

raise a

glass with Jane Clare



were numb in five minutes. Leapend a glass of hearty red through slippy militens and imagined what if would be like if the sun was shining and the lety wind dipped. I'm to weather guit but ideality you'll have any better fack in the spring smalline stakes this weekend. Here's a chutch of outdoor reds to, well, to chutch, as you wait for warmer weather.

First up, a couple from M&5, fourney's End Kendal Lodge Cahemet Sanvignon Merfet 2012 (£8 from £10 uniil April 6) is a vibrantly Juley huggable red. Go for it, try it in the chilly garden if you dare. I did: and a very pleasant companion too. A glass of bold berries, and some oozing plants which were pestled and squeezed with vanilla, all finished with a sprinkling

bite of spice Prares Priorat 2013 (£11 from £13, M&S, until April 6) is a no-nonsense red from gropes grown on the extraordinary slopes of Priorat in northeast Spain. This

spain. This vintage won a silver at last year's International Wine Challenge. It is a julcy young fresh tumble of easy-drinking fruits with brambly berries, liquorice, and a brush of herbs.

Journey's

End Kendal

Lodge Cabernet

Sauvignon Merlot

and a rotust of them?
Sangre de Foro (RRP
27-99 from Tesco, Waitrose
and Asida) is so-called as
Torres' tribute to Racchus,
the Roman god of wine
otherwise known as son
of the buil! It is chokla
with velvery ripe fruit, with
toasty notes embraced
by flavours of blackberry
jam. A very scrummy and
warming wine.

How about early spring garden whites: I'm not suggesting bright, squeaky and citrussy choices, let's save those until the warm

Beaujolais-Blanc Clos de Rochebonne Château Ihivin 2013, (£14.57



Constant flook is constant to Boldos Block S Sanvignon Blanc 2012 (13195, www.slurp.co.uk) is a hand-on-hips "look at me" sanvignon blanc which has typical statements of gooseherry, grapefruit, but with a level of complexity, elegance and substance which raises it above other hille-edge, sometimes shrill, sanvignon blancs.

Great for gardens, chilly or otherwise. Garden pinks? Well, we can dream can't we? You can't do better than to sink into a garden chair with a blush of a sunshine pink; listen to the birds sing; see the sun glint off your glass, OK, I'm a few weeks ahead of this dream Pour a glass and watch The Voice from the comfort of your

Saturday sofa.
Lindauer New
Zealand Sparkling
Rosé NV (Co-op,
£9.99) is a sparkle
with a spring

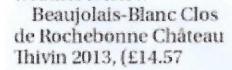
(see what I did there) in its step and is a blend of pinot noir, and pinotage. It

has had bottle fermentation, so has been in contact with the lees to add a rich yeast; nose. It's a really nice strawberry creamy fizz with zesty bubbles.

A light, light pink.
Wattrose Provence Rose'
(28,99) is crisp, dry, and
enjoys a good chill. Don't
think in-your-face sweet
strawberries and red fruits;
think subtle hums of red
fruits from this blend of
gretache, clussailt and
strah.

A little aside ... last week I mentioned the Hilltop Premium Pinot Grigio-Királyleányka from the Co-op and didn't give you the price. If you lovely folks are of the mind to try it, it's a simple £4.79

YOU can contact me at jane@onefootinthe grapes.co.uk



Christopher Piper Wines)
Yes, they make white
Beaujolais too. This is 100%
chardonnay and the grapes
are fermented in old barrels
and kept on the lees for
eight months. This makes
for a creamy mouthfeel,
alongside aromas of apricot
and blossoms in bloom.