

Freeman's Bay Gisborne Pinot Gris 2023 New Zealand 12.5% £8.19/£7.99 Aldi

This bottle 'Freemans Bay' Pinot Gris is from the Gisborne region of New Zealand and, it has been suggested, is a real gem of a wine for the price.

With high, hot sunshine hours, fertile clay loam soils and some of the most acclaimed winemakers in the country, Gisborne is famous for producing exceptional **Chardonnay, Gewurztraminer, Viognier, Pinot Gris, Merlot and Malbec**.

On the back label, it states that this is, "A delicious off dry white wine from NZ vineyards. Wonderfully fruity. Honeysuckle and mango aromas are met by a medley of melon and yellow pair notes. A delicate hint of spice completes the palate."

The label says it pairs well with Spicy dishes, chicken and soft cheeses.

Der Komponist Grüner Veltliner 2023 Austria 12.5% £8.19/£7.69 Aldi

The History of Grüner Veltliner

Grüner Veltliner is an **Austrian** white wine grape. It is likely indigenous to Austria, where it is the country's most planted grape variety. Recent DNA analysis revealed that the parentage of Grüner Veltliner is Savagnin (one of the parents of Sauvignon Blanc) and St. Georgener-Rebe, an obscure Austrian grapevine from the village of Sankt Georgen am Leithagebirge in eastern Austria. Before 1855, the wine was called Weißgipfler, with the Grüner Veltliner name becoming standard by 1930.

Outside of its homeland, Grüner Veltliner has also become Slovakia's most-planted grape and the Czech Republic's second-most-grown grape. In the New World, Grüner Veltliner has caused intrigue in the cooler wine regions of the United States, such as Massachusetts and New York. The international popularity of the wine grew significantly after a 2002 wine tasting competition in which the Austrian Grüner Veltliner beat out French grand cru wines.

The Best Grüner Veltliner Food Pairings

While Grüner Veltliner goes with a wide variety of dishes, it works wonderfully with very flavourful or spicy foods, whether it's an Austrian classic or a spicy Asian dish. It also stands up to more complex vegetables such as artichoke and asparagus.

Food Pairings to Avoid with Grüner Veltliner

Like any white wine, Grüner Veltliner is not ideal for your heaviest dishes, particularly red meat, in which red wine would be a better choice.

Grüner Veltliner Tasting Notes

Grüner Veltliner offers primary flavors of lemon, lime, grapefruit, and nectarine, followed by secondary notes of white pepper, iris, green bean, radish, lovage, and tarragon, ginger, and honey. It is best served chilled to around 46 degrees Fahrenheit. In addition to these citrusy

flavors, Grüner Veltliner offers a light body and a particularly intense acidity that is often noted for a tingly mouthfeel. Grüner Veltliner is made in two distinct styles, one that is best served the young and one that provides the exceptional aging ability.

Blütengarten Riesling 2023 Germany 10.5% £4.69 Aldi

An elegant wine, with delicate fruity aromas and a hint of green apple, from the vineyards of Germany's Rhein region.

The Riesling grape grown in the Rhein region of Germany creates an elegant wine. It's delicately fruity on the palate with a gentle citrus twist to finish. Enjoy on its own or with sushi, wraps and spicy dishes.

Style: Vibrant and elegant.

Flavours: Stone fruits.

Pair with: Spicy dishes and sushi

If white wine grapes held a popularity contest, there is a fair chance that Riesling would take the crown, or certainly be in the top three. Originally from the Rhine region of Germany, this late-ripening and high maintenance grape makes some excellent fruity and mineral wines.

Riesling wasn't always considered a white wine darling and has endured a pretty grim reputation since the 1980s as an overly sweet wine. Luckily, this isn't the case anymore and a new enthusiasm has spread worldwide among sommeliers and wine aficionados.

Some of the finest Rieslings come from the valleys of Mosel and Rhine in Germany, but steer towards Alsace, Austria and Australia, the US and New Zealand for great Rieslings too.

Because Rieslings take kindly to their terroir – everything from soil, to climate, to the vineyard's specificities, they can be crisp and bone-dry, full-bodied and spicy, or luscious and sweet.

Grown in the Rheinhessen area of Germany, this delicious Riesling offers aromas of honeysuckle, apples, lemon and lime, with tangy lemon sherbet acidity and an elegant, refreshing finish.

Baron Amarillo Unearthed Cigales Crianza 2020 Spain 14.0% £9.99 Aldi

Travel to lesser known wine regions to enjoy hidden gems. Get ready to savour wines you may never otherwise get the opportunity to experience

In the shadow of its western neighbour Ribera del Duero, Cigales is often overlooked, but its red wines – also mainly from Tinta del Pais (aka Tempranillo) – offer more approachability in youth, alongside a rustic charm. This delivers a generous, plush mouthful: spicy, earthy dried strawberry flavours supported by loads of chewy tannins.

Style: Intense smooth & elegant

Flavours: Berries, coconut and Mocha

Pair with: Wagyu Burgers & Cheese

An elegant and complex red wine with cherry red hues. Intense red berry aromas are met by subtle notes of coconut, mocha and balsamic. Wonderfully expressive, it has a delightful, silky smooth texture.

Grapes

100% Tempranillo / Tinto Fino

Crianza: For red wines this means that the wine has aged for two years with at least six months in oak. Crianza is the lowest tier of a hierarchy that includes reserva and gran reserva

Buenas Vidas Cabernet Sauvignon 2021 Argentina 14.0% £6.99/£6.49 Aldi

Mendoza region of Argentina. Foot of the Andes. Mendoza's high-desert climate provides the daytime warmth and sunlight that are crucial for ripening dark-skinned grapes. At night, temperature plunges, slowing the process and retaining the acidity necessary for making balanced fine wines.

An intense and complex deep ruby coloured wine with notes of currents, blackberries and spice. From the high altitude vineyards of Mendoza. The intense and complex nose features notes of currents, blackberries and spice. Medium to full bodied with a pleasant fresh acidity it delivers silky tannins on the palate.

A deep, ruby coloured red wine from the

It's jam-packed with fresh blackcurrants, blueberries and raspberries with an inky mineral spine and sappy tannins holding it together.

Grapes: 100% Cabernet Sauvignon

Medium to full bodied and complex.

Currents, blackberries and spice.

Pair with BBQ, lamb and roasted vegetables

Castellore Toscana Rosso 2022 Italy 14.0% £9.49/£7.99 Aldi

This is a broad, loosely regulated category that can range from simple everyday reds to luxurious prestige wines. They are usually, but not always, Sangiovese-based.

We all love an Aldi copy,(do we?), and judging by this label, we're meant to think of Tignanello, Marchesi Antinori's SuperTuscan (the current release 2020 starts at £150 a bottle). While naturally incomparable in quality, this ambitious £9.99 dupe is also Sangiovese dominant, backed by Bordeaux grapes and, for its modest price, is a very solid buy. It should age reasonably well too, thanks to a firm, grippy structure which supports chocolatey-smooth bramble flavours, sour cherry lift and smoky oak nuances.

Grapes

30% Cabernet Sauvignon, 30% Merlot, and 40% Sangiovese

Style: Elegant and medium to full bodied.

Flavours: Cherry, plum and florals.

Pair with: Roast lamb and grilled steak.

An elegant, nuanced and well-balanced red wine from Tuscan vineyards. Dominant aromas of red cherry, plum and violet are complemented by softer notes of candied rose petal and spice

This is a wine produced with the collaboration of small growers and expert winemakers, honouring local traditions. Tuscan-grown grapes soak up the nutrients of the mineral-rich soils giving a distinctive personality.