



AFTERNOON NIBBLES

WITHER HILLS EARLY LIGHT SAUVIGNON BLANC *with* CHEESE AND CHARCUTERIE

Zingy, tropical fruit flavours make Wither Hills Early Light Sauvignon Blanc an amazing match with a creamy cheese and charcuterie (pronounced shahr-kyu-tuh-ree) platter.

INGREDIENTS

You can customize your charcuterie platter/board however you like, however typically it will include the following:

- Cured meats e.g. prosciutto, pepperoni, varieties of salami and sliced sausage
- Various cheeses – 3 or 4 different cheeses in different shapes and sizes are best e.g. brie, smoked gouda, blue cheese, pecorino romano and maybe even a block of cream cheese with a spicy fruit jelly/sauce on top
- Olives and nuts – any mixture of your favourites will do
- Fruit/vegs e.g. raspberries, blueberries, grapes, melon, marinated olives, sweet peppers, marinated artichoke hearts
- Dried fruits e.g. dried pineapple, apricots, figs, dates. You could even add a halved pomegranate for colour and variety.
- Crackers or small slices of bread – in a selection of sizes, shapes and flavours
- Fruit paste or jam/pickles e.g. sweet, sliced pickles, spiced jelly, fruit pastes or fresh honey

METHOD

1. Select a large chopping board or platter of your choice
2. Garnish edges with fresh rosemary and thyme if desired
3. Place some little plates and bowls around the board – this will give you a guide to help arrange your board
4. Place your cheeses on the board
5. Add your meats - fold some of the meat for variety and fan out others flat on the board
6. Add some of your fresh berries to the bowls/plates on your board.
7. Add marinated olives, artichoke hearts and sweet peppers to the remaining bowls/plates
8. Start filling in spaces with dried fruit and nuts
9. If you've still got room, add sliced pickles, dill pickles and cucumbers
10. Then fill in with crackers arranging around the board

WINE TASTING NOTES

Showcasing tropical guava and mandarin on the nose with zingy lime citrus on the palate. A refreshingly light yet flavourful sensation at 9.5% alc/vol. This wine also goes well with pan seared Snapper, roast vegetable salads and steamed green lip mussels



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