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WINES THAT REALLY SHINE

5 TAHBILK VIOGNIER 2009 (£9.99)

Dry and restrained version from Victoria, Australia, of this sometimes blowsy grape — would be perfect with prawns and lemon grass, or other Thai seafood (oldschoolwines.co.uk).

6 PAOLO E NOEMIA D'AMICO FALESIA CHARDONNAY 2007 (£18.99)

Far from cheap, but worth it for the limey nose, lightly creamy attack and lovely delicacy — try with simple herbed grilled fish (www.handford.net).

7 ASTROLABE DRY RIESLING 2007 (£13.49)

Minerally, lemony and crisp as an apple, this is made for spicily cooked fish, poultry or pork (nzhouseofwine.co.uk).

8 PENFOLDS BIN 311 TUMBARUMBA CHARDONNAY 2006 (£14.99)

A new-wave Australian take on a good Mâcon — clean, fresh and only lightly oaked — to go with simply cooked, ultra-fresh fish (Waitrose). >>>

THREE BUYS

This is perfect for summer salads and grilled chicken.

MARKS & SPENCER**PROSECCO ZARDETTO NV (£10.99)**

"Posh" prosecco for a posh plate of antipasti. Soft and fruity like other prosecco, but with a sophisticated white-pepper and spice finish.

REGGIANO ROSSO 2009 (£5.49)

When it's hot and you want to drink red, pop this in the fridge — it is delicious lightly chilled.

BAROSSA SHIRAZ 2008 (£9.99)

For when the sun is dipping, those last bangers are on the barbie and you really do need a warming red and a jumper.

ASDA**ASDA EXTRA SPECIAL CLARE VALLEY RIESLING 2008 (£7.98)**

A gold-medal winner at the IWC, and great with seafood.

**ASDA EXTRA SPECIAL PROSECCO (£7.28)**

Well priced and deliciously fizzy, fruity and light. Just how prosecco should be.

ASDA EXTRA SPECIAL MONTEPULCIANO D'ABRUSSO 2008 (£7.98)

Juicy cherry and mulberry notes. The perfect match for tomato pasta dishes.

MORRISONS LOS VIVADORES TEMPRANILLO ROSE (£5)

Spanish rosé, gutsy and refreshing — perfect for alfresco dining in the evening sun.

POUILLY FUISSE 2008 (£14.49)

A recent Quality Drinks award-winner, this classic



DRINK AND THINK

Patrick Sandeman, of Lea & Sandeman, fears our conversation about low-alcohol wine will be brief. "Because of the high residual sugar levels in these wines, the market for them is limited," he says. If the sugar in a mature grape doesn't turn to alcohol during fermentation, it remains in the wine. Grapes grown in cold climates don't have as much sugar, so there is less to turn into alcohol — German rieslings naturally have almost half the alcohol of Australian chardonnays. Try the following to reduce that hangover: Torres Natureo 2009 (0.5% ABV; £5.69-£7.99) is the only wine you can drink like lemonade (Soho Wine Supply; 020 7436 9736). Antech Limoux Blanquette Méthode Ancestrale Doux NV (6.5% ABV; £8.98) is made using a traditional method that produces naturally low-alcohol grapes (linlithgowwines.co.uk). Domaine de la Colombette Plume (9% ABV; £5.39) is the only palatable low-alcohol red, and is good enough to be served in Fergus Henderson's restaurants (linlithgowwines.co.uk).

KATE SPICER

French Burgundy is great with chunky barbecued fish.

ARA PATHWAY SAUVIGNON BLANC 2009 (£7.99)

A sophisticated Kiwi Marlborough sauvignon blanc. A great aperitif: crisp, refreshing and utterly delightful.