

FOOD PAIRINGS FOR THE KEN FORRESTER PETIT PINOTAGE



With the warmer months suddenly upon us, it's a perfect time to explore some big and bold red wines that are perfect for summer barbecues. One wine, in particular, seems tailor-made to be enjoyed with the smoky meaty flavors of grilled foods: Pinotage. The Pinotage grape is the result of the crossing of Pinot Noir and Cinsaut. The grape is South Africa's signature variety and was created in an attempt to develop a hardy crop that could survive in the country's tough climate.

Pinotage wine is bold and intense and not for the faint of heart. Dark purple fruits are the dominant flavors in most bottles with plum and blackberry being the most prominent. Less common are red fruit flavors such as raspberry and cherry. Alongside the more dominant fruit notes are hints of red liquorice, bell pepper, tobacco, and rooibos tea.

Pinotage has a medium body and only medium acidity. The wine also has a fair amount of tannins; however, they tend to be fairly sweet in the finish.

FLAVOUR PROFILE

Pinotage never has the elegance of a fine burgundy of course but it will go with the same sort of dishes as a more robust, rustic Pinot Noir: dishes like smoked duck and pulled pork for example. The Cinsault heritage gives it a compatibility with Mediterranean ingredients like peppers and aubergines, rustic French bistro dishes and baked pasta dishes like [Lasagne](#). It's also not a bad wine to serve with a pizza, particularly one with a meaty topping. Its forte however is with a classic South African braai where it will take almost anything in its stride from marinated lamb to [Cape Malay Curry](#) or Cajun-spiced 'blackened' fish. (Like Zinfandel it loves chilli and smoke)

RED MEAT & GAME MEATS

Considering its South Africa origins, it's hardly surprising that Pinotage is often paired with grilled, roasted, or braised meats. Grilled or slow-cooked sausages, beef, and lamb all do a great job of bringing out the sweeter notes of Pinotage and bring out the wine's inherent smokiness. Try this [South African Lamb Kebab](#) recipe. It's also really good with [Venison Burgers](#) and sausages or - come the winter - a hearty [Game Pie](#). Gamey meats are also a great companion to this wine. Try the winemaker's recipe for [Carpaccio](#). You could also try this [Duck Breast and Mixed Baby Leaf Salad with Potato Stack](#) recipe.

SPICY FOODS

Pinotage also pairs well with spicy foods. Southern India dishes like [Chicken Biryani](#) and curry are well suited to this wine. It can also take a fair amount of spice. [Buffalo Wings](#) match Pinotage in that tangy, nose-tickling department.

CHEESE

Pinotage works beautifully with hard cheeses, such as Gouda, cheddar, Swiss, and Gruyère.

VEGETABLES

Veg-wise think in terms of aubergines, grilled portobello mushrooms and dark leafy greens. Alternatively, try it with either [Black Bean Chili](#) or Chana Masala for a vegetarian-friendly option.

SUSHI

Pinotage would not be the most predictable partner for sushi – especially not for sashimi – but this medium-bodied wine is a great match. For the red wine lovers, rejoice! There's no need to pick a white wine to match with this Japanese delicacy, and Pinotage pairs perfectly with your winter sushi meals.