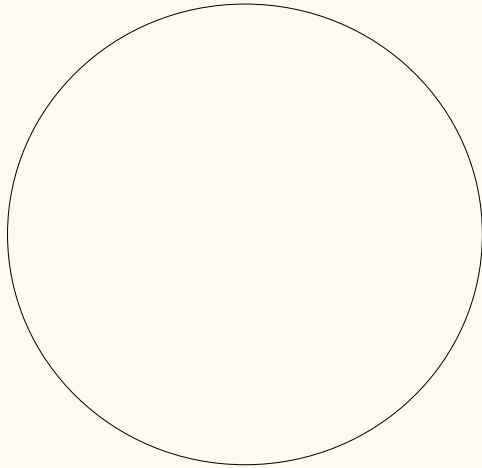


GLASS

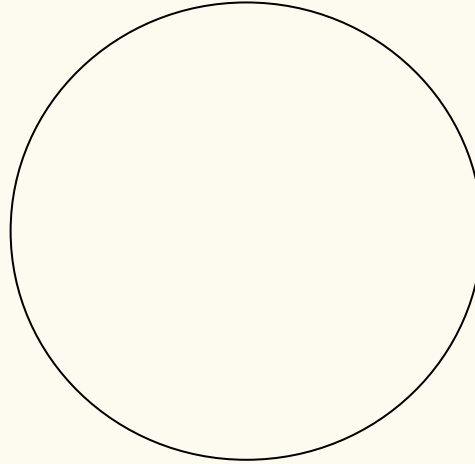


2022 JD PABIOT LUMINANCE
POUILLY-FUME SAUVIGNON BLANC
Loire Valley, France

WOODSIDE EDITH
White Mould Ashed Goat's Milk Cheese
Adelaide Hills, South Australia

Sauvignon Blanc is the wine most often chosen to accompany goat cheese and for good reason. The zippy acidity in the wine matches the tangy acidity in the cheese. The combination of the two is fresh and invigorating. This classic pairing is also a regional one - France's Loire Valley is famous for both chèvre and the Sauvignon Blanc based wine Sancerre.

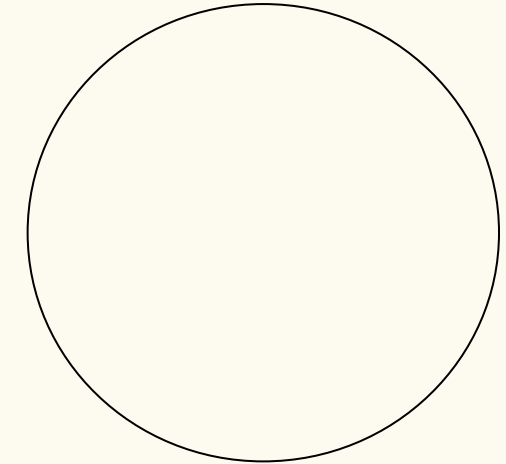
BRASSERIE



2022 HENSCHKE KEYNETON Euphonium
SHIRAZ/CABERNET
Eden/Barossa Valley, South Australia

QUICKES FARMHOUSE,
Semi-hard cow's milk,
Newton St Cyres, England

Hard cheeses which are aromatic and sharp in flavour, such as the Quickes Cheddar, pair well with red wines because the fat and protein content in the hard cheeses are softened by the tannins in the red wine. Quickes Cheddar is made in the traditional style of English farmhouse cheddars - that is, it is bound in cloth, larded, and left to age for 18 months or more. The result is a spicy, caramely cheese with a hugely complex flavour profile and tight,



2018 CARMES DE RIEUSSEC
SEMILLON SAUVBL
Sauternes, France

FOURME D'AMBERT
Blue mould cow's milk,
Rhône-Alpes, France.

A twist on the classic match of Roquefort and Sauternes, this is a perfect combination. Sweet wines such as the Carmes de Rieussec have intensity and complexity to match the pungency and elaborate earthy flavors of the cheese; they have sweetness to balance its inherent saltiness; and they have corpulent bodies to jive with the rich, creamy texture of the fromage.

GLASS

BRASSERIE