

November 2014

THE INDEPENDENT

Wines of the week: Three hearty high-street reds that pair well with seasonal foods

Terry Kirby selects the best bottles to buy

- [Terry Kirby](#)
- Saturday 8 November 2014



Sunday lunch

Aymura Elqui Syrah Reserva 2010

Much New World Syrah hits the shelves far too young, but here the grapes have had time to mellow in oak barrels, while still retaining vivid black-fruit flavours, with a balanced, satisfying result. The label says good with roast duck, but pheasant or partridge would go well. £11.99, Marks & Spencer

Midweek meal

Evans & Tate Breathing Space 2013

From the Margaret River, where the Aussies excel at Cabernet Sauvignon, this is all about restrained power, with lots of brambly fruit flavours, distinctive tar and cedar notes and a long finish. Just the thing for the rest of the weekend's venison casserole. £8.99 (each for two bottles as part of a purchase of at least six mixed bottles, until 2 February 2015; normally £11.99), Majestic

Bargain basement

Sierra De Andia Navarra 2012

Pork or lamb meatballs in a rich and spicy tomato sauce? Reach for this robust Spanish red made from Graciano, Garnacha and Tempranillo, which can easily handle such strong flavours. £5.50 (until 18 November; normally £7.25), Sainsbury's