



# HAS SPRING SPRUNG?

Now is the time to try wines that are refreshing and light, something to go with the season, writes wine experts *Jane Cuthbertson*

I love this time of year. The dark nights are receding and hopefully, more sunshine, snowdrops and then daffodils, signal the approach of Easter and with it, warmer weather. It also heralds the season of garden parties and outdoor entertaining with friends and family members.

Now is the time to look for wines with a spring in their step, something refreshing and lighter than the winter warmers we've been comforting ourselves with over the extended winter nights.

One to try is Richmond Plains Pinot Noir (£12.30), this is unusual, technically a white wine which has been made from black grapes with very limited contact on the skins, just enough to "bleed" enough colour to produce a wine with an amazing, delicate salmon blush tint. Soft, creamy, wild strawberry fruit from Nelson in New Zealand – and organic, delicious!

Le Champs des Lys (£7.45) from Domaine La Croix Belle in the Cotes de Thongue area of the Languedoc, is a great example of the sheer class and quality available in the south of France. A weighty

but refined blend of Grenache and Viognier, it is a perfect foil for salmon and white meats.

Ribera Del Duero in north central Spain is known for its red wine which accounts for 99 per cent of the area's total production. Valdebonita blanco (£10) from Rudeles is a rare white, worthy of the interest of curious wine lovers. Rudeles is a young winery intent on producing unique wines in minute quantities illustrating the terroir of the area with minimal intervention from man, and an ideal match for seafood.

Easter is traditionally a time of chocolate, another thing I look forward to! Chocolate desserts can be as diverse in style as the wine to accompany them. Milk chocolate mousse calls for a sweeter wine with enough acidity to lift the sweetness in the dessert. Aresti Late Harvest Gewurztraminer (£6.50 for 37.5cl), is one of the best value sweet wines we have at Barrica. The distinctive, perfumed and spicy flavours of 85 per cent Gewurztraminer is balanced by the fresh acidity in the remaining 15 per cent Riesling.



At Barrica Wines on 26 March, we will be hosting our Spring Portfolio Tasting where a number of our suppliers will be showing a selection of the wines, and beers supplied to us, followed by a two-course supper in the restaurant at Huntleys. This is an ideal opportunity to experiment with different styles and flavours under the guidance of experts in a

relaxed and informal environment. Admission is by ticket only available from Barrica at £25 inclusive – don't miss out – it promises to be an evening of great wines, and a great atmosphere! ■

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