



# CANAPÉS ON ARRIVAL

WITHER HILLS EARLY LIGHT ROSÉ  
with SMOKED SALMON BLINIS

*This super easy drinking Rosé pairs beautifully with the sharp cream cheese, a squeeze of lemon and the smoky flavours of salmon blinis. If salmon is not your thing, this Rosé goes well with almost any light summer dish so why not top your blinis with either miso-lime grilled eggplant, toasted sesame-soy tofu & spinach cream or simple brie and cranberry sauce instead.*

## INGREDIENTS

- 1 lemon, zest and juice only
- 200g smoked salmon
- 20-24 ready-made cocktail blinis
- 150g of cream cheese
- Small bunch fresh dill
- Freshly ground black pepper

## METHOD

1. Zest the lemon
2. Dice or slice the salmon and place into a bowl.
3. Add the juice of half of the lemon and season with freshly ground black pepper
4. To serve, spread a layer of sour cream onto each blini. Place a spoonful of the salmon mixture on top of the cream cheese
5. Garnish each with a small sprig of dill and a strip of lemon zest

## WINE TASTING NOTES

Fresh watermelon pink in colour with an enticing crushed ice blue hue, Early Light Rosé perfumed aromas of wild strawberries and fresh raspberries, reminiscent of summer berries is refreshing in style at 9.5% alc/vol.



Wither Hills  
NEW ZEALAND

x ALCOHOL&me