

ESTD 1842



TANNERS

WINE MERCHANTS



The Art of Al Fresco

Mixed Half Dozen

INTRODUCTION

The most social time of the year is upon us in the UK, and summer brings with it a distinct, undeniable magic. As the afternoons stretch into long balmy evenings, our thoughts turn to the pleasures of outdoor entertaining.

Whether it's a casual picnic in the park, a sunny brunch in the garden, a barbecue on the patio, or a dinner party on the terrace, if you get it right, the defining element of any summer gathering remains the same: the opening of an exceptional, thoughtfully chosen bottle of wine.

With this in mind, *Jo Hardy* from Tanner's Private House Sales team has compiled a list of her summer favourites for this case and shares her thoughts below. These are top quality, crowd-pleasing favourites chosen specifically to complement warmer temperatures – bottles that promise to refresh and delight your guests on a beautiful summer evening.

THE WINES

1. Jim Barry Assyrtiko, Clare Valley, Australia

Bin No: AW0091B

Assyrtiko is the grape of the moment and Jim Barry – named eponymously after a winemaking legend – is an icon of Australia's Clare Valley. This wine is crisp and fresh – lemon, apple and passionfruit – with a steely finish. It offers the crisp refreshment of a Sauvignon Blanc but with a richer, weightier texture. Pair assyrtiko with anything you'd eat on a Greek island: shellfish, grilled fish and octopus, salad with tomato, feta and olives, even lamb.

2. Pacto Palhete, Douro Tinto, Carvalho Martins, Portugal

Bin No: PR0099B

Pacto Palhete has garnered significant attention this year, earning glowing press reviews in both The Telegraph and The Independent. This unique Douro red's name 'Palhete' references a traditional Portuguese style of winemaking - red and white grapes are co-fermented, yielding a light, fresh, and highly drinkable red, meant to be enjoyed lightly chilled. Because it is light-bodied, low in tannins, and fruity, it excels alongside charcuterie boards, sushi, grilled sardines, tapas, and Mediterranean-style chicken.

3. Bleu d'Alba Albariño, Pays d'Oc, France

Bin No: MW0103B

While Spanish Albariño has long been the traditional choice, the grape is now flourishing outside of its Galician environs and this new-to-our-range French expression is a must-try. It delivers exceptional value without compromising an ounce of the grape's signature character. The bottle alone is ripe for summer tablescaping, but what's inside is even better; rich stone-fruit flavours, a hint of salinity and zippy acidity. A summer favourite, perfect with fish or light Mediterranean dishes. Produced from organically-farmed vineyards, Bleu d'Alba captures the natural brightness and purity of Albariño.

4. Tanners Provence Rosé, Côtes de Provence, France

Bin No: MP0002B

Brand new for summer 2026, this rose is beautifully crisp and concentrated with expressive fruit aromas. A silky and broad palate is characterised by exotic flavours and complemented by mineral freshness on the finish. The most successful Provence rosé food pairings rely on the "what grows together, goes together" maxim, matching the wine with the fresh, zesty flavours of southern France.

5. La Cabane Reserve Marsanne/Viognier, Pays d'Oc, France

Bin No: MW0009B

Viognier is my go-to summer wine – fresh and aromatic but also full bodied. La Cabane has notes of peach, nectarine and blossom, made from Marsanne and Viognier grapes grown in the Languedoc countryside. Viognier is one of the few white wines that thrive alongside food pairings with gentle heat and exotic spices. Suitable for all occasions and this one really represents the best of modern French wine.

6. Juliéas, Michel & Sylvain Tête, Domaine du Clos du Fief, France

Bin No: JR0020B

Beaujolais is invariably a winner with lighter summer food, but this one in particular has a real crunch to it, making it an exceptional and versatile food pairing. As Juliéas is a Cru Beaujolais appellation, this wine has more weight to it than you might expect from a Beaujolais. You can pair it with roast chicken, pork chops, mushroom risottos and tangy, tomato-based pasta dishes. It can also be served lightly chilled, adding to its versatility. The maker Michel Tête is a third-generation winemaker whose wines can be found in many Michelin-starred restaurants in France.

SYMBOLS:  vegetarian  vegan  organic  biodynamic

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.

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We look forward to hearing from you.
Tanners Sales Team

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