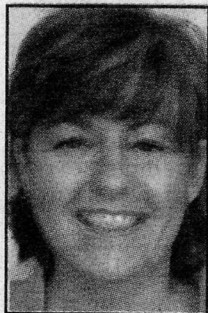


# South African brand of tetra wine worth discovering

In my opinion the verdict is still out as to whether the tetra pac is more environmentally savvy than the glass wine bottle. I purchase wine in glass bottles because I like the ambiance associated with glass and in pulling the cork. I have also yet to discover an enjoyable tetra wine. Until now, that is.

Frisky Zebras, a brand of South African wines, is worth discovering this holiday season. They are easy drinking and ideal for family gatherings, home entertaining and New Year's Eve partying. The tetra packaging is actually more convenient to store than glass bottles in the refrigerator. The pacs can be shoved anywhere, in the vegetable drawer, wedged behind the milk carton or even on top of covered appetizer platters. Frisky Zebras makes two wines, a white and a red. The Frisky Zebras Sensuous



## **The Sophisticated Wino**

SHARI DARLING

Sauvignon Blanc (CSPC 72821), \$12.95, is a tasty libation to get the party started. This white possesses aromas of pink grapefruit and freshly cut grass. The palate is light bodied with tart and bitter grapefruit flavours. If you like yellow grapefruit, then you'll love this wine. It can be matched to artichoke dip with accompanying vegetables or crackers. Drain a can of artichoke hearts and place them in a blender. Add extra virgin olive oil and raw garlic. Puree the mixture until smooth and season with salt and pepper.

The wine's pleasant bitterness also makes it a match for mini pizzas smothered in olive tapenade and topped with onions, green peppers and fresh mozzarella. Spinach and prosciutto canapes would also work. If you intend to serve Sensuous Sauvignon into the

main course, pair with a salad of greens drizzled in balsamic vinegar and sprinkled with toasted, salted sunflower seeds. For the main course, pair this wine with filet of sole drizzled in lemon juice and sprinkled with lime zest.

The Frisky Zebras Seductive Shiraz (CSPC 27805), \$12.95, offers excellent value for the price. This is the first tetra red I have enjoyed and would purchase again. The wine has big aromas of blackberries and chocolate. The palate is medium bodied with earthy and blackberry flavours with a big peppery finish. Hot and heavily textured finger foods would work well with this seductive red for holiday entertaining. Try mini garlic toasts topped with roast beef and a dollop of rosemary mayonnaise. With high alcohol (14.5 per cent), this wine stands up to fatty finger foods as well. Try miniature camembert walnut puff pastries. Or match to bite size beef and gorgonzola Wellingtons. Seductive Shiraz is also an excellent choice.

for a main entree highlighting lamb. Garlic mashed potatoes with lamb chops coated in a coarse grained mustard crust would produce an interesting flavour combination. Or try grilled chicken breasts stuffed with aged French Brie and wild mushrooms. Be sure to decant Seductive Shiraz if you plan to serve this wine with your main entree. A tetra pac, as cute as it is, does not create the same ambiance as a wine bottle.

Remember that the right temperature will also have impact on how the wine tastes. Too cold a temperature will mute the aromas and flavours. Warm wine can taste flat. Chill sauvignon blanc for at least an hour in the refrigerator, to 48 to 58 F (9 to 14 C). Put shiraz in the refrigerator for about a half hour to chill to 57 to 68 F (13 to 20 C).

*Shari Darling is a food-and-wine author living near Lakefield. She can be reached at [www.sophisticatedwino.com](http://www.sophisticatedwino.com)*