

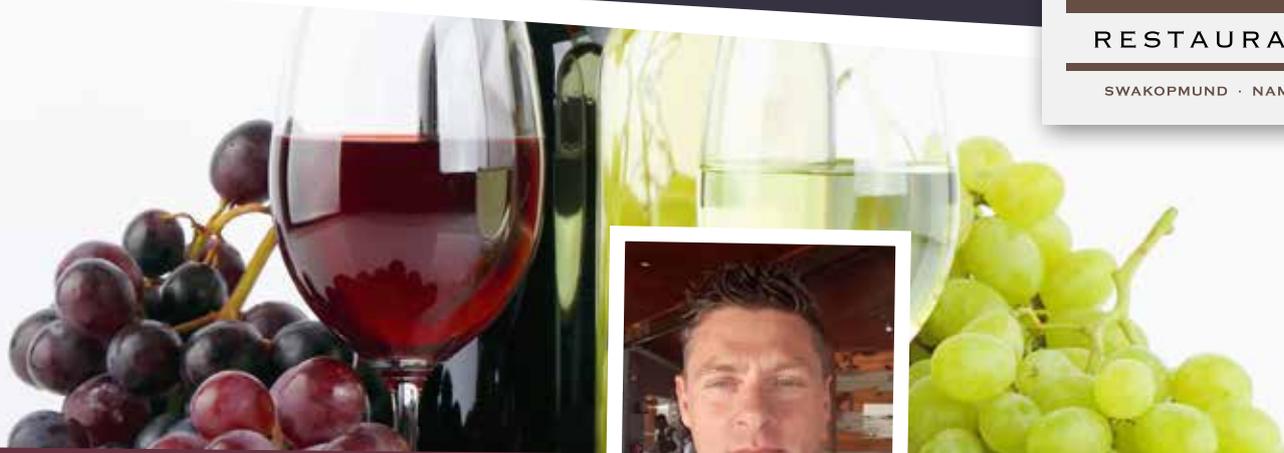
THE HELM

monthly newsletter of The Tug Restaurant



THE TUG
RESTAURANT

SWAKOPMUND · NAMIBIA



Reds vs Whites and everything in between...

A simple guide to Wine Selection - Part 2.

We continue the wine selection journey this month with the ever ever-loved 'reds'.

Good-quality, bold reds such as Cabernet Sauvignons, Malbecs, Pinotages and Shiraz are excellent at intensifying rich, creamy, 'high-fat' dishes. Red meat dishes or highly spiced / seasoned dishes are especially well complimented by a full bodied Shiraz. The firm tannins in these wines refresh the palate after each bite of meat.

Pinotages being a South African staple are available in a full range of styles from easy drinking quaffing wines to sophisticated cellaring wines, but a good Pinotage goes well with most good food, and don't be scared to experiment, some even highly recommend a glass of Pinotage with your Sunday bacon and eggs!

In terms of versatility it's hard to beat a 'medium red' - Zinfandels, Merlots, Sangioveses and Tempranillos - These wines pair well with a large variety of dishes, from roasted, earthy vegetables to starches, chicken and red meats.

Zinfandels are also great company for your 'red sauce' dishes; bolognese, lasagne and pizzas to name a few. It's a good idea to always keep a bottle handy, it's just so versatile!

Merlots are an easy to drink wine and most likely your first wine experience was with a Merlot, it's the popular choice as an 'introduction' wine. It's a less tannic (rough) than Cabernet Sauvignons, so easier for novices to palate.

While some cheeses go better with white wine, and some with red; almost all pair well with dry rosé, which has the acidity of white wine and the fruit character of red.

While this is a very brief overview of a complicated and very personal process these few selection guidelines should stand you in good stead.

Cheers

- Brett



THE GOOD NEWS



THE TUG RESTAURANT COURTESY VEHICLE

For your convenience the Tug Restaurant now offers a shuttle service from and to your home.

Pickup reservations can be made by giving our reception a call on +264 64 40 2356 - Please note that pickup reservations close at 16:00 for the day. To book a drop off please inform your server or at reception in the restaurant and we will make the arrangements. A nominal fee applies for all shuttle pickups and drop offs. - For more info please visit www.the-tug.com/shuttle/

FEATURED DISH

Springbok Medallions

Accompanied by parmesan mash, Swakopmund asparagus and sundried tomatoes

Suggested wine pairing: *Steenberg Shiraz*