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[](http://www.cheesematters.com.au/mixandmatch_v2.aspx)

Once you have tasted a cheese on its own, take the flavor experience to the next level with a matched accompaniment or drink.

Think salty with sweet, such as blue cheese with quince paste; or light with light such as a delicate goat’s cheese with a bouncy sparkling wine; or crisp and soft such as fresh grapes with creamy brie.

In matching food together, look for whether they complement, contrast or clash as you taste.

**For example:**

* Complement - the mushroomy flavor characteristics of Brie complement the yeasty aromas of sparkling wine
* Contrast - the creaminess and zest of feta contrasts beautifully with the fresh but sweet acidity of ripe tomato
* Clash - the combination of blue cheese and red wine can form an unsavory partnership with a strong, almost metallic after-taste

There are no rules when it comes to appreciating cheese, as so much depends on your personal preferences, but the key is to pay attention to what you eat, trust your taste buds and just remember to savor!

**Type of Cheese**

**Food Match**

**Wine Match**

**Soft White Cheese**

* Crusty French bread
* Jawbone (ham) or gypsy ham
* Red grapes
* Almond bread
* Strawberries
* Nectarines
* Fruit Bread
* Dessert wines
* Sparkling wine such as sparkling white and Champagne
* Full bodied whites such as Chardonnay
* 'Sticky' Dessert wines such as Botrytis, Riesling or Semillon
* Fortified wines such as Muscat, Port, Tokay

**Blue Cheese**

* Figs – fresh or dried
* Fresh, ripe pear
* Port-soaked prunes
* Fruit pastes – quince, plum
* Sourdough or fruit bread
* Lavender honey
* Walnuts
* 'Sticky' Dessert wines such as Botrytis, Riesling or Semillon
* Fortified wines such as Muscat, Port, Tokay
* Aromatic whites such as Riesling, Sauvignon blanc
* Beer such as wheat beers (mild blues) or lagers (medium/strong blues)

**Cheddar Cheese**

* Quince paste
* Green apples
* Walnuts
* Sourdough bread
* Chutney
* Raisins and dates
* Ham
* Tomatoes – roasted or grilled
* Full-bodied dry whites such as Chardonnay, Semillon
* Full-bodied dry reds such as Cabernet Sauvignon, Shiraz, Merlot
* 'Sticky' Dessert wines such as Botrytis Riesling or Botrytis Semillon
* Fortified wines such as Muscat, Port, Tokay

**Eye Cheese (Swiss)**

* Pickles, gherkins and cornichons
* Pickled onions
* Rye or sourdough bread
* Pastrami or ham
* Smoked chicken
* Celery
* Red capsicum
* Cashews or Smoked almonds
* Full-bodied white wines such as Chardonnay, Semillon
* Medium- bodied red wine such as Pinot Noir, Grenache, Shiraz
* Dessert wines such as Botrytis Semillon and Riesling
* Fortified wines such as Muscat, Port, Tokay

**Fresh & Cream Cheeses**

* Tomatoes
* Fresh soft herbs – basil, parsley, dill
* Spinach – fresh or cooked
* Smoked salmon or smoked trout
* Anchovies, olives and capers
* Smoked meats, hams and salami
* Croutes, crackers, pita crisps and grissini sticks
* Fruit salad and fruit platters
* Berries in liqueur
* Full-bodied white wines such as Chardonnay, Semillon
* Medium- bodied red wine such as Pinot Noir, Grenache, Shiraz
* Dessert wines such as Botrytis Semillon and Riesling
* Fortified wines such as Muscat, Port, Tokay

**Feta Cheese**

* Chargrilled lamb
* Spinach – fresh, sautéed or in spinach pie
* Tomatoes
* Olives
* Artichokes
* Roasted capsicum
* Cucumber
* Sparkling wines such as sparkling whites, Champagne
* Aromatic whites such as Riesling, Sauvignon blanc
* More robust dishes using feta as an ingredient will lend themselves well to a red wine.
* Medium bodied red such as Pinot Noir, Grenache, Shiraz

**Goat's Cheese**

* Figs
* Prosciutto
* Fennel
* Chargrilled Eggplant
* Pesto
* Tomatoes
* Olives
* Garlic
* Basil
* Plums
* Honey
* Full-bodied white wines such as Chardonnay, Semillon
* Medium- bodied red wine such as Pinot Noir, Grenache, Shiraz
* Dessert wines such as Botrytis Semillon and Riesling
* Fortified wines such as Muscat, Port, Tokay

**Hard Italian style Cheese**

* Tomatoes – fresh, slow-roasted, semi-dried and sauces
* Asparagus
* Olives
* Bacon, ham and prosciutto
* Chicken
* Crisp greens
* Pears and apples
* Roasted pumpkin
* Toasted pine nuts
* Sparkling wine such as sparkling whites and reds, Champagne
* Full-bodied white wines such as Chardonnay, Semillon
* Full-bodied red wines such as Cabernet Sauvignon, Shiraz and Merlot
* Fortified wines such as port, Muscat

**Washed Rind Cheese**

* Pickles, gherkins and cornichons
* Beef fillet, kangaroo and venison
* Bacon and smoked meats
* Potatoes
* Mushrooms
* Sourdough bread
* Hazelnuts
* Dates
* Sparkling wines such as a sparkling red
* Medium bodied reds such as Pinot Noir, Shiraz, Grenache
* 'Sticky' Dessert wines such as Botrytis Riesling or Semillon
* Fortified wines such as Muscat, Port, Tokay
* Beer - probably the best match of all!

**Mozzarella**

* Olives
* Tomatoes
* Prosciutto, salami and ham
* Basil
* Italian-style breads (ciabatta, pasta Dura, focaccia)
* Mushrooms
* Sparkling wines such as sparkling whites, Champagne
* Aromatic whites such as Riesling, Sauvignon blanc
* When Mozzarella-styles are included in robust dishes, such as pizza and pasta, other wine matches come into play as well.
* Medium bodied reds such as Pinot Noir, Grenache, Shiraz

**Halloumi**

* A squeeze of lemon juice
* Tomatoes
* Olives
* Parsley
* Olive oil
* Pita bread
* Sparkling wines such as sparkling whites, Champagne
* Aromatic whites such as Riesling, Sauvignon blanc
* Medium bodied reds such as Pinot Noir, Grenache,Bottom of Form