



## Fine dining

Give your guests something a bit different: Moser XV Cabernet Sauvignon. This full-bodied red wine from China has a soft, velvety texture and is full of ripe berries, hints of vanilla and spice. It's with a meaty steak or a good burger, it makes a pretty unique pairing. **Moser XV Cabernet Sauvignon, £8.50/75cl**

It's got the zest and grassiness you've come to expect of a new world Sauvignon Blanc, but with a hint of stardust, too. Fans of Graham Norton will love this wine as it's created by him, working with InVivo Wines. "I like to think it has a bit of old world finish," adds Graham. **Graham Norton Sauvignon Blanc, £9.65/75cl**

Fine wines and beautiful scenery are synonymous with Stellenbosch in South Africa's Devon Valley. This vibrant Grand Vin de Stellenbosch Shiraz Vignier has a spicy and fruity nose, with subtle aromas of toasty vanilla oak and berries. Pair with game or soft cheese. **Grand Vin de Stellenbosch Shiraz Vignier, £9/75cl**

The Grand Vin de Stellenbosch Chardonnay Vignier has soft rounded peach and tropical flavours with hints of vanilla and hazelnuts. Enjoy chilled as a superior aperitif, or serve with creamy chicken dishes, seafood or sheep's milk cheeses. **Grand Vin de Stellenbosch Chardonnay, £9/75cl**