

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 MUSHROOM RISOTTO

- Keep remove from the Fridge 1 hour before drinking. This wine can also be served lightly chilled if you prefer.

Pinot Noir NV, Hoffman & Rathbone. West Sussex - England

Based in West Sussex Hoffman and Rathbone are one of my favourite producers of red wine in the UK. Due to our varied and cool climate it can be hard to create red wines that are not simple grape juice. Hoffman and Rathbone achieve a great wine year on year by using a method favoured in the Champagne region and blending multiple vintages to create a great wine in a consistent style.

Each bottle usually contains 3 vintages, this one is 2017, 2018 & 2019.

All Hoffman and Rathbones vineyards are hand harvested. The vintages are all fermented in barrels separately using a mixture of French and German barrels. The wines are then blended to create the finished wine.

The result of this process is a consistent wine year after year with complexity and delicate cranberry & red fruits aromas.

The palate is typically low in tannin with high acidity which are both classic Pinot Noir traits. The red fruit on the nose continues onto the palate and it is these clean and fresh characteristics we are relying on to keep the palate lively under the rich indulgent risotto.

DRINK 2

SERVED WITH MOSS VALLEY PORK

- Keep and serve chilled.

Rubula - Edi Simcic - Slovenia

Edi Simcic is considered one of the best wine producers in Slovenia. His wines are unique, traditional, and very Slovenian. It is a family business passing knowledge on through the generations and Edi himself is still very much at the centre of the business. His son Aleks is working on advancing the winery into the new era, when the wines are already this good I cannot wait to see where he can take them and improve them.

The winery is in Goriska Brda in the northern sub-region of the Primorski wine region in western Slovenia. It was named after the two towns called Goriska and Brda. Which are now split itself in two because half is now in Italy. Located at the foot of the alps Brda (the Slovenian part) is nestled in-between snow-capped mountains and sunny Adriatic coastline. Brda can have cold alpine winters but the summers are lovely and warm with fresh ocean or alpine winds which make it a perfect place for ripening grapes if the winters are not too cold.

A dry and fresh wine. Rubula is a much underrated and unheard-of grape variety. It has aromas of dried apples, lemon, and lime, with a little balsamic and honey touch. This example is aged in large barrique (a type of barrel that originated in Bordeaux usually holding 225 litres), this ageing gives the wine a slight smokiness and age ability. Richly textured with flavours of white blossom it will pair well with our soft Moss Valley Pork with layers of rich fat.

Rubula also has a good acidity so it will really cut through the pork fat, with the dried apple flavours bouncing off the iron rich pudding. I know it is a little unconventional but will go well... trust me!

DRINK 3

SERVED WITH YORKSHIRE RHUBARB TRIFLE

Mountain Wine Moscatel - Telmo Rodriguez, Malaga, Spain

This mountain wine is pure, clean and long. Honey blossom, hints of marmalade and white peaches with a good backbone of minerality. It has undergone something called malolactic fermentation which is a secondary fermentation to reduce acidity that can also add creamy/dairy notes... can you smell peach yoghurts?

This purity and balance of sweetness, fruit and acidity comes from the classic method in Málaga to dry the grapes with traditional grape dryers. The grapes are left to dry (bake), making them raisins, increasing the sugar content and rich marmalade flavours.

The golden raisins of the old vineyards of Cómpeeta are harvested from the mountainous region of Sierras de Tejeda, Almijara y Alhama Natural Park and are grown on 9 hectares of vineyard between 350 and 1000 metres' altitude on crumbly, very steep schist (brown slate) slopes. Temperatures in the areas with marine influence have a range from 4 to 30 °C with relatively high levels of rainfall.

Cómpeeta has Roman origins. Its name derives from the Latin phrase Compita-Orum, which means "crossing of roads." This is significant today's production of MR as it uses the Muscat of Alexandria grape. This historical link gives this wine great allure.

It works wonderfully with the Tatin, initially enhancing the sweetness but lately cleansing the palate with a sharper finish.

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