



Scribblings Issue 149

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● The sun is back. This promises to be a [blindly hot week in the UK](#). Yippee, says we. Maybe curry is the last thing you want to eat in such weather but Peter May's concluding article on Wines with Spice makes for interesting reading. We were hoping to bring a rosé wine special this issue, which would tie up wonderfully with the hot weather. But sadly the suppliers concerned have let us down – none of the samples have arrived. SO a hurried dash through the supermarket aisles resulted in today's offerings. Two whites and a beer. Enjoy.



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- Web-Links -

- [Scribblings](#)
- [UKWinesOnline](#)
- [Spittoon.biz](#)
- [Feedback](#)

- Featured Merchant

Wine With Curry.



● Wine with Curry? - Peter May tastes eight wines designed to complement Indian meals.

Wines for Spice

'Wine for Spice' is the inspiration of Warren Edwardes who hopes to encourage British curry-holics to pass on boring beer and try his range of three semi-sparkling wines designed especially to match spicy Asian foods. Warren, who comes from Goa, has family in Spain and it is there that he recently worked with a local winery to design lightly naturally sparkling wines that would not only tempt beer drinkers but also satisfy wine drinkers. Warren told me that while he was drinking cold beers with a curry he realised that a lightly sparkling wine served ice cold would also make an ideal accompaniment.

Wine for Spice Viceroy White, NV, Spain.

This is the driest, made from a blend of Macabeo, Parellada and Xarel-lo grapes. When poured, the wine, which is a pale straw colour, produces a deep head of bubbles and thereafter continues to produce a fine beading. The wine does not have a distinctive nose, but it has the body to stand up to quite spicy food and a clean mouth quenching taste with a lemon/lime finish.

Wine for Spice Raja Rosé, NV, Spain

This is a medium dry wine with a beautiful dark

pink colour gained from Garnacha and Tempanillo with a meaty body reminiscent of rose hips and red fruits of the forest. Again, a good amount of bubbles on pouring followed by a steady flow. I enjoyed this wine that had an attitude often missing in rosés. "The intention", Warren said, "is a wine a couple of notches above Mateus Rosé", an aim it easily exceeds.

 **Wine for Spice Rani Gold**, Spain.

With 16-19 grams per litre residual sugar, is classed as medium. It's the sweetest in the range and the one I was least expecting to like. But although it seems sweet on first taste - and especially after the first two wines - in practice it provided an excellent match with the chillies in my Murgh Jalfrezi and its sweet uplift on the aftertaste made a soft, palate pleasing finish which encouraged frequent top-ups. This had a nose of raisins indicating its Muscat parentage, which forms 60% of a blend along with Macabeo, Parellada and Xarel-lo.

Wines for Spice intend introducing these wines through Indian restaurants in the UK over the next few months. They are attractively presented in tall thin bottles with colour coded labels showing a Lutyens canopy and are meant to be served ice-cold in chilled glasses, like beer. But such treatment suppresses wine bouquets and flavours. These wines are not overly distinctive even at room temperature and ice cold it is hard to get anything much. We served them outside on one of the hottest days. With the temperature above 30C our wines soon warmed up. Thus we were able to taste not only at the recommended chilled temperature but also warmer where they displayed a little more character.

A lot of thought and planning is going into Wine for Spice, but I find it hard to visualise beer drinkers I know foregoing pint mugs of amber nectar for stemmed glasses of pink sparkling wine. And at twice the alcohol content of beer they certainly shouldn't be gulped like lager.

However there are many wine drinkers who have

beer with curry and these wines could be the ones to make them switch back.

Time Gentlemen Please.