HOW TO TASTE GUIDE

STEPS:

1. Position your cheese on the marked spots on the wine and cheese mat, pairing them with suggested wines.
2. Begin with cheese #1 and wine #1
3. Explore the cheeses and wines in sequence, tasting each pairing.
4. To make it even more enjoyable, consider adding a scoring system to spice things up when tasting with friends.

HANDY TIPS!

TASTING CHEESE

Ready to elevate your cheese game? Follow these steps for the ultimate tasting experience.

1. Let the cheese warm up to room temperature for maximum flavour.
2. Check the appearance of the cheese for freshness – cracks in hard cheese may indicate that it has dried out too much.
3. Take in its aroma, which is influenced by many factors including cow's feed, butter fat content, ripeness, age and salting.
4. When tasting, always taste the centre of the cheese first, moving to the outside where it's most aged and stronger in flavour.

TASTING CHEESE & WINE

WINE FIRST!

Begin by sampling the wine, taking a small sip to prepare your palate and understand the wine's distinct characteristics.

NEXT, THE CHEESE!

Taste a small portion of the cheese, don't just chew and swallow. Let it linger on your palate as you explore its nuances.

BACK TO THE WINE!

After tasting the cheese, revisit the wine, savouring another sip as it mingles with the lingering flavours of the cheese.

REFLECT!

Consider how the wine and cheese interact: Do they complement or contrast? Do they enhance each other's flavours or detract? Reflect on the flavours and characters that emerge and how they might influence your pairing preferences.

Why not add some...

OLIVES	NUTS	QUINCE PASTE	CRACKERS	FRUIT
Delicious with a variety of cheeses and wines, and great for cleansing the palate.	**Perfect for nibbling in between sips of wine**	**A sweet tangy contrast and additional textural element.**	**Enjoy a crunchy contrast to creamy cheeses (and a sturdy base for them).**	**Deliver a vibrant pop of flavour, colour and sweetness.**