

Client: Tagus Creek
Source: Delicious (Main)
Date: 01 August 2013
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Reach: 80205
Size: 430cm2
Value: 4459.1



Drink, eat, enjoy

BY SUSY ATKINS

This month, our drinks doyenne picks a pack of perky pinks, selects wines to partner summer salads and serves advice for sauvignon blanc fans in search of something new

PICK OF THE PINKS

Rosé wine, once the poor cousin of red and white, has carved a classier niche of late. Quality and choice are better than ever. Pick your pink to suit the moment, from pale, dry apéritifs to richer, riper rosés that partner mildly spicy seafood or charcuterie. Youth is key with rosé wines, so buy the most recent vintage and drink within a few months, well chilled.

- **Las Falleras Rosé** 2012, Spain (£4.99, Marks & Spencer) Bursting with cherry and cranberry notes, this vivacious wine is a great party pink.
- **Tagus Creek** and plum flavours. Its dry, slightly spicy edge goes well with cold ham and chorizo.
- **Viña Sol Rosé** 2012, Spain (£7.99, or £5.99) and strawberry flavours. Chill well, then sip alongside a seafood salad.
- **Tesco Finest Domaine de Sours Rosé** 2012, and strawberry flavours. Chill well, then sip alongside a seafood salad.
- **Yealands Estate Pinot Noir Rosé** 2011, New Zealand (£11.50, slurp.co.uk) An impressive New Zealand offering that makes a delicious summer treat,



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Shiraz and Touriga Nacional Rosé 2011, Portugal (£5.98, Asda)
Well balanced, rich and full of red berry

each when buying two bottles, until 2 September, Majestic)
Light and lively with juicy cherry

France (£7.99)
Elegant and refreshing with a hint of white pepper. Apéritifs on the lawn, please...

with rich raspberry and redcurrant flavours and a dry finish. It partners prawns and squid beautifully.



If you like SAUVIGNON BLANC...

With its vibrant hit of citrus fruit, gooseberry and freshly cut grass, sauvignon blanc is so moreish it's easy to get stuck in a rut. But there are other mouthwatering dry whites worth a try. Choose one without oak ageing, such as picpoul de pinet from Southern France, for a whistle-clean grapefruit succulence that works well with white fish, or try herby white Gavi from Italy. Two modern Spanish whites, albariño (from western Galicia) and verdejo (from Rueda), with their elegant style and streaks of lemon, lime and peach, are my favourite alternatives to sauvignon blanc.

TRY > Tesco Finest Albariño 2011, Spain (£7.99) Lemon and pear flavours sing out. An ideal match for grilled white fish.



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● **The Exquisite Collection Clare Valley Cabernet Sauvignon 2011, South Australia (£6.99, Aldi)**
I love this Aussie red, with its hints of mocha and mint and ripe blackcurrant flavour that lingers on the palate. A fine barbecue wine at a decent price. 




WHAT GOES WITH... SUMMER SALADS?

EXPERT
WINE MATCH

The best salads are fresh and crisp – and so are the wines that suit them. Simple Italian and French whites, without oak ageing, top the bill. Crisp Soave, Frascati, white Bordeaux and Muscadet suit mixed leaves, tomatoes, avocados and fresh herbs. For a more refined option, choose a young Chablis, or splash out on a brut Champagne or dry sparkler. Vinegar makes wine taste sour, so go easy on dressings.



 Visit deliciousmagazine.co.uk and search 'salads' for recipes to inspire your wine choice

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