

Client: Tagus Creek
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Page: 37
Reach: 123696
Size: 149cm2
Value: 2182.85

Wines of the week

Terry Kirby selects the best bottles to buy

SUNDAY LUNCH

BROUILLY LES ERONNES, ROMAIN JAMBON 2010

Made from Gamay grapes from the wonderful Beaujolais-Villages, this is actually closer to a Burgundian style. Smoothly elusive, elegant, structured, medium-bodied, it is packed with cherry fruits, has a slight touch of spice and is fresh on the palate. A lovely wine to serve on a day with a hint of spring in the air when there is a herby roast chicken on the table. *£13.55, sipplondon.com*



MIDWEEK MEAL

WEINGUT SUMMERER GRUNER VELTLINER 2011

The promise of spring lingers in every complex mouthful of this enticingly zesty and full-bodied white, made with Austria's most famous grape. There is some fruit here, but the dominant flavours are smoky and spicy, with notes of cedar and vanilla, despite the absence of oak. Try this with chilli-based Thai or Vietnamese foods, particularly shellfish. *£9.99, Marks & Spencer*

BARGAIN BASEMENT

TAGUS CREEK SHIRAZ TRICANDEIRA 2011

Unless the long-range weather forecast changes substantially, we are still a long way from the kind of barbecue weather this wine is made for - but it's a good idea to stock up now at this bargain price. Medium- to full-bodied, with ripe tastes of blackcurrants and plums; although this is perfectly good drinking without food, it is most at home with a grilled lamb skewer or some sausages with mustard mash. *£4.50, Asda (until 5 June, normally £5.99)*