

AFFORDABLE ADVENTURES
TEAM BUILDING

EVERYTHING A **SUCCESSFUL** TEAM NEEDS



WINE PAIRING

Wine and food pairing is the process of pairing food dishes with wine to enhance the dining experience. The main concept behind pairings is that certain elements (such as texture and flavour) in both food and wine interact with each other, and thus finding the right combination of these elements will make the entire dining experience more enjoyable.

However, taste and enjoyment are very subjective and what may be a “textbook perfect” pairing for one taster could be less enjoyable to another.

Most food and wine experts believe that the most basic element of food and wine pairing is understanding the balance between the “weight” of the food and the weight (or body) of the wine. Heavy, robust wines like Cabernet Sauvignon can overwhelm a light, delicate dish like a quiche, while light-bodied wines like Pinot Grigio would be similarly overwhelmed by a hearty stew. Let us take you on a taste journey while you experience pairing of wine, chocolate, cheese and biltong.

OBJECTIVE & SKILL

Group/Corporate Entertainment,
Fun and Listening Skills

LEVEL OF ACTIVITY

Light.

LOCATION

Indoor and Outdoor (Under Cover)

TIME ALLOCATION

45 minutes - 1 hrs cooking time

GROUP SIZE

Ideal for overall group size of 12 – 200.