

**Client:** Tagus Creek  
**Source:** The Sunday Telegraph (Stella)  
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## Drink

The sun is shining – a little –  
so, says *Susy Atkins*, it's finally  
time to dare to think pink

**W**e all acknowledge the wide, wide range of white and red wine styles, but what about rosé? There's a tendency to assume rosé is either ripe, weighty and sweetish (like the Californian version), or pale, light and bone-dry (à la Provençal). Actually, there's a full spectrum; rosé comes in many different styles, it's a versatile food-matcher, and it pays to pick the perfect pink for the moment.

Which, right now, isn't exactly a balmy, humid, high-summer night. Well, not in Britain, anyway. The lighter Loire/Italian/Provence styles can wait until later in the season. A chillier, late spring requires riper, juicier, fuller rosés, I think. These don't have to be sweet and confected; there are plenty of rosés in-between, full of red-berry fruit but with a nearly dry finish.

### Tipple Tip

#### GRAPE EASTERN

The beautifully illustrated *Wine with Asian Food* by Patricia Guy and Edwin Soon, puts wine first, and includes delicious recipes to go with fruity rosé wines, such as Singapore Pepper Crab with black peppercorns, soy and coriander.

*Tide-mark Press, £20.99*

The best medium-weight and richer rosés tend to come, not from California, but from Spain and Portugal, Chile, South Africa and New Zealand. Choose syrah/shiraz, garnacha/grenache and cabernet sauvignon rosés, which make fuller rosés than most other grapes. Expect a bright cerise colour, an inviting aroma of strawberry, red cherry and cranberry, and a succulent, lingering flavour with a swipe of refreshing acidity to balance the subtle sweetness. Match these fruit-driven, brightly flavoured pink wines with peppery food: charcuterie – Spanish jamón, salami, chorizo, in particular – and seafood cooked with a little chilli, soy and garlic.

Whatever style your rosé this summer, do make sure it is a young, fresh, new vintage – that's 2012 or 2011.

As I've said before, old pink ain't perky.



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**TRY THESE**

**Tagus Creek Shiraz & Touriga Nacional Rosé 2011** *Tejo, Portugal (Asda, £5.98, down to £4.50 until 5 June)* Bag this on offer. Very dry with a deep purplish hue, loads of cranberry and a peppery finish, it suits charcuterie

**Zalze Cabernet Sauvignon-Shiraz Rosé 2012** *Coastal Region, South Africa (Waitrose, £7.99)* Plums and redcurrants here, plus a good depth of flavour and a tangy finish. Pour on its own or match with spicy prawns

**Finest Navarra Garnacha Rosé 2012** *Spain (Tesco, £6.99)* The new vintage is juicy and full-on fruity with strawberries galore and a hint of rosehip, but nearly dry. An excellent example of Spanish rosado