



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.

Wine | 2011 Shaky Bridge Pinot Noir Food | Seared Venison and Pinot Syrup

Ingredients

Pinot Noir Syrup

1 Cup Pinot Noir
1/2 Cup Brown Sugar
Several Garlic cloves
Fennel bulb, sliced
Thyme sprigs

Venison

You can use either a loin or venison medallions in this super easy to make dish. If buying a loin, slice in to equally thick portions.



Method

Pinot Noir Syrup

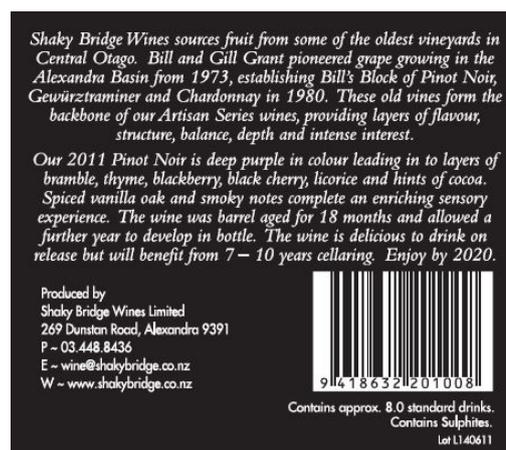
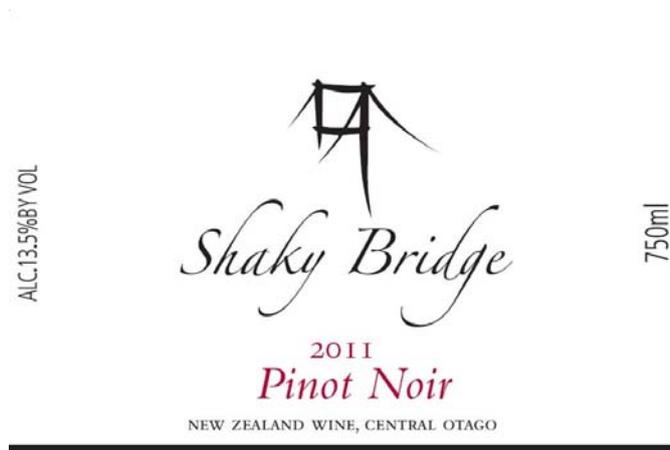
Combine all ingredients in a small pot or saucepan and place over medium heat. Heat, but do not boil. Turn down and let simmer until fluid reduces to a syrupy consistency. As the syrup cools it will thicken, so be prepared to slowly reheat prior to using.

Venison

Ideally you want your meat to be at room temperature prior to using. If you are taking your meat out of the fridge, put your feet up for 30 minutes and enjoy a glass of Shaky Bridge Pinot Noir before you start cooking.

Season venison with salt and pepper to your preferred liking. Add olive oil to a skillet or fry pan on medium-high heat. Add the medallions or sliced loin, cooking through for 2-3 minutes or so on each side. You should flip the meat just once. Rest. Put this dish together with your veg choices, placing venison in centre of plate and liberally pour over Pinot Noir syrup. Simple and delicious.

SHAKY BRIDGE PINOT NOIR 2011



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

Sourcing fruit from our 30 year old Home Block vines and the Terrace Vineyard, the deep purple color of this wine leads in to layers of bramble, thyme, blackberry, black cherry, licorice and hints of cocoa. Spiced vanilla oak and smoky notes complete an enriching sensory experience. Released in April 2013 following 18 months barrel age and 6 months in bottle, the wine is delicious to drink on release in 2013 but will benefit from up to 7 years cellaring. This is a wine to buy by the case and watch its development. Enjoy by 2020.

Winemaking Notes and Technical Details

Winemaker	Harvest Date
Dave Grant (NZ) Dave Hook (NZ)	Late April & May 2011

Vineyards	Total Production
Home Block, Terrace	320 cases

Wine Analysis
Alcohol 13.5%, TA 5.86g/l, pH 3.5, RS<0g/l

Winemaking Notes ~ Very low yields of very high quality Pinot Noir grapes were hand harvested around April 29. We destemmed and lightly crushed the grapes, leaving the juice and skins to cold soak for a period of about 12 days before primary fermentation.

Using warm fermentation temperatures the wine was hand plunged and pumped over several times daily. We raked the wine in to 30% new, 30% first year and 40% second year oak barrels for maturation and malolactic.

The wine remained in oak for 14 months prior to bottling. Given the grape quality and intensity of this wine, our use of oak was a departure from our usual 11 month regimen. We lightly filtered the wine before bottling.