

Client: JP Ramos
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Page: 16
Reach: 12368
Size: 200cm2
Value: 878

grapevine

Sam Wylie-Harris recommends some warm and welcoming reds with an added bonus for a taste of autumn

AS the countryside glows fiery red and grape vines turn burnished gold and crimson, the autumnal weather makes a glass of red a natural choice at the end of the day.

And, with a new health study suggesting this can keep diabetes under control, it's comforting to know that, in some small way, one of these warming reds can contribute to our health and happiness...

Tagus Creek Syrah Trincadeira 2013, Portugal (£4.25, Asda)

A PERFECT mid-week wine to chill out with, this soft and juicy blend offers spiced, ripe berry fruits with smooth tannins and will pair well with paprika pork and red peppers, veggie dishes or fresh tomato soup. Can also be sipped on its own.

Waitrose Reserva Carmenere 2014, Rapel Valley, Chile (£7.49, Waitrose)

THE winemaker suggests serving this sweetly spiced carmenere with Mediterranean vegetable dishes or earthy stews to complement the dense black fruits marked by aromas and flavours of cassis, black cherry and plums, with a spicy sweetness on the lingering finish. Concentrated and delicious.

Taste The Difference Barbaresco 2012, Piedmont, Italy (£10, Sainsbury's)

A GRIPPY red with a herbal character, open an hour before and the nebbiolo grape will reward you with violet and earthy aromas; ripe red berry and black cherry fruits with a hint of truffle, clove, pencil shavings and savoury notes. A treat with Italian-mushroom dishes, pasta and cheeses.

Vinalba Reservado Cabernet Malbec Merlot 2010, Argentina (£10, Sainsbury's)

AN impressive, big-shouldered red with touches of elegance to the structured plum, raspberry and blackberry fruit, it's brushed with spice and cocoa with a lick of

cassis on the velvety smooth mouthfeel. Dense and expressive with perfumed aromatics and well-integrated oak, match with your favourite cut of steak.

Ogier Chateauf-neuf-du-Pape 2010, Clos de L'Oratoire des Papes, France (£30, www.majestic.co.uk)

ANOTHER great vintage from one of the top producers in Chateauf-neuf-du-Pape. A rhapsody of perfumed black fruits, raspberry, cherries and plums, entwined with spice and herby notes, plus a firm, balanced finish. A must with a casserole or Mediterranean beef stew.

Opawa Pinot Noir 2013, New Zealand (£14.59, www.nywines.co.uk)

CITED by the experts as the 'vintage of a generation,' for New Zealand pinot noir, it may be difficult to limit yourself to one glass of this gorgeous example that balances freshness, structure and fruitiness. Displaying cherry, plums and violets on the nose with a silky mouthfeel of red and black cherry fruits with subtle power on the palate and a lifted, fresh finish that keeps you coming back for more.

