Perfect Pairs



Rose Fresh, goats, sheep, hard, salty cheese



Sauvignon Blanc







Perfect Pairs



Prosecco

Mild, European, soft, fresh or hard cheese

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

Try:D'Affinois, Tallegio, 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, Buffallo Mozzarella, Bocconcini, Gruyere





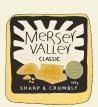
Shiraz

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

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