

Say Cheese!

Wine and cheese is a timeless classic, but can seem a bit daunting if you don't know what you're doing. Take heart! We've done the research for you and come up with six wines and possible pairings that work exceptionally well.



Jackson Estate Homestead Riesling

2019

Our medium Riesling is a perfect match for Havarti and edam!

Jackson Estate Vintage Widow Pinot Noir

2018

Pair wines and cheeses with equal intensity. This tip is the most important takeaway for creating your own pairings. The delicate flavors of Gruyère would be perfectly balanced when paired alongside our Vintage Widow Pinot Noir.



Jackson Estate Shelter Belt Chardonnay

2019

Chardonnay - choose a buttery cheddar with a nutty aroma



Jackson Estate STICH Sauvignon Blanc

2021

Sauvignon blanc - goat cheese and feta, cheeses with garlic and herbs



Jackson Estate ALAYNA Pinot Rose

2020

Match our dry Rose with Havarti, Fontina Provolone, Ricotta and Mozzarella.



Jackson Estate Botrytis Riesling

2018

Match super funky cheeses with sweeter wines. Sweeter wine like our Botrytis Riesling match wonderfully with stinky, washed-rind, and blue-veined cheeses.

