

FOOD PAIRINGS FOR THE STELLENBOSCH RESERVE - CHARDONNAY



Chardonnay is the Meryl Streep of white wines. That is, Chardonnay is a marvellously versatile white grape variety that can play a diverse array of roles very well. Just like Meryl, this adaptability is one of the reasons that Chardonnay wines are so loved.

The Stellenbosch Reserve - Chardonnay (formerly called “Moederkerk Chardonnay”) springs to life with wonderfully fresh aromas of lemon zest, melon, white stone fruit and a touch of beeswax and vanilla bean. On the palate the texture is stone-like with flavours of apple blossom, pink grapefruit and lime sorbet that linger – the freshness adding focus to this elegant wine. In a glass, this Chardonnay illustrates the effect of the combination of Stellenbosch’s sunny days and sea breezes perfectly. Fermentation was completed in 50% in 300l French Oak barrels and 50% in stainless steel tanks, 33% of the wine fermented spontaneously with no commercial yeast added. Battonage (stirring the lees) was performed once every 3 weeks. This barrel fermented Chardonnay spent a further 6 months maturing in seasoned French oak barrels. Only partial malolactic fermentation was allowed to retain natural acidity before the wine was racked off the gross lees.

SEAFOOD

Chardonnay pairs beautifully with fish and seafood. The richness of oaked Chardonnay pairs brilliantly with the succulent fattiness of salmon. The crunchy skin of [Pan-seared Salmon](#) gives a lovely, contrasting texture to this otherwise smooth, satin-textured pairing.

MEAT & POULTRY

What protein goes well with Chardonnay? It may be counter intuitive color-wise, but a meat dish does go with Chardonnay! Oaked Chardonnay food pairings work particularly well with meat. A buttery Chardonnay pairs nicely with sirloin, rib-eye, and New York strip, just like a dollop of butter does right on top of these cuts! [Poultry](#) also pairs nicely with an oaked Chardonnay. There are dozens of types of [Chicken Dishes](#) to pair with Chardonnay, and Chardonnay pairs perfectly with [Turkey](#) for holiday meals. Try the easy [Chicken Kiev](#) recipe.

CHEESE

Cheese pairing with Chardonnay should start with the principle of pairing white colors with other white colors, à la chicken and fish with white wine. Oaked Chardonnays work better with creamy cow and sheep milk cheeses. However, the longer the cheese is aged, the more likely it will pair better with a red wine.

APPETIZERS

White wines usually begin a gathering, whether or not a meal is to follow. So pairing Chardonnay with appetizers is very natural. If you're in the mood for something richer, oaked Chardonnays pair nicely with appetizers that have been cooked, like [Pumpkin, Ricotta & Arugula Bruschetta](#) or [Caramelized Onion, Apple & Brie Flatbread](#).

SAUCES

As adaptable as Chardonnay is, sauces can turn pairings on their heads. Tomato sauces are tricky. The reverberating acidity of tomatoes is best suited to an unoaked Chardonnay. However, butter, oil and cream-based sauces, like this [Chardonnay Cream Sauce](#), tend to work beautifully when paired with oaked Chardonnay wines.

AVOID

Smoked fish and meats, Chinese food; Tomato-based dishes, or Thai flavours.