



MISSION HILL

FAMILY ESTATE



FAVOURITE PAIRINGS FROM OUR WINEMAKER, DOMINIC MCCOSKER

LEGACY COLLECTION 2021 PERPETUA CHARDONNAY

Prosciutto & Melon or Fig with Gruyere

TERROIR COLLECTION 2021 JAGGED ROCK VINEYARD SYRAH

Manchego & Chorizo



BUILD YOUR CHARCUTERIE BOARD

Every charcuterie board is your chance to take a culinary adventure. Our experts dish their shopping list and simple tips for assembling everyone's favourite wine tasting accompaniment.

Use these deli & grocery suggestions before our Virtual Culinary Demonstration.

MEATS

- GOOD QUALITY PROSCIUTTO OR JAMÓN *prosciutto di parma, prosciutto di san danielle, jamón serrano, or, best of all, jamón de bellota*
- FENNEL SALAMI
- DUCK CONFIT OR RILLETTES
- BRESAOLA *lean and tender air-dried beef from Italy*
- MILD, DRY-CURED CHORIZO *nothing too spicy that might impact the wine*

CHEESES

- FRESH, YOUNG GOAT'S CHEESE
- AGED FIRM CHEESE *like gouda or cloth bound cheddar*
- SEMI-SOFT CHEESE *look for tallegio, brie de meaux, bel paese*
- QUALITY BLUE CHEESE *think gorgonzola or roquefort*
- ITALIAN BURRATA *with olive oil, fresh ground pepper & maldon sea salt, to serve*

CORE ACCOMPANIMENTS

These bring acidity and a tannin element to further enhance wine pairings

- GRAINY MUSTARD
- CORNICHONS *mini gherkin pickles*
- HONEY *especially good with truffled cheeses*
- CRUSTY BREAD *lots of it*

ADDITIONAL OPTIONS

- FRUIT *fresh grapes, figs, pears, berries, dried apricots, golden raisins*
- OLIVES *green, black, marinated with citrus*
- NUTS *almonds, pecans, pistachios, macadamias*
- CHUTNEYS & PRESERVES *look for quince paste (membrillo), pear mostarda*
- CRACKERS, CRISPS & BREADSTICKS
- FRESH HERBS *like rosemary and sage, add visual interest and aroma*



TOP 5 TIPS TO HOST

WELCOME COCKTAIL Get everyone started with a signature or themed cocktail and have water ready while in between wines.

STARTING BITES Prepare a few little bites to welcome your guests. Our Charcuterie Board Shopping List can be a good guideline.

PLAN AHEAD Try to do as much pre-work as possible or ask your guests for help. It can be fun to make the meal a team effort.

KEEP FOOD & WINE PAIRINGS IN MIND This depends on individual palates, but there are a few things that you can do to add to the enjoyment of all - serving wines at the right temperature can make a big difference. See our Winemaker and Chef's favourites or try your own pairings.

SLOW DOWN Enjoy time with your most precious people.



What 'Slowing Down' Means To Our Chef

"If you want to slow down and host a more intimate group, nothing beats sitting everyone at one table at one time and enjoying a table set for family style service. This is something my family didn't really do growing up, we had large gatherings, and food was mostly set as a "buffet" somewhere. It wasn't until I started dating my wife that I first enjoyed a fully seated family style dinner. It has to be the best way to have people connect with each other and create memories." - Chef Patrick Gayler

CHEF PAT'S FAVOURITES

TERROIR COLLECTION 2022 FRITZI'S RIESLING

Country Paté, either pork or duck or foie gras on crusty sourdough with Neufchatel cheese

EXHILARATION SPARKLING BRUT

Spicy nduja sausage spread on ciabatta and a couple thin peelings of aged asiago or fontina