

# D'ARENBERG PEPPERMINT Paddock



The Osborn family has been making wine in Australia's McLaren Vale since 1912 and have recently converted all their vineyards to be not only certified organic, but also biodynamic.



Peppermint Paddock is one of Australia's sparkling red wines. The grapes have been foot tread & basket pressed to make the base red wine, as per the family's style. The decision to use Chambourcin, not a common grape variety, as the lead here gives the wine colour and cherry berry lushness without an imposing tannin structure.

## How does it taste:

The colour of this wine has a very definite vibrant deep purple hue! The aroma is reminiscent of Summer pudding with spice and mint. Lush drippingly ripe berries. It is well balanced with a measure of residual sugar, but it has a gentle tannin grip that adds some dryness.

It is joyously juicy, not heavy in anyway and those flavours linger.

**Grapes:** Chambourcin (88%), Graciano (12%)

**Wine region:** McLaren Vale, Australia

**Wine profile:** Sparkling red wine (off dry)



Vegan



Biodynamic



Organic

## Why was this wine chosen in this bundle?

There is something quite special about Australia sparkling red wines that makes them rather unique in the wine world. They are hugely versatile wines & not easily found in the UK. They are a celebration in themselves.

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## Food Matches

**Good for: Breakfast (yes! Indeed) / Lunch / starter / main or as an aperitif**

This is a wine that defies all expectations. It goes well with **bacon/ham and eggs or just a fried egg on a buttered roll**. Or can be a good accompaniment with an **antipasti board or light nutty and chocolatey desserts**. (But not too rich!)

It works particularly well with sweeter, fruity sauces such as **beef with blackbean sauce**. It has the fruit intensity to be a good match with **chilli, and spicy dishes**. Such as Massaman curry.

However, don't restrict yourself to spicy dishes. **Duck breasts, slow cooked gammon with maple & mustard, and venison sausages** would also work well. Or well seasoned **roasted mediterranean vegetables & grilled haloumi**. Or just a **juicy burger with beetroot slices or beetroot chutney**. Also roast poultry, included **Christmas / Thanksgiving Turkey**.

**Suitable for a dinner party:** Yes

**Vegetarian:** Yes. **Vegan:** Yes

**Recipe links to try\*:**

[BBC Singapore noodles with spiced duck recipe](#)

[BBC Mediterranean puff pastry tart](#)

[BBC Aussie burgers topped with beetroot](#)

### Serving tips!!

**Temperature:** Serve this sparkling wine lightly chilled! 8 – 12°C

**Glass type:** A tulip (Bordeaux) shaped wine glass is good here (either small or large). Alternatively, a new style Champagne glass designed for vintage Champagne.

Because the wine is better lightly chilled, it is better to top up the wine regularly with chilled wine after your first pour. This will keep the wine cool, crisp & fragrant.

\*These recipes have not been tested & food and wine matches are always a personal preference. Please use these recipe links at your own discretion. There is no affiliation to FineWineMerchant and any of the organisations linked to.

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