

STATION: BBC ONE
MARKET: National Television (UK)
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TIME: 10:00
PROGRAMME: Saturday Kitchen
SUBJECT: Sainsbury's



Olly Smith: With Martin's boiled collar of bacon the recipe features a lot of cider so you could match a cider to go with the dish. I love the



stuff and it's something that the British Isles does impeccably well. And this one, Aspall's Draft Suffolk Cyder has the refreshment and



dazzle of a liquidized shooting star. And if you want to stick with that appley theme there is only one grape variety that is appley



enough for this dish that is Chenin Blanc. And there's only one country that has really made it their own and that is South Africa,



so I'm choosing Taste The Difference South African Chenin Blanc. It's got the crunch of an apple and the zing of a lemon.



Chenin Blanc began its career in the Loire Valley where it makes everything from luscious sweet wines right through to sparkling



wines and everything in between. But it's South Africa which has really nailed making dry white wine like this one. It's well worth



checking out. Sip it and see. There is a lightness of touch to that and that is going to pick up beautifully on the fluffiness in Martin's



dumplings. They are not supposed to be really really heavy, and this wine's got a roundness of texture from being partially fermented in



oak barrels that'll work magnificently. Plus it's that refreshing character, that appley nature which is going to work so



well with the bacon. If you think about combinations like pork and apple it just works so well. Plus this wine has got all the lightness



to pick up on that delicate liquor, that's all those lovely flavours from the carrots, from the shallots and the bay. I don't want to swamp



those with a red wine, I want them to sing, I want every last bright detail of Martin's dish to flourish. Martin here is to your perfect pig.



James Martin: They are all chatting here, just diving into the food. What do you think of the wine?



John Campbell: I think it's really good. It counteracts any of the saltiness.



James Martin: I think chefs love Chenin Blanc.

Martin Blunos: It's full of flavour,



it's a great wine.