

**WAG: MAY 2023 : John and Michele: Waitrose Fine Wines all £10 with 5% discount for 6.**

**The Beach. Whispering Angel 2021, Chateau d'Esclans: Provence, France**

Grape : 49% Grenache, 17% Cinsault, 13% Syrah, 11% Cabernet Sauvignon, 6% Autres Cepages, 4% Carignan

A light, fruity rosé with notes of summer berries, watermelon and blossom. Very fresh with a crisp acidity and fruity finish. Pale salmon in colour, this delicate Provençal pink has a full and complex taste profile. The palate offers sun-kissed creamy flavours of peach and raspberries with refreshing citrus undertones and a smooth, dry finish. We recommend pairing this benchmark Provence rosé with oily fish, and dishes with peppers or garlic. 12.5% abv

£15.49

**Saint Clair Wairau Valley 2022: Marlborough New Zealand**

Grape: Sauvignon Blanc 13% abv

Saint Clair have won more awards for their Sauvignon than any other producer in Marlborough. This lovely pale straw colour wine is bursting with lively, zingy aromas of passionfruit, blackcurrant leaf and crushed fresh thyme, while on the palate there are citrus notes and flashes of mineral saltiness. This food-friendly wine is delicious with oysters or steamed mussels.

£15.99

**Terranuova Gavi di Gavi 2021: Piemonte Italy**

Grape: Cortese 13%

Piedmont's Gavi di Gavi whites are made from the Cortese grape, known for its good acidity and fresh green fruit flavours. As such, it makes the perfect food-friendly white for springtime drinking, and should appeal to those who like their whites unoaked, crisp but with a good depth of fruit flavour. You'll find plenty of juicy, ripe pear fruit, a twist of lime citrus adding zing, and some white blossom florality. A very enjoyable wine to pair with grilled fish and lemon, or perhaps a seafood or green vegetable risotto.

An elegant and zesty Gavi with flavours of white peach and lemon and a very persistent, fresh finish. Scented with hints of white blossom and lime zest. Lovely zip and verve on the palate. Cool climate allows grapes to ripen slowly and gain aromatic complexity.

£14.99

**Escarpment Noir 2020 : Martinborough New Zealand**

Grape: Pinot Noir 13% abv

The Escarpment Noir label brings together 35 years of wine making experience in New Zealand, creating a soft, bright, fruit forward wine which can be enjoyed immediately or will cellar successfully for a number of years. Attractive red cherry and sweet liquorice aromas. 100% Martinborough hand harvested fruit and barrel aged for 11 months, the structure and texture of this wine sit perfectly with ripe fruit flavours and gentle tannins that combine with intriguing complexity. Bottled without filtration. Soft, fresh and very juicy on the palate with a lingering clean finish. Food pairing: Enjoy with any red meat dishes but equally explore with salmon, chicken or pasta dishes.

£18.99

**Beronia Reserva 2020: Rioja Spain**

Grape: Tempranillo 14% abv

Juicy black cherry fruit is overlaid with more earthy notes of leather and coconut. The wine is underpinned by a smooth, sleek texture and fine tannins. The oak-ageing shows itself in elegant toasty notes of coconut and vanilla, rounded off with spice and smooth tannins. An ideal bottle for your Sunday roast. Nestled between the Sierra de Cantabria and Sierra de la Demanda, in the north of Spain around 80 miles south of Bilbao, Rioja, Spain's flagship wine region, is home to more than 600 wineries. . Spanning an area a little more than 60 miles long, by 25 miles wide along the banks of the river Ebro. Rioja's unique geographic location makes it perfect for wine production, with the surrounding mountains moderating both the cooling effects of the Atlantic and the intense heat of the Mediterranean. Rioja produces a diverse range of wines, from young, sprightly whites to mature, barrel aged reds.

£14.99

**Grande Classique Crozes Hermitage 2020: Rhone France**

Grape: Syrah 14% abv

Positioned at the foot of Hermitage Hill, Cave de Tain has an enviable choice of vines that lead to the sumptuous quality of this remarkable Crozes-Hermitage. Packed with fruit and spice. Deeply coloured with ripe, dark currant fruit and tarry notes, full-bodied with a defined structure, tasty charcoal tannins and a long finish. Goes with charcuterie, grilled red meats, chicken roasted with herbs and garlic, pasta with tomato sauces.

£15.99