

**WHITE/Contd.**

- 59. Pinot Grigio, Principato, 2008, Veneto, Italy. £14.89**  
Lovely citrus & melon fruit with characteristic almond & mineral hints. A refreshing wine that is a perfect aperitif, or goes fantastic with fish dishes.
- 38. Kleine Zalze Bush Vine Chenin Blanc, 2008, Stellenbosch, South Africa. £14.43**  
A trophy winner at the 2005 Decanter magazine World Wine Awards, this is a ripe, tropical-flavoured Chenin Blanc, produced from bush vines planted on the Knorrhoek Farms vineyards on the lower slopes of the towering Simonsberg Mountain. Fabulous wine!
- 52. Palena Sauvignon Blanc, 2009, Central Valley, Chile. £15.32**  
Zippy, citrus and gooseberry fruits drench your mouth in the manner of what used to be called Opal Fruits! Remember them? Remember how moreish they were? So be careful of this wine or it's gone in a single gulp!
- 42. Deakin Estate Chardonnay, 2008, Victoria, Australia. £15.74**  
Superb crowd-pleasing stuff! There's something for everyone here: Zesty tropical fruit freshness, rich buttery texture and subtle, gently spicy oak that complements a wide selection of foods.
- 36. Michel Laroche, Viognier, 2007, South of France. £16.60**  
A divine & gorgeous soft white wine with a faint pink hue thanks to the slightly pink skin of the Viognier (say: "Vee-on-yay") variety. To taste, it's supple, dry & aromatic, with hints of peach, cream & honeysuckle.
- 41. Dashwood Sauvignon Blanc, 2008, Marlborough, New Zealand. £20.00**  
A wine so highly acclaimed that it is difficult to describe without resorting to Jilly Goolden type vocabulary. Zesty, dry and ripe, full of crushed redcurrants and gooseberries.
- 34. Sancerre Domaine Jean Thomas, 2007, Loire, France. £23.40**  
Classic Sauvignon: Lemongrass and gooseberry nose, with a long refreshing flinty flavour. The quintessential fresh fish or aperitif wine.
- 37. Chablis Domaine des Marronniers, Bernard Legland, 2005, Burgundy, France. £25.53**  
A great 'trad' style Chablis that outperforms it's humble 'ordinary Chablis' status by some margin. Richly flavoured with tones of butter & yeast extract as well as the incisive apple/pear fruit.

Orders for wines are politely requested to be placed at least five days before your event.

Please ask if you would like to choose from the more extensive wine list. Please note that wines from the restaurant will require advanced ordering at least 10 days before your event.

**Corks to bottle tops**

Wine producers are now choosing to seal their bottles with screwcaps, but the wine will still taste just as good as before.

**Vintages**

Though we and our suppliers try our best to keep on top of changes to vintages of our wines it is inevitable that we will be caught out from time to time. Please be assured that should the vintage on the bottle you are served be different to that in this list, we are not trying to pull a fast one! The one you're served will be of as good a quality as that advertised. Occasionally a particular vintage or line may cease to be available before there is time to reprint our list. Such is the nature of vintage wine – it is a finite resource! In such circumstances we ask your patience and will endeavour to help you choose an alternative of similar style.

**All prices exclude VAT which will be added at the current rate.**

**FIZZ**

- 60. Deakin Estate Brut, nv, Australia. £16.60**  
Soft, fruity sparkler with good fizz, and a clean finish.
- 61. Graham Beck Pinot Noir/Chardonnay, nv, Robertson, South Africa. £19.15**  
Award winning creamy dry sparkler from the Cape that comes as close to real Champagne as any of the best New World fizz. Superb.
- 68. Prosecco di Valdobbiadene, nv, Prosecco, Italy. £20.85**  
Far from being 'Champagne on a budget' Prosecco has a style all of its own. Made from the aromatic Prosecco grape with a fluffy mousse of tiny gentle bubbles. A divine way to begin your meal, to romance, or to celebrate.
- 64. Bruno Paillard 1er Cuvee Rose Brut, nv, Champagne, France. £44.68**  
Cool, up-market Champagne in Europe and USA for those that know, & finding more and more fans over here. The Rose is the speciality of Bruno, dry and clean with a haunting flavour of crushed rosebuds!
- 65. Veuve Clicquot Brut, nv, Champagne, France. £50.64**  
"The Widow" is in good form at present, consistently out-performing most rivals among the big brands.
- 67. Bollinger Brut, nv, Champagne, France. £48.94**  
This house sticks resolutely to it's principals of quality, refusing to increase production in response to strong demand lest it compromise the exquisite complex quality of this fine Champagne.
- 69. Dom Perignon, 1999, Champagne, France. £119.15**  
A class act famous for it's depth of flavour, and its ability to win the praise of those in the know. A touch of indulgence for that special occasion.

**PINK**

- 90. Sangiovese Rosé, 'Y' Series, 2009, Yalumba, South Australia. £16.13**  
Magnificent strawberry fruity wine with hints of vanilla and a clean finish.
- 91. Sancerre Rose La Rabault, Joseph Mellot, 2007, Loire, France. £23.83**  
Pure Pinot Noir, lightly macerated on the grapes' skins to produce a fragrant and rich dry rosé, with hints of strawberry on the nose and palate.

**RED**

- 03. Criadores Monte Clavijo Tinto Joven, 2008, Rioja, Spain. £12.77**  
A vibrant crunchy fruited red made to be drunk in its youth. Made primarily with Tempranillo - un-oaked.
- 25. San Rafael Merlot, 2008, San Rafael, Chile. £13.19**  
Rich, quite chunky dry red with juicy blackberry and plum fruit. Ideal with rich dishes.
- 09. Kleine Zalze Bush Vine Pinotage, 2007, Stellenbosch, South Africa. £15.28**  
Winemaker Johan Joubert has produced a wine with a deep, fruity nose and rich berry flavours with hints of prunes. Sixty percent is aged in French Oak barrels, resulting in a fantastic wine!

**RED/Contd.**

- 15. Deakin Estate Cabernet Sauvignon, 2006, Victoria, Australia. £15.74**  
Soft and lush with typical 'Ribena' like blackcurrant fruit character and enough tannin to balance.
- 05. Santa Cristina Sangiovese, 2008, Antinori, Tuscany, Italy. £15.74**  
'Probably the best winery in Tuscany if not the whole of Italy' - Jancis Robinson. Ruby red in colour; on the nose, intense bouquet of mature fruits; on the palate well structured, harmonious, soft and sweet tannins.
- 23. Alamos Bonarda, 2007, Mendoza, Argentina. £17.87**  
Bonarda is an obscure Italian grape variety that found it's way to South America with early settlers from the Old Country. It seems to be doing very well in it's new home, as this wine will show you! Medium in body with a straightforward, enjoyable character.
- 21. Yalumba Shiraz/Viognier, 2008, Barossa Valley, South Australia. £17.87**  
Yalumba Y Series Shiraz Viognier is bright and youthful. The nose is full of spices, licorice and plum fruits with subtle hints of Viognier emphasised by soft jam of fresh purple grape aromas. Yalumba is proud to be the first Wine Company in the world to receive the Climate Protection Award from the US Environmental Protection Agency 20.
- 11. Delicato Family Zinfandel, 2007, California, USA. £18.72**  
Concentrated nose of spice, black cherry and a hint of raspberry jam. Rich and full in the mouth with cherry, blackberry, spice with a hint of vanilla and a lingering finish.
- 29. Knapstein Shiraz, 2004, Clare Valley, South Australia. £20.43**  
Not quite so hefty as Shiraz from nearby Barossa or McLaren Vale but still far from lightweight! Chocolate, spice and damson conserve flavours with a sprig of fresh mint bringing some elegance to the wine. Shiraz (aka Syrah) is fabulous wine for all things red and meaty but is especially good with Venison.
- 10. Chateau d'Archange Rouge, Graves, 2003, Bordeaux, France. £22.13**  
Medium to full bodied, with ripe warm plum fruit, and tones of fresh coffee, rolling tobacco and lead pencils, this Bordeaux has plentiful firm but smooth tannins and good length. A perfect partner for red meats.
- 02. Fleurie Cave de Fleurie, 2007, Beaujolais, France. £22.13**  
A fascinating wine style made from the Gamay grape: No matter how concentrated the silky soft fruit of Fleurie gets it never comes across as heavy. A delightful & lighter wine that's a refreshing change from the full-bodied norm.

**WHITE**

- 35. Piesporter Michelsberg, 2007, Mosel-Saar-Ruwer, Germany. £11.91**  
Easy drinking, sweet white with citrus and floral aromas, rich fruit character and a clean balanced finish.
- 33. Criadores Monte Clavijo Blanco, 2008, Rioja, Spain. £12.77**  
A clean cut dry white with gentle floral fruit. Made with Viura the classic white Rioja grape in the modern, un-oaked style. More subtle than Chardonnay and more rounded than Sauvignon, but equally refreshing. Try it!
- 31. San Rafael Sauvignon Blanc, 2008, San Rafael, Chile. £13.19**  
Highly quaffable, with soft tropical fruit notes of pineapple and passion fruit. A light, easy going Sauvignon Blanc that matches most dishes.