



# Rack of Lamb

PAIRED WITH  
NAMAQUA SHIRAZ





# SHIRAZ

## FLAVOURS

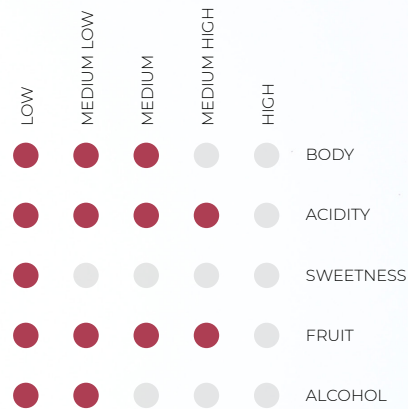


CHERRIES



BLACKBERRIES

## COLOUR / TASTE PROFILE



## PAIRINGS

● pairing ● perfect pairing

MEAT	LOBSTER & SHELLFISH prawn, crab, langoustine	FISH tuna, cod, trout, bass	MOLLUSK oyster, mussel, clam	POULTRY chicken, duck, turkey	PORK roast, tenderloin, pork chop	CURED MEAT salami, prosciutto, bresaola, bacon	RED MEAT beef, lamb, venison
PREPARATION	POACHED OR STEAMED	ROASTED	SMOKED	SAUTÉED OR FRIED	GRILLED OR BARBECUED		
DAIRY	HARD CHEESE cheddar, Pecorino, Manchego, Asiago, Parmesan	PUNGENT CHEESE bleu, Gorgonzola, Stilton, Roquefort	SOFT CHEESE & CREAM Brie, Mascarpone, crème fraîche				
VEGETABLES	BEANS & PEAS lentil, navy, pinto, chickpea	NUTS & SEEDS peanut, almond, pecan, sesame	FUNGHI crimini, maitake, chanterelle	NIGHTSHADES tomato, eggplant, bell pepper	ROOT VEG & SQUASH turnip, butternut, pumpkin, delicata, carrot	GREEN VEG green bean, kale, lettuce	ALLIUMS onion, shallot, garlic, scallion
HERBS & SPICES	EXOTIC/AROMATIC SPICES anise, turmeric, saffron, fennel, ginger	BAKING SPICES cinnamon, clove, allspice, mace	HERBS thyme, oregano, basil, tarragon	HOT & SPICY hot sauce, habanero, sichuan	RED PEPPER ancho, aleppo, chipotle, chilli	BLACK PEPPER	
STARCH	POTATO	SWEET STARCHY VEG sweet potato, yucca, taro	WHOLE WHEAT GRAINS quinoa, farro, brown rice	WHITE STARCHES flour, white rice, pasta, bread, tortillas			
SWEET	CHOCOLATE & COFFEE	VANILLA & CARAMEL crème brûlée, ice cream	FRUIT & BERRIES strawberry, orange, apple, peach				