

FOOD PAIRINGS FOR THE STELLENBOSCH RESERVE SYRAH



Syrah, Shiraz? What's the difference? None really. Genetic testing has proven that they are actually the same varietal. Stylistically, "Shiraz" will often be made in a lighter, fruitier style while the more traditional Syrah has more body, tannins, and acid.

The [Stellenbosch Reserve Syrah](#) is a medium-bodied Syrah from Stellenbosch, South Africa. It is 100% Syrah and shows a combination of red and black fruit on the nose – cranberry, red cherry, ripe plum and cassis. The fruit is layered with sweet spicy notes of nutmeg, all spice, and a touch of vanilla. The palate is plush with soft, ripe tannins, and a juicy mid palate showing that same combination of red and black fruit. The fruit profile is lifted by a fresh acidity, giving the wine a medium body and a velvety finish.

Syrah is an excellent food wine. Syrah is a great grape for grilled meat and heavy meat dishes, but there are many other good food matches for Syrah wines like finger foods with cheese, a meaty pizza, BBQ chicken, black olives, charcuterie, garlic, and meaty dishes.

PORK

A bold wine like this Syrah can hold up to the intense flavors of [Slow-Roasted Barbecue Pork](#). A great cut for this might be a pork shoulder where you'll have a rich umami-driven piece of meat. Try spicing this type of meat with pepper and cumin to bring out the fruitiness in the wine. Another way is using Asian cuisine flavors, such as [Plum Sauce](#), that will add to the fruitiness in the wine. You could also try this [Pork Roast with Cranberry Caramelised Green Apples and Sage](#) recipe.

RED MEATS

The best food pairing with Syrah is red meat, especially BBQ meat. Roasted lamb, hamburgers, steak, ribs, [Brisket](#), and other grilled meats will taste even better together with a glass of Syrah. The grape's characteristic aromas of tobacco, black pepper, and sweet fruit pairs perfectly with the smoky flavours from the grill.

If you are going to pair Syrah with sausage, pick one that has a fair amount of meat and is smoked. A classic [German Bratwurst](#) is also a perfect sausage for Syrah because of its deep earthy flavors.

Also great with [Grilled Lamb Chops](#), and [Lamb with Apricot and Walnut Stuffing](#).

VEGETABLES & VEGETARIAN FOODS

Vegetarian food and red wine can be a bit tricky because veggie dishes are often light, but there are exceptions to the rule. A glass of Syrah is a good pairing with hearty vegetarian dishes based on beans and lentils, or mushrooms. A perfect vegetarian food pairing with Shiraz is [Grilled Vegetables](#), including aubergine, peppers, and mushrooms, or spicy vegetarian dishes. Try the [Asian Garlic Tofu](#) recipe.

SPICY FOODS

The most effective way to match wine and spicy food is balancing weight by weight and contrasting flavours.

Since the [Stellenbosch Reserve Syrah](#) has notes of Asian spices, and it is bold enough to stand up to spicy foods, try the [Szechuan Beef](#) recipe, or the [Sichuan Eggplant in Garlic Sauce](#).

CHEESE

Go for a cheese with a strong flavor and avoid cheeses that are too delicate. Syrah is a good pairing with blue cheeses like Roquefort or gorgonzola. Pair Syrah with salty cheeses like pecorino, Grana Padano, or even halloumi. Gouda, asiago, gruyere, and aged cheddar also make for a good Syrah cheese pairing. Syrah can also pair with stinky cheeses like Camembert, brie, and Affinois.