

# **RAFTERS AT HOME**

“prepared by us, cooked by you”

## **DRINKS PAIRING**

THANK YOU FOR SUPPORTING US AT THIS UNPRECEDENTED TIME

OUR AIM OF THIS IS TO HELP BRING PEOPLE BACK TOGETHER THROUGH THE ONE THING WE LOVE..HOSPITALITY!!

At Rafters we offer the complete package of Food, Service and Drink. I am thrilled to be able to offer you this drinks package in your own home and hope you enjoy it!

**Alistair**

### **DRINK 1**

#### **SERVED WITH KING PRAWN FRITTER**

- Keep chilled

Dr Loosen, QBA Riesling, Mosel, Germany

Sadly, German Riesling is often thought of a sweet (in a bad sense!) – There are luscious, sweet German Rieslings, there are incredible bone-dry ones and lots somewhere in between.

I must admit I love Riesling and think it is one of the most versatile and best food pairings. This wine had a touch of Residual sugar showing at the front of the palate which at first appears sweet before the high acidity cleans the palate. For me, this wine is the perfect start to a meal, clean, fresh and balanced.

### **DRINK 2**

#### **SERVED WITH BLADE OF BEEF**

KINGSTON CABERNET SAUVIGNON, Coonawarra, Australia

Cabernet Sauvignon is without doubt my dessert island wine and my go to choice for braised beef.

Australia made some amazing fruit forward Cabernets bursting with Cassis before a wonderful black pepper finish takes over.

The Coonawarra is Australia is in my opinion the best place in the New World for Cabernet, it has unique soils called Terra Rossa – Red Soils – these soils help to reflect sun onto the vines and store heat so there is little change in temperature in the vineyard in the evening helping to achieve maximum ripeness.

### **DRINK 3**

#### **SERVED WITH WHITE CHOCOLATE CHEESECAKE**

ELYSIUM BLACK MUSCAT, ANDREW QUADY, California, USA

This dessert wine taste just like it smells – heavenly!!!

The smell of Blackcurrant leaf, lychee and rose transfers straight onto the palate with a texture that is viscous but not syrup like.

For me this is an occasion where the pairing ignores the main ingredient – instead this pairing is all about the accompanying coconut which sings against the subtle sweetness and lychee flavour in the wine.

DON'T FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA. WE WOULD LOVE TO SEE HOW YOU GET ON!!

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