

# RICHARD THOMAS WINE & CHEESE MATCHES

Our cheese selection changes from day to day, depending on which are in peak condition. Under Richard Thomas's guidance we match these against our wines – remembering that cheese varies from one day to another. Here are just a few of Richard's recommendations:

## **De Bortoli Black Noble with Blue Cheese (St Agur, Stilton, Gorgonzola or Valdeon)**

This salt/sweet classic is found in Thai food and in the Roquefort – Sauternes match of France.

## **Pinot Noir with Morbier, Washed Rind or Brie**

The formidable Epoisses washed rind of Burgundy provides serious contrast to the complexity of a well made Pinot. Both, at their best, are just plain dirty and share barnyard characters that we find appealing.

Sadly most Australian Brie styles are too clean and lack the forceful flavour of the French model.

## **Sparkling Wine with Fresh Salty Goats Cheese**

Long ago we established, through plenty of hard slog, that salt complements and lifts the flavours of sparkling wine and most cold, acidic white wines.

Unmatured salty, acidic goats cheese, or dishes containing it, are there to make your fizz look good. It pays to examine this match.

Test it first by trying sparkling wine with a fresh goats cheese then put it up against a ripe brie, which is complex and alkaline, this should pretty much convince you for life.

## **Dessert Wines with Cheese and Honey**

This is another fantastic experience based on a simple Italian mountain lunch of Gorgonzola, truffled honey and sweet wine. It is easily replicated after a visit to our cheese shop and Cellar Door.

## **Grana or Parmigiano with Big Red Wines**

This is a historic match. If you do not enjoy this your palate requires readjustment. The salt/sweet rock hard character of the Grana family of cheeses can withstand the onslaught of a Shiraz. This is an alpha male match enjoyed by all genders.

