

[Sample Article - 600+ words]

Things To Consider When You Choose a Good Wine

So, you have a big dinner party coming up, the boss is your special guest and you are out to impress. Your better half has got the meal sussed and it's up to you to buy the wine that makes it all come together.

Where do you start? Do you have any idea? Your usual bottle shop isn't going to cut it, you need to have a place that gives you a great selection, so you pick the local big barn wine shop. You are faced with more choices than you know what to do with, but you want to make this the right decision.

There are a couple of things you need to check before you go shopping; starting with what's for dinner and does it need red wine or white? Maybe you need a wine for the starters and one for dessert too. Armed with that information off you go to the big barn.

Start With The Last Good Wine You Had

One of the best ways to begin is with a wine you have enjoyed before, and it's also good to know the region and the type of grape so you can select from that group with the choices before you. Does the meal need a wine that has a little or a lot of sweetness, or should the sweetness be delivered in what you buy for the wine to drink with dessert? The answer is probably yes. Do you need a brandy to finish off the night?

Let's assume you are having red meat for dinner, in this case it is usually best to go for a red wine, the choice then gets down to the taste, which can be 'rough' or 'smooth'. Red wines are high in acidity, making them 'tart' in taste, but there are also smooth reds like Merlot. Red wines are usually drunk with red meat because the reds are higher in tannins which is a yellowish or brownish bitter-tasting organic substance present in the grapes. White wines are higher in acidity and because of that it goes well with white meat or seafood like a bit of lemon juice can also spark up seafood.

Time To Make Your Selections

So now you are looking at shelves loaded with red wine and wondering where to start. Make sure you look at every shelf as some manufacturers actually pay to get the 'best' shelf display. Read the labels, not just the pretty front pictures but the detailed notes on the back of the bottle. There will be words there that

give you many hints as to what the taste will be like, and which food it will best pair with.

If all else fails, it is always a great idea to go with the wines you have enjoyed in the past. Keep notes when this happens, whether it is from your own collection or from a dinner you have attended, always write it down as soon as you can. If you enjoyed it last time, odds are you and your guests will enjoy it again.