



Food & Wine Pairing

Food and Wine pairing is a highly subjective and inexact process.

The rules of wine pairing have relaxed a bit, but the fact remains that certain flavors of food and wine mix better together than others.

The flavors of wine and food should complement each other, not conflict. One way to decide is to remember what experts recommend, “Simple wines with complex foods...complex wines with simple foods.”

There are a few elements like weight and flavor intensity and character to consider in pairing food and wine. Rich meat casseroles need full bodied red or white wines. Light foods such as poultry and fish match delicate whites, or light and low-tannin reds.

Often the dish’s main ingredient is not the source of dominant flavor. The sauce’s flavor of chicken curry, for example, is heavier than chicken’s, so you need to match the wine to the sauce.

Spicy dishes match Gewurtztraminer in flavors and aromas of white or black peppers, cloves and ginger, etc. Creamy sauces go well with wines fermented in new oak barrels. Oak imparts vanilla-scented, buttery, creamy flavors.

Delicately flavored wines, like Italian whites, complement shellfish and seafood.

Wine tastings are a great way to try different wines and learn which you favor. Then begin with the foods and wines you like. Pick a good wine and pair it with a meal you enjoy and you probably won’t go wrong.

More and more Wine bars are also opening up for the surging wine market. **Annex Wine Bar**, 2877 9779 at Lan Kwai Fong is also a restaurant with an international menu. At **Divino**, 2167 8883 at Wyndham St, (www.divino.com.hk) nibbles are free from 6-8pm. **Boca** 2548 1717 at SOHO, (www.boca.com.hk) focus on up-and-coming vineyards of the Spanish extraction with *tapas* menu to choose from. **90 PLUS** on D’Aguilar St, 2522 3437 at Lan Kwai Fong offers 460 wines all of which have been awarded 91 points or more by famed oenologist Robert Palmer. **Mes Amis** in Wanchai (www.mesamis.com.hk) has basement wine deals. **Q88** of JW Marriott 2841 3486, a little wine bar that offers 40 kinds of wine by glass or bottle. **Blue Bar** at Lobby 4 of Four Seasons Hotel 3196 8830, with its blue tiles, walls and mosaic blue lines on the ceiling, have 12 each of red and white available.



Some Wine Merchants in Hong Kong

Kedington Wines

Website: www.kedwines.com

Sheffield Ltd

Website: www.sheffield.com

The Cellarmasters Wine Club

Website: www.cellarmasterwines.com

Limestone Coast Wines

Website: www.limestone-coast-wine.com

Galerie du Vin

Website: www.ewine.com.hk

Castle Fine Wines

Website: www.Wine8.com

Wine ‘N’ Things

Website: www.winenthingshk.com

Fico Int’l Ltd

Website: www.fico-wines.com

Golden Gate Wine Co Ltd

Website: www.goldengatewine.com

Wine Shop

Website: www.wineshop.hk

Online wine shop offers wine at cheaper prices than most retail stores. Organic wines are reasonably priced too.

Everwise Cellar Club

Unit 402-403, 4/FI Winway Bldg

50 Wellington St, Central, HK

Tel: 2426 9988

This is a retail store that specializes in Australian Wine. It allows customers to hold small parties in the shop for \$100/head and no rental fee, as long as you buy the wine and bring in the appetizer or snacks.