



Food pairing ideas

The sweet caramelised flavours of beef, lamb and even bbq pork ribs match well with the rich dark fruit flavours and smooth texture of this big Shiraz.



The bitter tannins and the chocolate flavour of high cocoa dark chocolate complement the rich sweet fruit of the Shiraz. So decadent!

The concentrated fruit flavours and sweet mid palate of this Shiraz pair very well with the acidity and richness of blue, or strongly flavoured cheese.

