

# 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 CURED SALMON & YORKSHIRE RHUBARB KIMCHI**

- Keep chilled & serve straight from the fridge.

Mas de Cadenet, Provence Rose – Provence – France

Provence Rose is by a lot of people considered a summer drink, and for most of the time I could not agree more. What better was to spend a sunny afternoon than sat in the sunshine with a good book and a glass of crisp rose!

However, for me Rose can be a real treat when paired with food, and obviously fish is a great choice for this.

Mas de Cadenet is a family run vineyard which was acquired in 1813 by the Negrel family and has been in the family ever since. Today it is run by Guy Negrel with the help of his children. The wine is made up of 50% Grenache, 40% Cinsault & 10% Syrah which are the typical grapes used to make the Provence Rose we know and love.

The pale look of the wine can be very deceiving as the wine packs a real punch showing firstly rich red fruits on the front of the palate which balance of the spice of the Yorkshire Rhubarb Kimchi before the finish of the wine is a sharp almost gooseberry like dryness perfect for the rich salmon.

### DRINK 2

#### **SERVED WITH WORLEY ESTATE LAMB**

- Keep and serve at room temperature.

Feitora Tinto, Lavradores de Feitora – Douro – Portugal

The title literally translates to “working farmer collective” and that’s just what it is, a group of passionate farmers who have pooled resources to make fantastic & fun wine in the Douro.

When we were looking for a wine for this pairing the obvious choice was a Rioja, but I wanted to find a wine to broaden your drinking horizons so went in hunt of a Tempranillo

which is the major grape variety of Rioja but from somewhere you perhaps wouldn't normally buy wine from if you were in a wine shop or supermarket.

The wine is made of Barocca, Tinta (The Portuguese name for Tempranillo) and Franca, three native grapes native to the Douro in Portugal. It has spent time in second and third fill barriques which give the wine a wonderful smooth finish and a great spice of cinnamon and cracked black pepper which really gets the taste buds bouncing and sits well with the lamb & rich dauphinoise to create an indulgent main course.

Something I take for granted in the language used when talking about wine so I would like to quickly explain what we mean by second and third fill.

- Firstly – a barrique is a name for a 225-litre oak barrel – this can be made of either European Oak (often French) or American Oak
- Second fill – this means the barrel has been used once before. When barrels are new, they are two things. Firstly, they are expensive so are always used by premium wine makers. And secondly when they are new, they impart the most flavour and character on a wine – hence why the world's most premium wines use them... and of course with the price of their wines they can afford them!
- Third fill – yes you guessed it.... It is the third time the barrel has been used! After a barrel has been used three times most of its ability to impart flavour are lost and they are sold to Whisky makers as they still have the ability to allow oxygen to pass through so are great for long periods of ageing which the best whisky's require.

### **DRINK 3**

#### **SERVED WITH BULLION CHOCOLATE CREAM**

##### Susana Balbo, Late Harvest Malbec – Mendoza, Argentina

In 1981 Susana Balbo set out on a career that would continuously make history... she was the first woman to receive a Bachelor in Oenology in Argentina.

In 1999 after two decades of offering her advice to the big national and international companies Susana decided to go it alone and set up on her own. From that day on her wines received critical acclaim both in Argentina and the rest of the world, in 2012 she was named the Drinks Business most influential woman in wine and in 2015 she was named woman of the year by the same magazine before being named in the top 10 most influential wine makers in 2018.

As all wine makers in Argentina do Susana makes amazing Malbec & Torrontes but for me it is her late harvest Malbec that blew my mind and is often one of my go to wines for chocolate desserts.

The wine is 100% and the grapes are left on the vines for 3 months after the rest of the Malbec is harvested. As the growing season has finished and the weather turns colder the vine has less sunlight and nutrients which makes the grapes start to shrivel like raisins and become very concentrated with sugars so are super sweet. After the harvest, the wine ferments slowly and the amount of sugar in the grapes naturally stops fermentation leaving sugars in the wine, it then spends 18 months in French oak which mellows the tannins and brings a wonderful layer of vanilla and butter to add to the black cherry and violet flavours, simply delicious!

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