

NAMAQUA

WINES

WINE & CHOCOLATE

PAIRING GUIDE

IN ASSOCIATION WITH



WINE & CHOCOLATE PAIRINGS

Namaqua Smooth Dry Red

Afrikoa 55% Dark Chocolate Slab with Roasted Almonds

Namaqua Sweet Red

Afrikoa 37% Milk Chocolate with Roasted Hazelnut

Namaqua Sweet Rosé

Afrikoa Cranberry White Chocolate Bar

Namaqua Johannesburger White

Afrikoa Chocolate Slab with Pecan

Namaqua Blanc de Blanc

Afrikoa 55% Milk Chocolate Bar

Namaqua Lite White

Afrikoa 80% Sugar-Free Dark Chocolate

ABOUT



AFRIKOA is the first bean-to-bar company in South Africa to produce chocolate made from cocoa sourced directly from African farmers. By trading directly with the farmers, Afrikoa ensures the freshest, finest-quality cocoa beans and empowering the farmers to create their own sustainable futures.

WWW.AFRIKOA.COM

NAMAQUA

Est. 1947

Namaqua Wines offers a diverse range of wine collections to ensure that you will discover a choice to suit both your palate and pocket. If you're looking for a wine to savour on the daily or a bottle to elevate a special occasion, Namaqua Wines is ready to serve a timeless glass of your future cherished wine.

WWW.NAMAQUAWINES.COM





WINE & CHOCOLATE PAIRING BASICS

● DARK CHOCOLATE

Pairing dark chocolate with wine can be challenging, as it is often matched with robust red wines known for their bold personalities. The tannins present in both the chocolate and the wine can result in a bitter taste on the palate, leaving an unpleasant and lasting dry sensation. The ideal choice is a wine that complements the chocolate's intensity without adding excessive astringency. Full-bodied fruity wines are excellent choices for a harmonious pairing with dark chocolate.

● MILK CHOCOLATE

The smooth texture of milk chocolate, accented by hints of vanilla and brown sugar, can be truly satisfying. Its versatility for pairing surpasses that of dark chocolate, thanks to the absence of tannins and the presence of rich fat. Milk chocolate pairs exceptionally well with light-to-medium-bodied wines featuring bright fruit notes.

● WHITE CHOCOLATE

White chocolate achieves an extra decadent quality through its high levels of cocoa butter, milk solids, and sugar. With its richness and buttery texture, complemented by notes of vanilla, honey, and sweet cream, selecting a wine sweeter than the chocolate is crucial for achieving a balanced pairing. Sweet wines, with ample residual sugar and distinct personalities, can harmonise with a piece of white chocolate without overshadowing its flavours.

TIPS

- Think about sugar content
- Match Intensities
- Avoid Tannic Wines

AFRIKOA 55% DARK CHOCOLATE SLAB WITH ROASTED ALMONDS

TASTE PROFILE

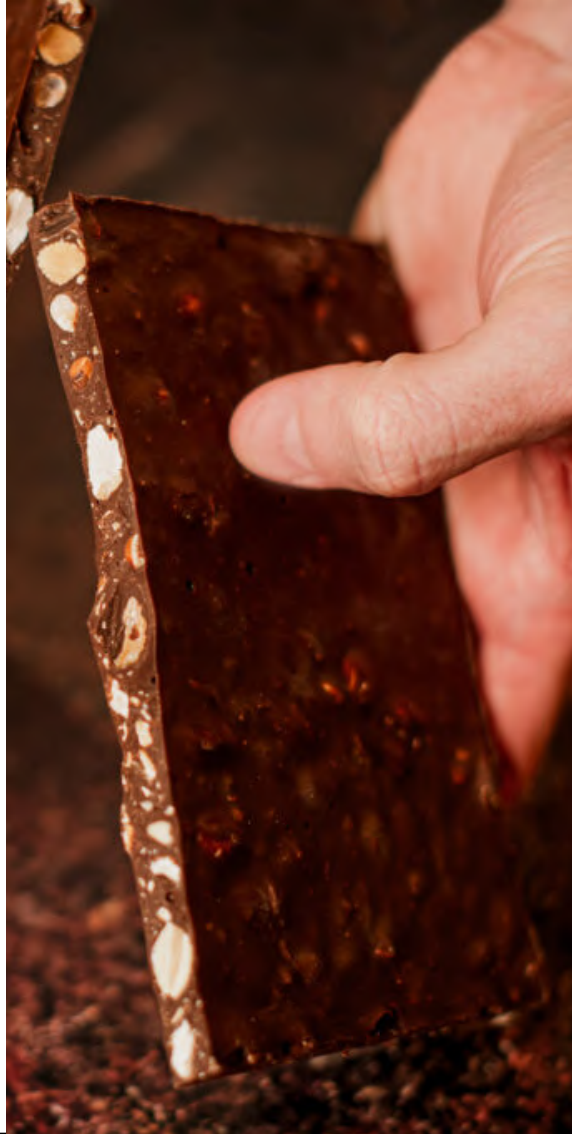
Our talented team of chocolatiers have created these giant chocolate slabs by combining our award winning Afrikoa 55% semi-sweet dark chocolate with locally sourced roasted almonds.

INGREDIENTS

Cocoa Beans, Erythritol, Xylitol, Cocoa Butter, Sunflower Lecithin.

ALLERGENS

May contain traces of dairy, tree nuts or gluten.



NAMAQUA SMOOTH DRY RED

TASTE PROFILE

An elegant blend of Merlot, Ruby Cabernet and Shiraz that will exceed your expectations! The structure of Cabernet meets the juicy mouthfeel of Merlot and adds the spicy undertones of Shiraz. Brimming with rich berry flavours and a velvety texture, this dark ruby red offers a full-bodied wine that complements any dining room table.

BALANCE

Body	
Acidity	●○○○○
Sweetness	●●●○○
Fruitiness	●○○○○ ●●●○○

PAIRING

The Namaqua Smooth Dry Red and the 55% Dark Chocolate Slab With Roasted Almonds pairing calls for a complete immersion into the full tasting experience with joyful complexity at every shift in the palate with the elegant muscat blend and the smooth nuttiness of the chocolate.

AFRIKOA 37% MILK CHOCOLATE SLAB WITH ROASTED HAZELNUT

TASTE PROFILE

This milk chocolate with toasted hazelnuts is the delightful result of ethically and sustainably made African chocolate. Afrikoa Milk Chocolate with Hazelnut 37% is made from directly traded Tanzanian heirloom cocoa beans. Following a sustainable bean-to-bar process, the cocoa is then brought to Cape Town where it is made into nutty milk chocolate from scratch. Throughout its manufacturing process, Afrikoa Milk Chocolate with Hazelnut does not leave our beautiful continent so it's not only delicious but socially and environmentally sustainable too!

INGREDIENTS

Cane Sugar, Cocoa Butter, Cocoa Beans, Milk Powder, Hazelnuts, Sunflower Lecithin.

ALLERGENS

May contain traces of dairy, tree nuts or gluten.



NAMAQUA SWEET RED

TASTE PROFILE

This blend of classic red cultivars creates a sweet and fruity wine to bring a dose of cheer to your day. Red cherry and raspberry flavours meet muscat and plum to create a long, fruity aftertaste that will leave a smile on your face.

BALANCE

Body	●○○○○
Acidity	●●●○○
Sweetness	●●●●●
Fruitiness	●●●●○

PAIRING

The Afrikoa 37% Milk Chocolate Slab with Roasted Hazelnut and the Namaqua Sweet Red combination is an instant mood lift to your day. The decadence of the hazelnut and chocolate paired with the sweet muscat flavours of the Sweet Red perfectly emulates the feelings of celebration and triumph on the palate.

AFRIKOA CRANBERRY WHITE CHOCOLATE BAR

TASTE PROFILE

Our 30% white chocolate hand cut slabs with sun dried cranberries, bringing fruity element that pairs perfectly with the creaminess of the chocolate.

INGREDIENTS

Cocoa Butter 30%, Milk Powder, Cane Sugar, Sunflower lecithin, Cranberries.

ALLERGENS

May contain traces of dairy, tree nuts or gluten.



NAMAQUA SWEET ROSÉ

TASTE PROFILE

Perfected by the long summer days and cool evenings of Namaqualand, our Sweet Rosé offers a playful strawberry nose, followed by a fruity palate and muscat finish. This naturally sweet and lively pink includes notes of fresh strawberries to add a touch of fun to your ordinary days.

BALANCE

Body	●○○○○
Acidity	●●●●●
Sweetness	●●●●●
Fruitiness	●●●●●

PAIRING

The Namaqua Sweet Rosé and the Afrikoa Cranberry White Chocolate is the more playful combination of this guide. The delightful hints of sweet strawberries and the creaminess of the cranberry chocolate brings out an instant excitement and delight on the palate with a fruity punch finish.

AFRIKOA 55% MILK CHOCOLATE BAR

TASTE PROFILE

This velvety smooth semi-sweet chocolate is a product of Afrikoa's truly African art of chocolate-making. It's a smooth and mild chocolate made with directly traded Tanzanian cocoa beans. Afrikoa fosters close relationships with African cocoa farmers, empowering them to create their own sustainable future. The products are free of artificial preservatives and additives.

INGREDIENTS

Cane Sugar, Cocoa Butter, Cocoa Beans, Sunflower Lecithin.

ALLERGENS

May contain traces of dairy, tree nuts or gluten.



NAMAQUA BLANC DE BLANC

TASTE PROFILE

This pale golden beauty with a touch of green represents the ideal duo of Colombard and Chenin Blanc. Expect a bright texture and light body with a rich, tropical flavour profile that includes hints of citrus and guava. A crisp, refreshing table wine to accompany your everyday routine

BALANCE

Body	●○○○○
Acidity	●●●●●
Sweetness	●●○○○
Fruitiness	●●●●○

PAIRING

The Namaqua Blanc de Blanc and the Afrikoa 55% Milk Chocolate Bar offers more complexity and depth compared to other pairings of this guide. It's a combination of refreshing richness and smooth lightness, with delightful hints of citrus and guava. This combination emulates a soft breeze on a hot summer day in an African fruit garden.



TRY OUT OUR PERFECT PAIRINGS BY PLACING YOUR
ORDER ON THE AFRIKOA AND NAMAQUA WEBSITES.

NAMAQUA
Est. 1947

WWW.NAMAQUAWINES.COM



WWW.AFRIKOA.COM