



# The Art of Beer & Fine Dining Pairing

**W**ine aficionados have long lauded the importance of pairing wine with food. An accurate pairing will enhance both the flavours of the food and of the vintage, while making a happy marriage to tantalise the taste buds. This idea of wine pairing is now so entrenched that estates have sought ever more inventive ways of exploring the art, with everything from chocolate and nougat pairings to biltong and pizza ones. Something else that undoubtedly pairs well with biltong and pizza is a good beer, although you're more likely to find this at your local pub than at a five-star restaurant – until now.

Beer has long been viewed as the favourite drink of the masses, but with the emergence of a worldwide craft beer revolution, the malted liquor is now slowly being elevated in its estimation, with beer lovers beginning to actively explore the various styles and flavour profiles of their favourite drink. "The craft revolution has done us a favour," says Anton Erasmus, South African Breweries (SAB) Trade Brewer. "It has resurrected old styles of beer that were dying out."

With this emergence of "new" old styles of beer, the palates of beer drinkers are becoming more astute and thus the team at SAB thought the time was right to try the country's first fine dining food and beer pairing. And what better place to do it than

Cochon de Lait, beer-braised pork belly and apple served with Newland's Spring Mountain Weiss