



A Wine Guide For Beginners



Colors

Basic colors found in wine. There are many variations to these, but this is a good place to get started.

Wine Varieties

These are examples of the more commonly known wines. Of course there are so many more, but this is a good place to start in your understanding of wine varieties

Characteristics

This covers some basic characteristics you might find in the following wine varieties, including common aromas, flavours (and mouth feel) as well serving temperatures. Temperatures is highly individualised, but if served too cold, for example white wines, the full aromas and flavours do not present properly.

Food Pairings

Some examples of food and wine pairings. This is meant to be a basic guide only. Whilst it is a very good starter in understanding what wines pair with food, for example, White wine for white meat etc, it is not always going to be the case.

- Almost Clear
- Green Yellow
- Pale Gold
- Pale Yellow
- Pale Yellow Gold
- Deep Gold
- Pale Salmon
- Deep Pink
- Deep Salmon
- Pale Ruby
- Deep Violet
- Deep Purple
- Tawny



Wine Variety	Characteristics
Sparkling Wine & Champagne Young Reisling Vinho Verde	Sparkling Wine & Champagne Aromas: Green apple, citrus, almond, brioche. Flavors: Lemon, pear, toast. Acidity: High, refreshing. Mouthfeel: Crisp, bubbly, light. Young Reisling Aromas: Lime, green apple, floral. Flavors: Citrus, mineral, sometimes a hint of sweetness. Acidity: High, very lively. Mouthfeel: Light, zesty. Vinho Verde. Aromas: Lime, green apple, floral. Flavors: Citrus, green fruit. Acidity: High, vibrant. Mouthfeel: Light. Serving Temperatures: 5-8°C, 40-46°F
Sauvignon Blanc Verdheho	Sauvignon Blanc Aromas: Passionfruit, Grass, gooseberry, citrus. Flavors: Lemon, grapefruit, herbal. Acidity: High, crisp. Mouthfeel: Light, refreshing. Verdheho Aromas: Melon, citrus, tropical fruit. Flavors: Lemon, honeydew, mineral. Acidity: Medium to high. Mouthfeel: Smooth, slightly oily. Serving Temperatures: 5-8°C, 40-46°F
Pinot Gris & Pinot Grigio Semillion	Pinot Gris & Pinot Grigio Aromas: Pear, apple, floral. Flavors: Melon, stone fruit. Acidity: Medium. Mouthfeel: Light, soft. Semillion Aromas: Lemon, green apple, honey. Flavors: Citrus, honeyed, grassy. Acidity: High. Mouthfeel: Medium-bodied, refreshing. Serving Temperatures: 6-10°C, 43-50°F
Chenin Blanc Gerwurztraminer	Chenin Blanc Aromas: Apple, pear, honey. Flavors: Citrus, honeyed, mineral. Acidity: High, fresh. Mouthfeel: Crisp, lively. Gerwurztraminer Aromas: Lychee, rose, spice. Flavors: Floral, tropical fruit. Acidity: Low to medium. Mouthfeel: Rich, full-bodied. Serving Temperatures: 6-10°C, 43-50°F
Chardonnay Roussanne Voigner	Chardonnay Aromas: Green apple, citrus. Flavors: Lemon, pear, mineral. Acidity: Medium to high. Mouthfeel: Crisp, light. Roussanne Aromas: Apricot, herbal, honey. Flavors: Stone fruit, almond, floral. Acidity: Medium. Mouthfeel: Rich, round. Voigner Aromas: Peach, apricot, floral. Flavors: Stone fruit, honey. Acidity: Medium to low. Mouthfeel: Lush, smooth. Serving Temperatures: 6-12°C, 43-54°F
Aged Reisling Aged Semillion Aged Chardonnay	Aged Reisling Aromas: Petrol, honey, apricot. Flavors: Stone fruit, honey, slightly nutty. Acidity: High but softened. Mouthfeel: Medium-bodied, smooth. Aged Semillion Aromas: Toast, honey, nuts. Flavors: Baked apple, toasty, nutty. Acidity: Medium, softened. Mouthfeel: Full, creamy. Aged Chardonnay Aromas: Vanilla, butter, tropical fruit. Flavors: Pineapple, buttery, toasty. Acidity: Medium. Mouthfeel: Full, creamy. Serving Temperatures: 6-12°C, 43-54°F
Rose (made from Pinot Noir)	Rose (made from Pinot Noir) Aromas: Strawberry, watermelon, floral. Flavors: Berry, citrus. Acidity: Medium to high. Mouthfeel: Light, refreshing. Serving Temperatures: 6-12°C, 43-54°F
Rose (made from Grenache or Merlot).	Rose (made from Grenache or Merlot). Aromas: Strawberry, watermelon, floral. Flavors: Berry, citrus. Acidity: Medium to high. Mouthfeel: Light, refreshing. Serving Temperatures: 6-12°C, 43-54°F
Rose (made from Cabernet Sauvignon or Tempranillo)	Rose (made from Cabernet Sauvignon or Tempranillo) Aromas: Strawberry, watermelon, floral. Flavors: Berry, citrus. Acidity: Medium to high. Mouthfeel: Light, refreshing. Serving Temperatures: 6-12°C, 43-54°F
Pinot Noir Gamay Grenache	Pinot Noir Aromas: Cherry, raspberry, earth. Flavors: Red fruit, mushroom. Tannins: Low to medium, smooth. Feel: Silky, light. Gamay Aromas: Red cherry, floral, earthy. Flavors: Red berries, light spice. Tannins: Low. Mouthfeel: Light, fresh. Grenache Aromas: Red berries, spice, earthy. Flavors: Strawberry, pepper. Tannins: Low to medium. Mouthfeel: Soft, juicy. Serving Temperature: 16°C, 61°F
Cabernet Franc Merlot Tempranillo Sangiovese	Cabernet Franc Aromas: Bell pepper, raspberry, herbal. Flavors: Red fruit, earthy. Tannins: Medium. Feel: Silky, balanced. Merlot Aromas: Cherry, plum, chocolate. Flavors: Dark fruit, cocoa. Tannins: Medium, soft. Mouthfeel: Smooth, velvety. Sangiovese Aromas: Cherry, tomato, herb. Flavors: Red fruit, savory. Tannins: Medium to high. Feel: Medium-bodied, refreshing. Tempranillo Aromas: Cherry, plum, leather. Flavors: Red fruit, tobacco. Tannins: Medium to high. Feel: Round, earthy. Serving Temperature: 18°C, 64°F
Syrah / Shiraz Cabernet Sauvignon Malbec	Syrah/Shiraz Aromas: Blackberry, pepper. Flavors: Dark fruit, spice. Tannins: Medium to high. Feel: Full-bodied, bold. Cabernet Sauvignon Aromas: Blackberry, pepper. Flavors: Dark fruit, spice. Tannins: Medium to high. Feel: Full-bodied, bold. Malbec Aromas: Plum, blackberry, chocolate. Flavors: Dark fruit, mocha. Tannins: Medium. Feel: Smooth, rich. Serving Temperature: 18°C, 64°F
Sherry Port Muscat (Red)	Sherry Aromas: Nutty, caramel, dried fruit. Flavors: Almond, fig, toffee. Acidity: Medium. Mouthfeel: Creamy. Port Aromas: Dark berries, chocolate, raisin. Flavors: Sweet berries, spice. Acidity: Low. Feel: Rich, full-bodied. Muscat Aromas: Orange blossom, floral. Flavors: Sweet citrus, honey. Acidity: Low to medium. Feel: Light, smooth. Serving Temperatures: 18-20°C, 64-68°F

Sparkling Wine & Champagne Oysters - Sushi - Shellfish - Fried foods - Soft cheeses Young Reisling Spicy Asian dishes - Pork - Salads with citrus dressings Vinho Verde. Light seafood - Salads - Young cheeses like feta
Sauvignon Blanc Goat cheese - Herbaceous dishes - Green vegetables - Thai food - Seafood - Greek & Mexican food Verdheho Sushi - Spicy seafood - Pork
Pinot Gris & Pinot Grigio Grilled seafood - Light pasta dishes - Salads with fruity notes Semillion Sushi - Chicken - Salads with honey-based dressings
Chenin Blanc Thai and Indian dishes - Light salads - Crispy appetizers Gerwurztraminer Spicy Asian foods - Soft cheeses like Munster - Fruit desserts
Chardonnay Sushi - Salmon & Trout - Light pasta with olive oil Roussanne Poultry - Root vegetables - Rich seafood Voigner Spicy dishes - Apricot-glazed poultry - Creamy cheeses
Aged Reisling Duck & rich poultry dishes - Aged cheese - Roast vegetables - Thai & Indian dishes Aged Semillion Roast chicken - Creamy pasta dishes - Stronger or Smoked fish Aged Chardonnay Lobster and crab - Butter-based dishes - Roast chicken
Rose (made from Pinot Noir) Salads and light pasta - Grilled chicken - Berry desserts
Rose (made from Grenache or Merlot). Salads and light pasta - Grilled chicken - Berry desserts
Rose (made from Cabernet Sauvignon or Tempranillo) Salads and light pasta - Grilled chicken - Berry desserts
Pinot Noir Duck and game meats - Mushrooms - Salmon - Roast chicken - Lamb Gamay Roast chicken - Soft cheeses Grenache Barbecued meats - Hearty stews - Cured meats
Cabernet Franc Grilled vegetables - Game meats - Herb-based sauces Merlot Grilled meats - Tomato-based pasta - Chocolate desserts Sangiovese Pasta with tomato sauce - Pizza - Aged cheese Tempranillo Paella and Spanish tapas - Grilled lamb Sharp hard cheese
Syrah / Shiraz Grilled lamb Spicy sausage Steak Cabernet Sauvignon Steak Lamb Hard cheeses like cheddar Malbec Grilled beef Blue cheese . Empanadas
Sherry Nuts and olives - Tapas - Rich desserts Port Chocolate desserts - Aged cheese like Stilton - Dried fruits Muscat Fruit desserts - Blue cheese - Light pastries

