

15 July 2017

THE other week I was in the wine aisle of a shop, just looking, no intention of buying. I'm the wine aisle equivalent of someone who sits in a Ford Fiesta on a Sunday eating ice cream, staring out to sea, pointing out occasional things of interest to nobody in particular.

A young lady walked past several times, agitated, searching high and low. Perhaps she needed advice. As I steadied for the approach she exclaimed "oh, there!" picked up a bottle of Lambrini and scurried away.

I recounted this story when I was invited by Lambrini to taste test their latest drink, Hey Blueberry. No matter what you think of Lambrini, this happily priced range of perry-based fruit drinks is a winner with many a girlie gathering.

RAISE A GLASS

WITH JANE CLARE



My challenge was to spot the new Lambrini in a blind tasting of three drinks. If I'd put my brain in gear first, and remembered that the name of the drink was **Hey Blueberry (£3, 75cl, exclusive to Tesco, 5% abv)**



I might have fared better.

All the drinks had a blueberry theme, but I didn't spot blueberry in any of them - and I thought a blueberry-themed cider with lime was in fact the Lambrini. It was a bit of a

#doh moment. I don't know why you trust me (maybe you don't).

When the Lambrini was revealed, I checked my notes. I'd described it like this: aromas - sherbert, elderflower, drops of vanilla, citrus, bit of stone fruit; flavours - lemonade, simple flavours, not long-lasting but refreshing.

When I dipped in the glass again, after the event, then yes, I spotted the blueberry theme.

What did I think? Well as a simple refreshing light drink on a warm day it would be pretty nice, though I couldn't drink more than a couple of glasses. I'd be happy to use it as the base of a sangria, tumbled into a jug with a bottle of cheerful

rioja and lots of fresh fruit and ice.

ALSO IN MY GLASS...

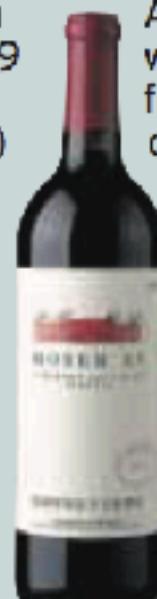
I EXPLORED Spanish grenache wines with Ricardo Arrambari, general manager of Vintae wines when he visited the UK. Here's one for you. **La Garnacha 2015 Salvaje del Moncayo** (£8.99 in a buy six deal at Majestic, £9.99 a bottle until July 30; also The Wine Society, £7.95, 13.5% abv)



The grapes are grown on rocky soils on the north face of Moncayo mountain and so this wine has the character of a cool climate red, not an in-your-face hot and sunbed-crazy garnacha. It is a light style, like a pinot noir, with herbs, violets, cherries,

raspberries, and a hint of spice.

Here's something a little bit different: **Château Changyu Moser XV 2015 Cabernet Sauvignon** (£8.50, Tesco, 14% abv) A chateau has been built near Yinchuan, the capital city of Ningxia province in China and winemaking is overseen by



Austrian Lenz Moser, the 15th winemaking generation of his family. The cab sav has aromas of black fruits, including bramble, blackberry and black cherry with hints of vanilla. Those same fruits show up as flavours too, and a savoury woodiness is also pronounced. China is becoming a big wine producer on the world stage so this is interesting to try.

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