

THE WHITES: Sparkling Whites from Tesco



1.	Name:	Tesco Finest Prosecco Valdobbiadene Superiore (International Challenge Silver Wine Winner)
	Grape	Glera, Chardonnay
	Country:	Italy
	Producer:	Cantine Maschio
	ABV:	11%

Prosecco Superiore Di Valdobbiadene is sourced from the best vineyards on the Valdobbiadene Hill in the heart of Prosecco. It is an elegantly complex and refreshing Prosecco Superiore.

Appearance: This Prosecco typically presents a brilliant, pale lemon-yellow colour, accented by a fine, persistent stream of delicate bubbles (the *mousse*).

Nose: The bouquet is elegant and expressive, showcasing classic Valdobbiadene fruit purity. Look for fragrant notes of: **Floral:** White blossoms, especially acacia flower and peach blossom; **Fruit:** Crisp green apple, ripe pear, and subtle hints of lemon zest and grapefruit; **Subtle notes:** A whisper of minerality or honeysuckle might be present, adding complexity.

Palate: On the palate, this is a clean, refreshing, and well-balanced sparkling wine.

- **Flavours:** The fresh fruit flavours from the nose translate beautifully, dominated by green apple, pear, and delicate notes of white peach. A bright citrus core provides lift.
- **Acidity & Structure:** It possesses a medium-to-high level of refreshing acidity, which balances the slight residual sweetness inherent to Prosecco, making it feel dry and zesty on the finish.
- **Mouthfeel:** The carbonation is fine and relatively gentle, contributing to a smooth, creamy texture (often described as *cremosa*).

Finish: The finish is clean, crisp, and persistent, leaving lingering flavours of orchard fruit and a pleasant, refreshing zestiness.

Food Pairing: Excellent as an elegant aperitif. It also pairs wonderfully with light savoury dishes like canapés, mild cured meats, seafood starters, or soft cheeses.

Price: **£10 (save 25% with Clubcard for 3 or more)**

2.	Name: Segura Viudas Brut Vintage Cava 2022 Grape: Parellada, and Xarel-lo Country: Spain Producer: Segura Viudas ABV: 12%
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This is a sparkling wine (Cava) from the Penedès region of Spain, made in the traditional method. Segura Viudas is one of the top Spanish sparkling wine producers, noted for its high production standards and artisan Cavas. The grapes are picked by hand and machine at night. The wine is fermented in stainless steel tanks at 16°C. Cava is usually drier than Prosecco and much closer to Champagne in terms of flavour although it lacks the biscuit/brioche notes, making it less complex.

Appearance: Pale, clear colour with a fine, persistent mousse (bubbles).

Nose: Fresh and intense aromas of white fruits (apple, pear), citrus (lemon, lime), and tropical fruits (pineapple) and light floral notes. There are often subtle underlying notes of dried fruit, nuts, and a light toastiness or brioche from the aging process.

Palate: The palate is typically dry, complex, and full of flavours. It has a soft opening with bright, long acidity that delivers excellent freshness. Notes often include lime, pineapple, apple, and sometimes a hint of honey or biscuit.

Finish: A dry and long finish, maintaining the vibrant fruit and acidity.

Food pairing: Seafood and fish, tapas and small plates.

Price: £12

3.	Name: Tesco Finest Blanquette de Limoux 1531 Grape: Mauzac Country: France Producer: Sieur D'Arques ABV: 12%
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Blanquette de Limoux claims to be France's oldest sparkling wine, first created in 1531. Traditionally made from local Mauzac grapes from award winning producer Sieur d'Arques, in the traditional method, getting its fizz via a second fermentation in the bottle. This Blanquette de Limoux is an excellent, high-value alternative to Champagne.

Appearance: This wine pours a beautiful, clear **pale lemon-green** colour. The most striking characteristic is the very fine and persistent stream of tiny bubbles, forming a delicate and elegant mousse.

Nose: Primary aromas include fresh green apple, peach, crisp pear, and delicate white florals and as it opens up, subtle secondary notes of lemon custard. You may also find notes of honey, biscuits, toasted brioche, and a hint of yeast from the *lees ageing, adding depth reminiscent of fine Champagne. (*Lees ageing is the process of allowing wine to sit in contact with fine lees—dead yeast cells—after fermentation to develop more complex flavours, richer textures, and creamy mouthfeel.

Palate: The palate is dry (Brut) and exceptionally fresh and elegant, with a light-to-medium body. The acidity is soft and well-integrated, perfectly balancing the concentrated fruit flavours of ripe peach, zesty lime, and green apple. The fine mousse texture provides a delightful creaminess and lift to the mid-palate, making it highly refreshing and sophisticated.

Finish: The finish is clean, long, and exceptionally crisp, leaving a lingering impression of citrus zest and a hint of honeyed sweetness.

Food pairing: Serve as an aperitif or with seafood, poultry, canapes or apple tart.

Price: £10.50 (save 25% with Clubcard for 3 or more)

THE REDS: Australian Reds from Tesco



1.	Name: Portrait 2022 Grape: Shiraz (Syrah) Country: Australia (Barossa Valley) Producer: Peter Lehmann ABV: 14%
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Peter Lehmann created Portrait wines to 'paint a picture' of the iconic Barossa. Today, Portrait is a series of wines crafted to express the wonderful and diverse landscapes of South Australia's wine regions. Keeping to their house style, the wines express the unique characteristics of their origin and are made to be full bodied, vibrant and approachable with a focus on rich fruit and well-integrated oak.

Nose:

- **Dark Fruits:**
- **Red Fruits:** Mulberry.
- **Spice & Earth:** A hint of spice, subtle toasty oak, and a note of green capsicum.

Palate:

- **Fruit-Forward:** Abundant with pretty, bright, and fresh blue fruits. A rich middle palate with plum and red cherries, ripe blackberry, dark fruit, and dark chocolate.
- **Body:** Full-bodied and luscious.
- **Texture:** Velvety with a smooth mouthfeel. The tannins are generally described as well-integrated, providing structure without being overpowering.

Finish: Fruit-driven, long, and satisfying, with a lingering impression of dark fruit and subtle spice, well-supported by subtle toasty oak.

Food Pairings: This food-friendly Shiraz pairs well with

- Charcuterie board with cured meats and cheeses.
- Grilled meats (like steak fajitas)
- Roast lamb or beef or slow-cooked vegetable casserole
- Asian cuisine

Price: £13 (£10.50 with Clubcard)

2.	Name: The Siding 2022 Grape: Cabernet Sauvignon Country: Australia Producer: Wynns ABV: 13.4%
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Wynns Coonawarra Estate was founded by pioneer John Riddoch who planted the vineyards in 1891. It is located on the world-famous strip of 'Terra Rossa' soil that produces fruit with exceptional quality. Today it is home to the famous triple-gabled winery and the Coonawarra railway siding. Completed in 1898 "The Siding" (named after a railway siding) played an important role to the fledgling settlement of Coonawarra, used as a hub to transport around 600 hogsheads of wine a year.

Nose: Ripe blackcurrant, blackberry, cherry, brambles, often with notes of cedar, savoury spice, and floral hints like lavender.

Palate: Dark and red berry fruits (blackcurrant, raspberry), cedary oak, and a characteristic regional hint of mint or eucalyptus.

Structure: Medium to full-bodied, with gentle, well-integrated tannins and balanced acidity, leading to a smooth finish. It is a wine that impresses with its elegant style and mature ageing in French oak. Gentle tannins add length and texture on the finish, providing an approachable wine on release that will develop with short to medium term cellaring.

Food Pairing: Enjoy this seductive red wine with stuffed bell peppers or braised chicken in red wine.

Grilled steak (especially marbled cuts), slow-cooked lamb, or beef roasts.

Dishes like lamb meatballs, beef chili, or a classic pasta with a rich meat sauce.

Price: £16 (£12.50 with Clubcard)

3.	Name: Devil's Corner 2023 Grape: Pinot Noir Country: Tasmania, Australia Producer: Brown Family Wine Group ABV: 12.5%
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This is the flagship Pinot Noir, generally made in a fresh, fruit-driven, and approachable style for early drinking.

Once in the winery, the fruit is de-stemmed and fermented using a technique that allows gentle extraction of colour and tannins without overpowering the wine. A Pinot Noir that is uniquely Tasmanian, from a place unlike anywhere else.

Appearance: Brightly coloured with youthful purple tones.

Nose: Strong perfume with spicy black cherry, dark fruits, and hints of red raspberries.

Palate: A juicy, bright middle palate with generous flavours of ripe dark cherries, raspberries and spices soft, ripe tannins, and a finish of fresh, exciting acidity.

Food Pairing: Serve alongside a charcuterie board with a selection of cured meats and cheeses. For an easy mid-week dinner try chicken or streak fajitas with spicy salsa.

Price: £15