CREATE YOUR OWN SHARED CHEESE AND WINE PAIRING TASTING TABLE

A shared tasting table is a fun and interactive way to enjoy a casual cheese and wine pairing party with friends and family. And to make your preparation easy, we've designed a printable A4 page to ensure your tasting table/ selection looks as delicious as it tastes.

Here are our suggestions with four easy points for preparing and setting up:

1 Shopping

1. Choose four different types of cheese.
   e.g. a soft cheese, a hard cheese, a mould cheese and a blue cheese.
2. Choose a wine to pair with each cheese – refer to the Cheese and Wine Pairing Guide.
3. Choose accompaniments appropriate to each cheese and wine variety.

Fruits

e.g. grapes, sliced apple, sliced seasonal stonefruit, seasonal berries, figs.

Dried Fruits

e.g. dried apple, dried apricot, dried figs, dates, fruit paste.

Nuts

e.g. almonds, cashews, walnuts, pecans, pistachios.

Crackers

e.g. plain water crackers, rice crackers, sweeter fruit/ nut crackers.

Olives

e.g. briny feta and kalamata olives, Spanish olives with cheddar, goat's and fromage blanc with olives marinated with citrus or herbs. Castelvetranos and Picholines with creamy cheeses like Brie, Cerignolas with blues like Gorgonzola.

2 Preparation

1. Print out the shared cheese and wine pairing tasting table template – depending on how many people are tasting, you may need two copies.
2. If you want to reuse the template, place parchment or baking paper over the sheet before adding the cheese, wine, etc.

3 Setting Up

1. Put one cheese in each cheese location. It may be easier for your guests if you pre-cut the cheese into smaller portions.
2. Place one bottle of wine in the appropriate matching circle.
3. Add accompaniments to fill in the spaces.

4 Enjoying

While there are suggested pairings for cheese and wine, everyone has a different palate and preferences, so enjoy your tasting, your way!

TASTING TABLE TEMPLATE

Washed Rind

Creamy · Fragrant · Soft

SPARKLING, GRENACHE, BARDERA

Delicious with a variety of cheeses and wines, and great for cleansing the palate.

Perfect for nibbling in between sips of wine

Blue Cheese

Textural · Fragrant · Soft

Enjoy a crunchy contrast to creamy cheeses (and a sturdy base for them).

CABERNET, MUSCAT, TOKAY, CHARDONNAY, SWEET ROSÉ

OAKED CHARDONNAY, PINOT NOIR, ROSÉ, AGED REDS

White Mould

Creamy · Soft · Subtle Flavours

Cheddar

Sharp · Firm · Rich

CABERNET SAUVIGNON, TEMPRANILLO, MALBEC, SANGIOVESE, ROSÉ

Add a juicy burst of sweetness with fresh grapes.

Deliver a vibrant pop of colour and tangy sweetness.

Goat's Cheese

Creamy · Fragrant

SAUVIGNON BLANC AND BLENDS, ROSÉ, PINOT NOIR, GAMAY