

PELLER ESTATES ICEWINE CUISINE

Sipping Icewine is always a pleasure; sipping Icewine while dining brings even more pleasure. Icewine improves the taste of food and adds a new dimension of flavour and elegance. Icewine can be enjoyed with many different dishes and styles of cuisine and can be enjoyed before, during and after dining. What follows are some of our favourite pairings and the reasons why they work so well.

	CLASSIC MATCH	CLASSIC EXAMPLES	THE ROLE OF ICEWINE
BEFORE	Icewine as an Aperitif	<ul style="list-style-type: none"> On its own Chilled, 2 oz per person Peller Icewine Royale 4 oz sparkling wine and 1 oz Peller Icewine Peller Icewine Martini Equal part Icewine and Vodka, chilled and garnished with frozen grapes 	The intense fragrance and flavour of Icewine awakens the senses while the high level of acidity refreshes the palate and stimulates the appetite.
	Icewine and Salty hors d'oeuvres	<ul style="list-style-type: none"> Toasted salty nuts Anchovy crackers Antipasto plate Black olive tapenade 	The fruit flavours of the Icewine are enhanced by the salt, and the sweetness of the Icewine softens the salty notes of the food.
DURING	Icewine and Rich Dishes	<ul style="list-style-type: none"> Foie Gras Lobster Terrine Pâté Chicken Liver Parfait Tripe Duck or Goose with oranges and peaches 	The full-bodied Icewine matches the full flavour of the dish and the high level of acidity cleanses the palate and readies it for more richness.
	Icewine and Spicy Cuisine	<ul style="list-style-type: none"> Thai and Asian Cuisine Grilled shrimp skewers with Asian spice Asian Vegetables Rolls Curry Dishes Spicy Crab Cakes Creole or Cajun spice foods Sashimi; tuna, sea urchin and anago (eel) 	The cool, fruity sweetness of the Icewine softens the spiciness of the food.
	Icewine and Salty Dishes	<ul style="list-style-type: none"> Terrine of Smoked Salmon, Spinach and Anchovy Butter Blue Cheese Salt Cod Canapés Duck Confit with apricot relish 	The fruit flavours of the Icewine are enhanced by the salt, and the sweetness of the Icewine softens the salty notes of the food.
	Icewine and Cold Fruit Soups	<ul style="list-style-type: none"> Melon, Strawberry, Cherry etc. 	The fruit flavours of the Icewine will enhance the fruit flavours of the soup. The Icewine should always be sweeter than the food, so both the Icewine and food will shine.
	Icewine Granité	<ul style="list-style-type: none"> Peller Icewine Granité 	When served frozen, Granité can refresh the palate between courses. The Icewines' high level of acidity and burst of flavours refresh the palate and stimulate the appetite.
AFTER	Icewine and Cheese	<ul style="list-style-type: none"> Aged Cheddar, Montbriac, Roquefort, Ermite, Saint André, Triple Cream Brie, Mascarpone, plus many other full flavoured or creamy cheeses 	The full-bodied flavours of the Icewine are matched with the full flavours of the cheese. The fruit flavours of the Icewine are enhanced by the salt of the cheese. The bracing acidity of the Icewine also contrasts the richness of creamy cheeses.
	Icewine and Dessert	<ul style="list-style-type: none"> Vidal Icewine complements fruits such as peach, banana, cantaloupe, apricot, pear, apple, pineapple, mango and papaya. Riesling Icewine complements citrus, pineapple, apple, honeydew melon, kiwi, quince and star fruit. Cabernet Franc Icewine complements strawberry, blueberry, raspberry, blackberry, rhubarb and Saskatoon berry. Fruits that are poached, baked or caramelized Fruit flans, cobblers, pies, strudels and tarts Cabernet Franc Icewine complements dark chocolate Custards, creams, fools and syllabubs Crème Brûlée Nut Based Cakes Thai desserts such as fried bananas Sweet Soufflés 	A terrific complement to fruit based desserts. The fruit forward flavours of the Icewine enhance the fruit flavours of the dessert. The Icewine should always be sweeter than the food, so both the Icewine and food will shine. The sweetness of the food will actually make the Icewine taste less sweet.
	Icewine as Dessert	<ul style="list-style-type: none"> On its own Chilled, 2 oz per person 	The Icewine's high level of acidity and burst of flavours refresh the palate. The perfect end to a perfect day.