

Slug: what-wines-to-pair-with-your-summer-wedding

Meta Description: Discover what wines to pair with your summer wedding. Our guide explores perfect matches for your menu, from crisp whites to robust reds and sparkling options!



Choosing the Perfect Wines to Pair with Your Summer Wedding

Have you ever thought about **what wines to pair with your summer wedding**? Selecting the ideal vino may appear daunting, particularly when coordinating it with your meal. But here's a pro tip - it doesn't have to be complicated.

The right wine can elevate an ordinary dish into something extraordinary and turn your special day into an unforgettable experience. Picture this: A delicate Sauvignon Blanc paired perfectly with mahi-mahi or a robust Pinot Noir complementing prime rib flawlessly at your reception.

Whether you're a beginner or a wine enthusiast, this guide will navigate you through the complex world of wine pairing. From light Mediterranean flavours that blend perfectly with certain whites to robust reds that enhance fatty cuts of meat, our journey covers both vineyards

and menus. It's your essential companion for any wedding celebration. So, let's dive into what wines to pair with your summer wedding!

Summary:

Choosing wine based on the meat you're serving:

- Chicken, opt for light whites like [Sauvignon Blanc](#) or [Pinot Gris](#)
- Fish, try stronger [Sauvignon Blanc](#) or Chardonnay
- Beef, try a [Pinot Noir](#) or Cabernet Sauvignon

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The Importance of Choosing the Perfect Wedding Wine

Deciding on your wedding wines isn't just about picking what you like. Selecting the right wines for your special day is essential to delivering a remarkable dining experience to your guests. Your choice of wine can elevate every bite, making each course more enjoyable.

Choosing the perfect wedding wine involves considering both your menu and theme. For example, if you're hosting a summer wedding with light Mediterranean flavours, selecting a crisp Sauvignon Blanc or Pinot Gris could complement those dishes beautifully.

You don't need to be an expert to make good choices here - [Alana Wines](#) has been helping couples choose their ideal wines for 30 years. With options including [Pinot Noir](#) and [Rosé](#) alongside other popular varietals, there's something for everyone.

Your selected wines should also reflect personal preferences – perhaps there's one that holds special meaning for you as a couple? Ultimately, it's all about enhancing the overall experience while celebrating love amongst close friends and family.



Understanding Wine Pairing for Your Summer Wedding

The magic of a summer wedding isn't just in the flowers or the sunset backdrop but also in your wine selection. Picking the right wines can elevate your reception and make it memorable for both novice wine drinkers and enthusiasts alike.

A Guide for Novice Wine Drinkers

To start with, consider light whites like [Sauvignon Blanc](#) or [Pinot Gris](#) if you're serving **chicken dishes** at your summer wedding. These wines have subtle flavours that complement poultry perfectly without overpowering its taste.

If more robust flavoured fish like **mahi-mahi** is on your menu, opt for stronger white wines to match their rich profiles.

Don't forget about reds, either. Lighter red wines pair well with **lean meats**, while more robust varieties go great with fattier cuts like **prime rib**.

[Alana Wines](#), celebrating its 30th year in business this year, offers an impressive range of New Zealand's finest varietals perfect for any palate or dish on your wedding menu. Their range of New Zealand's best varietals, including beloved [Pinot Noir](#) and [Pinot Gris](#), are great for pleasing

a variety of palates and food pairings.

In conclusion, remember that every couple has different preferences, and each bottle carries a special meaning. So choose what resonates most with you and enjoy your special night.



White Wines for Your Summer Wedding

If you're planning a summer wedding, light and refreshing white wines are an excellent choice. Popular varietals like Sauvignon Blanc and Pinot Gris, offered by Alana Wines, will refresh your guests.

Pairing Lighter Whites with Mild Fish or Tomato-Based Sauce

A [Sauvignon Blanc](#) is crisp with bright acidity, making it perfect to pair with lighter flavours of mild fish dishes or those laced with light Mediterranean tomato-based sauce. This pairing will help the subtle flavours in the dish shine through without being overpowered.

The [Pinot Gris](#), another star from Alana's collection, is also a good choice for such dishes due to its delicate floral notes and high acidity that complements these meals wonderfully.

Stronger Whites for Subtle Flavors

If your wedding menu features more subtly flavoured foods - think chicken breast or mahi-mahi

pair - then opt for stronger whites like [Chardonnay](#). The buttery texture and rich, fruity tones make them stand out against milder tastes while still keeping things balanced on the palate.

In choosing wines remember every couple loves different types of wine; hence, ensuring everyone enjoys their glass as much as they enjoy the food can add special meaning to your big day.



Red Wines for Your Summer Wedding

Summer weddings call for wines that complement the season's warmth and light-heartedness. For red wine lovers, [Pinot Noir](#) and Cabernet Sauvignon are great options for summer weddings.

Pairing Lighter Reds with Lean Steaks

[Pinot Noir](#), a lighter red, pairs well with lean steaks. Its subtle fruity notes won't overpower the steak but enhance its flavour. Consider our 30-year-old vineyard selection - it never disappoints.

This choice not only satisfies your palate but also gives a nod to New Zealand's world-renowned reputation for producing high-quality Pinot Noirs.

Stronger Reds for Fattier Cuts

If you're serving fattier cuts of meat at your reception, opt for a stronger red like Cabernet Sauvignon. This bold varietal has deep flavours that can stand up against rich dishes without losing its character.

You'll find this perfect pairing will give guests an unforgettable dining experience as they celebrate your special day under the summer sun.



Sparkling Wines for Your Summer Wedding

A summer wedding calls for a celebration that sparkles just as much as the love between you and your partner. To add even more sparkle to your summer wedding, why not try a bottle of sparkling wine? Perfect for both large events and intimate ceremonies, it's the go-to choice when looking to make your special event even more memorable.

Whether it's a grand toast or simply accompanying delicious hors d'oeuvres, sparkling wines never fail to bring joyous notes. They pair well with various dishes due to their versatility in flavour profiles, making them an integral part of any good wedding menu.

If you're hosting on New Zealand's South Island, where [Alana Wines](#) is based, consider opting for local varieties. After all, nothing screams 'celebration' like popping open bottles from close home.

But remember – not every occasion requires splurging on high-end Champagne. Prosecco and

Cava are budget-friendly alternatives that still deliver quality bubbles sure to impress novice wine drinkers and enthusiasts alike.

Join our [mailing list](#), and stay updated about Alana's [case deals](#), which often include these delightful bubbly at discounted prices, perfect if planning bulk purchases for your big day.



Wine Pairing for Different Dishes at Your Summer Wedding

Your wedding menu is set, but what about the wines? Selecting the right wine pairings can elevate your meal and impress novice wine enthusiasts and seasoned connoisseurs.

Wine Pairing for Chicken Dishes

If you're serving chicken, a good choice of wine largely depends on how it's prepared. For lighter flavours, like a simple grilled chicken breast or a dish with light Mediterranean flavours, go with [Pinot Gris](#). Its subtle flavour complements rather than overwhelms the dish. If you have stronger flavoured dishes such as dark meat or something in a tomato-based sauce, choose reds that can hold up to these robust tastes.

Wine Pairing for Fish Dishes

Fish pairs wonderfully with white wines due to its delicate taste. Lighter fish like mahi-mahi pair well with [Sauvignon Blanc](#), while stronger-flavoured fish might need Chardonnay, which has more body to stand up against these bold flavours.

Wine Pairing for Beef Dishes

If prime rib or any other beefy delight is part of your summer wedding menu, don't forget strong red wines. Cabernet Sauvignon works beautifully with fattier cuts because its tannins help cut through the fat, making each bite even tastier.

For more details on specific pairing recommendations, [Alana Wines](#) offers guidance based on their 30 years of experience in creating quality New Zealand varietals.



3 Tips for Choosing the Right Wines for Your Summer Wedding

Selecting the appropriate wines can be a challenging assignment, however, it doesn't need to be when you are aware of what to focus on. Whether it's your summer wedding or an intimate ceremony with close friends, here are some tips that might help.

1. Choose According to the Wedding Theme

If you have a specific wedding theme in mind, let that guide your wine selection. A beach-themed wedding might pair well with light Mediterranean flavours found in white wines like Alana's [Pinot Gris](#).

2. Select Based on Menu Pairing

The food at your reception plays a significant role in determining good wedding wine choices. If serving chicken breast or stronger flavoured fish like mahi-mahi, pair them with lighter red wines such as Alana's [Pinot Noir](#).

3. Consider Guest Preferences

Bear in mind, both novice wine enthusiasts and seasoned wine drinkers will be attending your event. It's essential to choose popular varietals from New Zealand that appeal to all palates.

Note:

A special tip is to check out [case deals](#) at Alana Wines, especially if you're expecting many guests.

FAQs: What Wines to Pair With Your Summer Wedding

What is a good wine to serve at a wedding?

A versatile choice like *Sauvignon Blanc* or *Pinot Noir* suits various dishes and taste buds.

What wine is most popular at weddings?

The crowd-pleaser *Champagne* tops the list for its celebratory vibes and food-friendly nature.

What is a nice red wine for a wedding?

Cabernet Sauvignon, with its robust flavour profile, makes an excellent pick for meaty dishes.

How many bottles of wine do I need for a 100-person wedding?

You'll need roughly 80 bottles. This considers one glass per guest every hour over four hours.

Conclusion

Choosing what wines to pair with your summer wedding doesn't have to be daunting. Equipped with a rudimentary grasp of wine pairing, you can craft an unforgettable culinary experience.

From light Sauvignon Blancs enhancing subtle flavours in fish dishes to robust Pinot Noirs complimenting fattier cuts like prime rib - each choice carries special meaning and significance.

Remember, it's not just about choosing good wedding wine but selecting one that complements your menu and theme perfectly.

You now know what wines pair well with specific chicken or beef dishes at your reception. And let's not forget those sparkling options adding extra sparkle to intimate ceremonies among close friends or large gatherings alike.

If you've always wondered 'What Wines To Pair With Your Summer Wedding', this guide should have cleared up some mysteries!