



White Wine Pairings

Now that you've dipped your toes into the wonderful world of Red Wine food pairings, it's time to drive right into the world of White Wine. From light and refreshing Pinot Grigio to the versatile Chardonnay, white wines offer a world of possibilities when it comes to food pairing. And let's not forget about the bubbly goodness of sparkling wine, either.

Sauvignon Blanc

A crisp and refreshing white wine bursting with zesty acidity, tropical fruit and citrus flavours, and a touch of grassy goodness. When pairing with your food, think of light and fresh dishes like seafood salads and sushi, where Sauvignon Blanc's citrus and tropical fruit flavours can shine. For the vegetarians, how about a green salad with a zesty vinaigrette? Sauvignon Blanc can also handle the heat like a champ! Think Thai or Vietnamese cuisine, where its bright acidity can cut through the richness and spice of the dish. So go ahead and get spicy with a glass of Sauvignon Blanc.



Pairs well with...



Pairs beautifully with delicate seafood dishes while helping to cool the palate when paired with spicy Asian dishes. The vibrant acidity and herbal notes make it an ideal match for fresh leafy green salads, especially those that feature citrus or avocado. The wine's herbal notes can also complement lighter meat dishes like pork tenderloin. For our cheese lovers, you must try pairing it with a few slices of goat cheese.

Must try with...



Prawns



Calamari



Sushi

Try something new...



Thai Red Curry



Bun Cha



Seafood Salad



Chardonnay

Chardonnay is a dry, medium-to-full-bodied wine with flavours ranging from apple and pear to melon and peach. This wine is like a master of disguises; thanks to oak ageing and malolactic fermentation, it can transform its flavour profile from crisp and citrusy to rich and buttery. It's like a foodie chameleon, too, able to pair with a wide range of dishes! A crisp and citrusy Chardonnay can bring out the delicate flavours of the sea, while a rich and buttery Chardonnay can handle a roast chicken or creamy pasta dish perfectly. Sounds more like it should be called Chardon-YAY.

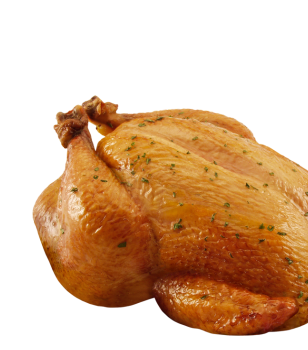


Pairs well with...



Unoaked Chardonnay pairs brilliantly with softer, mild dishes like baked or fish, while the richness of oaked Chardonnay is a perfect match for heavier and heartier dishes like roast chicken, grilled salmon and salads with creamy dressings. For most vegetable meals, stick to unoaked, while our red meat lovers should keep that oaked Chardonnay close at hand.

Must try with...



Roast chicken



Grilled Salmon



Paella

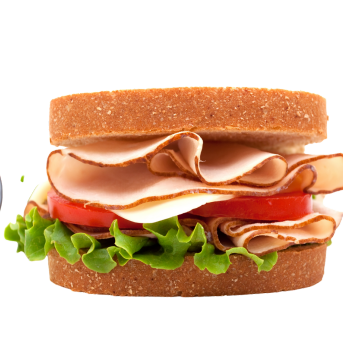
Try something new...



Halloumi



Seared Scallops



Turkey Sandwich



Pinot Grigio

Pinot Grigio is a light-bodied, crisp, and refreshing white wine that's perfect for warm weather sipping with its elevated acidity, bright citrus flavours, and subtle notes of green apple, pear, white peach, honey and sweet spices. This wine pairs well with a surprisingly large variety of dishes because of its high acidity and a hint of sweetness. From starters to vegetarian fare to spicy Asian, just be sure to pair according to dry, semi-sweet and sweet.



Pairs well with...



For all you dry Pinot Grigio wine fans out there, we suggest pairing with light fish, salty snacks, soft cheese, and gently flavoured chicken. And for all you semi-sweet lovers, spice things up, throw in some ginger, or even doze your food with some hot sauce – Pinot Grigio can handle the sweat! Suppose you've got a bit of a sweet tooth, then sweet Pinot Grigio is the perfect dessert partner – just avoid those chocolate dishes and head for something light and fruity instead. It's time to show those taste buds who's boss!

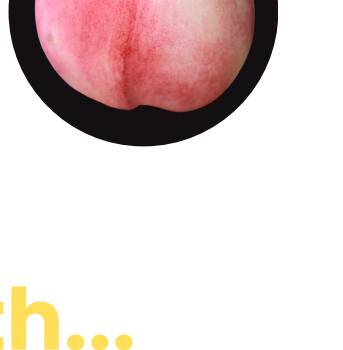
Must try with...



Spring rolls

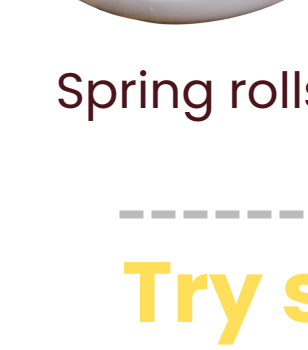


Bruschetta



Pasta carbonara

Try something new...



Shrimp scampi



Nukazuke



Pad Thai



Sparkling wine

Whether Champagne, Prosecco, or Cava, sparkling wine is a celebration in a glass, bursting with bright acidity, fruity and toasty flavours, and of course, the effervescent party in your mouth that comes with each sip! It doesn't have to be a special occasion to enjoy a glass of bubbly, it could just be a Saturday night in your jammies enjoying a simple mac and cheese, or you could indulge in some of the good stuff; we definitely will!



Pairs well with...



When it comes to food pairing, sparkling wine is really versatile. We're talking about leafy green salads with citrus fruits, nuts, mild cheeses, grilled chicken, turkey, or quail. And let's not forget about seafood because sparkling wine is a match made in heaven for everything from lobster to oysters - its bright flavours and bubbles can cut through the dish's richness and enhance its natural flavours. And for all you foodies out there, sparkling wines compliment every bite of a rich, fatty or spicy meal, cleansing your pallet for the next indulgent mouthful.

Must try with...



Red bean chilli



Antipasta



Croquettes

Try something new...



Popcorn



Spicy fried chicken



Mac and cheese

