



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Grilled Peaches with Icewine & Brandy

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- Fresh peaches
- Kittling Ridge Icewine & Brandy

Wash and pat peaches dry, cut into 1/2" rounds.

Splash with Kittling Ridge Icewine & Brandy and grill 4 minutes per side.

Wine Pairing: Kittling Ridge Icewine & Brandy

Juicy grilled peaches are divinely simple. Go beyond the typical brandy accompaniment and pair peaches with Icewine & Brandy for a match made in heaven! Golden in colour with a honeyed peach and orange bouquet, this fine dessert wine blends VQA Vidal icewine with seven year barrel aged VSOP brandy, lowering the sweetness and introducing the subtle oak flavours of brandy without overwhelming the delicate icewine. Serve well chilled.



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