



# THE 2011 WINE LIST



Any wine that is found to be in a condition that is not commensurate with its type and age will be replaced without question. We prefer to serve wines without too much fuss. We don't always present wines for approval (our risk!), we don't always pour to taste, we don't decant wines unless we feel that they'd benefit, and although we try to top up your glass occasionally you are most welcome to (and you should!) pour from your own bottle. We don't serve white wines iced or red wines warm. However, if there's a particular way in which you'd like your wine served please let us know at the time of ordering and we shall do our best to meet your requirements.

Alcohol levels vary. We've highlighted wines on the list that we believe are exceptionally powerful but if you are concerned please ask. Unless stated otherwise, bottles contain 75cl and half bottles 37.5cl.

**Pudding wines** are a speciality but please order as soon as possible as we don't keep them chilled!

Do please also browse our selection of whiskies. We offer **flights of whisky** - three measures with tasting notes - as a fantastic (and cost effective) way of nosing, tasting and learning about Scotch whisky.

**Prices:** We try as far as possible to absorb the regular increases in applying a pricing policy which rewards higher value purchases with mark ups decreasing on a sliding scale and 75cl bottle prices capped at £75.

**Licence:** We are obliged to point out that it is an offence for a person under the age of 18 to buy or attempt to buy alcohol on these premises. It is also an offence for any other person to buy or attempt to buy alcohol on these premises for a person under the age of 18. Where there is doubt as to whether a person attempting to buy alcohol on these premises is aged 18 or over, alcohol will not be sold to the person except on production of evidence showing the person to be 18 or over. Note that the terms of our liquor licence permit the sale of alcohol between the hours of midday and midnight **only**.

## Main Stockists

T&W Wines	01842 814414
Inverarity Vaults	01899 308000
Wine Importers Edinburgh	0131 556 3601
Friarwood Fine Wine	0131 554 4159
Yapp	01747 860423
Whirly Wines	07821 968111
L'Art du Vin	01383 873510
Ten Green Bottles	07903 374404
Corney & Barrow	01875 321921
Enotria	020 8961 4411
Liberty Wines	020 7720 5350
Alliance Wines	01505 506060
www.sawinesonline.co.uk	0845 456 2365
www.villapillo.com	39 0571680212



= Organic or Biodynamic Wine



= Alcohol by Volume in excess of 14%



= Currently temporarily out of stock



= Wine with a Scottish connection

**Really INTERESTING drinks to enjoy by the glass before dinner (or at any other time)**

<b>White wine:</b>	Sauvignon Blanc. Vignerons de Valencay. Loire. France 2010 <b>Excellent minerality with ripe citrus &amp; gooseberry fruits.</b>	
	Torrentes. Vida Organica. Familia Zuccardi. Mendoza. Argentina 2009 <b>Lively tropical fruit flavours with good length &amp; structure</b>	
<b>Red wine:</b>	Merlot. Castel Firmian. Mezzacorona. Trentino. Italy 2009 <b>Nicely rounded, plummy flavours with very well integrated oak</b>	
	Garnacha. Vina Collado. Bod Santo Cristo. Campo de Borja. Spain 2009 <b>Soft &amp; appealing, driven by a bouquet of red berry fruit</b>	
		<b><u>All at £7.00</u></b>
<b>Sparkling wine:</b>	<b>Prosecco Frizzante. Ca' Morlin. Veneto. Italy. NV</b> Clean, gently sparkling aromatic flavours	<b>£8.00</b>
	<b>Pinot Noir Chardonnay. Ceravolo Estate. Adelaide Plains. Australia. NV</b> Smooth, creamy & dependable	<b>£9.00</b>
	Convert your glass of fizz into a "kir royale" with a dash of Crème de Cassis, or try it with Crème de Peche, Framboise or Fraise Sauvage	
		<b>£10.00</b>
<b>Floc de Gascogne:</b>	<b>from la famille Deche, an alluring mix of Armagnac and grape juice, served chilled</b>	<b>£4.00</b>
<b>Kingston Black:</b>	<b>a judicious blend of Kingston Black apple juice and somerset cider brandy, served chilled</b>	<b>£4.00</b>
<b>Lillet Blanc:</b>	<b>an aperitif from Bordeaux...golden colour, orange, honey &amp; mint aromas, generous aromatic flavour, served chilled</b>	<b>£4.00</b>
<b>Lillet Rouge:</b>	<b>ruby coloured, raspberry aromas, flavours of cherry and vanilla with cinnamon, ginger and cardamom, served chilled</b>	<b>£4.00</b>
<b>Punt e Mes:</b>	<b>orange-flavoured red Italian aperitif from Carpano, Punt e Mes contains quinine (also found in tonic water), which contributes the bitter part of its bittersweet flavour. On ice.</b>	<b>£4.00</b>
<b>Manzanilla:</b>	<b>La Guita Manzanilla "Guitarrita"! Freshness guaranteed. Fantastic sherry in its own 200ml bottle. Good to share, chilled.</b>	<b>£8.50</b>
<b>Drumguish:</b>	<b>dry, light single malt whisky from our local distillery</b>	<b>£5.00</b>
<b>G&amp;T:</b>	<b>Scottish selection of gins - choose from Hendrick's, Blackwood's Shetland, The Botanist Islay, Edinburgh, or our local Caorunn (pronounced ka-roon). Tonic included.</b>	<b>£5.50</b>

Other sherry, vermouths, spirits, etc. available...please ask.

# Fizzy Wines

Champagne – so good to drink on its own, as an aperitif, or with fish, shellfish & savoury soufflés.

1	<b>Henriot. Souverain. Brut</b> An unusual proportion of Chardonnay (40%) gives great elegance to this cuvee. A fine, light champagne which could be both an ideal aperitif and a wine to accompany a meal.	NV	46.00
2	<b>Michel Arnoud. Grand Cru. Brut</b> A true Blanc de Noir (100% Pinot Noir) with soft, creamy and gently toasted flavours.	NV	47.00
3	<b>Dumangin. Brut. 1er Cru</b> 50% Chardonnay, 40% Pinot Noir and 10% Pinot Meunier. Aromas of red-berry fruit followed by a palate of blackcurrants and raspberries prior to a dry finish.	NV <b>PINK</b>	48.00
4	<b>Louis Roederer. Brut</b> A golden colour with fine bubbles and a nose of fresh fruit and hawthorn. Smooth, complex palate mingling flavours of white-fleshed fruit with red berries and notes of toast and almonds.	NV	51.00
5	<b>Maillart. Brut. Vintage Reserve</b> Citrus and ripe apple fruit and an impressive weight and richness on the palate. The finish long and full with brioche and hazelnut notes.	2003	55.00
6	<b>Pol Roger. Pure</b> Zero dosage. Fashionable among ladies-who-lunch in Chelsea. What's more impressive is that this lighter, drier style with good acidity is an ideal champagne for drinking with seafood.	NV	61.00
7	<b>Andre Clouet. Brut. Grand Cru</b> 100% Pinot Noir. Rich deep heather coloured rose with masses of fruit on the nose. A lively mousse with a great balance of fruit and flavour.	NV <b>PINK</b>	65.00
8	<b>Pol Roger. Vintage Reserve</b> Made in limited quantity, 60% Pinot Noir and 40% Chardonnay. The nose opens with floral rose notes and warms to toasted brioche. The mouth is full and fresh with spicy floral notes underpinned with candied yellow fruit. The finish is long and dry.	1999	75.00

Other Sparklers – including two fantastic English wines!

10	<b>Cava. Mas Macia. Penedes. Spain</b> Bright, fresh fruit flavours & a dry, clean finish.	NV	27.00
11	<b>Prosecco di Colli Trevigiani Brut Sylvoz. Le Colture. Veneto. Italy</b> Aromas and flavours of orchard fruit, citrus, almonds and white flowers, with a soft mousse and beautiful complexity of flavour on the palette. The perfect aperitif wine.	NV	32.00
12	<b>Simonsig. Cuvee Royale. Stellenbosch. South Africa</b> 100% Chardonnay with great balance between the layers of citrus fruit & secondary flavours of apple and almond from slow maturation.	2005	37.00
13	<b>Stefano Lubiano. Brut. Tasmania. Australia</b> Delicate, small bubbles give this wine away as something special. The wine oozes class with dried mango, pineapple, apricots and a nutty and delicately creamy finish.	NV	45.00
14	<b>Nyetimber. Classic Blend. Sussex. England</b> Pinot Noir, Chardonnay, Pinot Meunier. Superb.	2003	46.00
15	<b>Ridgeview. Blanc de Blancs. Grosvenor Cuvee Merret. Sussex. England</b> 100% Chardonnay. Tropical fruits, grapefruit & brioche.	2007	48.00

## A debate with a twist (cork versus cap)...what do you think? Not all corks

and not all screw-caps are the same, of course, but it does appear that the contents of the bottle can be significantly affected by the type of closure used...

### Cork

- Allows wine to mature in bottle ✓
- Biodegradable ✓
- Environmental benefits (forestry) ✓
- Traditional aesthetics...the joy of "pulling a cork" ✓
- High incidence of cork taint (as much as 7% of all wines are "corked") ✗
- Poor corks can result in oxidation ✗
- Easily broken ✗

### Cap (stelvin closure etc.)



- Retains freshness in wines meant to be drunk within a few years ✓
- Results in a highly consistent product ✓
- Ease of opening ✓
- Some evidence of reduction (dumbed-down characteristics or development of sulphuric odour) ✗

"The meteor of the screwcap has hit the wine trade, and the dinosaurs must adapt or die"  
**Malcolm Gluck, The Guardian**

## White Wines

### Classic Grapes - Sauvignon Blanc

Ideal with goats' cheeses, asparagus, oily fish, citrus & lightly spiced flavours

20	<b>Domaine Gardrat. Vin de Pays Charentais. France</b> Classic nettle aromas and a zesty, citrus-edged palate leading to a crisp, fresh finish.	2009	26.00
21	<b>Cheverney. Domaine des Marnières. Loire. France</b> Fresh, dry and distinctive, with notes of cut grass, acacia flowers and citrus fruit. Unusually, has up to 15% Chardonnay added.	2009	27.00
22	<b>Le Zuccole. Giovanni Puiatti. DOC Isonzo. Friuli. Italy</b> Intense fragrance, aromatic sage and peach, with a full fruit flavour and notes of green peppers. Unoaked..."Save a tree, drink Puiatti" says the label!	2009	32.00
23	<b>Urlar. Wairarapa. New Zealand</b>  Scottish owned vineyard. Zesty gooseberry, capsicum and lime flavours with a hint of passion fruit. While it remains a distinctively New Zealand Sauvignon the palate is full with great weight and length.	2009	33.00
24	<b>Vergelegen. Reserve. Stellenbosch. South Africa</b> Crisp, intense, unoaked flavours with hints of fig, gooseberry and green peppers	2009	35.00
25	<b>Sancerre. Tournebride. Domaine Gaudry. Loire. France</b>  Biodynamic. Floral nose with hints of exotic fruit. A crisp, dry and expressive flavour with a bare hint of sweetness.	2009	40.00

26	<b>Greywacke. Marlborough. New Zealand</b> Sold as “wild sauvignon” because of the use of natural yeasts in the vinification process, this is classic NZ top-end grog with hallmark characteristics brought to you by Kevin Judd, former winemaker for 25 years at Cloudy Bay. The fruit is from a low-yielding vineyard and elaborated using minimum intervention.	2009	43.00
27	<b>Sancerre. Akmenine. Domaine Sebastien Riffault. France</b> 🌿 A unique style of Sancerre that reveals the natural flavour of the terroir. Picture a small parcel of vines situated on a very steep slope, weeds and grass growing between the vines to promote biodiversity. All these weeds and their tiny flowers help attract useful insects that will destroy pests. Manure hasn't been used for years; in M. Riffault's opinion the soil composition is now sufficiently rich in nutrients. Other treatments amount to very little. Harvest is manual and as late as is feasible in order to achieve small, intensely flavoured grapes. Interventions in the winery are equally minimal. And after 9 to 12 months the wine is bottled “au naturel” - no fining, no filtration and the merest tiny dose of sulphur. If you prefer big, grassy sauvignons then this is probably not for you, but if (in our supplier's words) you prefer a “thunderous gallop through wild forests and murky thickets, then this turbid yeasty wine will lead you to all manner of unexpected places”.	2008	45.00

### Classic Grapes - Chardonnay

Try **un-oaked** with chicken & salmon, & **oaked** with rich fish dishes & buttery sauces

30	<b>Santa Ema. Casablanca Valley. Chile</b> Clean, crisp, straightforward Chardonnay with tropical fruit flavours.	2009	25.00
31	<b>Innocent Bystander. Yarra Valley. Australia</b> As our wine merchant says, “not one for the toasty oak, butter and honey brigade”! This is Chardonnay as we prefer it, fresh & citrusy.	2009	30.00
32	<b>Terroir Volcanique. Domaine du Bosc. Vin de Pays d'Oc. France</b> An elegant un-oaked wine with a fine balance of ripe fruit and acidity.	2008	31.00
33	<b>Springfield. Robertson. South Africa</b> Unwooded, but deeply complex, rich & creamy nevertheless, with lots of tropical flavours...wild yeasts and minimal intervention.	2003	34.00
34	<b>Chablis. St Martin. Domaine Laroche. France</b> Un-oaked and bottled under stelvin, this is exceptionally fresh Chablis with intense apple and citrus fruits.	2009	36.00
35	<b>Domaine Michel Bouzereau. Burgundy. France</b> This is declassified Meursault. Super-rich and complex, with pure, toasted vanilla, pineapple and citrus fruits.	2007	43.00
36	<b>Meursault. Domaine Michelot. Jean Francois Mestre. Burgundy. France</b> Another one for the traditionalist, and a step up in quality – rich tropical flavours with honey & toasted vanilla.	2007	49.00
37	<b>Newton Vineyards. Napa. USA</b> 🇺🇸 A classic expression of unfiltered Chardonnay; this rich powerful wine opens with rich crème caramel, butterscotch and fresh vanilla bean aromas, later revealing baked apple and nutty characters. Flavours of white peach and caramel with a touch of honey round out this full-bodied, balanced wine with a lingering creamy finish.	2007	51.00
38	<b>Puligny-Montrachet. Jean-Claude Boisset. Burgundy. France</b> Bottled under stelvin to capture and retain the purity and quality of the (mostly organic) fruit, this was a revelation at a recent tasting. A joy to drink.	2006	55.00

### Classic Grapes - Viognier

A good match with spiced fish, mushroom tart, fish cakes, baked crab, & root vegetable risotto.

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|----|--|------|-------|
| 40 | <b>Les Vignerons Ardechois. Vin de Pays des Coteaux de l'Ardeche. France</b>   | 2009 | 26.00 |
|    | Complex aromas of honeysuckle, acacia and apricots precede an elegant palate of white peaches, minerals and tropical fruit followed by a long, dry finish. Unmistakably Viognier!  |      |       |
| 41 | <b>Anekana. Single Vineyard. Rapel Valley. Chile</b>   | 2009 | 28.00 |
|    | Golden straw in colour, this crisp and elegant Viognier shows intense apricot, pear, and floral aromas.  |      |       |
| 42 | <b>V Ogni è. Rampa di Fugnano. IGT. Tuscany. Italy</b> 🌿   | 2008 | 36.00 |
|    | Bio-dynamically produced wine - straw yellow with golden hues, an intense nose, bouquets of apple, vanilla and exotic fruits, and a dry, harmonious flavour.   |      |       |
| 43 | <b>Chateau Grillet. Neyret-Gachet. Rhone. France</b>   | 2006 | 75.00 |
|    | Delicate honeysuckle and wild flower aromas precede a classic Viognier palate with complex exotic fruit, spice and mineral flavours. Typically Château Grillet is a little drier and leaner than neighbouring Condrieu but it is always attractive and shows great elegance and finesse. |      |       |

### Classic Grapes - Chenin Blanc

Great with rich fish and white meat dishes, cod with herb crust, "tian" of crab.

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|----|--|------|-------|
| 50 | <b>Petit Chenin. Ken Forrester. Stellenbosch. South Africa</b>   | 2009 | 25.00 |
|    | A fresh wine with quince, pear-drop, crunchy green apple and grapefruit flavours. Very quaffable.  |      |       |
| 51 | <b>Bellingham. The Bernard Series. Old Vine. Groot Drakenstein. South Africa</b>   | 2009 | 29.00 |
|    | As a contrast to Forrester's Petit Chenin, this is a hum-dinger of a wine – bold flavours of melon & pineapple combine artfully with honeysuckle and spiced vanilla – a complex wine with a background of oak.   |      |       |
| 52 | <b>Vouvray. Sec. Domaine Aubert. Vallee Coquette. Loire. France</b>  | 2008 | 32.00 |
|    | A classic, dry Vouvray with apple and citrus flavours and a refreshingly crisp acidity prior to a clean, fresh, uplifting finish. Delicious.   |      |       |
| 53 | <b>Clos St. Jacques. Jasnières. Joel &amp; Ludovic Gigou. Loire. France</b>  | 2009 | 35.00 |
|    | We've listed this wine before but it wasn't as popular as it should have been. Maybe we didn't enthuse enough about its bouquet of stewed pears and bread basket, and the finely balanced acidity and dry finish. Great aperitif wine as well as a great match for food. |      |       |
| 54 | <b>Montlouis. Minerale +. Domaine Frantz Saumon. Loire. France</b> 🌿   | 2009 | 39.00 |
|    | From a grower in conversion to organics, working with indigenous yeasts in large and small oak. Classic Chenin notes of herbs, apples, lemon and a faint hint of soft cheese. Really pure and focused. We love it.   |      |       |
| 55 | <b>Savennieres. Clos de la Coulee de Serrant. Coulee de Serrant. Nicolas Joly. Loire. France</b> 🌿 🇨🇭  | 2004 | 69.00 |
|    | "The length and weight of a Montrachet" according to <b>Steven Spurrier</b> and "as delicious as truffles" according to <b>Wine and Spirit</b> .   |      |       |

## Organic and Biodynamic...different shades of green, naturally!

- **Organic** wines are produced using organically grown grapes. No pesticides, herbicides, fungicides, chemical fertilisers, or synthetic chemicals of any kind are allowed on the vines or in the soil. Strict rules govern the winemaking process and storage conditions of all wines that acquire certification. Moreover, organic winemakers often avoid many of the chemical substances used to stabilise conventional wines. During the winemaking process only a strictly limited amount of added sulphites (preservative) are permitted, although the wine will contain sulphites that occur naturally during the fermentation process.
- **Biodynamic**, however, goes one step further and grows, nourishes and harvests the grapes in accordance with the earth's natural rhythms. Biodynamic farming is based on the precise observation and an attempt at balance of nature, a concept originated by the early 20th-century Austrian philosopher Rudolf Steiner. So, biodynamic wine is not only 100% organic, in addition, the grower has gone beyond to try to bring the farming process more closely in tune with nature. For instance, biodynamic wine growers may make their own compost and/or watch the stars and planets to time what they do. The goal of biodynamic winemaking is to view the vineyard as a complete living system. It's about the soil, insects and other vegetation and animals that inhabit space in the vineyard — all working in harmony to bring you some incredible-tasting wines.

### Classic Grapes - Riesling

The forgotten grape! Now's your chance to re-acquaint yourself with the amazing versatility of the "king of grapes". German wine not for you? Think again and taste one of our two top-notch examples from the Rheingau and Rheinhessen. Fantastic to drink on their own or with food...

60	<b>Paul Cluver. Elgin. South Africa</b>	2009	32.00
	An elegant wine with floral and spice notes and a lingering peach flavour.		
61	<b>Clifford Bay. Marlborough. New Zealand</b>	2005	36.00
	A little age has given this otherwise typical NZ Riesling an extra dimension – rounder, softer, more honeyed – quite delicious.		
62	<b>Dreissigacker. Bechtheim. Rheinhessen. Germany</b>	2009	39.00
	The grapes are hand-harvested and fermented to dryness. It is extremely refreshing with lively citrus, apple & peach flavours. Fermented in stainless steel and bottled under stelvin to achieve a remarkable purity. Biodynamic.		
63	<b>Polish Hill. Clare Valley. Grosset. Australia</b>	2010	42.00
	Characteristic finesse, power & steely quality with undertones of lime, slate & mineral.		
64	<b>Schloss Vollrads Spatlese Trocken. Vollrads. Rheingau. Germany</b>	2009	42.00
	Another example of why we must start drinking German wines again! Late picked grapes result in a concentrated flavour of pineapple and peach but finished dry and preserved under vinolok.		
65	<b>Cuvee Frederic Emile. Domaine F.E.Trimbach. Alsace. France</b>	2005	56.00
	Riesling Cuvée Frédéric Emile is not produced every year, only when the Trimbach Family believes that the quality of the hand-picked grapes is high enough. Gravity fed vinification to complete dryness, no oak ageing, and early bottling ensure freshness and purity - this is a full bodied wine with intensity, depth and beautiful mineral flavour.		

### A selection of dry & light wines

Great with shellfish, hake & chorizo, mullet escabeche, smoked fish, veal, tomato-based sauces, tagines

70	<b>Picpoul de Pinet. Domaine la Croix Gratiot. Coteaux du Languedoc. France</b>	2010	25.00
	Grapes harvested in the cool of night, minimum intervention during vinification & bottled under stelvin. Result is a benchmark Picpoul with perfumes of citrus and peach & excellent fresh acidity.		
71	<b>Primo Bianco. Vermentino di Sardegna. Cantina Mesa. Sardinia. Italy</b>	2010	26.00
	Crisp, un-oaked 100% Vermentino. Distinctive nose, rounded flavour. Delicious.		
72	<b>Beneventano Falanghina. Vesevo. Avellino. Campania. Italy</b>	2010	27.00
	Made from old vines, this is a zingy, scented wine with much more depth of flavour than is normally found in this grape.		
73	<b>Pinot Grigio. La Tunella. Colli Orientali del Friuli. Italy</b>	2009	27.00
	A fresh Pinot Grigio with rare depth and elegance.		
74	<b>Bourgogne Aligote. Domaine Delagrang. Burgundy. France</b>	2009	29.00
	A distinctive fruity flavour with perfumes of green apples, slightly lemony quince and hawthorn.		
75	<b>Passerina. Villa Angela. Velenosi. Marche. Italy</b>	2009	30.00
	This peach and cedar scented wine is marked by freshness and delicate, fruit driven sapidity thanks to its low alcohol content.		
76	<b>Pouilly sur Loire. Domaine Jonathan Pabiot. Loire. France</b> 🌿	2009	31.00
	A very good, lightly floral wine made from the Chasselas grape.		
77	<b>Macon Igé. Chateau London. Jean-Claude Boisset. Burgundy. France</b>	2009	32.00
	The grape is not Chardonnay but a rare clone of Chardonnay, Chardonnay-Muscaté, which combines the typical structure, poise and freshness of Chardonnay with the aromatic expression of Muscat. It has an attractive nose of white flowers, citrus and peach. The palate is lively with long, zesty acidity on the finish and flavours of lemon, grape and a hint of vanilla.		
78	<b>Vernaccia di San Gimignano. Rampa di Fugnano. Tuscany. Italy</b>	2009	34.00
	🌿 100% Vernaccia. Flavours of apple, ginger, pine nut and bay leaf. Fantastic example, biodynamically produced by Swiss owners.		
79	<b>Arcese. Vittorio Bera et Figli. Canelli. Piedmont. Italy</b> 🌿	2008	35.00
	Cortese, Arneis and Favorita grapes – a most unusual wine with fruit nose, a hint of apricot and even some small notes of honey. Slightly frizzante with a lively and fresh flavour. Great aperitif.		
80	<b>Semillon Sauvignon. Mangan Vineyard. Cullen. Margaret River. Australia</b>	2009	40.00
	A quite remarkable wine. The 39% Sauvignon was barrel fermented before blending, yet the result, beautifully flavoured as it is, carries only 11.5% alcohol.		

### Some dry but more weighty wines

These wines are perfect to accompany oily or fatty fish (with sauce vierge perhaps), vegetarian foods, risottos, clams & mussels

90	<b>Gavi. La Raia. Piedmont. Italy</b> 🌿 100% Cortese grapes. Intense aroma with notes of citrus and toffee, a full, soft, flavour and long finish. Biodynamic wine.	2005	27.00
91	<b>Crozes Hermitage. Etienne Barret. Rhone. France</b> Fresh floral and perfumed aromas. Delicate and a little creamy on the palate with floral apple notes, lime, green apples and a hint of apricot. Incredibly fresh and vibrant with great balance. 75% Marsanne and 25% Roussanne.	2009	34.00
92	<b>Les Canadells. Domaine la Tour Vieille. Christine Campadiou &amp; Vincent Cantié. Collioure. France</b> 🇫🇷 70% Grenache Gris with a little Grenache Blanc and Macabeau – slightly oily, herb-tinged bouquet and a complex palate with sherry-like undertones.	2009	35.00
93	<b>Albarino. O Rosal. Bodegas Terras Gauda. Rias Baixas. Spain</b> 70% albariño blended with loureiro and caiño grapes result in a wine with an interesting complex mix of aromas, combining white fruits, orange pips and peel with fresh balsamic notes, supported by subtle floral and mineral hints.	2009	38.00
94	<b>Pinot Grigio. Ronco del Gelso. Friuli. Italy</b> 🇮🇹 Full-bodied with accentuated flavour of pear with good acidity and a fresh finish. A world apart from most commercial Pinot Grigio.	2007	39.00
95	<b>Olivar. Cesconi. Pressano. Trentino. Italy</b> A rich blend of Pinot Blanc, Pinot Grigio and a little barrel-fermented Chardonnay resulting in a wine of some intensity.	2009	41.00
96	<b>Clos Sainte Magdeleine. François Sack. Cassis. France</b> A blend of Marsanne, Clairette and Ugni Blanc – superb with seafood, notably prawns, or as a treat of an aperitif. A complex bouquet of citrus fruit and Provencal pine precedes an alluring palate. White peaches and wild herbs underscored with subtle mineral tastes lead to a long, dry finish. A sophisticated wine for contemplative appreciation.	2008	42.00

### Fragrant, fruity & aromatic wines

Ideal on their own or with spicy food. Including a trio of Grüner Veltliner, showcasing the emerging popularity of this versatile wine, equally at home as an aperitif or with food

100	<b>Vinho Verde. Casal Garcia. Portugal</b> Light coloured. Fresh nosed. A lively quaff with some fruity (cucumber & grapefruit) “petillance”.	2010	25.00
101	<b>Grenache Blanc. Cave de Castelmaure. Corbieres. France</b> Thirst-quenching, fruit driven & un-oaked wine from a progressive co-operative winery.	2009	25.00
102	<b>Pinot Grigio. Billi Billi. Mount Langi Ghiran. Victoria. Australia</b> Fresh and vibrant with hints of pear and lychee.	2009	26.00

103	<b>Stickleback. Heartland Wines. Limestone Coast. South Australia</b> Verdelho 39%, Viognier 38%, Semillon 23%. A beautifully fragrant nose, with citrus & tropical fruit flavours bursting out of the glass. This is a wine greater than the sum of its parts, with each variety bringing its own unique quality to the blend. Verdelho adds natural richness and acidity to the palate. Viognier contributes luscious body and texture. Semillon provides vibrant, zesty citrus characters. Unoaked.	2009	27.00
104	<b>Godello. Mara Martin. Martin Codax. Monterrai. Spain</b> Typically aromatic nose with delicate citrus & pear flavours and a good length.	2009	28.00
105	<b>La Vigne de L'Oubli. Denis Balaran. Gaillac. France</b> 50% Sauvignon Blanc, 25% Mauzac and 25% Muscadelle, 1/3 of which is fermented in oak barrels. A pale yellow in colour. Very aromatic and floral nose of exotic fruits, passion fruit and sweet spices. Fresh and crisp on the palate with excellent acidity leading to a lingering and nutty finish.	2008	33.00
106	<b>Gruner Veltliner. Loiserberg. Jurtschitsch. Langenlois. Austria</b> Displaying a youthful, delicate straw colour, this wine oozes fruit aromas of, bananas and tropical fruit, which are accompanied by spice and pepperiness typical of the grape.	2007	34.00
107	<b>Gruner Veltliner. Tinpot Hut. Marlborough. New Zealand</b> Something of a new phenomenon is NZ Gruner Veltliner – this one is unoaked, dry, fruity and delicious.	2010	36.00
108	<b>Gruner Veltliner. Nanni Nossing. Bressanone. Alto Adige. Italy</b> Steely, crisp minerality, notes of green apples, pears and flowers. Exceptional length. Awesome!	2009	38.00
109	<b>Quinta do Portal. Douro Valley. Portugal</b> A blend of Moscatel, Viosinho and Malvasia Fina grape varieties. After fermentation the wine was left a short while on its lees in order to develop complexity and richness. Lemon in colour, this wine has excellent aromas of tropical fruits. On the palate it is full and soft with a very crisp refreshing feel.	2008	39.00

### Full & rich wines

Drink with white meats, shellfish, marinated fish, duck livers, roast duck with apples

120	<b>Gewürztraminer. Reserve. Scherer. Husseren-les-Chateaux. Alsace. France</b> A grower (and wine village) highly regarded for the quality of Gewürztraminer. There is a touch of residual sugar in this one, more than offset by mouth-charming acidity – check out the Turkish delight and rosewater aromas and spice bazaar flavours!	2008	34.00
121	<b>Clos de la Bruyere. Originel. Julien Courtois. Touraine. France</b> 🌿 “Originel” is a reference to the taste and methods of production of traditional white wines in this region and the producers of Menu Pineau, this unusual variety, can be counted on the fingers of one hand. Also known as Verdet as the grapes on certain vines remain green even at full maturity. Low yield, flinty soil, and 12 months in barriques add a great deal of complexity to flavours of ripe fruits on top of menthol, butter and churned cheese. Is it oxidised and is the wine meant to taste like this? Stop analysing, start enjoying. It's been described as “like Chenin on acid” and you may pick up many of that grape's signature aromas: wax, hay, marzipan and ripe cheese. The palate has a surprise bite of nervous acidity which brings all the aromas and flavours into clear focus. Liquid tart tatin?	2004	38.00

122	<b>St. Joseph. Blanc. La Source. Dom. Ferraton. Rhone. France</b> 🌿 50:50 Marsanne and Roussanne. Rich golden colour. Nose of honeysuckle, sweet lemon, sliced peach and white flowers. Mineral, mango and peach flavours last through a long finish.	2005	39.00
123	<b>Primo Bianco. Montevolpe. Greg Graziano. Mendocino. USA</b> Tokay-led blend - interesting notes of peach, mango, apricot, pineapple, nectarine and banana, with balanced acidity, and a lively finish.	2009	41.00
124	<b>Pinot Blanc. Spatlese. Trocken. Willi Opitz. Austria</b> A rich, roast butter nose and well balanced palate. Great length.	2008	43.00
125	<b>Semillon. Steenberg. Constantia. South Africa</b> Weighty and concentrated wine with elderflower, vanilla, lemon and waxy notes.	2007	45.00
126	<b>Semillon Sauvignon. Vergelegen. Stellenbosch. South Africa</b> 67% Semillon 33% Sauvignon, the grapes are vinified and matured separately for 12 months before blending. Rich and complex with a long aftertaste.	2006	50.00

## Pink Wines – see Champagnes for rosé champagne

Perfect summer aperitif drinking, but the wines of Domaine Maby are weighty enough to accompany light meats

130	<b>Maison Rosé. La Petite Ferme. Franschoek. South Africa</b> An easy quaffing rosé with great fruit characteristics – blend of red grapes with a dash of sauvignon.	2010	26.00
131	<b>Reuilly. Pinot Gris. Gerard Cordier. Loire. France</b> A pale onion skin rosé with subtle scents of redcurrants and rosehips and a dry, crisp palate of summer berries.	2010	31.00
132	<b>Tavel. La Focadière. Domaine Maby. Rhone. France</b> 55% Grenache, 15% Cinsault with 30% diverse planting of Mourvedre, Syrah, Clairette, Picpou, Carignan and Bourboulenc. A full-bodied rosé made in an earthy traditional (red influenced) style. A softly scented red berry-fruit bouquet precedes a well balanced palate that finishes clean and dry.	2008	33.00



### The Wines of Villa Pillo

We feature a number of wines from the Tuscan winery of Villa Pillo including, this year, their Cabernet Franc, Merlot, Syrah, the Sangiovese led blend, Borgoforte, and their dessert wine, Vin Santo. We import these wines ourselves, we have UK exclusivity, and we can thoroughly recommend them to you.

Villa Pillo is a traditional Tuscan farm founded in medieval times and mentioned in many historical documents. The estate was purchased by John and Kathe Dyson in 1989 to extend their American vineyard and winery holdings to Tuscany. The property was once owned by the Marchesi Incontri, one of the most prominent families of Volterra and Florence and is located near the famed walled town of San Gimignano in the Chianti countryside.

Nearly 100 acres are planted with vines but Villa Pillo also has a 30 acre olive grove from which they produce an exquisite, hand-crafted extra virgin olive oil which we use in our kitchen for dressing and finishing dishes.

# Red Wines

## Classic Grapes - Cabernet Franc

Great with poultry and hard cheeses but these wines will also match lamb, and the Raats CF will happily accompany game and Moroccan spiced dishes

- |     |   |      |       |
|-----|---|------|-------|
| 140 | <b>Three Trees “Metairie Brugens”. Domaine de Majas. Côtes du Roussillon. France</b> 🌿  | 2009 | 30.00 |
|     | The wines are fermented with native yeasts and minimal intervention resulting in freshness of fruit and lively minerality. This Cabernet Franc is a delightful surprise. Carmine-red this shiny wine has lifted aromas of ripe blueberry and red cherries as well as varietal flavours of twig and pepper. The fruit carries on all the way supported by pleasing acidity.  |      |       |
| 141 | <b>Chateau Fouquet. Domaine Filliatreau. Saumur. Loire. France</b> 🌿  | 2008 | 32.00 |
|     | Ripe and rounded with a classic 'cut pepper' nose. A good concentration of red berry-fruit is underpinned by supple tannins.  |      |       |
| 142 | <b>Vivaldaia. IGT. Villa Pillo. Tuscany. Italy</b> 🇮🇹   | 2007 | 34.00 |
|     | San Vivaldo is a Franciscan monastery with a group of about 20 small chapels built in the 16th century. Each contains a terracotta grouping, representing a stage in the life of Christ. These works preserve a touch of that individuality and directness of expression which mark the prime of Tuscan art. This wine is named after the place that keeps the spirit of San Vivaldo alive. It is a pure Cabernet Franc with flavours and aromas enhanced by barrel ageing for 12 months. The wine captures an elegance and individuality as distinct as the Tuscan landscape it originates from. |      |       |
| 143 | <b>Saumur Champigny. Terres Chaudes. Thierry Germain. Loire. France</b> 🌿   | 2009 | 42.00 |
|     | No one is producing Cabernet Franc like Thierry Germain. The bouquet is marked by cassis and blackberries. The palate is dense, with fat fruit, a beautiful structure and fine, ripe tannins. It has a great minerality and pairs very well with game and spicy dishes.   |      |       |
| 144 | <b>Raats Family Vineyards. Stellenbosch. South Africa</b>   | 2007 | 47.00 |
|     | A lush, elegantly crafted wine with flavours of dark berries, cherry, tobacco, cinnamon & chocolate.  |      |       |

## Classic Grapes - Pinot Noir

Excellent with chicken, duck, wild mushrooms, pigeon - lighter wines with fish, salmon, chicken terrine

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|-----|--|------|-------|
| 150 | <b>Nobles Vignes. Aimery. Vin de Pays d'Oc. France</b>   | 2008 | 25.00 |
|     | The Limoux co-operative has produced this deep coloured and full-bodied wine with classic strawberry fruit flavours grown in the cool hilly areas of south-west France. The inclusion of some oak-aged wine in the final blend adds extra depth and complexity.                                      |      |       |
| 151 | <b>Yering Station. Yarra Valley. Victoria. Australia</b>   | 2008 | 31.00 |
|     | Ruby red in colour with uplifted aromas of black cherry and plum, complex floral undertones with hints of spice and tar. Intensely rich, well balanced palate, where red berries and toasty oak are the dominant flavours, with an attractive savoury, spicy finish. A rich, silky and elegant wine. |      |       |

152	<b>Vin de Table. Thierry Puzelat. Touraine. France</b> 🌿 A lean and hungry specimen with the colour of cranberry juice and the smell of fermenting redcurrants, but actually carries deceptive weight under its flowing robes.	2009	37.00
153	<b>Bourgogne. Hautes Cote de Nuits. Bec a Vent. Domaine Cacheux. Burgundy. France.</b> Power and elegance – notes of coffee, brown sugar and black cherries.	2008	38.00
154	<b>Blauburgunder. Pigeno. Stroblhof. Eppan. Alto Adige. Italy</b> 100% Blauburgunder (or Pinot Noir) – packed to the brim with bramble and cherry flavours.	2007	42.00
155	<b>Santenay. 1er Cru. Les Gravieres. Domaine Jessiaume. Burgundy. France</b> 🍷 An impressive concentration of black cherry fruit on the nose and a full-bodied flavour with enough acidity to lend the wine fresh, clean vibrancy and a soft, velvety texture. The flavour of ripe black cherry reinforces the impression of softness. Yet beneath it lies a fine, gravelly grip that is not unusual in Santenay. Owned by Sir David Murray, chairman of Rangers F.C...enough to turn a blue nose red?	2005	45.00
156	<b>Newton Johnson. Walker Bay. Elgin. South Africa</b> A silky smooth wine with deep flavours of cherry, currants, and earthy spices. Powerful but with great grace.	2009	48.00
157	<b>Felton Road. Central Otago. New Zealand</b> Plush, cushioned silkiness with interplay of juicy, mouth-watering acid and ripe, rich raspberry and boysenberry fruit, offset with dusty bramble leaf.	2008	52.00
158	<b>Willamette Valley. Amity Vineyards. Oregon. USA</b> Aromas and flavours of red and dark fruits, such as cherries and raspberries, along with notes of smoke, spice and earthiness underneath characterise this tip-top Oregon PN.	2008	53.00
159	<b>Gevey Chambertin. Domaine Trapet. Burgundy. France</b> 🌿 A wonderfully fruity, silky-smooth wine, aromatic with ripe, rounded flavours of juicy strawberry and plum and a subtle hint of spice and roasted nuts.	2007	59.00
160	<b>Puligny Montrachet. 1er Cru. Clos du Cailleret. Domaine Chartron. Burgundy. France</b> To our knowledge, the only red Puligny Montrachet. An exceptional and unique wine with elegance and complexity.	2006	67.00

### Bordeaux, including Bordeaux & Cape blends

Drink with beef, duck & lamb

170	<b>Chateau Peychaud. Cotes de Bourg. France</b> This is a supple, mid-weight Claret from Merlot and Cabernet Sauvignon with a classic nose of cassis and pencil shavings. It has an attractive core of dark, berry fruit over fine-grained tannins and is a good match for beef, small game or hard cheeses.	2006	28.00
171	<b>Jade River. Cabernet Merlot. Western Australia</b> We've been looking for a sensibly priced, reliable Bordeaux blend from "down under" for some time now, so when Mr Whirly (one of our suppliers) brought this to our attention we were delighted.	2007	33.00

172	<b>Ladybird Organic Red. Laibach Vineyard. Stellenbosch. South Africa</b> 🌿	2009	35.00
	A deep, dark concentrated colour. This wine explodes with oodles of fresh crushed berries. Great freshness with blackberry characters dominating the palate. Good concentration of aromas and soft ripe tannins. The oak is well integrated with hints of vanilla and fresh toast. Nature is used to fight nature in the vineyards and even little "Ladybirds" are used to get rid of the mealy bugs. Warm fermentation followed by long maceration periods before ageing in only French oak barrels. This blend of Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec and Petit Verdot is a great example of how each variety adds to the final product.		
173	<b>Chateau Lauriol. Cotes de Francs. (2<sup>nd</sup> Ch. Puygueraud) France</b>	2007	36.00
	Produced mainly from Merlot with, however, a proportion of Cabernet that is quite high for the region as well as a touch of Malbec with its peppery character. In 2005, all the Cabernet Sauvignon was pulled up and Cabernet Franc was planted in its place. This variety ripens earlier and is better suited to the terroir of the Cotes de Francs. Chateau Lauriol is the second wine of Château Puygueraud, made from the younger vines on the property.		
174	<b>The Clan. Capercaillie Wines. Hunter Valley. Australia</b> 🇨🇦 🍷	2007	43.00
	A classic mixture of Cabernet Sauvignon, Petit Verdot and Merlot The Clan is matured in the best French oak following the blending of the same vintage's Chardonnay. Medium bodied but with flavour intensity and palate length.		
175	<b>Clos du Jaugueyron. Haut Medoc. Bordeaux. France</b>	2006	44.00
	This is not standard Bordeaux. It has an unusual, distinct, but attractive character and very open, pronounced flavours. This is partly the result of the diversity of grape varieties used: besides the known varieties cabernet sauvignon, merlot, cabernet franc and petit verdot you will find - on a plot planted in 1898 - some malbec, some carmenère and even some unknown grape varieties. Michel Théron does not crush the grapes (the alcoholic fermentation is thus carried out with intact berries), and racking is kept to a minimum (hence the wine ages on its lees, resulting in a more complete wine).		
176	<b>Trois Origins. St. Emilion. France</b> 🌿	2005	46.00
	From a tiny 1.6 ha estate owned by three winemakers in Bordeaux, the best known of which is Stephane Derenoncourt. It is he who makes the final wine from 80% Merlot, 15% Cabernet Franc, and 5% Cabernet Sauvignon grapes. Very low yields, biodynamic, 33% new oak for 12-14 months. Absolutely stunning. Shows what well looked after Bordeaux grapes at a decently cropped level can do.		
177	<b>Frank Phelan. St. Estephe (2<sup>nd</sup> Phelan Segur). France</b>	2007	49.00
	This is the second wine of the renowned St.Estephe estate Ch.Phelan-Segur. Big robust well rounded wine oozing flavour and character.		
178	<b>Proprietors Blend. Ernie Els. Stellenbosch. South Africa</b> 🇨🇦	2008	51.00
	A touch of shiraz gives this wine dark fruited richness, floral notes and hints of smoke & dark chocolate.		
179	<b>Manoir de Gay. Pomerol (2<sup>nd</sup> Ch. Le Gay). France</b>	2004	53.00
	The second wine of Château Le Gay, this right bank blockbuster from the forward 2003 vintage is packed with notes of prunes and dark chocolate. Silky and seductive.		

180	<p><b>The Mackenzie. Hartenberg. Stellenbosch. South Africa</b> 🇿🇦 🇷🇺</p> <p>A voluptuous and multi-layered blend of 85% Cabernet, 10% Malbec and 5% Merlot. Hints of chocolates and spices, and a stylish silky finish.</p>	2005	58.00
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### Classic Grapes - Tempranillo

Traditionally recommended with beef, but this very versatile, food-friendly grape will be happy with lamb, sheeps' cheeses, and all manner of Spanish inspired dishes featuring peppers, chorizo, etc.

190	<p><b>Hacienda Grimon. Rioja. Spain</b></p> <p>100% Tempranillo. 100% Un-oaked. 100% pure expression of fruit.</p>	2009	28.00
191	<p><b>Bodegas Urbina. Crianza. Rioja. Spain</b></p> <p>95% Tempranillo and 5% Graciano and Mazuelo - deliciously smooth with ripe damson fruit and a touch of mint from the oak.</p>	2004	34.00
192	<p><b>Bodegas Altanza. Reserva. Rioja. Spain</b></p> <p>Powerful and expressive with aromas of toasted nuts and toffee candy and hints of chocolate in a lingering flavour.</p>	2001	38.00
193	<p><b>Finca Villacreces. Ribera del Duero. Spain</b> 🇪🇸</p> <p>With 5% added Cabernet, this wine was aged in French oak for around 16 months. It has a concentrated flavour of mocha, cranberry &amp; cassis. Layered and well balanced, this is a class act.</p>	2006	43.00
194	<p><b>Valdejimena. Gran Reserva. Bodegas Pastor Diaz. Rioja. Spain</b></p> <p>On the nose it surprises you by still displaying ripe dark fruit very well assembled with hints of vanilla, spices and balsamic aromas over an elegant and complex base dominated by minerals, tobacco and stewed fruit. It has a full, balanced mouth-feel with good acidity despite its age and silky smooth tannins. It reveals all its elegance culminating in a long, lingering finish and aftertaste.</p>	2000	46.00

### Classic Grapes - Sangiovese

A match with hare and other game, wild mushrooms, and – rather obviously – Italian inspired dishes featuring pasta, gnocci, polenta etc.

200	<p><b>Poggio del Sasso. Cantina di Montalcino. Tuscany. Italy</b></p> <p>100% Sangiovese. Lively, appealing fruit safely kept in the bottle by its stelvin closure!</p>	2009	25.00
201	<p><b>Di Majo Norante. Campomarino. Molise. Italy</b> 🇮🇹</p> <p>"One of the world's best values in Sangiovese.....Di Majo Norante Sangiovese. Aged six months in large foudres, it offers up aromas of strawberries, black cherries, damp earth, spice box and fruit cake."</p> <p><b>Wine Advocate</b></p>	2009	35.00
202	<p><b>Chianti Classico. San Giusto a Rentennano. Tuscany. Italy</b></p> <p>5% Canaiolo. Authentic and classic Chianti at its best – a rich blend of black cherry and spices.</p>	2007	37.00
203	<p><b>Vigneto Bucerchiale. Riserva. Selvapiana. Chianti Rufina. Tuscany. Italy</b> 🇮🇹</p> <p>An intense, tightly knit Chianti with a dark cherry and clove fruit that seems to linger forever on the finish.</p>	2007	42.00
204	<p><b>Cepparello. Isole e Olena. Tuscany. Italy</b> 🇮🇹</p> <p>Elegant, scented &amp; pure. Fantastic depth and balance.</p>	2007	65.00

- 205 **Brunello di Montalcino. Azienda Agricola. La Fiorita. Tuscany. Italy** 2004 75.00  
 One of the most outstanding examples of Brunello from the very special estate of La Fiorita. Winemaker Roberto Cipresso is one of Italy's most celebrated oenologists. Indeed the 'Cipresso' stamp is evident on this polished and classy wine but it does not detract from the superb definition and authenticity of its origin. A powerful but brilliantly balanced wine.

### Classic Grapes – Merlot

Drink with beef, pork with apple, duck & cherries, possibly chicken with robust accompaniments

- 211 **Domaine de Beaujeu. Cartier. Vin de Pays du Bouche du Rhone. France.** 🌿 2007 28.00  
 Vin de Pays of real quality from organic vineyards at the delta of the Rhône
- 212 **Valle Andino. Gran Reserva. Vina Santa Camila. Chile** 2008 32.00  
 An elegant style of wine with red fruit flavours, well structured tannins, and integrated oak.
- 213 **Martin Meinert. Devon Valley. Stellenbosch. South Africa** 2006 33.00  
 The nose is an intense mix of redcurrant, mulberries, mint, spice and mineral tones. The palate is soft but rich and has a touch of firmness on the finish.
- 214 **Sant' Adele. IGT. Villa Pillo. Tuscany. Italy** 🇮🇹 2007 35.00  
 Merlot has found a new home in the soft rolling hills of central Tuscany. Clay soils bring out the round, smooth body typical of the very best Merlot. This wine is aged for around 12 months in small oak barrels to enhance its balance and to develop the flavours of ripe dark fruits such as plum, blueberry and cherry.
- 215 **Barratt Vineyards. Piccadilly Valley. Adelaide Hills. Australia** 2005 46.00  
 The grapes are fermented in small, open vessels and matured in French oak barriques. This is a deep crimson wine with aromas and palate of plums, berries and spices, and strong savoury characters, reminiscent of an old world wine.

### Classic Grapes - Cabernet Sauvignon

Bigger wines are great with beef & lamb, the more forward ones best with veal, duck & even roe deer.

- 220 **Domaine de Saissac. Vin de Pays d'Oc. France** 2008 25.00  
 Deep red black in colour, with notes of cassis and cedar, ripe and sweetly fruited. Partially aged in oak, this wine has a wonderful fruit concentration and a fine balance.
- 221 **Cantina Cortaccia. Alto Adige. Italy** 2008 27.00  
 Something of an imposter in this section as it's a blend of both Cabernets, Sauvignon & Franc - The Cabernet Sauvignon provides the elegant red fruit and cassis, while the Cabernet Franc is the source of piquant, vigorous spices.
- 222 **Neil Ellis. Stellenbosch. South Africa** 2004 31.00  
 Blackcurrant, violet & mint aromas with a ripe, rich plummy fruit flavour. A background of new oak and fine tannins.

223	<b>Terra Rossa. Parker Estate. Coonawarra. Australia</b> 🇦🇺 Mint and floral, its fragrance of cassis, violets, dark chocolate and a vanilla oak precedes a fine elegant and attractively one-dimensional palate. Framed by firm but pliant tannins, its intense blackberry, plum and cassis-like fruit is handsomely backed by fine-grained oak, finishing with tightness and focus. Typically Coonawarra.	2006	47.00
224	<b>Willespie. Margaret River. Australia</b> Unfiltered. Hints of sloes, plums and spearmint.	2001	50.00
225	<b>Marchiori Vineyard. Bramare. Vina Cobos. Argentina</b> 🇦🇷 Very muscular nose, with tight, ripe fruit and a lean structure. The palate has a fine, clean but very ripe black fruit sweetness, and there's a note of bittersweet black chocolate and firm tannins that keep this focused and pure.	2006	57.00
226	<b>Cakebread. Napa Valley. USA</b> 🇺🇸 This wine bursts from the glass with fresh, smoky, blackberry aromas augmented by subtle cedar, black tea spice and sweet oak scents. Big, extracted, black fruit flavours coat the palate, while its firm underlying structure transports the rich fruit and zesty spiciness into a long, savoury finish. Added Merlot, Cabernet Franc & Malbec.	2006	69.00

### Classic Grapes - Syrah/Shiraz


Great with grouse, pigeon..... in fact, all game.


230	<b>Hellfire Bay. Great Southern. Western Australia</b> 🇦🇺 We were delighted to find a Shiraz at this price point that over-delivers on quality and value. The fruit is sourced from across the area and has resulted in a wine of good fruit intensity with notes of plum, liquorice & cocoa.	2007	25.00
231	<b>Vieilles Vignes. Domaine du Jas. Cotes du Rhone. France</b> 🇫🇷 Forty year old vines create a dense wine with notes of dark fruit, spices, leather and smoke.	2007	34.00
232	<b>EI Moli. Domaine Singla. Languedoc. France</b> 100% Syrah aged in both oak and acacia wood, and displaying a balance of acidity and flavour unusual for a wine hailing from this far south. An intense nose of berries, plum, olives and spice give way to a full body of wood, smoke and even a subtle note of sea spray. A lovely, long finish.	2007	34.00
233	<b>De Mirbaudie. Collines Rhodaniennes. Domaine Georges Vernay. Ardeche. France</b> Crafted from mature vine-holdings that surround the more illustrious Côte Rôtie, this wine has an attractive black fruit bouquet and a rounded palate of ripe red berries & black pepper.	2009	35.00
234	<b>Villa Pillo. IGT. Tuscany. Italy.</b> 🇮🇹 In the rolling hills of central Tuscany, Syrah produces wines of body and elegance with a distinct hint of black pepper and other spices in the flavour. The Syrah at Villa Pillo expresses itself as a wine with a deep dark colour, aromas which combine notes of leather, blackberry, chocolate and white pepper, and flavours which are firm and broad.	2006	36.00
235	<b>Private Collection. Spier. Stellenbosch. South Africa</b> 🇿🇦 Rich in colour, the wine shows intense mulberry and caramel aromas. These are joined on a full-bodied, well-balanced palate by black pepper and vanilla spice, where well integrated wood produces a lingering aftertaste.	2006	43.00


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| 236 | <b>Azienda Agricola Cos. Sicilia. Italy</b> 🇮🇹<br>Harvested from 35-40 year old densely-planted vines on tufa-rich soil, kept in oak barrels for twenty four months and in the bottle for at least another six. It displays a wonderful balance of a full-bodied, spicy wine that is also fruity at the same time. Suggestions of pomegranate clove and even pink peppercorns. In a fanciful way the wine seems to encapsulate the history of Sicily, bringing together the spices and fruits introduced during Arab and Norman invasions and combining it with the local climate... like all terroir wines it transports the spirit to a sense of place. | 2003 | 48.00 |
| 237 | <b>Crozes Hermitage. Domaine du Colombier. Rhone. France</b><br>Florent Viale, whose father used to sell his Hermitage fruit to Guigal, started making his own wine in 1991. This tiny property is situated on the outskirts of Tain l'Hermitage, just below the Hermitage hill itself and is one of the finest in the appellation.   | 2007 | 48.00 |
| 238 | <b>Cote Rotie. Patrick Jasmin. Rhone. France</b><br>A classic Côte Rôtie that reveals its traditional roots in a bouquet of raspberries and violets and a palate of dense black fruit flavours and ripe tannins.  | 2005 | 51.00 |
| 239 | <b>Grains of Paradise. Charles Melton. Barossa Valley. Australia</b> 🇦🇺<br>Premium Aussie Shiraz from a top winery – lovely depth and richness.   | 2008 | 55.00 |





## Grape Scots!

 Urlar Estate in New Zealand is owned and run by Scots Angus and Davina Thomson using organic and biodynamic principles. Urlar is a Gaelic word that means "The Earth". Their desire is to bring an abundance of life back to their ancient soils so that those drinking their wines can discover the purity of flavours inherent in the land. (See Bin # 23)

 Domaine Jessiaume is a part of Murray International Holdings, of which Sir David Murray (of Rangers FC fame) is chairman... Sir David's interest in wine extends to owning a number of Scottish based wine merchants. (See Bin # 155)

 Capercaillie Wine Company was established in the Hunter Valley by Alasdair and Trish Sutherland in late 1995 when they built a small modern winery on an excellent 20 year old vineyard. Alasdair is a Scot, and his heritage is reflected in the very name 'Capercaillie'. (See Bin # 174)

 Torbreck Vintners was founded by David Powell in 1994 - In 1995 Dave crushed three tonnes of grapes and fermented them into wine in a shed on his 12-hectare Marananga property. He named his wine 'Torbreck' after a forest in Scotland where he worked as a lumberjack. (See Bin # 259)

 El Escoces Volante is the winemaking company set up in Calatayud by Norrel Robertson MW who has been based there since 2003. Norrel Robertson MW is not your average winemaker. Having been brought up in Scotland, where he did his apprenticeship at Oddbins in Edinburgh, Norrel embarked on a journey to become a winemaker- encompassing the passing of the Master of Wine exams and then the well respected winemaking course at New Zealand's Lincoln College. (See Bin # 270)

## Light & fruity red wines

A selection of, frankly, unusual wines that demand a little more explanation. Try with rabbit, white meats, terrines, chanterelles...or explore them on their own.

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|-----|---|------|-------|
| 240 | <b>Ploussard. Pupillin. Domaine Emmanuel Houillon. Arbois. France</b> 🌿   | 2009 | 30.00 |
|     | <p>"It was vigneron Pierre Overnoy who established the unyielding purist precept that wines should be made without the addition of sulphur. The vines and the cellar are now in the hands of Pierre Overnoy's protégé, Emmanuel Houillon, who fully espouses the philosophy of his mentor. Everything in the vineyard is done totally organically and in the cellars the selected grapes undergo a semi-carbonic maceration. Houillon is opposed to adding anything to the wine. No new oak barrels influence the taste – some of the barrels in use are a century old. Before bottling, the wines are neither filtered nor fined and they retain a lot of carbon dioxide, which has an antioxidant effect and helps to convey aroma. The maceration and fermentation give little colour to the Ploussard, with its fine skin. Houillon's pale, exceptionally light and piercingly fresh red is filled with flavours of morello cherry, redcurrants, wild strawberry and quince, a study in deliciousness, the avatar of purity. Wines such as these have an evanescent quality: they are unpredictable, variable, even fragile. Houillon's convivial red contradicts the notion that wine should be stable. File defiantly under quirk, strangeness and charm"</p> |      |       |
| 241 | <b>Gamay de Touraine. Vinifera Non Greffees. Domaine de la Charmoise. Henry Marionnet. Loire. France</b>  | 2007 | 35.00 |
|     | <p>If you don't like Gamay you'll love this! Perfumed, red berry fruit on the nose, vibrant red cherry and blueberry fruit and lovely freshness on the palate, yet also good concentration for a Gamay. It has lovely purity, is silky smooth, concentrated but not heavy. The bottle's label suggests (demands) that you "servir frais", lightly chilled from the fridge. Let us know. Marionnet is generally considered to be the best exponent of this grape variety in the Loire. By picking late and discarding green grapes he achieves maximum ripeness which translates into fruitiness of the wine. The Vinifera is a remarkable wine, an attempt to recreate the flavour of pre-phylloxera wine. He says "I wanted to know if an ungrafted vine gave the same wine as its grafted equivalent and if our grandparents were drinking the same wine as us. Not only are the wines completely different but they also are always better in the case of those made from original stock. They give more aromas, better colour and richer matter than those from the younger rootstock".</p>   |      |       |
| 242 | <b>Lacrima di Morro d'Alba. Vigna Paradiso. Fattoria San Lorenzo. Ancona. Marche. Italy</b> 🌿   | 2005 | 41.00 |
|     | <p>A gently perfumed nose redolent of roses, violets and spiced cherries. There's a smoky tea note that becomes apparent on the palate, which lends extra complexity. The tannins are smooth and ripe, while the lively acidity holds the wine together.</p>  |      |       |

- |     |  |      |       |
|-----|--|------|-------|
| 243 | <b>La Soif du Mal. Domaine des Foulards. Cotes du Roussillon. France</b> 🌿   | 2007 | 43.00 |
|     | A remarkable wine. The terroir is Les Albères in the Pyrenees-Orientales, 10km from the sea and Collioure, where the maritime influence brings the freshness that enables the wines to reach maturity without excessive alcohol. Carbonic maceration for twenty days on the indigenous yeasts and no sulphur result in natural cloudiness. A blend of Syrah 70% and Grenache 30% - if ever a wine tasted medicinal in a good sense then this paregoric potion fits the bill and hits the spot. |      |       |
| 244 | <b>Terrano. Benjamin Zidarich. Friuli. Italy</b> 🌿   | 2006 | 46.00 |
|     | An alluring purple-black colour leads to a wet-slate, violet-scented nose shot through hints of wild red berries and brambly fruit. The terrific belt of acidity on the palate is reinforced by mineral stoniness akin to melted iron filings (soils in this part of Friuli are very high in iron), red cherry-stone fruit and blackberries. The wine is light-bodied (less than 12%) and the acidity washes the mouth beautifully.  |      |       |

### Medium-bodied & dry red wines

Risottos, pork belly, lamb, lighter game birds, guinea fowl, quail.

- |     |  |      |       |
|-----|--|------|-------|
| 250 | <b>Domaine les Filles de Septembre. Geraud. Cotes de Thongue. France</b>   | 2010 | 25.00 |
|     | 50% Merlot, 25% Grenache & 25% Carignan, this wine has a bright bouquet of brambly fruit and a juicy palate packed with red berry flavours over soft, ripe tannins.  |      |       |
| 251 | <b>Mas des Amours. Mas Cal Demoura. Coteaux du Languedoc. France</b>   | 2008 | 29.00 |
|     | A wine of some elegance & finesse with a good weight of dark, velvety fruit.   |      |       |
| 252 | <b>Valpolicella Classico Superiore. Terre di Cariano. Cecilia Beretta. Veneto. Italy</b>   | 2007 | 29.00 |
|     | Juicy and intense with warm spice and cherry notes.  |      |       |
| 253 | <b>Tenuta Pongelli Rosso. Piceno. Azienda Agricola Villa Bucci. Marche. Italy</b>  | 2007 | 33.00 |
|     | 50% Montepulciano & 50% Sangiovese. Rich, with well structured supple fruit.   |      |       |
| 254 | <b>Terre de Galets. Domaine Richaud. Cotes du Rhone. France</b> 🌿🇨🇭  | 2009 | 33.00 |
|     | A Grenache led CdR, soft and gently rounded despite its alcohol content, with cherry fruit flavours and subtle gamey notes.  |      |       |
| 255 | <b>Garnacha Vinas Viejas. Las Rocas. Bodegas San Alejandro. Calatayud. Spain</b>   | 2008 | 35.00 |
|     | A subdued bouquet conceals great concentration of fruit, intense & complex, and a fine balance and gently structured tannins give the wine some elegance. Good value from a progressive co-operative winery.   |      |       |
| 256 | <b>Seleccion Especial. Abadia Retuerta. Sardon del Duero. Spain</b>  | 2008 | 39.00 |
|     | 75% Tempranillo, 20% Cabernet Sauvignon, & 5% Merlot. Each plot is fermented separately in stainless steel before being blended and aged in French and American oak for 18 months – the result is a supremely classy wine with well integrated notes of spice and tobacco. |      |       |

257	<b>Vacqueyras. Le Clos. Domaine Montirius. Christine &amp; Eric Saurel. Rhone. France</b> 🌿	2004	40.00
	Biodynamic. A wine of great concentration and poise. This is a Vacqueyras of purity and focus with red fruits, aniseed and hints of the garrigue. It is very silky with a long finish.		
258	<b>Closerie de Vaudieu. Chateauneuf-du-Pape. Chateau de Vaudieu. Rhone. France</b> 🇫🇷	2009	41.00
	A lighter style of CNDP than is normal, and at a keener price. Sourced from a plot of young vines with an attractive red berry character and considerable charm.		
259	<b>Juveniles. Torbreck. Barossa Valley. Australia</b> 🇦🇺 🌿	2008	42.00
	Grenache (60%), Mourvèdre (20%) and Shiraz (20%) - delicious soft unoaked fruit on the palate but with an intriguing herby/earthy edge and fruit driven flavours! Robert Parker 91 marks. David Young 99 marks.		
260	<b>Sangenis I Vaque. Vall Por. Priorat. Spain</b> 🇪🇸	2004	44.00
	Bouquet of cherry, ripe red fruit, & a touch of spice. Powerful flavour, creamy with spiced fruits & minerals.		
261	<b>Fleurie. La Madone. Domaine Chaintreuil. Beaujolais. France</b> 🌿	2007	45.00
	60-70 year old vines give concentrated, pure tasting fruit - this is a serious, traditional Fleurie with ripe juicy fruit and proper structure.		

### Rich, powerful & full-bodied red wines

Great with duck, duck confit, hare, game birds such as grouse, mature red meats.

270	<b>Garnacha. Old Vines. La Multa. El Escoces Volante. Calatayud. Spain</b> 🇪🇸 🌿	2008	25.00
	There aren't many Scotsmen making wine in Spain but ex-Oddbins lad Norrel Robertson is a bit of a maverick! Punching well above its weight, Norrel's Garnacha made from gnarly old vines is rich, concentrated but well balanced with huge, ripe berry fruit, lots of spice and sweet oak and long rich finish.		
271	<b>Camp Galhan Pérassière. Lionel Pourquier. Vin de Pays Duché d'Uzès. France</b>	2007	27.00
	50% Syrah and 50% Grenache Noir. A generous weight of dark, autumnal fruit precedes a rich, spicy palate of black hedgerow fruit.		
272	<b>Borgoforte. Villa Pillo. Tuscany. Italy</b> 🇮🇹	2007	31.00
	Sangiovese 60%, Cabernet Sauvignon 40%, Merlot 10%. This wine is made in the "Super - Tuscan" style with flavours of ripe forest fruits and has benefited from ageing in small oak barrels.		
273	<b>Malbec. Bodega Ruca Malen. Mendoza. Argentina</b>	2007	32.00
	Musky blackberry aroma with some oaky notes. Gripping blackberry, liquorice and violet flavours and a faintly sweet & supple finish.		
274	<b>Carignan. Orzada. Dan Odfjell. Maule. Chile</b> 🇨🇱	2006	33.00
	Intense aromas of leather, black cherries, liquorice, black fruits, & mushroom. A round palate of vanilla, blackcurrant, & ripe tannins.		
275	<b>La Pinède. Domaine la Tour Vieille. Christine Campadiou &amp; Vincent Cantié. Collioure. France</b> 🇫🇷	2008	33.00
	A rugged, chest-thumping, life-affirming wine imbued with wonderful black, garrigue fruit flavours and scents. 75% Grenache Noir and 25% Carignan grapes are hand-picked on windswept slopes overlooking the Med.		

276	<p><b>Douro Superior. Quinta do Crasto. Douro. Portugal</b> 🇵🇹</p> <p>New-ish addition to The QdC stable. Aromas of fresh red forests fruits, very well integrated with elegant spice and vanilla oak - upfront fruits leading to a solid structure with fresh and very fine tannins. Great acidity developing to a pleasant, well balanced and persistent finish.</p>	2009	33.00
277	<p><b>Irouleguy. Bixintxo. Peio Espil. Irouleguy. France</b> 🇫🇷</p> <p>100% Tannat grapes - contains layers of blackberry and currant-scented fruit, hints of wood spice, well rounded tannins, and a long, brooding finish.</p>	2001	34.00
278	<p><b>Nebbiolo. Langhe. Mauro Molino. La Morra. Barolo. Piemonte. Italy</b></p> <p>Colour a garnet red, this baby Barolo has a very intense nose, fine and fruity, with aromas of cherries, dried roses, and a pleasant, smoky note.</p>	2008	34.00
279	<p><b>Coleccion. Bodegas Castano. Yecla. Spain</b> 🇪🇸</p> <p>80% Monastrell and 20% Cabernet Sauvignon. A heady rich wine with dark-berried fruit and an almost Syrah-like complexity, ripe bramble characteristics and hints of liquorice, spice and toasted vanilla.</p>	2007	35.00
280	<p><b>Nero d'Avola. Nerojbleo. Gulfi. IGT. Sicily. Italy</b> 🇮🇹</p> <p>Intense aromas of red fruit with a hint of vanilla, and an elegant flavour and harmonious, lingering finish.</p>	2007	38.00
281	<p><b>Wallace. Ben Glaetzer. Barossa Valley. Australia</b> 🇦🇺 🍷</p> <p>Traditional Barossa Valley blend of Shiraz and Grenache made in a thoroughly modern way. Black cherries and winter fruits dominate the nose - which is pure, lively and captivating. Rich and rounded on the palate, the Grenache adds blackberry tones and fresh acidity whilst the old-vine Shiraz adds structure, hints of liquorice and bright fruit.</p>	2009	38.00
282	<p><b>L'Infidele, Terrasses du Larzac. Mas Cal Demoura. Languedoc. France</b></p> <p>Very generous nose, dark and red fruits, garrigue, liquorice, full-bodied with good tannins, a complex aromatic expression, and a long and mineral finish.</p>	2007	39.00
283	<p><b>Gigondas. Domaine de Cassan. Rhone. France</b> 🇫🇷 🇨🇦</p> <p>Great concentration of black fruit flavours yet excellent balance, very sleek and polished.</p>	2006	45.00
284	<p><b>Malbec. Montevejo. Bodega Montevejo. Mendoza. Argentina</b> 🇦🇷</p> <p>A blend of 60% Malbec, 20% Syrah, 10% Merlot, and 10% Cabernet Sauvignon, aged for 16 months in new French oak. Inky purple, it offers aromas of toasty oak, espresso, mocha, black cherry and blueberry. On the palate it exhibits a smooth texture, layers of spicy blue and black fruit flavours, light tannin, excellent balance, and a long finish. This wine was front labelled incorrectly but we are assured that the back label correctly states the vintage as 2005. It's a delightful wine.</p>	2005	46.00
285	<p><b>Chateauneuf-du-Pape. Père Caboché. Elisabeth Chambellan. Domaine Boisson. Rhone. France</b> 🇫🇷</p> <p>Lashings of ripe, red fruit with a deep &amp; dense structure...serious CNdP vinified from a blend of the 13 authorised varieties of grapes, picked from vines up to 100 years old, and aged in large oak barrels for almost 18 months!</p>	2007	49.00

286	<p><b>Domaine Trevallon. Vin de Table. Coteaux des Baux. Provence. France</b></p> <p>In common with so many French wines from this vintage, the 2005 has a wealth of fruit, tannin and acidity. 'One of the greatest discoveries in my life has been the wine made at the Domaine de Trévallon. Virtually everything about this compelling wine is unique.' Robert Parker The Wine Advocate. 50% Cabernet Sauvignon. 50% Syrah.</p>	2005	57.00
287	<p><b>The Steading. Torbreck Winery. Barossa Valley. Australia</b> 🇦🇺 🍷</p> <p>Composed from the traditional Barossa cultivars of Grenache, Shiraz &amp; Mataro, its delicate aromas of truffle, five spice and spring flowers are supported by a rich core of framboise, liquorice, saddle leather and Provencal herbs. Very 'Burgundian' in style, the palate is elegant and pure with subtle notes of crushed cherries, earth and cedar all neatly wound by a taught spine of acidity and ripe supple tannins. (Winemaker's tasting notes)</p>	2006	59.00
288	<p><b>Galena. Priorat. Spain</b> 🇪🇸</p> <p>Blend of 35% Garnacha, 25% Merlot, 25% Cabernet Sauvignon and 15% Carinena. Ripe black fruits on a powerful nose with notes of liquorice, leather &amp; vanilla. Long and sweet fruit and spice flavours with fresh acidity, ripe tannins and integrated oak.</p>	2006	62.00
289	<p><b>Quinta do Crasto. Vinha Maria Teresa. Douro</b> 🇵🇹</p> <p>Two very old plots of vines were planted with approximately 30 different varieties at the beginning of the twentieth century. The excellent exposure, very low yields and fruit of great quality gave the opportunity to create this unique wine of exceptional concentration and complexity. The grapes are trodden by foot in the traditional manner and the wines are kept back for ageing in French and American oak for two years or more before being bottled unfiltered.</p>	2007	73.00
290	<p><b>Chene Bleu. Abelard. Grenache-Syrah. Vin de Pays de Vaucluse. France</b> 🇫🇷 🍷</p> <p>Syrah dominates the blend in this wine which is beautifully defined and masculine in character. Blackberry, liquorice, garrigue and spice abound. We suggest pre-ordering and we'll decant for you.</p>	2006	75.00

## Half Bottles

### Champagne & Sparkling

H1	<b>Prosecco. Giallo Oro. Extra Dry. Ruggeri. Valdobbiadene. Italy</b> Fresh and light with an extremely smooth, well-balanced & fruity finish.	NV	24.00
H2	<b>Michel Arnoud Grand Cru Brut</b> Rich, toasted flavours.	NV	34.00
H3	<b>Ruinart. Brut Rose</b> A delicate salmon pink rose which has wonderful purity of fruit.	NV	38.00
H4	<b>Bollinger Special Cuvee</b> Biscuity nose with hints of white fruit and a rich, full bodied palate perfectly balanced by fresh acidity and a soft, delicate mousse.	NV	42.00

### White

H5	<b>Saumur. Cave des Vignerons de Saumur. Loire. France</b> Chenin Blanc - clear, crisp, fresh, zesty wine with delicate citric nuances.	2008	17.00
H6	<b>Pinot Blanc. Trimbach. Alsace. France</b> A blend of Auxerrois, very juicy and ripe to bring fruitiness and volume to the wine and Pinot Blanc, drier and more acidic, to add freshness and backbone.	2008	18.00
H7	<b>Soave. Pieropan. Veneto. Italy</b> A fresh, pure wine with structure and acidity.	2009	19.00
H8	<b>Quincy. Denis et Nicole Jaumier. Loire. France</b> Sauvignon Blanc - classic elderflower aromas, palate full of crisp, zesty redcurrant fruit.	2009	20.00
H9	<b>El Coto. Rioja. Spain</b> 100% Viura. Aromas of white-pulp fruit such as peaches, apples and a little banana. Dry and very fresh on the palate.	2009	21.00
H10	<b>Chablis. Domaine Laroche. Burgundy. France</b> Lively, pure & mineral character.	2008	23.00
H11	<b>Sancerre. Domaine des Vieux Pruniers. Christian Thiroit. Loire. France</b> Delicate mineral notes of chalk and slate with good citrus and melon in the nose.	2010	24.00
H12	<b>Chardonnay. Brightview. Simon Hackett. Barossa Valley. Australia</b> Delicious varietal peach and melon aromas and a full rich palate.	2007	26.00
H13	<b>Riesling. Hugel. Alsace. France</b> Dry, fresh and quaffable, refreshingly clean and frank, with a lively, impetuously juvenile temperament and a fine, ripe acidity.	2008	26.00
H14	<b>Semillon. Fermoy Estate. Margaret River. Australia</b> A crisp citrus flavoured medium weighted wine which develops into an attractive blend of herbaceous and tropical flavours.	2005	27.00
H15	<b>Sauvignon Blanc. Tindall Vineyard. Marlborough. New Zealand</b> Alive with aromas of fresh herbs, elderflower and a hint of tropical fruits. Mouth filling with a refreshing dry finish.	2007	28.00
H16	<b>Bernkasteler Lay. Riesling Kabinett. Dr. Loosen. Mosel</b> Clean, gentle fruit in a fresh herby style.	2007	30.00
H17	<b>Montagny. 1er Cru. Domaine Feuillat-Julliot. Burgundy. France</b> Vibrant aromas of citrus and ripe pear, good balance of acidity and body, and a fresh, long mineral finish.	2008	32.00

## Pink

H18 **Lirac. La Fermade. La Famille Maby. Rhone. France** 2010 20.00  
Full bodied enough to accompany light meats but light enough to match most fish.

## Red

H19 **Quinta do Crasto. Douro. Portugal** 2005 17.00  
Fruit driven wine, minimal oaking, easy drinking

H20 **Cabernet Sauvignon. Montes. Chile** 2008 18.00  
This is a fresh, palate-friendly wine with notable tannins, scents of ripe cherry and flavours of blackberry and vanilla.

H21 **Valpolicella Classico. Guerrieri Rizzardi. Veneto. Italy** 2009 19.00  
Has a complex nose, with notes of red and black cherries, spice and earth. Dry, round and rich on the palate.


H22 **Beaujolais. Domaine Chatelus de la Roche. France** 2008 20.00  
100% gamay grapes, flavours of raspberries and blackcurrants.

H23 **Chianti Classico. Castelli di Bossi. Tuscany. Italy** 2006 21.00  
Rich, savoury herby fruit on the nose. Good concentration of fruit on the palate with firm spicy tannins and good acidity.

H24 **Vacqueyras. Cuvee Special. Pascal. Rhone. France** 2003 22.00  
Benchmark Vacqueyras that is aged prior to release to allow tannins and fruit to integrate. Dark, orchard fruit palate with pleasant peppery undertones.

H25 **Vina Valduero Crianza. Ribera del Duero. Spain** 2007 23.00  
Lovely spicy vanilla oak mingles perfectly with soft, ripe red fruit


H26 **Marques de Riscal. Reserva. Rioja. Spain** 2005 25.00  
A dark cherry colour with good depth. Ripe fruit, complex and spicy.

H27 **Segla. Margaux. Bordeaux. France** 2005 28.00  
2<sup>nd</sup> wine of Ch. Rauzan Segla. Winery run by a Scotsman. Help ma Boab! 

H28 **Chinon. Cuvee Terroir. Domaine Charles Joguet. Loire. France** 2006 30.00  
Full and supple with jammy strawberry overtones – good with poultry

H29 **Crozes Hermitage. Alain Graillot. Rhone. France** 2009 32.00  
A wealth of ripe damson & plum flavours.

H30 **Bourgogne. Hautes-Cotes de Beaune. Clos de la Perriere. Guillemand-Pothier. Burgundy. France** 2006 33.00  
Fresh and lively with good tannins, redcurrant notes, and a round finish.

H31 **Shiraz. Langmeil. Valley Floor. Barossa Valley. Australia**  2006 34.00  
Soft, approachable tannins are balanced by sweet fruit and toasty oak flavours. Plum and cherry flavours and the long, soft dusty tannins combine to make a warm, rich yet balanced elegant wine.

H32 **Barolo di Serralunga d'Alba. Fontanafredda. Piemonte. Italy** 2005 40.00  
An intense nose with overtones of vanilla, spices, & roses. The palate is dry, but soft & full bodied.

H33 **Pinot Noir. Reserve. Willi Opitz. Austria** 2008 42.00  
Silky texture and dry, red berry flavours with notes of darker stone fruits and chocolate.

H34 **Chateauneuf du Pape. Chateau de la Gardine. Brunel. Rhone. France** 2005 43.00  
A solid and delicious wine that shows appealing complexity of fruit and spices, with mineral and anise notes.

## Pudding Wines and Port

### Half Bottles

P1	Samos Muscat. Vin Doux Naturel. (Greece)... <b>apricot, melon, butterscotch</b>	2008	15.00
P2	Muscat de Frontignan. Chateau de la Peyrade (France)... <b>lemon, honey, passionfruit</b>	NV	17.00
P3	Domaine de L'Ancienne Cure. Earl Christian Roche. Monbazillac. (France)... <b>honey, peaches, crystalised plums</b>	2004	18.00
P4	Chateau Fleurs des Pins. Graves Superieures. Bordeaux. (France)... <b>orange, honey, light caramel</b>	2007	19.00
P5	Muscat de Beaumes de Venise. Domaine de Coyeau. Vin Doux Naturel. Rhone (France)... <b>rose petals, tropical fruit, candied orange</b>	2002	20.00
P6	Sauvignon Blanc. Late Harvest. Concha y Toro. Maule Valley (Chile)... <b>ripe papaya, peach and dried apricot</b>	2007	20.00
P7	Chenin Semillon. Noble Late Harvest. Vin de Liza. Simonsig (South Africa)... <b>nuts and honey with dried apricots and hints of creme caramel</b>	2004	21.00
P8	Weisser Riesling. Noble Late Harvest. Paul Cluver (South Africa)... <b>apricot, dried peach, honey and spice</b>	2003	22.00
P10	Vendemiaire Octobre. Brumont. Pacherenc du Vic Bilh (France) 50cl.... <b>crystallized citrus fruit and gingerbread</b>	1998	25.00
P11	Torres. Late Harvest Riesling (Chile)... <b>honey, flowers and spices</b>	2003	26.00
P12	Chenin Blanc. The Welder. Glen Carlou. Paarl. (South Africa) 50cl.... <b>honey blossom, jasmine, sour fig preserve and sugared peaches</b>	2008	27.00
P13	Goldackerl. Beerenauslese. Opitz (Austria)... <b>lychees, mango, apricots, melon – great with crème caramel</b>	2007	28.00
P15	Greco Passito. Laio. Dessilani. Piedmont. (Italy)... <b>caramel, wood, citrus fruits</b>		29.00
P16	Cape Muscadel. De Wetshof. Robertson (South Africa) 50cl... <b>tropical fruits, sunripe raisins</b>	2006	29.00
P17	Semillon. Botrytis. Noble One. De Bortoli. Yarra Valley (Australia)... <b>apricots, fresh toast and marmalade, vanilla</b>	2002	30.00
P18	Gewurztraminer. Beerenauslese. Opitz (Austria)... <b>pineapple, honey, mango – best with pannacotta</b>	2005	30.00
P19	Petit Manseng. Doux. Cuvee St Clement. Domaine Cabidos. Vin de Pays du Comte Tolosan. (France)... <b>quince, dried exotic fruits</b>	2002	31.00
P20	Vin Santo del Chianti Classico. Villa Pillo (Italy).... <b>roasted nuts, dried raisins and maple syrup</b>	1998	32.00
P21	Spirit of Chenin. Asara Wine Estate. Stellenbosch. (South Africa)... <b>vanilla, toasted hazelnuts, brandied cherries &amp; ripe dried peach</b>	2004	33.00
P22	Lyre Muscat. Vendanges Tardives. Domaine de l'Arjolle. Languedoc (France) 50cl.... <b>oranges, lychees, mango and clementines</b>	1998	34.00
P23	Sauvignon Blanc. Maximo. Umani Ronchi. Marche. (Italy).... <b>apricots, melon, honey, almonds, peach jam</b>	2004	35.00
P24	Tokaji Furmint Late Harvest. Domaine de Disznoko (Hungary) 50cl.... <b>pear, peach, apricot and rose petals...gently sweet</b>	2004	35.00
P25	"T" Noble Chenin. Forrester Meinert. (South Africa)... <b>unctuously sweet tropical fruits, wood spice and sweet &amp; sour</b>	2001	36.00
P26	Niederhauser Hermannshohle Riesling Auslese. Donnhoff (Germany)... <b>candied minerals, blossoms, slate and redcurrants</b>	1998	37.00

P27	Chardonnay. Noble Late Harvest. Grootse Post. Western Cape. (South Africa)... <b>peaches &amp; honey</b>	2006	38.00
P28	Molino Real. Mountain Wine. Malaga. Telmo Rodriguez (Spain) 50cl.... <b>powerful moscatel, peaches and honey</b>	2002	39.00
P29	Riesling. Vendange Tardive. Hugel. Alsace. (France)... <b>toffee and limes</b>	1997	40.00
P30	Traminer Chardonnay. Masetto Dulcis. Vignetti delle Dolomiti. Endrizzi. (Italy)...  <b>light honey, peaches &amp; exotic fruits</b>	2007	41.00
P31	Ice Wine. Vidal. Oaked. Inniskillin. (Canada)... <b>raisin, cinnamon, baked apple, vanilla, and walnut</b>	2006	42.00
P32	Tokaji Aszu. 5 Puttonyas. Furmint. Lenkey Princèszet. (Hungary)... <b>honey and dried fruits</b>	2001	42.00
P33	Chenin Blanc. Straw Wine. De Trafford. Stellenbosch. (South Africa)... <b>dried apricot, nuts, honey and buttered toast</b>	2005	45.00
P34	Muskat Ottonel. Eiswein. Opitz (Austria)... <b>raisins, grapefruit, rose petals</b>	2003	46.00
P35	Viognier. Hobbs. Barossa Valley. (Australia)... <b>limes, pineapple, tangerines</b>	2004	47.00
P36	Condrieu Quintessence. Francois Villard. Rhone. (France) 50cl.	2000	56.00
P38	Tokay. Vendange Tardive. Hugel. Alsace (France)... <b>kumquat, red cherry, honey</b>	1983	59.00

#### Full Bottles

P39	Clos du Portail. Graves Superieur. ( France)... <b>barley sugar and honey</b>	2004	27.00
P41	Savennieres. Chateau de Chamboureau. Clos du Pappillon. Moelleux. Loire ( France)... <b>peach, apricot – drink with fresh fruits</b>	2000	40.00
P42	Louis Roederer. Grand Vin Sec. Champagne. (France)... <b>a good accompaniment to fruit tarts (apple, pear or red fruits) and other desserts which are not too sweet</b>	NV	50.00

#### Pudding Wines for Chocolate

P43	Maury. Solera 1928 Cask 827. Les Vignerons de Maury. (France) 50cl.... <b>chocolate, spice, coffee, candied fruit</b>	NV	30.00
P44	Salice Salentino. Aleatico. Francesco Candido. Puglia. (Italy) 50cl. ... <b>late bottle vintage port, liquorice, figs, tobacco leaf &amp; damson...also great with blue cheeses</b>	2002	36.00
P45	Recioto della Valpolicella Vigneto "Fiorato". Tommasi. Veneto (Italy) 37.5cl.... <b>black fruit, Christmas treats, plums, cherries and spice</b>	2007	39.00
P47	Rasteau. Vin Doux Naturel. Domaine la Soumade. Rhone (France) 70cl.... <b>smooth, creamy chocolate, prunes and brambles</b>	1999	45.00

## Port

PT1	Quinta do Crasto Late Bottled – bottle	2006	34.00
	half bottle		22.00
PT2	Smith Woodhouse – half bottle	1994	35.00
PT3	Fine Old Vintage Port. Allesverloren. Swartland. South Africa	2007	35.00
PT4	Vintage Reserve Port. De Krans. Calitzdorp. South Africa	2003	38.00
PT5	Dows. Quinta do Bomfin	1998	44.00
PT6	Grahams. Malvedos	1998	46.00
PT7	Cockburns.	1991	55.00
PT8	Grahams	2000	59.00

## By the glass -

### With Pudding or Cheese:

Fallachan Superior Scotch Blaand Fermented and Bottled by Humphrey Errington fermented whey drink, slightly salty & sherried, excellent with all cheese...especially blue	50ml glass	£4.25
Muscat de Rivesaltes Domaine Rozes 2004 a light, fragrant pudding wine with peach and notes	100ml glass 50ml glass	£6.50 £3.30
Banyuls Blanc Doux Domaine La Tour Vieille NV garrigue aromas and fresh honey, nougat & caramel.	100ml glass 50ml glass	£6.50 £3.30
Pedro Ximenez Barbadillo rich, luscious sherry, fantastic with chocolate	50ml glass	£4.50
Quinta do Crasto. Late Bottled Vintage Port	100ml glass 50ml glass	£9.50 £5.00

### With Coffee:

Dalwhinnie 1988 double matured in oloroso wood, rich overtones of peat and heather	£6.50
Grappa Sangiovese from Badia a Coltibuono – an acquired taste, we know, but seasoned Grappa aficionados will appreciate these fantastic expressions of fruit and terroir	£4.50

## Our Measurements -

Wines by the glass	175ml
Pudding wine by the glass	100ml
Sherries, ports, vermouths	50ml
Spirits and liqueurs	25ml
Beers	500ml

## Whisky List

*	Standard	£4.90
**	De-Luxe	£6.80
***	Super De-Luxe	£8.25
****	Extra Super De-Luxe	£12.50
*****	Ultra De-Luxe	£15.90

## Speyside

Drumguish	8 year old	40%	*
The Speyside	12 year old	40%	*
Glenfiddich	12 year old	40%	*
Glenfiddich Solera Reserve	15 year old	40%	*
Macallan	10 year old	40%	*
The Glenlivet	12 year old	40%	*
Longmorn	12 year old	40%	*
Benromach Organic 🌿	6 year old	43%	**
Benromach Monastrell Finish	6 year old	45%	**
Benromach Marsala Finish	6 year old	45%	**
Benromach Peat Smoke	6 year old	46%	**
Benromach	21 year old	43%	**
Glenlivet	21 year old	40%	**
Dallas Dhu	21 year old	40%	**
Longmorn	25 year old	40%	**
Glenfarclas Oloroso Finish	21 year old	46%	**
Glenfarclas Special Bottling (200 years of Johnsons of Elgin)	10 year old	40%	**
Benromach Sassicaia Finish	6 year old	45%	**
Inchgower	15 year old	43%	**
Macallan	18 year old	43%	***
Glenraig	30 year old	40%	***
Tormore	13 year old	60%	***
Glenglassaugh	30 year old	40%	****
Tamdhu	40 year old	40%	****
Macduff Planeta Chardonnay Finish	18 year old	46%	****
Strathmill Single Cask	31 year old	45%	****
Caperdonich Single Cask	38 year old	47%	*****

## Highland and Island

Clynelish	14 year old	46%	*
Old Pultney	12 year old	40%	*
Edradour	10 year old	40%	*
Glenmorangie Nectar d'Or Bourbon Finish	8 year old	43%	*
Dalwhinnie	15 year old	43%	*

Highland Park	12 year old	40%	*
Talisker	10 year old	46%	*
Clynelish Oloroso Finish	14 year old	46%	**
Edradour	10 year old	58.4%	**
Glenmorangie Sauternes Finish	15 year old	46%	**
Dalwhinnie Oloroso Finish	18 year old	43%	**
Brora	24 year old	43%	**
North Port Brechin	24 year old	43%	**
Highland Park	18 year old	43%	**
Talisker Amoroso Finish	12 year old	46%	**
Millburn	34 year old	46%	***
Highland Park	11 year old	57%	***
Clynelish Single Cask	14 year old	57%	***
Glen Garioch Single Cask	17 year old	54%	***
Ben Nevis Single Cask Blend	34 year old	50%	****
Tobermory Private Bottling	10 year old	62%	****

### Islay

Laphroig	15 year old	43%	*
Bowmore	12 year old	40%	*
Laphroig	17 year old	54%	**
Lagavulin	17 year old	43%	**
Bruichladdich Rum Finish	17 year old	46%	**
Ardbeg	12 year old	40%	**
Ardbeg	25 year old	43%	***
Caol Ila	23 year old	57%	***
Bruichladdich Octomore Claimed to be the world's most heavily peated whisky. Limited release. Very unusual.	5 year old	63%	****

### Campbeltown and Lowland

Glen Scotia	8 year old	40%	*
Glenkinchie	14 year old	43%	*
Rosebank	16 year old	40%	*
Auchentoshan	12 year old	40%	*
Springbank Rum Finish	16 year old	52%	**
Glenkinchie Amontillado Finish	15 year old	43%	**

### Flights of Whisky – a fantastic way to nose, taste, learn about & enjoy Scotch whisky

<b>Speyside Whiskies</b> A selection of three interesting styles of Speyside Whisky	3 x 25ml measures, complete with tasting notes.		£15.90
Longmorn	12 year old	40%	
Benromach Sassicaia Finish	6 year old	45%	
Tormore	12 year old	60%	

<b>Scotch Whiskies</b> A selection of three very different classic regional styles	3 x 25ml measures, complete with tasting notes.		£15.90
Inchgower Speyside	15 year old	43%	
Clynelish Highland	14 year old	43%	
Ardbeg Islay	12 year old	40%	

## Odds and Ends

Yokozuna Local Blend made to celebrate the founding of the Great Mongol Empire in 1206 – yes, really!		40%	£3.50
Cu Dubh Locally produced black whisky – strong flavours from charred wood and added caramel.	6 year old	40%	£3.50
Glenglassaugh Single Pot Still Too young to be named whisky, blush coloured after being matured in American red wine oak casks.	New Spirit	50%	£4.00
Bushmills Irish Blend Triple Distilled		40%	£4.50
Penderyn Single Malt Welsh Whisky		46%	£4.50
Johnnie Walker Blended Malt	15 year old	43%	£4.70
Bushmills Irish Single Malt	16 year old	40%	£4.70
Dimple Blend		43%	£5.00

## Other Drinks

Standard spirits – whisky, gin, vodka, ricard, campari, rum		£4.00
Standard vermouths		£3.50
Liqueurs		£4.50
Grappa, Eaux de Vie, standard Cognac		£4.50
<b>De-luxe Armagnac:</b>		
La Famille Dèche 1995		£5.00
Clos de Tariquet Bas Armagnac XO		£6.00
La Famille Dèche 1988		£7.00
Chateau de Pellehaut 25 year old		£8.00
<b>De-luxe Cognac:</b>		
Chateau de Montifaud. Napoleon. Fine Petite Champagne		£6.00
Balsac XO. Fillioux		£7.00
Daniel Bouju Reserve		£10.00
Delamain 1972 Grand Champagne		£12.00
<b>De-luxe Calvados:</b>		
Christian Drouin VSOP		£7.00
Christian Drouin Hors d'Age		£10.00
Christian Drouin 1970		£15.00
<b>De-luxe Rum</b>		
El Dorado 21 year old - a monumental aged rum that is one of the world's greatest rum drinking experiences"		£8.00
Bloody Mary (double vodka, sherry dash, tomato juice, spices, celery)		£11.00
Dry Martini Cocktail (double gin, martini splash, cocktail olive and/or twist of lemon)		£11.00
<b>Ale:</b> Cairngorm Brewery Gold 4.5% (blonde beer) or Stag 4.1% (like a bitter) – brewed in Aviemore. 500ml bottles		£5.00
<b>Cider:</b> Thistly Cross Traditional Cider 4.4% – from Scotland's only cider maker in Dunbar. 500ml bottle		£5.00
<b>Lager:</b> Brewdog 77 Lager – pilsner style 4.9% 330ml bottle, from Fraserburgh		£3.50
Mixer (tonic, bitter lemon, soda, canada dry, lemonade)		£1.50
Tomato juice cocktail (large)		£2.50
Coke		£2.50
Appletise, Elderflower Presse, Bouvrage (Scottish Raspberry), Organic Ginger Beer		£3.00
Fresh hand squeezed orange juice (tumbler)		£3.50
Gleneagles mineral water (sparkling, still)	70cl	£4.25
Speyside Glenlivet mineral water (sparkling, still)	25cl	£2.50
Badoit	70cl	£4.50