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THE GOOD THINGS SUMMER WINE EDIT

Whatever the occasion, you'll find something to make it that little bit more special from **Christopher Cooper's** expert selection. Covering all this season's hottest wine trends, take heed whether you're looking for that perfect present, drinking alfresco, or matching wines with your culinary creations

No more sweating in the aisles, ladies and gentlemen, this is your definitive guide to confidently winning friends and influencing people with wine this season. We've all been befuddled when making a tricky wine purchase, but before you reach for the first wine that you've heard of... read on! Summer is a time for refreshment, and the following selection of superstars offers an invigorating change from humdrum, habitual purchases and everyday wines. **tr**



CHRISTOPHER COOPER YOUR EXPERT GUIDE

Already highly-respected and renowned for his public speaking and wine presenting, with a well-established commentary and palate to his name, Christopher Cooper is the UK's fresh up-and-coming drinks expert. As director of successful wine and drinks consultancy Drinkonomics (drinkonomics.co.uk), Christopher provides wine guidance for hospitality, the drinks industry and the consumer. His pedigree rises from the stable of Soho House, Gordon Ramsay and Corbin & King, though Cooper credits his own passion for tasting and his distinctive down-to-earth presenting style as key drivers.

WHITES

HAMBLEDON, CLASSIC CUVÉE, SPARKLING, HAMPSHIRE NV

● **Berry Bros & Rudd | £29.95**



Hambleton is really on the up after huge reinvestment in 1999 which propelled this Hampshire producer back to the top of the vinous tree. Creating a real stir amongst its peers, this new English Sparkling Wine is less minerally and chalky than its Kent and Sussex cousins, with an earthier, smoother character. Ripe red berries, elderflower, soft red bruised apple and zesty, with bubbles that are bright and lively. Would be excellent with shellfish or oily fish, and would go perfectly with Oak Alley garlic sautéed shrimp (see page 132).



FRATELLI BERLUCCHI '25' FRANCIACORTA BRUT NV

● **Ocado | £21.49**

Franciacorta is a sexy sparkling wine from the Northern Italian lakes, where the soil yields a wine that's richer and more earthy than Champagne - although it uses the same method. Made with 100% Chardonnay grapes, it's longer-aged on the lees, yielding complexity and roundness. Fresh, lively and appetising with aromas of apple, delicate blossom and white fruit.

Lemony acidity and a nice balance between the zesty fruit and its saline tang of freshness. A wine for celebration, but also to pair with seafood, fleshy white fish dishes and sushi - particularly recommended with Martin Morales' Ceviche Andina (see page 65).



GRÜNER VELTLINER, WEINGÄRTEN WEISSENKIRCHEN, WACHAU, AUSTRIA 2014

● **Majestic | £9.99**

Super-tasty, versatile Gruner Veltliner (or 'Gru V!') is making a big name for itself not only in its heartland of Austria but also in New Zealand. The funky grape is a bit like a less-fruity Riesling with the dryness and freshness of a Sauvignon Blanc. The colour of fresh straw, an alluring nose of gooseberries with a hint of green apple and flowers. Well-balanced acidity and citrus fruits leading to a spicy, lively wine of minerality and elegance.

Versatile with rich foods and difficult sauces. Excellent with cured meats, seared scallops, blue cheese, or even Maunika Gowardhan's wonderful Masala Mackerel (see page 77).



FURMINT, WINE ATLAS, TOKAJI, HUNGARY 2014

● **Asda | £6.97**

Furmint is a rising star in Hungary and is the grape that goes into the famous Tokaji dessert wine, but don't be fooled... this ain't no sweet wine! Harvested and vinified into a dry style, Furmint often resembles a Semillon or an earthier Sauvignon Blanc style. Peach and white pepper in the mouth with crisp apple, fresh pear and a creamy yet tangy finish.

Perfect with Calum Franklin's John Dory (see page 48) or alongside roasted fennel, seared salmon, lighter chicken dishes or roast pork.

ROSÉS



PINOT NOIR, JOHANN WOLF, PFALZ, GERMANY 2014

• Waitrose | £9.99

German wines are really making a comeback, and Johann Wolf does an amazing job in creating a Pinot Noir rosé that's a decent rival to Provence's salmon-pink examples. The frosted bottle prevents the wine from light damage. Deliciously delicate and refreshing with pretty strawberry aromas and hints of grapefruit and melon. Chill

it, crack it, enjoy it. Great with Lee Westcott's Cured Sea Trout (see page 31), salmon and cured meats; or simply quaffed.



PINK MOSCATO, INNOCENT BYSTANDER, VICTORIA, AUSTRALIA NV

• Vinoteca Wine Shop, Kings Cross | £6.79 (37.5cl)

Wine experts are raving about this lightly-coloured, lightly-alcoholic, lightly-sweet, refreshing fizz. If you really want to impress, this fun and quirky wine is one to show off. Authentically-made from old-vine Gordo (brown) and Black Muscat (Muscat of Hamburg) grapes exclusively grown in the sun-drenched vineyards around

Swan Hill on Australia's Murray River. Rose-coloured, exuding candyfloss, sherbert, pink grapefruit and mandarin aromas; with rosewater, toffee apple and rhubarb crumble flavours and a spritzy fizz of fresh pears and tangy raspberries. Serve as an *aperitif*, a post-dinner refresher, or an accompaniment to ice cream, sorbets, strawberries, fruit-based puds and cheesecake.



'WHISPERING ANGEL' CHATEAU D'ESCLAN, PROVENCE, FRANCE 2014

• Waitrose | £16.99 (£12.74 from the 15th-22nd July)

A classic, pale, easy-drinking rosé from one of the top producers of quality rosé in the whole of Provence, if not the world. Fresh with a good dry acidity, evoking flavours of grapefruit, dried mango, hints of sage, honey and citrus. Good with seafood, versatile with salads and vegetarian dishes including Josh Katz's barbecued Cauliflower Shawarma with Tahini and Pomegranate (see p37).



ZINFANDEL ROSÉ 'JEWEL OF NASIK', NASIK, INDIA 2014

• Marks & Spencer | £7

A very decent rosé from the unique region of Nasik, in the Maharashtrian hills, northeast of Mumbai. Despite the hot climate, the progressive and pioneering Sula Vineyards creates this fabulously tasty rosé from sustainable grapes grown at high altitude, harvested on chilly nights during the dry season. A deliciously-fruity, medium-bodied rosé with a crisp, clean, floral palate and a hint of strawberry sweetness. The layers of bright, zingy flavours include ripe watermelon and mouth-watering cherry. Perfect for chilling and sipping with light Indian fare like tandoori prawns, monkfish tikka, or Maunika Gowardhan's Goan Chilli Pork Skewers (see page 75).



REDS

GIVRY PREMIER CRU
'À VIGNE ROUGE',
DOMAINE FRANÇOIS
LUMPP, BURGUNDY,
FRANCE 2009

• **Lea & Sandeman** | £27.75

Splash out on this Givry to impress even the most difficult wine buff. Passionate viticulturist François Lumpp calls this vineyard 'tres grand terroir'. Placing great emphasis on making the wine on site, his aim is for bright wines developed - rather than masked - by their time in barrel. Taut and fresh yet grown-up and broad-shouldered. Elements of black fruits, bramble and black cherry, with the freshness of mulberry and raspberry brightening the back palate and finish. Simply sip and savour, or try with burgers, cold beef, ribs or even Andy Oliver's Grilled Whisky-Marinated Pork (see page 38).



CHRISTOPHER'S
STAR OF THE SEASON



ROERO ARNEIS,
MARCHISIO TONINO,
PIEMONTE, ITALY 2012

• **Ocado** | £13.99

A good Roero Arneis is a real treat to be savoured. Refreshing yet versatile, this white wine can be comfortably quaffed or considered with food. Another up-and-coming grape that's a real talking point at parties, picnics and barbecues. Produced from 100%



Arneis grapes grown in the sandy soil of Piedmont's Roero district north of Barolo. The nose and palate are exotic, with tropical fruits alongside pears and a hint of floral spice. Good as an aperitif or a quaffing wine yet also has the body to stand up to white meats, salads, lighter fish dishes, and Jeremy Pang's Glass Noodle Chicken Salad (see page 69).

CHATEAU MUSAR, BEKAA
VALLEY, LEBANON 2008

• **Ocado** | £21.99



Chateau Musar's quality, characterful Lebanese wines should be taken seriously. Winemaking legend Serge Hochar explains the grapes in the superb iconic house red, 'Cabernet Sauvignon provides the bones and the skeleton, Carignan the flesh and muscle, and Cinsault the silky finesse.' Intensely full and earthy; with a defined spicy, aromatic quality. The palate is broad and indulgent, with hints of

bitter chocolate, *liqueur de kirsch*, incense and wild strawberries. Good with game and more aromatic meats, marinades and spicy sauces. Perfect with Beef Rendang (see page 69), Barbecued Hoisin and Cola Ribs (see page 71).

PINOT NOIR,
MARLBOROUGH SUN,
MARLBOROUGH, NEW
ZEALAND 2013

• **Asda** | £6.75



The notoriously-challenging Pinot Noir grapes come from a selection of vineyard sites throughout the iconic Marlborough region, ensuring harmony and elegance; harvested in the cool of the morning for optimal flavour maturity. Lighter reds lend themselves to chilling (drunk cool, not cold) during the summer,

tempering hotter, spicier alcohol flavours prevalent at warmer temperatures. Ripe red raspberries and red cherries with a well-balanced acidity, savoury oak and spice. Good Pinot Noir can cope with white meats, heavy fish dishes, and lighter red meats - even some lighter spicy dishes such as Grilled chicken with vanilla and lime leaf (page 63)

DOURO VALLEY RESERVA,
QUINTA DE LA ROSA,
PORTUGAL 2011

• **Waitrose** | £10.99



This classy, modern red comes from the Bergqvist family's estate in the heart of Port-producing country, made by a producer that started making table wine from indigenous red grape varieties such as Touriga Nacional, Tinta Roriz (Tempranillo), and Touriga Franca back in the early nineties. A big wine, but not too overpowering. Intense and well-structured with pure red and black fruit, fine tannins, and a long-lasting, aromatic

finish. The ultimate wine for barbecued red meat.