



'Wine and Game'

A guide from the British Association for Shooting and Conservation

<i>Species</i>	<i>Recommended</i>	<i>Adventurous</i>
<i>Grouse</i>	<i>Needs a structured, mature red wine of some class. Syrah (Côte Rôtie, Hermitage, Châteauneuf-du-Pape from the Rhône with 5-10 years) is excellent, or try older shiraz from Australia, Stellenbosch. Aged claret from the Médoc (Pauillac, St-Julien or Margaux) works too. A fine wine such as a Hermitage (elegant, heavy) or Pauillac, St Emilion, or St Estephe</i>	<i>Try a good spicy white; grand cru Alsace Gewurztraminer Chateau Musar (Lebanon)</i>
<i>Partridge</i>	<i>The soft, slightly violet perfumed pinot noir you get from Burgundy is perfect. A gran reserva rioja has the same mellow notes and good power. Good chardonnay from Burgundy (Meursault, cru Chablis, or Puligny-Montrachet) if you prefer white; Hunter Valley in Australia or New Zealand North Island also have the class. Pomerol, Gamet de Savoie, cabernet sauvignon, Old World/Bordeaux, Chianti Classico, Chilean merlot, syrah</i>	<i>Champagne, or a wine from the Iberian plains: try a Spanish gran reserva Valdepeñas or a reserva from Portugal's Alentejo. Zinfandel, cava</i>
<i>Pheasant</i>	<i>Reserva or crianza rioja; Tuscan reds such as Chianti (classico preferred) or Brunello di Montalcino. New World pinot noir has the juiciness required and Côtes du Rhône is a good staple. Good quality claret, Sangiovese, St Julienne, Barolo, Chilean merlot, syrah</i>	<i>Partner with a good riesling from Germany, kabinett being drier than spatlese, or even drier Australian Clare Valley riesling. If you are very adventurous, try a manzanilla or fino, the bone-dry pale sherries of Southern Spain Nyetimber blanc de blanc, (England), Strong cider</i>

<i>Species</i>	<i>Recommended</i>	<i>Adventurous</i>
<i>Wild duck</i>	<p>Go for a richer red such as claret from Pomerol or Saint-Emilion; a Barolo-type from Piedmont (Barbaresco and Barbera come into play) for the clean lines of Northern Italy. Softer wines include merlot dominated wines from the New World - their sweeter character can often balance a classic sweet-fruit sauce.</p> <p>The majority of wild duck eaten is mallard which is strongly fleshed like teal or wigeon.</p> <p>Pomerol wines, New World merlot wines, southern Australian shiraz, Cote du Rhone, Crozes Hermitage</p>	<p>Oaky pinot gris, a balanced white, has the strength to cope. Washington State, USA produces some fine examples, as does Okanagan in Canada.</p>
<i>Snipe</i>	<p>Beaujolais (and the cru such as Fleurie, Morgon and Brouilly) has floral notes that match well. Softer Beaune reds will work, as will white Macon or a young white</p> <p>Bordeaux, pinot noir varieties, Burgundy varieties</p>	<p>Seek out an Austrian red such as St Laurent or even Zweigelt</p> <p>If as a starter, with dry sherry. A cold manzanilla</p>
<i>Woodcock</i>	<p>Beaujolais (and the cru such as Fleurie, Morgon and Brouilly) has floral notes that match well. Softer Beaune reds will work, as will white Macon or a young white Bordeaux</p>	<p>Seek out an Austrian red such as St Laurent or even Zweigelt</p>
<i>Venison - Red deer</i>	<p>A fine claret or Californian cabernet has the quality and structure, as have blends of cabernet and merlot from the New World. Crianza Rioja is good, if it is a good one. For stews a richer, gutsier number is required: look to Argentinian malbec, aged Barolo or a top-end Chilean blend.</p> <p>Stewed venison - Burgundy. Served rare - cabernet sauvignon, merlot Cousino Macul - (Chilean merlot), Madiran</p>	<p>Portugal's Douro and Spain's Ribera del Duero (both on the same river) have the concentration and class to work with this game.</p>
<i>Venison - Sika</i>	<p>A fine claret or Californian cabernet has the quality and structure, as have blends of cabernet and merlot from the New World. Crianza Rioja is worth a go if it is a good one. For stews a richer, gutsier number is required: look to Argentinian Malbec, aged Barolo or a top-end Chilean blend.</p> <p>Stewed venison - Burgundy, Cousino Macul - Antigus reserves, (Chilean merlot)</p>	<p>Portugal's Douro and Spain's Ribera del Duero (both on the same river) have the concentration and class to work with this game.</p>

<i>Species</i>	<i>Recommended</i>	<i>Adventurous</i>
<i>Venison - Roe, muntjac and fallow</i>	<p>Go for less robust wines, letting good Italian Chianti and Burgundy into the mix. There's a wide variety to choose from, often the sauce determining how heavy a red to choose. Even the slightly mint-and-eucalyptus flavours of Australian shiraz are good too. Fresh fried roe liver for breakfast with a glass of mature claret can be sublime!</p> <p>Burgundy - Beaune, pinotage, Cousino Macul - (Chilean merlot)</p>	<p>Be tempted by the obscure: a Lebanese (Château Musar or Massaya for instance) or a supple red from Languedoc (Corbieres, Pic-St-Loup).</p>
<i>Pigeon</i>	<p>Often in a dish enhanced with bacon, you want the smokiness of syrah or shiraz - South Africa does a good style, or Crozes-Hermitage and St Joseph from the Rhône. Otherwise a meaty Merlot-based wine from the South of France, Italy or Spain is a good partner too.</p> <p>Burgundy, Rioja</p>	<p>South African pinotage Duoro (Portuguese)</p>
<i>Rabbit</i>	<p>Lighter reds, decent vin de pays are typical, but seek out Loire reds (Chinon, Bourgueil, Saumur) that use cabernet franc. Lesser clarets are fine too (Bourg, Blaye, satellite Saint-Emilions). Whites such as Macon, Meursault, even chunky New Zealand sauvignon blanc and Pouilly Fumé will match, depending which flavour you prefer.</p> <p>Chianti, Chablis, Sancerre, White Burgundy</p>	<p>Dry muscat (Alsace or Australia), or a crisp Mosel kabinett. Albariño from Spain will work too.</p> <p>Gewurztraminer (very cold)</p>
<i>Hare</i>	<p>Probably the strongest game flavour, you need a wine with plenty of power. Barolo, Douro, Priorato, Hermitage, Barossa Valley can all cope with a jugged hare. Old fashioned Reserva Rioja, Pomerol or Saint-Emilion, even a top Burgundy are fine providing the stew isn't very highly herbed.</p> <p>Heavy Claret, Paulliac, Cote du Rhone, St Estephe</p>	<p>Try Salice Salentino or Aglianico del Vulture.</p>