

ESTD 1842



TANNERS

WINE MERCHANTS



Barbecue Reds

Mixed Half Dozen

INTRODUCTION

As the weather warms and the rains (hopefully) abate, one starts to imagine evenings and weekends (with a bank holiday or two thrown in) in the garden cooking over charcoal, or gas if that's your bag. We could suggest the perfect pairings for your butterflyed leg of lamb, rare ribeyes with Chimichurri, or garlic and chilli prawns, however these are social occasions where we need a bottle to satisfy a crowd, something that shines and gets the conversation flowing.

Lighter reds with lower tannins are ideal for the daytime, and often work well slightly chilled too – fruity, fragrant Loire Cabernet Franc is ideal. More perfumed and fresher than its descendants, Merlot and Cabernet Sauvignon, the wines from this variety are packed full of summer fruits. Château de la Roulerie is a great, small domaine run by Philippe and Marie Germain, who promote freshness and elegance in their Anjou Cabernet Franc. Moving over to Italy, accomplished winemaker Oronzo Alò started his winery in Basilicata on the slopes of extinct volcano, Monte

Vulture in 2003. His Terra degli Eventi is made from one of southern Italy's indigenous varieties, Aglianico, which is excellent with lamb. Juicier and richer than the Anjou, this will undoubtedly appeal to the masses and the 25% Sangiovese in the blend lightens the body just enough to savour it in the sunshine.

Heartier reds can also be appreciated with the smoky depth of barbecued fare. Situated in Stellenbosch's Devon Valley, Clos Malverne is a beautiful 27-hectare property, their hand-picked Basket Press Merlot would make an ideal accompaniment to the aforementioned ribeye steak. Finally, we must mention the Aussies who are renowned for firing up the barbie, where no gathering would be complete without a bottle of GSM. Our pick is from Grounded Cru, which was set up by the suitably Aussie named Jacko and Joffa, theirs is from the slightly cooler McLaren Vale fruit, which adds a nice floral hint.

THE WINES

1. Anjou Rouge, Château de la Roulerie (organic) x 2

Bin No: LR014

This has aromatic red fruits on the nose with a soft and warming palate, full of raspberry and plum flavours and a fresh juicy finish. From an organically-farmed estate in Anjou.

2. Terra degli Eventi, Basilicata, Alovini x 2

Bin No: IR059

From the wild, sparsely-populated state that occupies the 'instep' of Italy's boot-shaped South, this gives a super, very juicy glass of wine. The Aglianico grape's damson fruit is complemented by cherry-like Sangiovese.

3. Clos Malverne Merlot, Traditionally Basket Pressed, Stellenbosch

Bin No: KR067

This is packed full of red fruits, smokey and complex with hints of star anise. Soft, ripe and full.

4. Grounded Cru GSM, Grenache/Shiraz/Mourvedre, McLaren Vale


Bin No: AR168

A lovely mix of red and black fruits with floral hints and a delicious spice character, it is wonderfully balanced, rich without being over-powering and offers a fine elegant finish.

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


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We look forward to hearing from you.

Tanners Sales Team

Bin No: ZS2528