

Perfect Pairs



Prosecco

Mild, European, soft,
fresh or hard cheese



Sauvignon Blanc

Soft, fresh, organic cheese



Pinot Noir

Delicate and creamy,
fresh, semi hard cheese



Shiraz

Bold, hard,
bity cheese



Rose

Fresh, goats, sheep,
hard, salty cheese



Pinot Gris

Nutty cows milk cheese,
Mozzarella cheese

Check out more cheese and wine matches at 6ft6wine.com.au

Perfect Pairs



Prosecco

Mild, European, soft, fresh or hard cheese

Cheese Pro Says: Wine with subtle flavours = subtly flavoured cheese.

Try: D'Affinois, Taleggio, Camembert, Parmesan



Pinot Noir

Delicate and creamy, semi hard, fresh, smooth cheese

Cheese Pro Says: Light red wine = less tannins so pair with soft to medium cheese.

Try: Brie, Compté, Washed Rind



Pinot Gris

Nutty cows milk cheese, Mozzarella cheese

Cheese Pro Says: Dry + easy drinking wine lends itself to fresh, melted or baked cheese.

Try: Fondue, Buffalo Mozzarella, Bocconcini, Gruyere



Shiraz

Bold, hard, bitey cheese

Cheese Pro Says: Full bodied wine with tannins = stronger flavoured or 'aged' cheese.

Try: Aged Cheddar, Washed Rind, Gouda



Rose

Fresh, goats, sheep, hard, salty cheese

Cheese Pro Says: A crisp and dry style of Rose can lend itself to saltier cheese.

Try: Vintage Cheddar, Marinated Feta, Gruyere



Sauvignon Blanc

Soft, fresh, organic cheese

Cheese Pro Says: Wine with refined acidity = soft and fresh cheese.

Try: Meredith Fetta, Ashed Chevre, L'Artisan Fermier

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