



# Gewürztraminer

## The Fresh Dimension to New Zealand Fine Dining

For too long, Gewürztraminer hasn't had the respect it deserves in New Zealand's Fine Dining scene. With a little knowledge, we can change that. Gewürztraminer has been treated as an outsider, with Thai food as the only possible food match.

But there is a lot more to this **classical Alsatian variety**. New Zealand Gewürztraminer is **extremely fragrant**, with rose petals, lychee, cinnamon and ginger tantalising your senses.

We would love to inspire you to get creative and go searching for that **perfect food match**.

You are guaranteed to **wow your guests** and offer them a special moment they will treasure forever!

We all have to work hard on de-mystifying the variety so many people are scared of mispronouncing.

It is **"Gi-vurz-tra-meaner"**, or simply **"Gewurz"** or **"GT"**. This could even be printed in brackets on your wine-list, communicating that we understand the unease with this difficult German word - and that it is no problem to use the shortened version, which is a lot sexier anyway...

To bring more guests round to the delights of great Gewürztraminer, it is essential to serve it **by the glass**.

People might hesitate to order a whole bottle of a slightly uncommon variety, but will gladly follow your recommendation for a glass of Gewurz to match a special dish.



Gewürztraminer pairs well with **salty, spicy, smoked or fruity foods**. The bold aromatic character of Gewurz balances these often difficult-to-match components.

We've collated a few **menu-ideas** overleaf as a starting point and hope you'll have lots of fun experimenting!



# Gewürztraminer your partner in sublime

Here are a few dishes that literally ask for being paired with a great New Zealand Gewürztraminer. Have fun experimenting!

## Traditional:

- Alsatian Tarte Flambé or “Flammenkuchen”
- Choucroute with European Sausages and smoked Meats

## Seafood:

- Crab Salad with Ginger and dried Orange Peel
- Coconut Kerala Curry with fresh Mussels by Al Brown
- Vietnamese-Style Jumbo Shrimp on Sugarcane

## Fish:

- Cold smoked Salmon with Orange and Chilli Picada & Avocado Mousse by Shae Moleta
- Dukkah crusted Salmon with Garam Masala Potatoes & Kaffir Lime Sauce by Al Brown
- Whole roasted Snapper with Asian Slaw by Al Brown
- Chermoula Hapuku with Zucchini Dill Salad by Celia Harvey
- Seared Kingfish in hot sour Broth with Rice Noodles by Ray McVinnie

## Pork:

- Pork and Hazelnuts with Buttered Brussels Sprouts & Sherry Vinegar by Celia Harvey
- Asian braised Pork Belly with Sticky Rice and Pork Crackling Brittle by Al Brown
- Pork Roast stuffed with Apricots and Almonds

## Chicken and Duck:

- Chicken Yakitori with braised Eggplant by Ray McVinnie
- Balsamic-glazed Duck Legs with Figs

## Cheese:

- Washed Rind and Blue Vein Cheese with Gingerbread and Quince Paste.
- Goat Cheese Bavaois, Pear and Date Chutney with curried Walnuts & Granny Smith Apples – Grant Dicker, Mint Dining Room, Nelson

## Dessert:

- Fresh Ginger Cake with Red Fruit Compote by Kathy Paterson
- Turkish Delight & Rosewater Panna Cotta with poached Rhubarb
- Tart of spiced Apple & Pear with Ginger Ice Cream



*Goat Cheese Bavaois partnered with  
Blackenbrook Reserve Gewürztraminer  
Dish by Grant Dicker, Mint Dining Room, Nelson,  
Photo David Letsche*

## For More Information:

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