

That time again! The new Lidl Wine Tour arrives in store this Thursday, September 29th. This month, the focus is very much on the southern hemisphere – some familiar names and some that may well be new. Lots to enjoy.....and here are some of my favourites from the range:

Red wines

- **Outlook Bay Pinot Noir**, Central Otago - £9.99 – Good quality Pinot, my favourite match with mushroom risotto.....
- **The Saviour Cinsault**, South Africa - £6.99 – Don't be fooled by the pale colour, this has plenty of flavour and character.
- **Second Fleet Clare Valley Shiraz - £10.99**
- **Second Fleet McLaren Vale Shiraz - £10.99** – Ever wondered what the difference is between Shirazes from these two outstanding regions in South Australia? Well, now you can taste them side by side!
- **Cabernet Franc Gran Reserva**, Chile - £8.99 – bold Chilean red from an increasingly fashionable grape variety all over the world.

Sparkling wine

- **Duck Point Blanc de Blancs**, Hawkes Bay, New Zealand - £9.99 – Appetising dry sparkling wine, ideal aperitif. Try with smoked salmon blinis.

White wines

- **Paarl Mountains Chenin Blanc**, South Africa - £6.99 – the most exciting wine in the world? Probably not. But good value, easy-drinking refreshment? You bet.
- **Moscatel Reserva Privada**, Chile - £6.99 – rather tasty dry rendition of the Moscatel grape that is usually used to make sweet wines.
- **Chardonnay Reserva Especial**, Chile - £6.99 – Good, affordable example of modern Chardonnay with the emphasis on the fruit rather than the oak.
- **Outlook Bay Organic Sauvignon Blanc**, Marlborough - £11.99 – a bit more expensive than some Marlborough Sauvignon – but fully organic and fully worth the extra.
- **Outlook Bay PGR**, Marlborough - £7.99 – a quirky blend of 3 aromatic grapes – Pinot Gris, Riesling and Gewurztraminer. Tasty and well worth a try.

Rosé

- **Belmont Sauvignon Blanc Rosé**, South Africa – £5.99 – Much rosé seems rather dull to me so it makes perfect sense to make a Sauvignon rosé that looks great and tastes like.....well....Sauvignon!

And without wishing in any way to undermine the attractions of the above, do leave some room in your wine rack for the Christmas Wine Tour that arrives towards the end of November – there are some proper crackers.

Stay thirsty!

Richard