



## **FOOD AND WINE MATCHING**

### **Wonganella Estate, by Frances McDonald**

The Australian world of food and wine offers more freedom and diversity than many other nations. Australians have grown up with a broad influence from European, Asian and our Indigenous cultures. We have less of a national cuisine and more of a contemporized interpretation of cuisine from around the world.

When preparing food and wine, you should deep in mind the two areas of balance and harmony. The balance between flavours, textures, intensity and taste.

The old rules of reds and whites now are redundant mainly because of the development of more grape varieties, and more adventurous blending and winemaking techniques.

A point to ponder-exotic spices and seasonings often overwhelm all but the most distinctive of wines. Fairly spicy curries, with rich often tomato based sauces are great with a fruity flavoursome red with low tannins, Merlot or Cab-Merlot blends. Try a fruity rather than spicy Shiraz. To deal with a hot curry, try the Traminer with its tangy acidity and structure with intensity of flavours, it will cope well with the heat.

The Wonganella Estate Smoked chicken dish will match with the flavour of a maturing Semillon.

Depending on cooking style and accompanying sauce, white wine and red wine can go equally well with chicken dishes. Cooking style is an important factor as chickens delicate flavour can be overpowered easily by strong whites or reds.

To accompany the Forest Mushroom and Sweet Potato Risotto with Parmesan, stick to simple fresh, crisp whites or try the Wonganella Sparkling Rose.

Herb Crusted Salmon on Nectarine and Roast Garlic Salad demands a more robust wine such as the Wonganella Chardonnay or a lightly chilled Merlot.

Prawn, Mussel and Dory Semillon and Tomato Linguine teams will with the Wonganella Semillon or again the lightly chilled Wonganella Merlot.

Smoked Salmon, Spinach and Ricotta Rotollo accompanied by the Wonganella Sparkling Cuvee is and ideal starter.

The classic Sunday Brunch dish of scrambled eggs and smoked salmon matches beautifully with the Wonganella Sparkling Rose.

When matching wine with desserts, take into account the sweetness of the dish, sugar needs a wine with equal or greater sweetness levels to compliment the food. The Fool and the White Chocolate Mouse balance perfectly with the Botrytis Semillon.