



MIGHTY FINE CHEESE AND WINE

Wine fundi, Kim Hoepfl, gives food some serious thought with her myth-busting cheese and wine matches

If you've ever wondered why the wine in your glass doesn't go with the cheese you're eating, it's because cheese and wine aren't the automatic match made in heaven they're made out to be. For cheese lovers who would prefer to pile the board with a selection of cheeses, watch out. You may have to practise some restraint here.

Certainly when I was growing up in the '70s and '80s snack options were colourful – red wine with yellow cheese was *de rigueur*. Now that I'm an adult and have developed some taste buds of my own, I've overturned this rigid custom. I wasn't entirely surprised to find that it's in fact white wine, and not red, that's the more harmonious partner with cheese.

That said, don't lose the idea of red completely – it has its uses. These days we also recognise that cheese is naturally a creamy white in colour. Anything yellow has had dye added to it. When creating a cheeseboard, the hardest cheeses to match are the most interesting ones. Very ripe, runny cheeses, mature hard cheeses like Cheddar or blue cheeses like Gorgonzola are really tricky customers.

In such cases, I would opt for serving one cheese – here comes the restraint, cheese lovers – on its own. You can also make your cheeseboard more wine friendly by serving your cheese with succulent, dried, Turkish apricots, walnuts or walnut bread. In this case, opt for a white wine.



Wine of the month

ADORO NATURAL SWEET MOURVÈDRE (R110)

A gorgeous deep cherry red, this intriguing wine has been specifically created to complement cheese, from the aged and crumbling to the pungent and running. Neither fortified, nor overly dry or sweet, a mouthful reveals it to be rich, full bodied, and sweet-savoury – not quite a port – and naturally highly versatile. My personal preference is to knock this back with a chunk of bread and a wedge of ripe Brie or Camembert.



Simonsig Kaapse Vonkel 2008 (R90)

While Parmesan is perfectly good with a voluptuous red, with champers it's an adventure. The developed richness of a bubbly like this goes hand in hand with the delicate piquancy of the cheese itself.



Bellingham Fusion Chardonnay (R50)

A general rule when serving cheese – white and yellow, hard and soft and you need a one-size-fits-all wine – is to stock up on Chardonnay. This Chardonnay-Viognier blend is what you want.



Bon Courage Estate Inkará Shiraz 2008 (R120)

Quirky, alive and redolent with intense blackberry flavours, this Shiraz is an acquired taste on its own, but its intense, fruity richness is lavish enjoyed with a siiver of Brie.



De Krans Cape Tawny Port (R85)

Iridescent amber, silky and viscous with a nutty, tangy core. A tawny port offers classic upliftment to a blue cheese and the combination will leave you feeling indulged. Another option is something sweet. So hard to choose.



Bellingham The Bernard Series Whole Bunch Roussanne 2009 (R75)

Chilly weather is an excuse to dip into a cheesy fondue. Wine-wise, you need something succulent and fragrant but whipped into shape by an austere mineral backbone.



Hartenberg Sauvignon Blanc 2010 (R67)

Goats' cheese and Sauvignon Blanc are a classic, flawless match, the kind that's only made in heaven. This particular Sauvignon Blanc is full of racy citrus fruit, with a mellow, rounded finish.



Springfield Méthode Ancienne Chardonnay 2006 (R110)

is an alive, quirky oaked Chardonnay, with a long, creamy finish that I absolutely love to savour slowly. A Chardonnay like this is your finest partner with a mature, hard Cheddar. w&h

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