

FOOD AND WINE CHART

Quick reference devised by JULIET CULLINAN

WHITE WINES

GRAPE VARIETY	WOODED / UNWOODED	DEGREE OF SUGAR	TASTE	TYPES OF FOOD BEST SUITED TO	SERVING TEMP
Chenin Blanc / Steen	Wooded / Unwooded	Dry to very sweet Noble Late Harvest	Very versatile, various styles, sparkling, white, sherry, brandy, excellent fruit, guava flavours	Trout, crab & sole Quail & partridge Light, delicately seasoned sauces	7 - 10°C
Chardonnay	Wooded / Unwooded	Dry to off dry	Limes, citrus, lemony, spicy, tropical Big, full, oaky, vanilla flavours	Creamed soups, prawns, scallops, crayfish, lobster, salmon & other fish Quail, partridge, game, meat & chicken Sweetbreads, escargot Light, cream or butter sauces or full richly flavoured sauces	7 - 10°C
Gewurztraminer	Unwooded	Dry to very sweet Noble Late Harvest	Aromatic, rose petals, litchis	Stir-fries, ginger, chillies, Curries Chinese, Thai, creamy, spicy sauces	7 - 10°C
Rhine Riesling / Weisser Riesling	Unwooded	Dry to very sweet Noble Late Harvest	Aromatic, spicy with more character than SA Riesling Oily, character with age	Herby, spicy soups, seafood & fish, curry pork Light butter & cream sauces	7 - 10°C
Sauvignon Blanc	Unwooded – Sauvignon Blanc Wooded – Blanc Fume or Fume Blanc	Dry to sweet Late Harvest	Flinty, grassy, asparagus, gooseberry, figs, peppery	Mussels, clams, prawns, oysters, calamari, kingklip, trout, sole Chicken, herb & butter sauces	7 - 10°C

RED WINES

GRAPE VARIETY	WOODED / UNWOODED	DEGREE OF SUGAR	TASTE	TYPES OF FOOD BEST SUITED TO	SERVING TEMP
Pinot Noir	Mostly wooded Light to medium bodied	Dry	Berry fruit, cassis, damp leaves, nose, depth, complexity, great longevity	Herby or spicy soup, calamari, chicken, quail or pheasant Stir-fried meat dishes, veal, lamb Sweetbreads, pork, game, pate de foie gras, pasta, light butter sauces, some cream sauces	16 - 18°C
Pinotage	Mostly wooded Light to full bodied	Dry	Acetone in youth Rich jammy flavours with age	Game, beef, lamb, venison, goose, fruit, cream & butter sauces	16 - 18°C
Cabernet Sauvignon	Mostly wooded Medium to full bodied	Dry	Blackcurrant, cigar box, cedar wood, old clone – herbaceous. New clone – minty, berry cassis Greatest grape for longevity	Lamb, beef and venison Goose, duck Cheese soufflé, clear reduced sauces (preferably not butter or cream sauces)	16 - 18°C
Cabernet Franc	Mostly wooded Medium bodied	Dry	Similar to Cabernet Sauvignon, as well defined Spicy, brambles, nutmeg	Beef fillet, clear reduced sauce, red berry sauce	16 - 18°C
Merlot	Mostly wooded Light to medium bodied	Dry	Red berries, fruit	Parma ham, quail, partridge, goose, duck, fruit sauces	16 - 18°C
Shiraz	Mostly wooded Full bodied	Dry	Spicy, smoky, leathery, peppery	Braai's, smokey flavours, venison, beef, clear meaty sauces	16 - 18°C