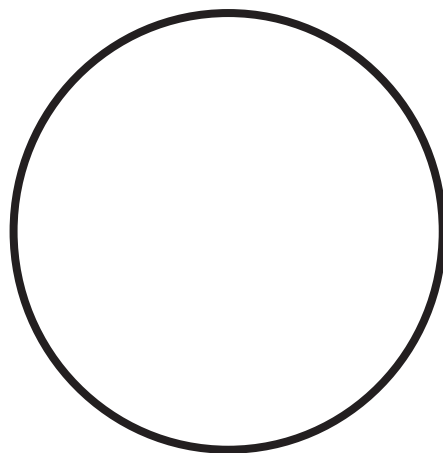## ROCHFORD ESTATE SAUVIGNON BLANC 2022

Soft, creamy cheese like brie love crisp whites like sauvignon blanc. Fresh acidity from the sauvignon blanc is also a perfect balance to the richness of cheddars.
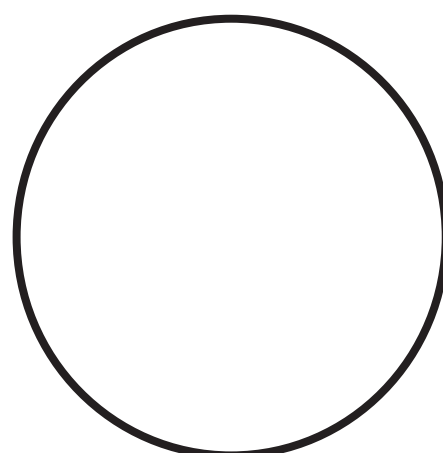
Floral notes of white roses and citrus blossom. There's a flinty mineral edge with some feijoa too. The palate is quite tight and saline with flinty chalk and super bright with zesty grapefruit. There is plenty of length and presence that will unfurl more with time.

ROCHFORD ESTATE CHARDONNAY 2021

Rich texture and clean acidity makes chardonnay very cheese friendly and perfect with all 3 of our cheese but particularly the gorgonzola.
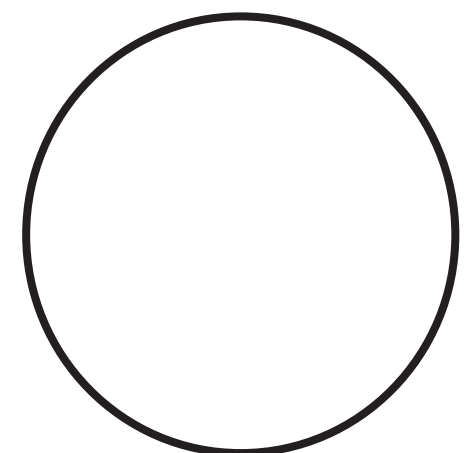
Floral aromas of jasmine and citrus blossom, flinty notes with white nuts and gentle oak spice. The palate is lively with grapefruit, nectarine and tonic / mineral like acidity generated from the cool season in 2020. As the wine breathes more and more is revealed, Chardonnays from this Yarra vintage should have a bright future.

ROCHFORD ESTATE PINOT NOIR 2022

Cheese has a very good friend in pinot noir, particularly if young and firm. The savouriness and berry flavours of this wine balances the creamy textures of Gorgonzola. The spice in the pinot noir also makes it a great match with the cheddar.

This Estate Pinot opens with a wealth of red cherry, raspberry, and red plum fruits. Earthy notes with an element of dried herb and rosemary. The palate shows a similar fruit profile, yet with nice suede tannins and spiced nuts. This wine flows well with a delicate freshness. A great year for Yarra Valley Pinot.

ROCHFORD ESTATE 'LA GAUCHE' CABERNET SAUVIGNON 2020

Cabernet Sauvignon is the perfect match to a hard cheddar and this traditional three varietal Bordeaux style blend with it's full bodied spice and pepper characters are a match made in heaven.

This 'la Gauche' is bright and lifted. 2020 was a cool Yarra harvest but this has risen to the occasion. Plenty of florals, spicy bramble, red cherry fruits and black forest cake characters on the nose. The palate is energetic but quite serious with fine tannins and bright cherry fruit.

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Cheese Pairing Wine Flight