



WINE & DINE

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Wine has had a long history of being served as an accompaniment to food. In ancient times, wine was just another dietary staple that was often perceived to be more sanitary than the local water supply. There is little evidence to suggest that serious thought had gone into pairing particular dishes with particular wines. Rather, people often paired their food with any wines that were available. However, as a region's cuisine developed, so did winemaking traditions. Many pairings that are considered "classics" today emerged from the centuries-old relationship between a region's cuisine and its wines.

DEVELOPMENT

In recent years, the popularity and interest in food and wine pairings exploded. The media began writing about the principles of pairing the perfect wine with the perfect dish. Restaurants started to hire sommeliers to recommend wine pairings to diners. Winemakers started to emphasise the kind of food that their wines would go well with, some even printed pairing suggestions on the back labels of wine bottles.

Today there are multiple sources for detailed guidelines and tips on food and wine pairing. However, while there are no hard and fast rules to food and wine pairing, the following serves as a guide. Most importantly, in your experimentations, let your palate be the taste judge!

BASIC PRINCIPLES

Food and wines are made for each other. While a perfect balance where both food and wine are equally enhanced is theoretically possible, typically a pairing will have a dominant focus which can be either the wine or food while the other serves to complement.

Acid needs acid

Food with a high acid level is a perfect match for a high acid wine. If you want to increase the taste of acid in a dish, serve it with an acidic wine.

Tannins need fat

Tannins are the astringent components that cause a bitter taste in the back of your throat after sipping some red wine. To soften the tannins, pair the wine

with fatty food as the fat will balance the tannins for a smoother feel.

Fish goes with acid, not with tannins

Fish dishes are usually light-flavoured, so it is the preparation method that determines the choice of wine. As a general guide, white wines usually pair well with fish.

Pair wine with the dominant flavour

Identify the dominant flavour in the dish, which need not necessarily be meat, and pair to that flavour.

Spice needs sugar

To counter the heat from spices, pair with a sweet, low alcohol wine. To crank up the heat, pair with a high tannin, high alcohol wine.

Sweet needs sweeter

The wine has to be sweeter than the dessert. Most quality dessert wines are acidic, thus combining with the dessert to give a luscious sensation.

WINE DINNERS

If it sounds too daunting to pair food and wine on your own, why not attend a wine dinner? This provides a fascinating opportunity to learn about wines, food pairing and meet up with like-minded individuals.

Typically, wine dinners are sit-down dinners designed to give enthusiasts the opportunity to sample a range of wines over a gourmet meal. Wine dinners are popular because they override the limitations of sampling wine alone

at home as you will not be able to sample many bottles of wines without wastage nor can you learn anything by tasting wine alone.

At wine dinners, you can find wine-lovers of all levels – beginners, intermediate and advanced. So you can banish all thoughts that wine dinners are meant for experts only. So go ahead and attend one!



BE ON OUR INVITATION LIST!

The Dining Room at Raffles Town Club organises wine dinners on a regular basis throughout the year. The food and wines served at our wine dinners are specially paired by wine experts and our in-house culinary team, thus ensuring the best value and experience.

Typically, our wine dinners feature a speaker with knowledge of wines from a particular region.

All in all, our wine dinners offer an excellent opportunity for members to host guests for business or pleasure.

To receive the latest news on our upcoming wine dinners, please register your interest to be on our invitation list by emailing to marketing@rtc.com.sg.