



Miss Vickie's Potato Chips and Rosemount Estate Wine

Pairings

When it comes to enjoying wine and potato chip pairings, there's really no right or wrong! Both are enjoyable on their own but why not break convention and experiment with unique flavours to create a more complete culinary experience by adding layers and complexity.

For the adventurous, Rosemount Estate's wine and food experts have developed a variety of fantastic flavour combinations that are sure to impress. Test these out by planning a 'wine and chip' night with friends where you can discover what suits your palate best.

Although your preferred variety of *Miss Vickie's* potato chips and Rosemount Estate wines may always endure as favourites, you will start to understand how food and wine flavours complement or contrast one another and why pairing to a preparation is key in finding the best match.

MISS VICKIE'S ORIGINAL RECIPE POTATO CHIPS + ROSEMOUNT ESTATE SHIRAZ-CABERNET

Sophistication without pretense

The crunch of *Miss Vickie's* Original Recipe potato chips forms an ideal backdrop for the spicy fruit richness of Shiraz and unmistakable blackcurrant flavours of Cabernet. An ideal balance of salt seasoning melds seamlessly with integrated oak flavours in the wine creating the ultimate, irresistible snack.

MISS VICKIE'S SEA SALT & MALT VINEGAR POTATO CHIPS + ROSEMOUNT ESTATE PINOT GRIGIO

A classic combination

Miss Vickie's Sea Salt & Malt Vinegar potato chips' distinctive tangy taste truly shows off the tropical fruit and pear flavours in this Pinot Grigio. Always a crowd pleaser, this wine has great texture across the palate which stands up well to the savoury flavours in this expression of a much-loved classic flavoured chip.

MISS VICKIE'S SWEET CHILI & SOUR CREAM POTATO CHIPS + ROSEMOUNT ESTATE PINOT NOIR

Terrific twosome

Pinot Noir is renowned for its capacity to deliver velvety, soft wines of elegance. In this pairing, the earthiness and subtle strawberry and plum notes are amplified by the soft spice of the sweet chili flavours. The wine's juicy acidity works well with the essence of *Miss Vickie's* Sweet Chili & Sour Cream potato chips resulting in an elegant finish.



MISS VICKIE'S BALSAMIC VINEGAR & SWEET ONION POTATO CHIPS + ROSEMOUNT ESTATE SHIRAZ

Down-right delicious

The popular Rosemount Diamond Shiraz finds its ultimate match here. The complex taste of *Miss Vickie's* Balsamic Vinegar & Sweet Onion potato chips, a balance of sweet and sour, perfectly complements the wine's vibrant cassis flavours while the sweet onion brings out enticing hints of licorice and spice. Look for a smooth, seamless integration of all components supported by silky tannins which carry the flavours forward in a lingering finish.

MISS VICKIE'S LIME & BLACK PEPPER POTATO CHIPS + ROSEMOUNT ESTATE SAUVIGNON BLANC

Lively and bright

Aromatic and robust, Rosemount Sauvignon Blanc is the perfect pairing for the zesty notes of *Miss Vickie's* Lime & Black Pepper potato chips. Hints of kiwi fruit and bell pepper in the wine supported by natural, crisp acidity marries well with the citrus and unique spice of the chips. The concentrated mid-palate gives way to a clean refreshing finish.

MISS VICKIE'S JALAPEÑO POTATO CHIPS + ROSEMOUNT ESTATE TRAMINER RIESLING

Opposites attract

Serve up *Miss Vickie's* Jalapeño potato chips alongside a glass of Rosemount's Traminer Riesling to discover the perfect harmony of a warm spicy and sweet. Enjoyed together, the off-dry white wine with its luscious pear and apricot palate tames the heat of this fiery pepper and will demonstrate to your taste buds that opposites really do attract.