

Client: Tagus Creek
Source: The Scotsman (Magazine)
Date: 20 April 2013
Page: 21
Reach: 36344
Size: 468cm2
Value: 3711.24


Tagus Creek

Fresh choices

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With these flinty picnic whites, you need one more ingredient – sunshine

ROSE MURRAY BROWN

Looking for fresh vibrant whites to quaff with a picnic or just to refresh you as the temperature starts to rise? We tend to drink more dry whites at this time of year, so I have selected crisp, unoaked whites which all have something in common: delicate, clean and zesty fruit flavours with enough natural acidity to refresh the palate.

In my top ten you will find

well-known favourites including my pick of the best New Zealand sauvignon blanc, French white burgundy and dry German riesling - but I have also included lesser known hond-arribi, moschofilero, picpoul, treixadura, fiano and viognier grapes.



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Rose's
Alsace
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9 May, £40
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Add extra zing this spring

UNDER £10

FRANCE: ASDA EXTRA SPECIAL VIOGNIER 2011
(£6.97, Asda)

Viognier is a tricky grape to grow as it loses acidity on the vine, but this lighter Languedoc example is just perfect. For those who like aromatic whites, enjoy its apricot, peachy notes with zesty fruit flavours and a sweet sour finish.

ITALY: FINEST FIANO 2011
(£6.99, Tesco)

It's hard to beat this super-market own label on price, although there are more intense examples of the fiano grape. Tesco's Sicilian white is pretty ripe with hot baked fruit, herby notes and a pleasant finish – but it is a good value spring quaffer.

FRANCE: PICPOUL DE PINET 2012
(£7.99, Marks & Spencer)

A new vintage of this popular Languedoc white from the 'lip stinger' grape picpoul. Its live wire acid works best on a warm day to refresh the palate accompanied, as it is on the Mediterranean coast – by a plate of oysters or mussels – it acts like a squeeze of lemon on your dish.

PORTUGAL: TONS DE DUORUM 2012

(£8.30, www.tanners-wines.co.uk; www.oakleywineagencies.co.uk)

This is the modern face of Portuguese whites: an easy quaffing table wine with tropical fruit notes, rich fleshy palate and crisp dry length, made by an exciting new venture from a blend of five native grapes: viosinho, rabigato, verdelho, arinto and moscatel.



GREECE: LEFKOS MOSCHOFILERO PELOPONNESE 2011

(£8.49, Marks & Spencer)

An aromatic fruit bomb from high on the Peloponnese Mantinia plateau. Winemaker Kostas Mitravelas has created a very juicy, crisp, lightbodied version of the unusually aromatic moschofilero. High altitude planting at over 700 metres is the key here to retain the high natural acid of the grape.

UNDER £20

GERMANY: SCHLOSS REINHARTSHAUSEN HATTENHEIMER RIESLING 2006

(£13.65, www.fromvineyardsdirect.com)

A rare treat: a dry riesling with bottle age. Gorgeously rich citric fruits, minerally flavours and a lightweight 11.5 per cent alcohol makes this pick delicious as a springtime evening aperitif. Just 20 cases are available; if you miss out try their Estate Trocken Riesling 2012 for a pound less.

NEW ZEALAND: DOG POINT SAUVIGNON BLANC 2012

(£12.95, *The Wine Society*; *WoodWinters*, *Edinburgh and Bridge of Allan*; *Luvians*; *Berry Bros & Rudd*)

Dog Point is known as Cloudy Bay heaven by the locals as this is where many ex-Cloudy Bay staff now work. Set up by viticulturist Ivan Sutherland and winemaker James Healey who learned their trade at Cloudy Bay, they are setting the standard here with their consistently good sauvignon, chardonnay and pinot noir.



SPAIN: THE FLOWER AND THE BEE BLANCO 2011 COTO DE GOMARIZ

(£12-£13, *WoodWinters*; *Noel Young*, *Cambridge*; *Indigo Wine*, *London*)

If the popular albarino grape is a favourite, now try this treixadura-based white from the next door region of Ribeiro in north west Spain. Its limey greengage fruits and real vibrancy made this unusual white a real favourite with tasters at our northern Spanish tasting. Loved the label too – it reminds me of summer.

SPAIN: K5 ARGUINANO 2011
(£15.99, *Luvians*, *Cupar and St Andrews*)

An intriguing Txacoli white from 100 per cent hondarribi zuri grape; this winery was set up by Basque chef Arguinano to create modern but authentic Basque whites in the north coast DO of Txacoli which has recently been revived. Expect very high taut acidity and lightweight palate, but its dry slatey flavours and crispness make it an unusual spring quaffer.

FRANCE: MACON VERZE 2009 DOMAINES LEFLAIVE

(£19.75, *Corney & Barrow*, *Ayr and Pathhead*)

A stunning white burgundy from legendary winemaker Anne-Claude Leflaive who invested in a lesser known Maconnais village in 1993. Her former winemaker Pierre Morey had spotted a property in Verze which was pristine and in the hands of a retiring couple with no children. Rich citric fruits, taut, minerally – superb.