

# Welcome to our Wine List

*We take our wine list just as seriously as our food and are proud to offer our fantastic list, built up over 17 years, with the help of our wine merchant Christopher Piper Wines.*

*We have changed the layout of our list, as we felt that we often know what style of wine we want to accompany our food, but that a Cabernet Sauvignon, for example, could be extremely fruity and fleshy or dense and tannic, and there is no way of knowing this by considering its country of origin alone.*

*Grouping by style and flavour profile opens up wine regions and grape varieties we might never have considered, and could ultimately lead to a love affair with totally new wines!*

*We offer nearly a hundred different wines, which we feel offer fantastic value for money at every level, having personally tasted them, looking for wines of real character, which express their roots - regional and grape varietal.*

*We did not want to just offer big names at a price point.. Ultimately we believe that wine, at all levels, should be a pleasure to drink, that along with our fabulous food, will create an experience that will be remembered long after the name of the wine itself!*

*We don't offer half bottles as the packaging costs render them comparatively expensive, but we have a great selection of wine available by the glass, and we are always happy to give you a cork to take any undrunk wine home with your should you wish to try more than one style of wine with your meal.*

*Please do not hesitate to ask for any advice on choosing your wine.*

*Enjoy!*

*Fabulous wines very carefully selected to cover most styles, and offer fantastic value.*

	Per 175ml Glass
<b>Whites</b>	
3. <b>PINOT GRIGIO, 2008</b> Veneto, Italy <i>Fresh dry and delicate with gentle floral and citrus aromas. A perfect match for white meats, fish or perfect on its own.</i>	<b>£3.85</b>
12. <b>MONTES SAUVIGNON BLANC, 2008</b> Montes Winery, Curico, Chile <i>Made by Aurelio Montes, arguably Chile's top winemaker, this classic Sauvignon is intensely fruity, classic gooseberry and elderflower aromas.</i>	<b>£3.85</b>
20. <b>CHARDONNAY</b> Cutler Crest, California <i>Decidedly fruity, easy drinking and stylish, with plenty of soft, ripe peach and melon fruit - well balanced with a lovely finish. Excellent with grilled fish and creamy sauced chicken.</i>	<b>£3.85</b>
<b>Rosé</b>	
47. <b>TEMPRANILLO ROSÉ, "Mesta", 2008</b> Bodegas La Fontana, Cuenca, Spain <i>A deeply coloured, robust, fruity style of Rosé, from the Tempranillo grape. Off-dry, with a rounded strawberry freshness and a long finish.</i>	<b>£3.85</b>
<b>Reds</b>	
53. <b>TEMPRANILLO, 2008</b> Bodegas La Fontana, Cuenca, Spain. <i>An extraordinarily delicious, good-value red: 100% Tempranillo (the red grape of Rioja) which is forthright, succulent and full of wholesome red berry fruit.</i>	<b>£3.85</b>
55. <b>SHIRAZ/CABERNET</b> Altyerre, South-Eastern Australia <i>A blend of 65% Shiraz and 35% Cabernet that produces a substantial and very ripe flavoured wine with plenty of flavour but a soft, user friendly character.</i>	<b>£3.85</b>
67. <b>CHATEAU MEUNIER ST LOUIS, 2006</b> Corbieres, Languedoc, France <i>Made from Carignan, Syrah and Grenache, this is a serious, traditionally made wine with a touch of oak-ageing to give extra 'depth'. The result is remarkably soft, smooth and juicy red with an incredible intensity of fruit on the palate.</i>	<b>£3.85</b>
75. <b>CABERNET/MERLOT, 2008</b> Cornellana Estate, Rapel, Chile <i>The fresh, blackcurranty Cabernet gives depth and structure to the fleshy, juicy Merlot, a pairing made in Heaven (think Bordeaux). Well-structured and approachable with Chilean panache and lots of gusto!.</i>	<b>£3.85</b>

***All of these wines are available by the bottle and listed in their relevant sections within the list.***

# Crisp, Dry, Elegant Whites

*Wonderfully refreshing , elegant and sophisticated.  
Superb as aperitifs, or with simply cooked fish, seafood and poultry dishes.*

*Listed in order of dryness, driest first.*

- 1. MUSCADET, 2008 de Sevre et Maine "Sur Lie"** £19.50  
Sauvion et Fils, Vallet, Loire, France  
*A crisp and deliciously fresh dry white, which has undergone major revival over the last few years. Lemon and white blossom scent is followed by zingy citrus flavours with just a hint of 'mineral' on the finish, making it a superb partner to all fish and seafood dishes.*
- 2. CHABLIS, 2007** £29.50  
Domaine Pinson, Burgundy, France  
*This is proper, traditional Chablis from one of the regions most respected wineries, bright, crisp and very complex, with the classic flinty, mineral character exclusive to Chablis.*
- 3. PINOT GRIGIO 2008** £15.50  
Italy  
*Fresh dry and delicate with gentle floral and citrus aromas. A perfect match for white meats, fish or perfect on its own.*
- 4. SANCERRE 'Chavignol', 2007** £28.50  
Domaine Serge Laporte, Sancerre, Loire, France  
*Produced from Sauvignon grapes grown on the chalky slopes of Chavignol, Serge Laporte's example is vivacious, pure and elegant reflecting beautifully ripe gooseberry fruit, followed by a balancing acidity, which explodes in the mouth..*
- 5. CHATEAU CARBON D'ARTIGUES, 2007** £22.50  
Graves, Bordeaux, France  
*An exceptionally well-made unoaked blend of Semillon and Sauvignon Blanc, this dry and lively wine exudes luscious melony fruit, with an added dimension of complexity showing through on the end palate.*
- 6. PINOT GRIGIO, Alto Adige, 2008** £27.50  
St Michael Eppan, Italy  
*The steep hillsides of the Alto Adige (leading up to the Dolomites) produce cooler climate wines with a more intense aromatic quality – the very best region for the all too often bland Pinot Grigio. This example is wonderfully fresh, with a ripeness and purity of smoky fruit that is rare.*
- 7. CHENIN BLANC, 2009** £17.50  
Klippenkop, Western Cape, South Africa  
*Light and fragrant, with an ultra fresh pear quality, perfect with lighter fish and chicken dishes.*
- 8. PINOT GRIGIO, 2005** £19.50  
Brown Brothers, Milawa, Victoria, Australia  
*New to the list in response to a nationwide mania for Pinot Grigio! Crisp and fresh, with all the fresh pear and lemon zest character of its Italian counterpart but with added Australian 'turbo-charging' and easy going charm!*

# Fruity, Intensely Flavoured Dry Whites

*Mouthtingling flavour explosions need stronger flavoured fish or light meat dishes. Great with asian spices, robust salads and goat's cheese but will overpower delicate simple fish dishes, and fight with creamy sauces!*

*Listed in order of dryness, driest first.*

- 10. SHARPHAM DRY, ESTATE SELECTION 2007** **£22.50**  
Sharpham Vineyard, Totnes, Devon.  
*Another Devon vineyard set in beautiful surroundings overlooking the river Dart. All the wines are made on site by winemakers Duncan Schwab and Mark Sharman. Characterised by its pale colour and long refreshing finish it is an elegant wine. The taste of fresh fruits gives a youthful fresh sensation with good balance and length.*
- 11. SAUVIGNON BLANC, 2008** **£22.00**  
Paul Cluver Wines, Elgin, South Africa  
*Cooler climate Elgin is wonderful for the aromatic Sauvignon Blanc, and this is intense and full flavoured, stylistically lying between the elegance of the Loire, and the full-on gooseberry richness of New Zealand Sauvignons. Decanter magazines best buy new World Sauvignon!*
- 12. MONTES SAUVIGNON BLANC, 2008** **£15.50**  
Montes Winery, Curico, Chile  
*Made by Aurelio Montes, arguably Chile's top winemaker, this classic Sauvignon is intensely fruity, classic gooseberry and elderflower aromas.*
- 13. SAUVIGNON BLANC, "Catamayor " 2008** **£19.50**  
Bodegas Castillo Viejo, Uruguay  
*The Etcheverry family have been making wine in the Republica Oriental del Uruguay for the past eighty years and are now one of the leading producers, exporting their wines all over the world. The microclimate of their vineyards, in the region of San Jose, and the soil are jointly perfect for Sauvignon Blanc which arrives at the winery in tip top condition showing perfect typicity with excellent concentration in flavour and aromas. Elegantly fresh and lively with a greengage like fruit and perfect balancing acidity.*
- 14. GREEN LIP SAUVIGNON BLANC, 2008** **£26.50**  
Jackson Estate, Marlborough, New Zealand  
*The Summer of 2008 was particularly long, warm and dry and the Sauvignon Blanc was harvested in ideal conditions -the wine as 'cool fermented' for just under four weeks, ensuring maximum varietal character, and then spent several months in tank on its fine lees, further developing palate richness and flavour.*
- 15. CLOUDY BAY SAUVIGNON, 2008** **£47.50**  
Marlborough, New Zealand  
*A hall mark Sauvignon, from New Zealand's most famous winery, it offers a myriad of floral and tropical aromas an array of intense flavours of tropical fruit, passion fruit and gooseberries and lynchies backed up with a bracing acidity. A wonderfully mouth filling wine.*
- 16. SAUVIGNON BLANC, 2008** **£19.50**  
Conway Hills, Marlborough, New Zealand  
*Crisp and fresh, with a bouquet of classic Marlborough – intense nettle green aromas of gooseberry, redcurrant and citrus. The palate is well balance and vibrant, with persistent flavours and crisp acidity. The wine maker is Alan McCorkindale formerly head wine maker for Corbans Wines and several times honoured as New Zealand Winemaker of the year. Perfect to drink now, on its own or with fish, poultry or creamy pasta sauces and is an excellent aperitif.*

# Rich, Powerful Whites

*Joyously rich and powerful whites, superb with weightier fish, chicken, and pork dishes, and perfect with cream sauces.*

*Unsurprisingly the Spanish and Italian wines are amazing with mediterranean flavours.*

*Listed lightest first.*

*We have marked the wines (O) which have a perceptible oak influence.*

20. **CHARDONNAY, 2008** £15.50  
Cutler Crest, California  
*Decidedly fruity, easy drinking and stylish, with plenty of soft, ripe peach and melon fruit - well balanced with a lovely finish. Excellent with grilled fish and creamy sauced chicken.*
  
21. **GRECANICO, 2008** £17.50  
Cusumano, Sicily, Italy  
*Cusumano's Grecanico is fresh, dry and silky with heady aromas of the Mediterranean, of mountain herbs, with a honeyed finish. The Grecanico grapes are hand harvested from hillside vineyards situated in Central-Western Sicily. The cold fermented wine is kept on its lees for a least 4 months prior to bottling, to impart an extraordinary depth of flavour.*
  
22. **MARSANNE, Thomas Mitchell, 2007** £19.50  
Mitchelton Wines, Victoria  
*Golburn Valley has the world's most extensive and venerable plantings of the North Rhone grape Marsanne outside France. Some Australian examples can be too flabby, but this is quite crisp enough yet has lovely breadth of flavour - with a sort of honeysuckle-cum-marzipan scent. A past vintage won a Gold Medal at the International Wine Challenge in London. Amazing value for money.*
  
23. **RIOJA BLANCO, MUGA, 2008 (o)** £23.50  
Bodegas Rioja Alta, Spain  
*Classic White Rioja, full bodied and dry, with a crisp fruitiness and a good dollop of creamy vanilla oak. The grapes, 90% Viura and 10% Malvasia, are slow fermented in new French oak after which the wine spends 3 months on fine lees.*
  
24. **VERDICCHIO CLASSICO, Casal di Serra, 2008** £27.50  
Umani Ronchi, Osimo, Marche, Italy  
*By far the favourite wine at the Jack in the Green's Italian Wine Dinner, this single vineyard Verdicchio comes from old, very low yielding vines, resulting in superb concentration of apricot scented fruit with wonderful creamy richness. Outstanding.*
  
25. **CHABLIS 1er CRU, "Mont de Milieu", 2006** £39.50  
Domaine Pinson, Chablis, Burgundy, France  
*This 10 hectare estate, established in the 17<sup>th</sup> Century, is regarded as one of the most "senior" in the region. The vines have an average age of over 30 years and are tightly pruned to intensify the flavours. Using a tiny bit of new and old oak for ageing, the premier cru wines are very traditional and complex.,*

*Joyously rich and powerful whites, superb with weightier fish, chicken, and pork dishes, and perfect with cream sauces.  
Unsurprisingly the Spanish and Italian wines are amazing with mediterranean flavours.*

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| 26. | <p><b>MONTAGNY 1er CRU, 2007</b><br/>           Chateau du Cray, Buxy, Burgundy, France<br/> <i>Recently voted the best Chardonnay in the Melbourne Show in Australia no less! Roland Perret will not release his wines until he feels they are ready to drink and this shows in its superb complexity. Fermented and aged in barrel, but there is no new oak heavy handedness on the palate. The 'terroir' shine through (perfect limestone soils) this is a wine for burgundy lovers.</i></p>  | £39.50 |
| 27. | <p><b>CHARDONNAY, PRIVATE BIN , 2007 (o)</b><br/>           Penfolds, South Australia<br/> <i>Classic Aussie Chardonnay - a rich complex wine with intense peach flavours, perfectly balanced with soft new oak., fro one of the oldest and most respected wineries in Australia</i></p>   | £18.50 |
| 28. | <p><b>CHARDONNAY, Classic Series, 2007</b><br/>           Montes Wines, Casablanca, Chile<br/> <i>With aromas of butter hints of vanilla and tropical fruits (banana) and a fresh fruity flavour, this lovely Chardonnay has great body and balance – creamy and complex in mid palate with a nice elegant finish. The oak ageing is slightly less than previous years which makes this wine more fruit-driven and more evident in its chardonnay character.</i></p>   | £22.50 |
| 29. | <p><b>MEURSAULT, 1er Cru, Blagny, 2006 (o)</b><br/>           Domaine Gerard Thomas, Burgundy, France<br/> <i>The delightful Gérard Thomas (ably assisted by his daughter, Anne) took over the domaine from his father in 1982 and has built-up a core of top vineyard sites since then. We are delighted to get our hands on a small quantity of their brilliant Meursault 1er Cru Blagny. Typically rich with a wonderful cocktail of spice -clove and nutmeg on the nose, yielding to an explosive full flavoured fruit palate, and a wonderfully long creamy finish.</i></p> | £49.50 |
| 30. | <p><b>CHARDONNAY, 2007 (o)</b><br/>           Paul Cluver Estate, Elgin, South Africa<br/> <i>This wine continues to win numerous international awards, a rich, elegant Chardonnay very much in the Burgundy mould. The intelligent use of new oak quietly supports the complex fruit of this stunning wine.</i></p>   | £25.00 |

*Superb with spicy foods, (especially asian spices) and smoked fish and meat dishes, as well as salads and savoury dishes with a fruit element.*

*Also a perfect aperitif.*

*From fully dry to medium sweet - listed in order, driest first*

33. **RUEDA, VERDEJO, 2008** £25.00  
 Palacio de Bornos, Rueda, Spain  
*Rueda, tucked away in the central North Western Spain is producing some of the most interesting wines in Spain. This Verdejo is light, fresh and aromatic, with melon and peach fruit flavours.*
34. **MANSTREE MAYVAL, 2006** £19.50  
 Manstree Vineyard, Shillingford St George, Devon.  
*From a beautiful vineyard just outside Exeter, the Boyce Family have been producing great quality wines for over 20 years. This blend of Madeleine Angevine and Seyval Blanc is deliciously fresh and zesty, off dry, with a floral bouquet and an aromatic fruitiness.*
35. **CHARDONNAY/VIIGNIER, Elementos 2008** £19.50  
 San Juan, Argentina  
*This full-bodied dry aromatic wine made from Chardonnay and Viognier with hints of peach is blended by Australian winemaker Peter Bright. It is an exceptionally good partner for chicken, fish and pasta dishes, while it can equally well be enjoyed on its own.*
36. **VOUVRAY Demi-Sec 2007** £24.50  
 Domaine le Peu de la Moriette, Vouvray, Loire, France  
*From the oldest established estate in Vouvray (est 1739) this spectacular wine is a true reflection of how good Chenin Blanc can be when it is coupled with great 'terroir'. The palate is a glory of rich grapey, fruit flavours without being masked by residual sugar, a lovely long finish completes a truly fantastic experience!*
37. **GEWURZTRAMINER, 2007** £28.50  
 Domaine Henry Fuchs, Ribeauvillé, Alsace  
*The Fuchs use no weed-killers or man-made fertilisers on their vineyards which goes a long way to restricting yields, for great concentration. In the winery, Henry relies on gravity to move his wine around, thereby reducing its contact with air so that Sulphur Dioxide can be avoided during the fermentation. All this means that these wines are as natural and eco friendly as it is possible to buy! Very aromatic with exotic fruit. Hints of Earl Grey and Roses on the nose lead to a voluptuous mouth feel with good balance, and a touch of honey on the palate. Delicious, medium dry, very rich ripe and up front.*
38. **RUDESHEIMER RIESLING, KABINETT, 2007** £19.50  
 Josef Leitz, Rudesheim, Rheingau  
*The Joseph Leitz Estate has been in the family since 1744, but its current winemaker Johannes Leitz took over in 1985, and has rapidly risen to fame, crowned a 'rising star' by Gault Milau Germany. Johannes makes some of the most sophisticated Rieslings in the Rheingau. This wine is medium dry, with exceptional purity of fruit with a delicious mineral edge, wonderful lime fresh acidity, and a long, long finish with a hint of honey. These wines are still rocketing in price as word is getting out, so try whilst you can!*
39. **MOSEL RIESLING, 2007** £15.00  
 Romerhof Weinkellerei, Piesport  
*From vineyards situated around Piesport in the heart of the Mosel, The vineyards are on steep slopes and facing south on a great sweep of the river, offering extra heat and reflected sunlight for the grapes as the suns rays bounce back off the river.*

*Not just for balmy summer evenings (although delicious then!) these Rosés are great with a whole host of foods, especially salads and Middle Eastern influences.*

*Arranged from driest to sweetest.*

45. **SANCERRE ROSE, 2007** £29.50  
 Pierre et Alain Dezat, Maimbray, Loire Valley, France  
*Pierre Dezat has been the exclusive supplier of Sancerre to the Troisgros brothers since Jean Troisgros discovered him some 30 years ago. Together with his son Alain, Pierre produces wine in the same superb Dezat style and perhaps produces the finest Sancerre Rose. He bottles later than most growers do as most of his land is 'terre blanche'. With its pervasive strawberry fruit freshness, a distinctly floral bouquet and finely tuned balance, this is the perfectly elegant taste of summer.*
46. **MASSAYA CLASSIC ROSÉ, 2007** £23.50  
 Ghosn, Brunier & Hebrard, Bekaa Valley  
*A partnership between the Lebanese Ghosn brothers, and two French winemaking dynasties - the Bruniers who make our fabulous Chateauneuf du Pape, and Dominique Hebrard ex of Ch Angelus in St Emilion. The Rose is silky smooth, dry and refreshing, with a lovely strawberry finish.*
47. **TEMPRANILLO ROSÉ, "Mesta", 2008** £15.50  
 Bodegas La Fontana, Cuenca, Spain  
*A deeply coloured, robust, fruity style of Rosé, from the Tempranillo grape. Off-dry, with a rounded strawberry freshness and a long finish.*
48. **ROSE D'ANJOU, 2007** £17.50  
 Domaine des Maurières, Loire Valley  
*Medium sweet rose from the central Loire, displaying a vivid pink colour - this wine is produced by magnificently named firm of 'Moron'!*

# Lighter Fruity Reds

*Great all rounders, without food, or with patés, light meats and richer, (especially oily) fish dishes.*

50. **FLEURIE, Clos de la Chapelle des Bois, 2008** £25.00  
Domaine Fernand Verpoix, Fleurie, Beaujolais, France  
*Fleurie is known as the 'Queen' of Beaujolais because of its elegance and finesse. Produced from 100% Gamay, this is fresh, light and 'ultra-juicy' with a very pronounced fruit gum and fresh banana scent, followed by vibrant raspberry flavours.*
51. **BROUILLY, Château de Pavé, 2007** £24.50  
Domaine Brac de la Perrière, Brouilly, Beaujolais, France  
*This is made by our **Wine Merchant, Chris Piper** himself, following on from his successes at Chateau des Tours also in Brouilly which he left in 2000. He has already won a Gold Medal at the Macon "Foire des Vins" in 2006 with this wine and this vintage was just pipped at the post for a medal. This is a structured Brouilly where there is a dominant raspberry and cassis fruit, soft tannins and an essential, refreshing balancing acidity. Originally established in 1631 by Antoine Brac, this three hectare vineyard is perfectly situated at the foot of the Côte de Brouilly. The vines are cultivated using the 'eco-friendly' methods, yields are kept impressively low and there is minimal intervention in the cuvage (winery), allowing the exceptional terroir to show through.*
52. **PINOT NOIR, 2007** £20.50  
Domaine des Coussergues, Languedoc, France  
*The Vineyards overlook the Mediterranean and cooling breezes keep the summer temperatures low enough to let a subtle, expressive Pinot develop, still ripe and rounded, with mellow strawberry scented fruit.*
53. **TEMPRANILLO, 2008** £15.50  
Bodegas La Fontana, Cuenca, Spain.  
*In the past 20 years, a revolution in wine production has taken place at Bodegas such as Fontana, are making some extraordinarily delicious, good-value wines like this 100% Tempranillo from the lower Alcarria which is forthright, succulent and full of wholesome crunchy red berry fruit.*

# Ripe, Rounded, Fleshy Reds

*These wines are mostly fuller bodied with fantastic concentration of fleshy ripe fruit. Essential with meat dishes which fruity sauces, spicy meat dishes and lovely easy drinking wines to enjoy on their own without food.*

*Listed in order of weight (lightest first)*

- 55. ALTYERRE SHIRAZ/CABERNET** £15.50  
South Eastern Australia  
*A blend of 65% Shiraz and 35% Cabernet that produces a substantial and very ripe flavoured wine with plenty of flavour but a soft, user friendly character.*
- 56. RIOJA, NAVAJAS CRIANZA, 2006** £23.50  
Rioja Alta, Spain  
*A very high example of the lighter style of Rioja, fully mature, cherry and oak flavours, very easy drinking.*
- 57. VALPOLICELLA CLASSICO SUPERIORE, 2007** £23.50  
Zenato, Veneto, Italy  
*Made from the classic varieties of Corvina, Rondinella and Molinara grown on the southern shores of beautiful Lake Garda. This is a 'proper' Valpolicella with intense red cherry fruit combined with a touch of spice and excellent balancing acidity and tannins.*
- 58. OCHOA TEMPRANILLO, 2005/06** £25.00  
Bodegas Ochoa, Navarra, Spain  
*Stylish fruit with hints of oak combined with soft elegant fruit on the palate. Outstanding wine! - a House favourite!*
- 59. PINOT NOIR, Limited Selection , 2008** £24.50  
Montes Winery, Casablanca Valley, Chile  
*100% Pinot Noir with plenty of weight and power: this is a satisfyingly intense wine but still smooth and elegant with flavours of strawberry and black cherry.. It is well balanced with a good level of acidity, which provides extra 'lift' on the finish.*
- 60. MALBEC, 2008** £20.50  
Anubis, Mendoza  
*Argentina's greatest grape variety, Malbec, when in the hands of winemaker like Alberto Antonini produces richly fruity, warm vibrant wine with plummy, spicy fruit and a hint of chocolate on the finish.*
- 61. CABERNET SAUVIGNON, 2007** £18.50  
Montes Winery, Curico Valley, Chile  
*A medium-bodied but up-front Cabernet, which is un-oaked to maximise the vibrant fruit. Full of rich cassis/summer berry fruit - ideal with most foods, particularly roasts, pate or even chilli!*
- 62. ZINFANDEL, Vintners Blend, 2006** £24.50  
Ravenswood Winery, Sonoma, California  
*With characteristic spiciness and a ripe black cherry and prune fruitiness, this is Zinfandel as we love it.*
- 63. SHIRAZ, Devlins Mount, 2006** £19.50  
Thomson Estate, South Australia  
*With its perfumed, spicy nose, and crunchy, peppery fruit, this has beaten many famous names in prestigious wine tastings! A great example of why we love Shiraz and all at a more than fair price.*

# Complex, Elegant Medium-Bodied Reds

*Classic wines, these are stylish and elegant, perfect with all meat dishes, and for those who prefer a less fleshy, European style of wine.*

*The complex flavours of these wines are wonderfully enhanced by fairly simply cooked, traditional meat dishes, but heavily spiced, or fruity meat dishes are best avoided.*

*Listed lightest first.*

65. **LADOIX, Cotes de Beaune, 2005** £29.95  
Domaine René Durand, Burgundy  
*Full of rich expressive fruit with excellent structure, acidity and length. The wine is bursting with elegant ripe fruitiness with notes of raspberry and black cherry and the tannins are very ripe. Drink from 2008 to 2011.*  
*René Durand's villages wines see 15% new oak and are always of Nuits St. Georges quality, combining an open, flamboyant fruitiness with ripe, integrated tannins.*
66. **CHIANTI RUFINA, 2007** £22.50  
Prunatelli, Tuscany, Italy  
*The wines are excellent examples of traditional Chianti. The Sangiovese grape reaches its zenith in Tuscany, offering a wonderful balance between rich flavours of black cherry stone and raspberry with a piercing natural acidity. With Chianti Classico commanding increasingly higher prices, the wines of Chianti Rufina offer an excellent alternative with change to spare!*
67. **CHATEAU MEUNIER ST LOUIS, 2006** £15.50  
Corbières, Languedoc, France  
*Made from Carignan, Syrah and Grenache, this is a serious, traditionally made wine with a touch of oak-ageing to give extra 'depth'. The result is remarkably soft, smooth and juicy red with an incredible intensity of fruit on the palate.*
68. **MASSAYA CLASSIC RED, 2007** £23.50  
Ghosn, Brunier and Hebrard, Bekaa Valley, Lebanon  
*This Classic red manages to be silky soft, but dry, spicy and complex.*  
*Grown up wine! The Classic comes from Cinsault 60% , Cabernet Sauvignon 20% , and Syrah grapes 20%*
69. **PINOT NOIR, "Gum Emperor", 2005** £49.50  
Jackson Estate, Marlborough, New Zealand  
*The Gum Emperor Pinot Noir (named after the beautiful Gum Emperor moth, which resides at Jackson Estate) is only made in the very best seasons. This wine shows all the hallmarks of great Pinot Noir with a lovely fruit perfume (including wild black cherry and violets) and leading to a silken texture with layers of rich focused forest fruits. This is a wine of exquisite elegance, power and complexity, identified as the very best Pinot Noir in the Wairau Valley*

*More complex, elegant medium bodied wines over the page!*

*Classic wines, these are stylish and elegant, perfect with all meat dishes, and for those who prefer a less fleshy, European style of wine.*

*The complex flavours of these wines are wonderfully enhanced by fairly simply cooked, traditional meat dishes, but heavily spiced, or fruity meat dishes are best avoided.*

*Listed lightest first.*

70. **RIOJA IMPERIAL GRAN RESERVA, 1998** £49.50  
C.V.N.E., Haro, Rioja Alta, Spain  
*Established in 1879, this is still a traditional style Bodega. The Imperial wines are superbly complex, elegant and 'multidimensional' using grapes from the most arid, mountainous areas of Rioja. Grand Reservas are only made in exceptional vintages so this combination makes a very serious wine.. Aged for over three years in cask, this has a deep berry nose with liquorice and spice predominating. Powerful and full bodied on the palate, with fine tannins and a long elegant finish.*
71. **BARBERA, 2005** £24.50  
Brown Brothers, Milawa, Victoria, Australia  
*A brooding and richly flavoured red but one which also displays a silky smooth and supple texture with characteristic 'bramble' overtones and a touch of licquorice.*
72. **MERLOT, 2008** £17.50  
Domaine St Hilaire, Languedoc, France  
*A gorgeous deep purple colour with a bouquet of blackberries and 'garrigue' herbs leading to lush spicy plum and black pepper flavours with a hint of chocolate.*
73. **CHÂTEAU CARBON D'ARTIGUES, 2005** £22.50  
Graves, Bordeaux, France  
*A wine created to drink superbly in its youth. From vines averaging 30 years old, an intense, rich fruity wine with a nose of tobacco, herbs and black cherries. Ripe flavours of succulent plum and cassis offer a beautifully balanced finish on the palate.*
74. **CHÂTEAU DU TABUTEAU, 2006** £26.50  
Lussac St Emilion, Bordeaux, France  
*The wine is produced from old vines (over 35 years old) of 70% Merlot, 15% Cabernet Franc and 15% Cabernet Sauvignon. It is the Merlot which flourishes in this area, allowing a relatively complex fruit character and bringing chocolate and cassis flavours to the fore, along with a very smooth velvety texture in the mouth.*

# Heavier, Powerful Reds, with Backbone

*Structured, intense, deep, heavy wines which shine when drunk with rich meat dishes, strong, hard cheeses, and even robust vegetarian fare. Tannic on their own, the delicious fruit behind the tannin is revealed with the right foods.*

*Lightest wines listed first.*

75. **CABERNET/MERLOT, 2008** £15.50  
Cornellana Estate, Rapel, Chile  
*The fresh, blackcurranty Cabernet gives superb depth and structure to the fleshy, plump and juicy Merlot, a pairing made in heaven (think Bordeaux). Well-structured and approachable with classic Chilean panache.*
76. **COTES DU RHONE VILLAGES, "Visan", 2007** £20.50  
Domaine Roche-Audran, Buisson, Rhone Valley  
*With a bright purplish hue, and a nose hinting at tar with ripe plums and a whiff of smoke. The tannins are supple giving a lovely mouth feel, full of rich damson and slightly smokey fruit. The finish is very long. Perfect with casseroles and game. Organic & biodynamic!*
77. **RIOJA MUGA RESERVA, 2005** £37.50  
Bodegas Muga, Haro, Rioja Alta  
*The family run Bodegas Muga is one of the most quality conscious houses in Rioja, the grapes are carefully triaged and hand picked, fermented in large oak vats, then matured for up to 20 months in small oak barriques. This is a handcrafted, serious, traditional Rioja, extremely rich and weighty. Amazing wine!*
78. **TOURIGA NAÇIONAL RESERVA, "Esporão" 2007** £35.00  
Herdade Esporão, Alentejo, Portugal  
*Made by an Australian winemaker deeply committed to indigenous Portuguese grape varieties, only 350,000 bottles of this exceptional New Wave Portuguese Red were made. It has complex aromas of ripe fruits and vanilla which precede a rich, flavoursome palate, great depth of fruit, well structured with robust tannins and hints of game and leather*
79. **PINOTAGE, Golden Triangle, 2005** £19.50  
Stellenzicht, Stellenbosch, South Africa  
*We were very excited to be offered this exceptional wine at an incredible price. Very deep and powerful, well structured, and one of the very best - deep raspberry fruit with a good backbone and the whiff of woodsmoke and tar.*

*More heavy, powerful reds over the page!*

*Structured, intense, deep, heavy wines which shine when drunk with rich meat dishes, strong, hard cheeses, and even robust vegetarian fare. Tannic on their own, the delicious fruit behind the tannin is revealed with the right foods.*

80. **CHATEAUNEUF DU PAPE, 2005** £47.50  
Domaine de Roquette  
*When the Brunier family bought la Roquette in 1986, (already owning the famous Vieux Telegraph estate) no one really realised the potential of this extraordinary 40-hectare property. The domaine is made up from a number of parcels of very old vines (average age 45 years) and has leap-frogged into the top division in the past five years or so. Since 1994, none of the reds have been filtered or fined and the 2005 (a blend of 70% Grenache, 20% Syrah and 10% Mourvèdre) is voluptuously textured and is very rich with a domination of spicy mulberry and blackberry fruit and an almost floral bouquet.*
81. **BOBBIE BURNS SHIRAZ, 2007** £32.50  
Campbells Estate, Rutherglen, Victoria  
*A beautiful deep crimson red colour and bouquet exhibiting spice and blackberry, with subtle vanilla and a hint of chocolate. The palate is spicy, yet has a quite dense, mouth-filling fruit. A core of rich plum and blackberry fruit fills the mid-palate. This vintage is faithful to the Bobbie Burns Shiraz style, with big, soft fruit flavours that make it very enjoyable whilst young, but belie its long cellaring potential. As with previous vintages it is the perfect wine to enjoy with all full-flavoured meat dishes.*
82. **CABERNET SAUVIGNON, 2007** £29.50  
Jordan Estate, Stellenbosch  
*This wine (the 1998 vintage) was voted the best Cabernet, from anywhere, in the 2002 International Wine Challenge. The 2007 is equally good, full of rich cassis fruit with superb structure, ripe tannins and a whiff of mint.*

## Lebanon

The Ghosn brothers, Sami and Ramzi, were determined to revitalize their family estate which they had to abandon at the height of the fighting and to realize their dream by bringing to life great wines at their Tanail Property.

To do this they decided to bring in priceless know-how to one of the world's oldest wine producing regions, and on 27 May, 1998, a partnership was formed with an ambition to produce a world class Lebanese wine in the Bekaa Valley. It brought together The Ghosn brothers - Sami and Ramzi - with Dominique Hébrard, owner of Chateau Trianon (and previous owner of Ch Cheval Blanc) and the Brunier brothers, Daniel and Frédéric, co-proprietors at Le Vieux Télégraphe and Domaine La Roquette at Chateauneuf du Pape.

The new wine was to have a limited annual production and it was to be called Massaya, named after the time of day when twilight sets on the vineyard and the sky turns purple as the sun sets behind Mount-Lebanon.

The vineyards of the Tanail Estate are located at an altitude of 1000 meters above sea level in the Bekaa Valley, where the slopes are protected by Mount Lebanon and the Anti-Lebanon mountains. Free of frost and disease, the Bekaa Valley enjoys a unique climate with long gentle summers, wet winters and an average temperature of 25 degrees that is perfect for viticulture. As the two French partners realised on their first visit, conditions really are quite outstanding in this region - arguably the birthplace of wine!

### Red

68. **MASSAYA CLASSIC RED, 2007** £23.50  
 Ghosn, Brunier and Hebrard, Bekaa Valley  
*This Classic red manages to be silky soft, but dry, spicy and complex.  
 Grown up wine! The Classic comes from Cinsault 60% , Cabernet Sauvignon 20% ,  
 and Syrah grapes 20%*
301. **MASSAYA SILVER SELECTION RED, 2005** £31.50  
 Ghosn, Brunier and Hebrard, Bekaa Valley  
*An elegant red with bags of character and fruit that partners well a large range of different  
 foods. (Incredible with Lamb!) The Silver Selection comes from Syrah, Cinsault and  
 Cabernet Sauvignon grapes.*
302. **MASSAYA GOLD RESERVE, 2005** £49.95  
 Ghosn, Brunier and Hebrard, Bekaa Valley  
*A dense, firm red with lots of fruit and hints of spice and mint.. Truly world class  
 this stands up against any similarly priced wine from Bordeaux!  
 The Reserve comes from Cabernet Sauvignon, Mourvedre and Syrah grapes.*

### Rosé

46. **MASSAYA CLASSIC ROSE, 2007** £23.50  
 Ghosn, Brunier & Hebrard, Bekaa Valley  
*The Rose is silky smooth, dry and refreshing, with a lovely strawberry finish.*

## Sparkling

85. **ALDRIDGE BRUT, N.V.** £19.50  
South Eastern Australia  
*Dry, fruity sparkling wine with hints of quince, and a creamy mousse.  
This wine offers a well balanced, very flavoursome, elegant glass of fizz at a decent price, so it can be drunk at any time of day to celebrate anything at all!*
86. **PROSECCO RABASO ROSÉ**  
Borgo Col del Alto, Veneto, Italy  
*A delicate pink sparkling wine made from the Prosecco grape with the small addition of a little of the red Rabaso grape to give a pink tinge.*
87. **ASTI, N.V.** £19.50  
Araldica Vini Piemontese, Italy  
*From the Muscat grape, (so many dessert wines stem from this grape) called Moscato in Italy.  
The classic medium, fresh and fruity sparkling wine is grown in a small region of Piedmont, around the town of Asti.*

## Champagne

88. **J.M.GREMILLET, BRUT RÉSERVE, N.V.** £35.00  
Aube, Champagne Glass 125ml £6..95  
*Our 'House' Champagne is made from a blend of 70% Pinot Noir and 30% Chardonnay.  
The high proportion of Pinot Noir results in a champagne that is quite creamy in texture and has a lovely depth of fruit. Excellent value for money with an elegant 'mousse' and toasty brioche finish. A Trophy winner in the 2009 International Wines & Spirits awards.*
89. **BOLLINGER, Special Cuvée, N.V.** £65.00  
Ay, Champagne  
*Bollinger own nearly all of the vineyards used to make their wines, and age a tiny part of the blend little in oak, adding to the richness and complexity of the wines. A Celebration deserves the very best!*

## Rosé Champagne

90. **GREMILLET ROSÉ, N.V.** £37.50  
Aube, Champagne  
*From our outstanding, award winning Champagne producer; Jean-Michel's Rosé has a lovely, slightly off dry strawberry fruitiness.*

## Dessert Wines

95. **MOSCATEL DE LA MARINA 2008** Bottle £19.50  
Glass 125ml £3.75  
 Bodegas Mendoza, Alicante, Spain  
*A boldly flavoured yet elegant Moscatel (a dessert wine made from the Muscat grape) that displays a degree of finesse far in excess of that expected from wines of this style. Pale yellow coloured and opulently scented, succulent flavours of freshly picked grapes, lemon leaf and honey are to the fore in the glass. The wine has a lovely, lingering finish of dried candies and honey on the palate. The wine is 'structured' and developed due to the ageing in oak barrels, which gives extra depth/complexity and also stops it being overly sweet.*
96. **BROWN BROS. LATE PICKED ORANGE MUSCAT 2008** Half Bottle £17.50  
Glass 125ml £6.00  
 This is Brown Bros. Star wine, a tangy orange scented wine which has a lovely freshness and is never cloying. *Delicious wine.*
97. **NOBLE RIESLING 2007** Half Bottle £20.00  
 Paul Cluver – South Africa  
*Paul Cluver Noble Riesling is the best of its kind in South Africa and easily one of the finest in the new world. It is lusciously honeyed and fabulously exotic, decadently potent, and as you'd expect, the acidity is utterly gorgeous, cleaning up the palate after every sip. 'Matthew Juke Top 205 wines – 2005'. We heartily agree. This wine shows dried apricot, spices and honey characters on the nose. The mouth feel is full and big and very balanced with a long lingering aftertaste. The sugar is very well balanced with the acidity and is not cloying.*
98. **ALEATICO DI PUGLIA, 2002** 50cl £27.50  
 Francesco Candido, Puglia  
*Added to our list by popular request as a result of our Italian dinner, where it was a star! Made from sun ripened grapes, brimming over with flavours of raisin, stewed apple and spice - this wine is a **fantastic accompaniment to cheese**, especially salty and blue cheese, or as an after dinner tippie instead of Port.*

## Port

100. **CHURCHILL'S LATE BOTTLE VINTAGE, 2002** Bottle £35.00  
Glass £2.75  
*One of the finest LBV's available with great purity of fruit and perfect balance.*

## Wines of the Month

They say.... Since Riebeek Cellars first opened its doors in 1941, it has been inviting people to the beautiful Riebeek Valley to raise glasses and celebrate the quality lifestyle of this special area. With the exceptional viticultural potential and terrior of the Riebeek Valley, it is no wonder that the wines from Riebeek Cellars have evolved into a brand well-known for its quality, value and bringing a part of the magic of our valley to the table.

### Chenin Blanc, 2008

Riebeek Cellars, Riebeek Valley, Swartland, South Africa

*From old vines, cold fermented for freshness, this wine is packed with upfront tropical fruit – the nose charms with an abundance of guava and gooseberries, followed through with fruit flavours and a lovely crisp freshness on the palate.*

*Per 175ml glass £4.25 Per Bottle £17.50*

### Cinsault/Shiraz 2008

Riebeek Cellars, Riebeek Valley, Swartland, South Africa

*Smooth and comforting, with delicious berry fruit and a grown up, peppery spiciness. Not too heavy, and equally good on its own or with duck, game and even bangers and mash. A real all rounder.*

*Per 175ml glass £4.25 Per Bottle £17.50*

*This wine was originally selected for the summer months, but due to its popularity I have decided to keep it on well into the New Year.*

### Prosecco Rose, N.V.

Borgo del Col Alto, Casa Vinicola Botter Carlo

*Fragrant with fruit aromas, fresh and lively on the palate, off-dry, crisp and fabulous! Made from the Prosecco grape with small addition of the red Raboso grape for colour and flavour, grown in fertile vineyards of northeast Italy in the region of Treviso.*

*Per 175ml glass £4.50 Per Bottle £22.50*

# Sherries

*We are proud of our Sherry selection - looking to smaller specialist producers rather than the ubiquitous brands.  
They really are a superb aperitif - spanning as they are said to stimulate the palate.  
We urge you to try one - the Amontillado Secco is especially recommended*

**Per Glass**

## Manzanilla “La Gitana”

**£2.95**

Hidalgo, Sanlucar de Barrameda

*Manzanilla is the lightest and driest of all sherries and can only be produced in the town of Sanlucar de Barrameda where the unique micro-climate allows a special growth of ‘flor’ (yeast) to grow on the surface of the maturing wine, protecting it from oxidation. “La Gitana” is an absolutely classic example of this unique wine; it is beautifully balanced, fresh and delicate with a “touche” of sea-saltiness and a pure, nutty-fruit zestiness.*

## Amontillado Secco, “Napoleon”

**£3.75**

*Amontillado for the purist, originating from Manzanilla sherry and obtained from years of ageing. The flor is allowed to die whereupon the wine oxidises into an Amontillado. It is dark with a rich, nutty aroma, a full complex flavour and is completely dry. The nose is redolent of peanuts and caramel and the wine has a powerful and crisp acidity with a long finish.*

The following are all from the producer Delgado Zuleta, Jerez, Spain

## Fino

**£2.50**

*A very light, dry style of sherry with a “pale straw” colour. Delicate in style but surprisingly assertive in flavour, this tastes of sea salt and roasted almonds. The finish on the palate is tangy and persistent making it a perfect aperitif.*

## Amontillado - Medium Dry

**£2.50**

*- less dry than fino but still dry on the palate with plenty of zest and “lift”. It has a richer nuttiness (hazlenut) on the palate plus a hint of sweetness and extra colour from the addition of a touch of Pedro Ximenez, which is the second grape of Jerez.*

## Cream - Sweet

**£2.50**

*- Dark oak in colour and discernibly sweet. This has a relatively high % of Pedro Ximenez in the blend, producing a very smooth, almost velvety texture on the palate. The nuttiness of the drier Sherries has all but disappeared but it is replaced by flavours of dried fruits with a spicy citrus character.*