

TRENTHAM

Food & Wine Matching

The general method with matching food with wines is to serve white wine with dishes consisting of white meat or sauces, and to serve red wine with dishes consisting of red meat or sauces.

However, as in all things wine, it does come down to personal taste and there really is no right or wrong, and in these modern times with the huge variety of wines, your only limit is your imagination!

Traditionally, white wines are served best with chicken, seafood, salads and canapés.

Reds are popular with lamb, beef, duck, or casseroles.

See our suggestions below...

Variety	Food suggestion
Sparkling Brut	An aperitif style with austere characters blending beautifully with a wide variety of hors d'ouvres – try with fresh natural oysters or smoked salmon.
'Two Thirds' Semillon Sauvignon Blanc	Ideal as an aperitif with salads and fresh seafood – try well chilled on a warm summer evening.
Vermentino	Ideal with seafood or pre dinner. Try it with fresh oysters or whiting.
Sauvignon Blanc	An accompaniment to crustacea, hors d'ourves or patè. Serve reasonably well chilled.
Pinot Grigio	Great with or without food, but try with antipasto, seafood or light chicken dishes. Also goes well with many Asian flavours.
Viognier	Great with many dishes as would be had with the ever popular Chardonnay. Ideal with antipasto, seafood or chicken dishes. Great with Asian food.
Chardonnay (wooded - Trentham Estate)	Great with chicken and turkey dishes, seafood and creamy cheeses.
Chardonnay (unwooded- Murphy's Lore)	A wine to drink young and fresh with Asian food especially Thai & Malaysian dishes. Also try with chicken salad or chicken casseroles.
Moscato	The wines fresh grapey aromas make it suitable for enjoyment on its own or try with fruit and fruit-based desserts.
Spatlese Lexia	To be enjoyed while young and fresh by itself or with cheese and some not so sweet desserts. Try with Stilton, Brie or Edam cheese or apple pie and soufflés.

Noble Taminga	Great with a platter of cheese and dried fruits or try with dessert like lemon tart, soufflés, or passionfruit crème brûlée.
Sangiovese Rosé	Quite often rosé is enjoyed reasonably chilled before a meal. They are always best while young & fresh. Try with an antipasto selection or with spicy salt & pepper squid.
Autumn Red	A wine to drink now with your Asian favourites like a Thai curry or Malaysian spicy duck.
Pinot Noir	Ideal with pasta, game like duck or with mild, creamy cheeses.
Shiraz Cabernet	A wine to drink now with Asian food especially Thai and Malaysian dishes, duck or lamb.
Nebbiolo	A great match with traditional Italian cuisine where the wine will not dominate the food but marry beautifully with the rich robust flavours. Try with Nonno's spaghetti and pork meatballs – bellissimo.
Merlot	Merlots' softness allows it to be served with many foods, ideal with roast lamb or beef, duck or quail, pasta dishes or creamy Cheeses.
Cabernet Sauvignon Merlot	This particular blend compliments many foods but goes particularly well with lamb, pasta, beef, steak or casseroles.
Petit Verdot	The wines robust yet refined taste makes it an excellent choice for many dishes. Goes particularly well with beef & lamb dishes or flavoursome cheeses.
Shiraz	A great match with many hearty dishes including full flavoured pastas, roast beef, steaks and casseroles. Also well matched with full flavoured cheeses.
Cellar Reserve Shiraz	A great match with many hearty dishes including a full flavoured pasta, roast beef, steaks and casseroles. Also well matched with robust cheeses.