



HASKELL

VINEYARDS



Gourmet Food And Syrah Wine Pairing!

Indulge with a food and slow wine pairing at Haskell Vineyards and fantastic, breathtaking views. A leisurely afternoon spent swirling and sipping while savouring the tastes and flavours introduced to you.

A wonderful time spent while unwinding, relaxing and enjoying some good company, food and wine.

What's our deal this winter?

Gourmet food and wine pairing for two: R300

About The Pairing

Dombeya Boulder Road Shiraz 2014

Paired with a BBQ pork belly with kimchi and sweet pickles steamed bun.

Haskell Hades 2014, Single Vineyard Syrah.

Paired with a miso grilled aubergine with citrus pickle and radishes steamed bun.

Haskell Pillars 2013, Single Vineyard Syrah.

Paired with braised lamb with butternut kimchi steamed bun

Haskell Aeon 2013, Single Vineyard Syrah.

Paired with a vanilla steamed pudding with dark plum jam and vanilla sauce

Please book your next food & wine pairing

Phone Eonay for details on 021 881 3746 or email tastingroom@haskellvineyards.co.za