 teaspoons coarse sea salt
1 teaspoon freshly ground black pepper
3 cloves garlic, very finely chopped
2 French cut racks of goat
Extra thyme sprigs for garnish



Method

Combine olive oil, thyme, salt, pepper and garlic in a small bowl to make a marinade. Place the racks in a shallow dish and rub with the marinade. Ensure meat is well coated. Cover and refrigerate for 6+ hours before cooking.

Preheat an oven to 250C. Remove meat from the marinade and remove any clinging thyme sprigs. Oil an oven-proof frying pan and on medium-high heat, sear the meat side of the racks until golden brown; about 3 to 5 minutes per side. Baste the racks with the marinade and place them in the oven, bone side down. Roast until the racks are richly browned and, the meat is pulling back slightly from the bone. For medium rare, about 15 to 20 minutes.

Exact cooking time will depend on the size of the racks and your preferred level of pink. If concerned about overcooking, turn your oven down to 150 after 10-15 mins and use a meat thermometer to test the temperature until ready. Remove from oven and let stand 10 minutes. Garnish with fresh thyme and serve with your choice of potato, salads and greens. Wasabi mash potatoes are fantastic with this!

DEVILS BACKBONE PINOT NOIR 2011



The Devil's Tasting Note

A sinfully, seductive, sensory treat, my 2011 DEVILS BACKBONE PINOT NOIR has a rich ruby color with spicy aromas of black cherry, blackcurrant and vanilla from toasted oak. Sourcing fruit from several blocks within the Alexandra Basin, this wine has intense layers of flavor supporting the rich, ripe tannins and scorched earth notes. Decadent and compete on the finish, this wine has a finish that will last all the way down to the *Devil's Lair*.

Winemakers

David Grant (NZ)
David Hook (NZ)

Harvest Date

Hand-picked and sorted in Late April 2011

Vineyards

Terrace, Shaky Bridge, Home Block

Wine Analysis

Alcohol 13.8%, TA 5.86g/l, pH 3.5

Production

666 cases

Winemaking Notes

2011 saw us hand harvest high quality Pinot Noir grapes from all our vineyard blocks. We destemmed and lightly crushed the grapes, leaving the juice and skins to cold soak for a period of about 12 days prior to fermentation.

Using warm fermentation temperatures the wine was hand plunged and pumped over several times daily. We racked the wine in to 30% new, 35% first year and 35% second year oak barrels for maturation. The wine was aged for 11 months in one year, two year and three year french oak barrels.

The wine was lightly filtered prior to bottling.