

It's my pleasure to present to you our Spring/Summer 2010 wine list. The wines on our list, no matter from which country or which price are united by our three principles when choosing wine - QUALITY, VALUE, FOOD FRIENDLY.

Putting together this list was hard -whilst most of the time pleasant - work. During the year we tasted hundreds of wines and with ever increasing quality and varying prices across all continents , the choice doesn't get easier. This year we moved a bit away from the New World, focusing on France and Germany to bring in some lovely food wines.

The new list is not only larger than ever before it is also more personal than ever, with most of the new listings being long time favourites of Graeme and myself. Most of them, along with other interesting wines will be shown in the limelight in the '63's Recommendation' section over the coming months.

Food, wine and fine spirits belong together and we are currently planning a series of Wine maker dinners and tasting over the next 12 months. If you are interested please leave your contact details and we will keep you up to date.

With the world of wine in constant motion there is always something new to discover. We encourage you to be adventurous, leave behind the comfort zone and boldly step into new taste experiences.

Marc Behringer
Restaurant Manager

To ensure the high quality of our wines, the majority is stored under optimal condition in our cellar; please allow up to 10 minutes to reach serving temperature.

While we try to keep our list up to date wines might be temporarily out of stock. We will advise a suitable alternative in these rare cases. The Wine List and/or prices are subject to change.

We prefer a wine service without fuss. We only ask for a taster for wines closed with cork, but not screw cap. While we aim to top up your glass, feel free to help yourself and indeed tell us not to do so if you prefer to pour yourself.

63'S RECOMMENDATION

GERMANY

It is difficult to imagine a wine country more misunderstood in the UK today than Germany. Home to arguably the greatest Rieslings in the World and by that the greatest white wines along with Burgundies and Chardonnays. The German quality pyramid, which for decades focused on grape ripeness and sugar content, is slowly moving towards a terroir based system. German wines are perfect food wine and even the dry style tend to carry some juiciness if made from Riesling or more aromatic grapes like Sylvaner or Rivaner.

Since we increased our German listing and recommended these wines we always get the same reaction – initially sceptical about the wine because of hints of sweetness. Once the food is served alongside our guests are fascinated. In addition to our tasting notes we would love to discuss the wines in which you're interested more in depth at your table to ensure a perfect match with your food.

250	PINOT GRIS , Dry, Villa Wolf, Pfalz	2008	£20.00
258	RIVANER, Frank and Fresh, Horst Sauer, Franken	2004	£20.00
259	MULLER THURGAU, Frank and Frei, dry, Sauer, Franken	2005	£20.00
260	SILVANER, dry, Horst Sauer, Franken	2002	£35.00

Four wines from classic German varieties.

The **Pinot Gris (Pinot Grigio)** has a lovely light gold colour, subtle, fresh nose. Fresh and crisp with medium body and notes of pear and apricot. **Rivaner** and **Mueller Thurgau** are the same grape, a cross of Riesling and Sylvaner. The Rivaner light and fresh with hints of off dryness in the crisp finish. The Mueller Thurgau slightly more perfumed on the nose, ripe fruit interwoven with crisp minerality and a surprisingly long finish for what was long regarded a minor grape variety.

Sylvaner is a more aromatic variety mainly found in Alsace and southern Germany. This example shows lovely ripe fruit with fresh minerality

249	RIESLING, Dry, Villa Wolf, Pfalz	2009	£20.00
240	RIESLING, QbA, Dry, Fritz Haag, Mosel	2007	£25.00
256	RIESLING, QbA, Dry, C von Schubert, Ruwer	2007	£30.00

QbA is Germanys entry level to Quality wine similar to a generic AOC in France. Grapes are usually a blend from every vineyard of a producer and it is not uncommon to have a certain percentage of Cru, 1er or Grand Cru grapes in the Blend. All examples are dry. **Villa Wolfs** the most straight forward with some ripe fruit notes nicely balanced by minerality. **Haag** displays the lean, crisp style of Riesling best with a fine balance of apple and pear, acidity and minerality from the slate soils of the Mosel. The **Schubert** Riesling is at the upper end of QbA with a rich body and some off dry hints in the finish.

253	RIESLING, Kabinett, Karthaeuserhof, Ruwer	2007	£30.00
241	RIESLING, Kabinett, Horst Sauer, Franken	2004	£30.00

- 257 RIESLING, Kabinett, C von Schubert, Ruwer 2006 £35.00**
 KABINETT is the next step up the ladder, wines from designated areas and slightly richer in style. Still dry, these wines show more ripeness and streaks of off dryness on the palate. A style best enjoyed with starters like goats cheese or a light pate. **Schubert** and **Karthauserhof** are quite similar in Style with a good composition of ripe apple and pear, minerality from the soil. **Sauers** Riesling is slightly richer, more fruit pronounced with soft acidity.
- 255 RIESLING, Spaetlese, Brauneberger Juffer Sonnenuhr, Fritz Haag, Mosel 2008 £40.00**
 SPAETLESE means late harvest, and these wines are always from single vineyards indicated by a rather long, unpronounceable name. The grapes are harvested late in autumn, allowing them to fully ripen and concentrate. These wines are firmly off dry and they need to be to show their potential. Gold colour in the glass with a rich, full aroma. Take a sip and bite into a sweet, ripe apple. Complex taste with notes of cool pear, slate and honey. Enjoy with Asian influenced dishes or such with fruity ingredients.
- 254 Riesling, Auslese, Abtsberg,C von Schubert, Ruwer 2004 £50.00**
 AUSLESE means Selection and for this wine over ripe Grapes, partly affected by noble rot are hand selected from the bunches. On the border to dessert wines, this wine is stunning. Deep golden colour with a perfume of honey, apple, ripe pear and mineral notes. Rich and complex taste with beautifully integrated ripe sweetness counterbalanced by minerality and hints of acidity. A great wine leading from rich, creamy dishes to a not too sweet dessert.

BY THE GLASS SELECTION

WHITE WINES

	175ml	250ml
CHENIN/CHARDONNAY 2009	£3.80	£5.10
Santa Rosa, Argentina Broad attractive white with ample tropical fruit and ripe apple flavours.		
AIREN/SAUVIGNON BLANC 2009	£3.80	£5.10
Castillo Del Moro, Spain This modern, crisp white from Southern Spain has delicious crisp apple fruit flavours coupled with the citrusy twang of the zesty Sauvignon Blanc. Sensational drunk on its own or with salads and seafood.		
PINOT GRIGIO 2008	£4.25	£5.70
Casa Defra, Italy A crisp, lively, citrus laced white with hints of apple and melon fruit. Well-balanced, fresh and enticing.		
RIESLING 2006	£4.95	£6.60
Sherwood, New Zealand Restrained apple and pear fruit on the nose with hints of lime. Well balanced, crisp and rounded, showing good concentration of tangy lime fruit character offset by touches of honey.		

ROSE WINE

SYRAH ROSE 2009	£4.50	£6.00
Santa Rosa - Argentina A vivid, bright pink with all the ripe, succulent fruit one would expect. Soft, Well-rounded and oh so gluggable.		

RED WINES

TEMPRANILLO/SYRAH 2008	£3.80	£5.10
Castillo Del Moro, Spain A silky smooth red with plump ripe dark fruits, smoky spices and a succulent finish. Ripened in the warm Spanish sunshine, this red is ideal with charcuterie, red meats and stews.		
MERLOT 2008	£4.10	£5.10
Casa Defra, Italy A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruitcake.		
PINOT NOIR 2009	£4.25	£5.70
Nostros, Chile A light, fragrant red made from grapes grown in the cooler Casablanca region of Chile. Bright, wild strawberry and raspberry fruits dominate a soft, supple palate which leads through to a gentle, warming finish.		
SHIRAZ 2007	£4.95	£6.60
One Chain "Opportunist", Australia Intense cassis, plum and bramble nose. Rich, voluptuous and silky on the palate with creamy black fruits and a little savoury smokiness from oak.		

HIGH 5 VIRGIN EARTH 2005

£5.75 £7.70

Havana Hills, South Africa

Virgin Earth, is a reflection of both the grape varieties and soils on which they were grown. Supremely elegant, rich and velvety with a savoury, warming finish.

BEERS

ISLE OF ARRAN, BLONDE, SCOTLAND

Truly fine beer from only the purest water. Nose: Floral hop and new mown grass aroma with citric fruit with a well balanced finish with good hop character palate.

Alc 5% abv, 500ml

INNIS and GUNN, Scotland

For 30 days this honey-hued beer sleeps in hand selected oak barrels, locked inside a bonded warehouse, gradually assimilating the subtle flavours that reside in the wood. Barrels are then emptied and maturation continues for a further 47 days. Produces a delicious, refreshing beer. Aromas of vanilla and toffee, hints of citrus, with a malty, lightly oaked palate.

Alc 6.6% abv, 330ml

KASTEEL CRU, France

Biere de Champagne / Biere Brut style beer from Brasserie de Saverne, brewed with champagne yeast. Crisp lagers with a sparkling finish with elderflower and apple notes.

Alc 5.2% 330ml

ESTRELLA, Spain

Light and clear, the colour of ginger ale. White head dissipates quickly with little lacking. Fruity aroma: pineapples. Taste is light with little to no bitterness.

Alc 5.0% 355ml

LEFFE, Blonde, Belgium

Full and creamy but slightly dry with a fruity spiced undertone and a lovely happy-dryness in the finish. This is a

Alc 6.6% 330ml

BUDVAR, Czech Republic

Medium gold colour with quite a persistent white head. Slightly soapy, perfumed floral note on the nose at first, before gentle, grassy happiness emerges and just hint of toast. On the palate it is mellow and smooth, with quite a creamy texture and moderate, subtle hop bitterness. There's an orangy tang of citrus acidity in the finish of this elegant, very drinkable lager.

Alc 5.0% 330ml

PERONI, ITALY

The very much loved Italian lager. Crisp and lightly sparkling, its unique taste is refreshing and dry with clear-cut, clean character.

Alc 5% 330ml

LITTLE CREATURE, AUSTRALIA

The initial flowery hops smell is dominated by fruit. Lychees is particular. On the tongue is more lychees and passion fruit. A sweet malted beer with a hint of woodiness throughout. The middle of the beer seems to thin out somewhat but ends with a happy, dry bitterness in the aftertaste.

Alc 5.2% 330ml

All at £4.25

HALF BOTTLES

CHAMPAGNE

H2	LENOBLE Brut Intense	NV	£25.00
H2	TAITTINGER Brut Reserve	NV	£30.00

WHITE WINES

H6	POUILLY FUME , Serge Dagueneau & Filles, Loire, France	2008	£15.00
H5	CHABLIS, Denis Race, France	2008	£15.00
H4	SAUVIGNON BLANC, Sherwood Estate, New Zealand	2007	£15.00
H7	ST VERAN, Domaine de Fussiacus, Burgundy, France	2006	£20.00
H9	COTE DU RHONE BLANC, Ferration Martiniere, France	2006	£15.00
H3	SANCERRE BLANC, Classic, Dom. Daulny, Loire, France	2005	£15.00
H8	PINOT BLANC, Reserve, Weinbach, Alsace, France	2005	£15.00
H10	PINOT GRIS, St Catherine, Weinbach, Alsace, France	2005	£30.00
H11	GEWURTZTRAMINER, Theo, Weinbach, Alsace, France	2005	£20.00

RED WINES

H13	COTE Du RHONE, Les Arnevels, Quiot, Rhone, France	2008	£15.00
H12	FLEURIE, Domaine Berrod, Beaujolais, France	2008	£15.00
H19	CABERNET SAUVIGNON, Aberdeen Wine Co, Australia	2007	£17.50
H17	CHATEAUNEUF DU PAPE, Domaine Du Vieux Lazaret	2007	£15.00
H18	PINOT NOIR , Sherwood Estate, New Zealand	2007	£13.50
H14	CHATEAU LAMOTHE CISSAC, Haut Medoc, France	2006	£15.00
H16	CHATEAU TREYTINS , St Emilion Montagne, France	2006	£17.50
H15	MARSANNAY, Bruno Clair, Burgundy, France	2005	£15.00

SPARKLING WINE

100	PROSECCO, GAMA, Villa Brunasca	N/V	£25.00
116	PROSECCO ROSADO, Casa Defra	N/V	£30.00
117	BOUVET, Blance de Blancs, Brut, Saumur	2003	£35.00
118	BOUVET, Rubis Excellence, Demi Sec Rouge, Saumur	N/V	£35.00
101	QUARTET, Roederer Estate, USA	N/V	£37.00
104	MORESON, Blanc de Blancs, South Africa	N/V	£35.00
102	NYETIMBER, Blanc de Blancs, England	2001	£60.00
103	NYETIMBER, Classic Blend, England	2001	£50.00

English sparkling wine is highly regarded by sommeliers and connoisseurs alike. Nyetimber produces elegant, delicate and sophisticated wine on a quality level with Champagne – as it should be with this prices.

The Blanc de Blanc starts with lemon, apple, and vanilla on the nose. The palate stunning buttery and toasty

The Classic (read Champagne) blend has expressive honey, marmalade and biscuit aromas and a toasty palate advance towards a mineral finish.

Champagne

123	ROYER, Brut	N/V	£40.00
119	PAUL HERARD, Blanc de Noir	N/V	£45.00
113	ST EVREMOND, Brut	N/V	£45.00
	From the Taittinger stable a fresh, crisp Champagne in a lighter yet elegant style.		
106	TATTINGER, Brut Reserve	N/V	£60.00
120	TAITTINGER, Prelude, Cuvee Grand Cru	N/V	£65.00
105	LOUIS ROEDERER, Brut Premier	N/V	£60.00
107	VEUVE CLICQUOT, Yellow Label	N/V	£65.00
121	VEUVE CLIQUOT, Vintage	2002	£90.00
115	POMMERY, Brut Royal	N/V	£55.00
111	POMMERY, Springtime Rose	N/V	£75.00
114	POMMERY, Grand Cru	1999	£75.00
112	POMMERY, Cuvee Louise	1998	£150.00

Pommery is one of the most innovative Champagne houses today. From the small POP bottle, aiming for a younger club and bar crowd to the "Season" themed champagnes Pommery is always open for new ways to produce and consume Champagne. Together with a dedication for quality Pommery has gained new strength yet remains a strangely underrated Champagne, thus providing good value for money. Especially the Cuvee Louise is highly underrated, one of the best Prestige Cuvee ,Dom Perignon quality for reasonably less money.

110	BOLLINGER, Special Cuvee	N/V	£60.00
109	BOLLINGER, Brut Rose	N/V	£75.00
108	BOLLINGER, Grand Annee	2000	£125.00

One of the few Grand Marques still owned and controlled by the founding family, Bollingers dedication to quality is second to none. With a high proportion of Pinot Noir in the blend, the wine is full bodied with rich, deep layers of taste. Too good to be enjoyed "just" as an aperitif, theses wines should be enjoyed with food.

122	KRUG, Grand Cuvee	N/V	£150.00
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WHITE WINES

ALSACE

236	GEWURZTRAMINER, Reserve, JB Adam	2007	£25.00
261	GEWURZTRAMINER, Les Prince Abbes, Schlumberger	2005	£30.00
244	GEWURZTRAMINER, Cuvee Theo, Weinbach	2005	£60.00

Gewurztraminer is one of Alsace main variety and nowhere else does it produce such stunning wine. The **JB Adam** is a fantastic entry level Gewurz, with the signature rose and lychees on the nose. Crisp, dry taste with hints of sweet lychees. **Schlumbergers** Fleur is a bone dry example with a medium body. The Fallers at **Domaine Weinbach** produce rich, powerful yet elegant wines and this Gewurztraminer is a textbook example. Almost too perfumed on the nose with rose petals and lychees. The palate beautifully balanced between the ripe, yellow fruit notes, rich honeyed spices and bone dry notes handing over to each other. Long finish and perfect with Asian inspired dishes.

245	RIESLING, Les Prince Abbes, Schlumberger	2005	£30.00
247	RIESLING, Grand Cru Saering, Schlumberger	2007	£40.00

Les Prince Abbes is Schlumbergers entry level blend and what a entry it is. Grand Cru vines younger than 10 years are used in this blend and it certainly tells. A typical Alsace Riesling with fuller body than the Germans or New World examples. Ripe fruit and soft acidity with a fresh finish. A rich taste with full body and lovely ripe fruit at the centre.

The young Grand Cru displays a crisp, lean, surprisingly Germanic style. Mouth watering clean apple and pear with well balanced acidity . Almost like a liquid soufflé its rather light body fills the mouth with rich flavours that linger on the palate. Delicious now with sea food or light chicken dishes we expect this wine to gain stature while maturing in our cellar for another few years.

246	PINOT GRIS, Les Prince Abbes, Schlumberger	2005	£30.00
248	PINOT GRIS , Grand Cru Kitterle, Schlumberger	2002	£50.00
235	PINOT GRIS, Altenbourg, Weinbach	2002	£65.00

Pinot Gris is the French expression for that Italian favourite Pinot Grigio. Unlike the fresh, lean, crisp and all too often bland and boring Pinot Grigio, Alsace gives medium bodied wines with ripe fruit and crisp freshness. **Les Prince Abbes** is a text book example with ripe yellow fruits on the nose. On the palate dry with well balances crisp notes and ripe fruits.

The **Kiiterle** takes the regular Pinot Gris and amplifies it by three. Rich and powerful with pear, apple and grape shining through. Well balanced acidity adds a welcome freshness. A lovely food wine that shows what this Grape is capable off.

As usual **Weinbach** produces a blockbuster Pinot Gris. Exotic and spicy, offering ripe fruit notes of pear, quince, grape and custard apple with limestone undertones. Though rich this maintains good poise and shape through to a long finish.

BURGUNDY

203	CHABLIS, Denis Race	2008	£30.00
263	CHABLIS, Cote de Lechet 1er Cru, Bernard Defaix	2008	£40.00
264	CHABLIS, Montmains 1er Cru, Denis Race	2008	£35.00

Pale yellow colour with green tinges, good fruit and acidity on the nose with a well balanced buttery Chardonnay fruit and citrus acidity. Finishing long and fresh on the palate.

- 262 CHABLIS, Les Vaillons 1er Cru, Domaine Laroche 1998 £40.00**
Chablis 1er Cru sites are located on both sides of the valley, with the best next to the Grand Cru vineyards. Cote de Lechet
- 265 CHABLIS, Vaudesir, Grand Cru, Bernard Defaix 2007 £55.00**
The seven Grand Cru of Chablis are all situated next to each other, like a belt of great vineyards. Defaix Vaudesir is oak aged, adding body and richness while retaining a fresh, mineral
- 201 ST VERAN, Domaine de Fussiacus 2008 £25.00**
A particularly rich example from an often overlooked appellation. Fragrant and fresh yet well rounded with subtle peachy fruit and touches of mineral character.
- 202 MACON VILLAGE, Domaine Fichet 2008 £25.00**
Broad, rounded apple and melon fruit couple with a lovely fresh, crisp palate and appealingly tangy finish.
- 227 MEURSAULT, Sous La Velle, Mestre Michelot 2007 £50.00**
This classic Meursault from one of the village's best producers shows rich, rounded fruit borne out of the barrel fermentation and extended ageing in oak. Lovely lifted citrus and honeysuckle on the palate lead into richer, toastier notes with hints of vanilla
- 225 POUILLY FUISSE, Domaine les Veux Murs 2006 £35.00**
A classic example of Southern Burgundy wine, this has an intense mineral and citrus character with strong hints of complex nutty, buttery flavours. Very well balanced with crisp acidity and good texture, this is a concentrated yet elegant wine.
- 228 CHASSAGNE MONTRACHET, Grand Ruchottes, 1er Cru 2006 £80.00**
Domaine Fernand et Laurent Pillot
A beautifully elegant and concentrated white with rich nutty citrusy flavours and creamy, buttery texture.
- 234 CHASSAGNE MONTRACHET, Les Cailleretes, 1er Cru 2004 £90.00**
Classic white Burgundy, dry crisp fruit, flinty with apricot and apples. This wine has a long, deliciously mineral finish on the palate.
- 252 SANTENAY, Beaurepaire, 1er Cru, Remoissenet 1997 £40.00**
Remoissenet is one of the oldest names in Burgundy and has a reputation for realising fascinating matured wines. This Santenay is no exception. Gracefully aged over 13 years this Santenay is now wonderfully complex and a delight to drink.

LOIRE

- 212 SANCERRE BLANC, Domaine Daulny 2007 £35.00**
- 214 POUILLY FUME, Les Loges, Domaine Marchand 2007 £30.00**
The upper Loire is Sauvignon Blanc's spiritual home with the villages of Sancerre and Pouilly, on opposite banks of the Loire at its centre. Daulny's Sancerre is a stunning example of classic Sauvignon Blanc. Pure, crisp grassy fruit on the nose with hints of blackcurrant leaf. Complex flavours of citrus and mineral. The Pouilly Fume is a complex, concentrated wine with well balanced, crisp gooseberry and blackcurrant fruit overlaid with hints of citrus and mineral

- 205 MUSCADET DE SEVRES ET MAINE SUR LIE 2008 £25.00**
Les Vignes Blanches, Domaine Menard Gaborit
 Melon de Bourgogne is the classic grape in this area where the Loire meets the Atlantic. Dry and crisp but with good depth of flavour and fruit. Excellent with all fish dishes.
- 251 SAMUR BLANC, Langlois-Chateau 2007 £20.00**
 100% Chenin Blanc this wine has dry, ripe fruit with a lovely elegant taste. Like most Loire wines to be enjoyed with sea food

RHONE

- 215 VIOGNIER, Granges de Mirabel, M.Chapoutier 2006 £25.00**
 Ripe fruit on the palate with hints of violets on the nose. Very fresh with good balance. Drink with salmon and sea foods or as an aperitif.
- 237 CROZES HERMITAGE, Feration Pere et Fils 2005 £35.00**
 100% Marsanne, matured for 10 months on lees in vats. Bright yellow with green tinge. Has a fresh acacia blossom and toasted almonds nose. On the palate soft and fresh with a floral honey finish.

ITALY

- 282 PINOT GRIGIO , Casa Defra 2008 £18.00**
206 PINOT GRIGIO, Villa Brunasca 2007 £25.00
 Casa Defra is a crisp, lively, citrus laced white with hints of apple and melon fruit. Well balanced, fresh and enticing. Villa Brunasca shows a wonderfully crisp, zesty example of a wine that all too often is just plain dull! Full of citrusy fruit with hints of almond, this is a youthful, refreshing style.
- 222 GAVI, La Battastina 2008 £25.00**
 An aromatic, zesty, sherbety nose with apples, pears, lime, passion fruit, and a hint of minerality. Juicy, weighty fruit on the palate with a zippy, mouth-watering feel create a refreshing, satisfying finish.
- 211 ROERO ARNEIS, Mateo Cortège 2007 £25.00**
 One of the most complex and intense Amnesias Cortège have made, beautifully balanced and even with great ripeness and freshness. Strong, invigorating flavours burst out of the glass, notes of herb, juicy fresh peaches, apricot, greenage and citrus fruit
- 217 ORVIETO CLASSICO, Terre Vinatea 2007 £25.00**
 From a selection of vineyards at the top of Palazzone's hill, this is considerably fresher and juicier than the concentrated, dense 2006. Racy, crisp refreshing flavours of mineral stone fruit, grapefruit and peach. Delicious.

SPAIN

- 281 AIREN/SAUVINGON BLANC, Castillo del Moro 2008 £16.00**
 This modern, crisp white from Southern Spain has delicious crisp apple fruit flavours coupled with the citrusy twang of the zesty Sauvignon Blanc. Sensational drunk on its own or with salads and seafood.
- 231 ALBARINO, Monte de Ceo, Vina Nora 2008 £35.00**
 Stainless steel fermentation preserves the floral aromas, crispness and juiciness and provides full freshness.

200	VERDEJO/VIURA, Monte Alina	2007	£25.00
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Delicious Aperitif or with white meats and salads. Fresh and appealing.

NEW ZEALAND

219	SAUVIGNON BLANC, Esk Valley	2009	£25.00
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210	SAUVIGNON BLANC, Sherwood Estate	2007	£20.00
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213	SAUVIGNON BLANC, Cloudy Bay	2007	£40.00
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223	SAUVIGNON BLANC, Clearwater, Sherwood Estate	2007	£30.00
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232	TE KOKO, Cloudy Bay	2006	£50.00
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New Zealand's star grape provides us with some of the world's most characteristic flavours. Ripe, tropical fruit mingles with racy, gooseberry and asparagus hints.

The TE KOKO is Cloudy Bays expression of a single vineyard Sauvignon Blanc. An alluring and exotic mix of mango and pineapple infused with herbal notes of thyme and sage fades to traces of fresh ginger and smoky oak. Seamlessly integrated after three years in the cellar, the full bodied palate shows vibrant citrus flavours layered over a mealy, pistachio nuttiness, deftly finished by the merest influence of oak.

221	SEMILLON/SAUVIGNON BLANC, Grace, Paritua	2007	£40.00
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Sauvignon Blanc, Semillon and Chardonnay blend, this is a complex wine with pawpaw and citrus notes, powerful and yet subtle.

242	PINOT GRIS, Palliser Estate	2007	£30.00
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An explosion of exotic spicy fruits, notes of papaya and custard apple, flavours that are unctuous and rich but given good focus by beautifully-defining acids

283	RIESLING, Sherwood Estate	2006	£20.00
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218	RIESLING, Palliser Estate	2006	£30.00
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Sherwoods Riesling shows restrained apple and pear fruit on the nose with hints of lime. Well balanced, crisp and rounded, showing good concentration of tangy lime fruit character offset by touches of honey.

Palliser Estates offering is fermented totally dry and seeing no oak at all. Wonderful aromas of apple, orange blossom and lime skin. Great precision, lime fruit intensity, and the generous honeysuckle notes of top New Zealand Riesling.

229	CHARDONNAY, Cloudy Bay	2006	£45.00
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Savoury aromas of sesame biscuits and white mushrooms meld with the fragrance of ripe oranges and yellow plums, depicting the combination of wild yeast fermentation and vibrant Marlborough fruit. The palate is textural and generous with zesty citrus and nougat flavours, subtle toasty oak, and a long mineral finish.

239	GEWURZTRAMINER , Cloudy Bay	2004	£55.00
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Aromas of dried pear and citrus peel intertwine with hazelnuts and white chocolate to add depth to this wine's exotic musky fragrance. The Cloudy Bay Gewurztraminer 2004 has a voluptuous palate with a crème caramel richness, beautifully counterbalanced by a chalky minerality, finishing with impressive length and concentration.

SOUTH AFRICA

- 208 CARDONNAY, Original, Raats 2008 £20.00**
Bruwer Raats is justifiably renowned in South Africa for making the best Chenin Blanc so we thought he ought to be able to turn his hand to making some delicious, crisp Chardonnay. We were right! This is a steely, crisp, lemon scented Chardonnay with delicate honeysuckle, citrus and apple notes. Well balanced and long.

AUSTRALIA

- 207 SAUVIGNON BLANC/SEMILLON, Voyager Estate 2006 £25.00**
Spring like aromas of fresh cut flower and blossom, notes of gooseberry, citrus and elderflower overlaying a ripe round buttery texture.
- 216 SEMILLON/SAUVIGNON BLANC, Cuttaway Hill 2006 £25.00**
This traditional blend is lifted with gooseberry and herbaceous aromas carrying through to a tropical palate and a fresh finish for an easy drinking style to match any light seafood dish
- 226 SAUVIGNON BLANC/SEMILLON, Suckfizzle 2005 £50.00**
A cult wine back in Oz, this is the finest example of its type! Replicating the finest white Bordeaux wines, the Sauvignon and Semillon are barrel fermented to give an intriguing mix of fresh, vibrant, citrus flavours intermingled with the rich, creamy, nutty flavours from the oak. Stunning food wine and on strict allocations in the U.K!
- 233 FUME BLANC, Lady A, Domaine A 2005 £60.00**
Proclaimed by James Halliday as without exception, the finest wooded Sauvignon Blanc in the world, Lady A is allocated in the minutest quantities to enhance its cult status. Barrel fermented and lees stirred to produce immense richness and complexity, this wine is quite mind blowing. A huge, hedonistic melange of ripe apricots, crisp grapefruit, honey, toast and acacia with a linear, focussed finish. Outstanding.

USA

- 238 CONUNDRUM , Conundrum Winery, California 2007 £45.00**
A chef's blend of Sauvignon Blanc, Chardonnay & Muscat with spice box additions of Semillon and Viognier. Very different, utterly delicious & pairs with many different dishes. Off dry.
- 230 CHARDONNAY, Duck Pond Wine Cellars, Oregon 2006 £30.00**
Rich & ripe dry white with tropical fruit & lemon flavours, judiciously oaked.
- 209 SAUVIGNON BLANC, Stag's Leap Wine Cellars, California 2005 £55.00**
Selective picking of grapes to avoid overripe flavours, harvesting only grapes that had achieved full ripeness and the optimum balance of sugars and acids. The wine has bright aromas of lime, passion fruit and exotic spices signals this wine's sophisticated appeal. Flavours of cornice pear and Mandarin orange are balanced by flinty mineral notes, and the rounded refined textures leads into a persistent, creamy finish.

ROSE WINES

- 305 SYRAH, Santa Rosa, Argentina 2008 £18.00**
A vivid, bright pink with all the ripe, succulent fruit one would expect. Soft, well rounded and oh so gluggable.
- 300 OBRA PRIMA, Familia Cassone, Argentina 2008 £20.00**
A beautifully made, soft, fruity and round Cabernet Sauvignon Rosé, full of attractive red fruits with a subtle vanilla overtone and plenty of finesse and charm.
- 301 DOMAINE MONTROSE, Vin de Pays d'Oc, France 2008 £20.00**
A very light, clean and clear Rosé displaying subtle hints of raspberry and light red berry fruit and finish with a touch of vanilla.
- 303 SANCERRE PINOT, Lucien Crochet, Loire, France 2007 £35.00**
A press-direct Rosé, incredibly intense Pinot fruit comes to the fore here, notes of raspberry, strawberry and mineral, chalky, creamy suggestions roll across the palate, this is exquisitely fine and highly polished. Wonderful bright red fruits that show a little more vivacity than the 2006.
- 304 CABERNET/TEMPRANILLO, Care, Carenina, Spain 2007 £25.00**
A stunning new Rose whose vibrant deep pink colour and massive concentration of ripe strawberry fruit is a feast for the senses. Crisp, juicy and succulent.
- 302 ROSE DE PINOT NOIR, Villa Wolf, Pfalz, Germany 2006 £25.00**
A rich, full bodied rose. Intense Pinot fruit with a hint of freshness. Medium body getting fuller with some warmth in the glass. Fantastic with sea food or light meat dishes

RED WINES

BORDEAUX

456	CHATEAU TEYSSIER, Grand Cru, St Emilion	2007	£45.00
455	CHATEAY LA GRAND MAYE, Cote de Castillion	2006	£30.00
429	CHATEAU MAJUREAU SERCILLAN, Bordeaux Superieur	2003	£20.00
474	CHATEAU LASCOMBES, Grand Cru, Margaux	2000	£90.00
448	CHATEAU RAUZAN SELGA, 2 nd Cru Classe, Margaux	2000	£120.00
449	CHATEAU LAGRANGE , 3 rd Cru Classe, St Julien	2000	£120.00
450	CH FRANC - MAILET, Pomerol	2000	£70.00
451	CH TOUR PIBRAN, Pauillac	2000	£40.00
457	CHATEAU LAFORGE, Grand Cru, St Emilion	2000	£100.00
452	CH de FERRAND, Grand Cru Classe, St Emilion	2000	£45.00
446	CHATEAU SOUTARD, Grand Cru Classe, St Emilion	1998	£50.00
447	CHATEAU DE FIEUZAL, Pessac-Leognan	1998	£65.00
453	CHATEAU PHELAN SEGUR, St Estephe	1994	£50.00
454	CHATEAU MOULIS, Moulis en Medoc	1988	£40.00

Bordeaux seems to attract more criticism every year, especially with regards to its pricing politics and the influence of one Robert Parker on both prices and taste. And while some of the issues raised are true and should be addressed, they can not distract from the fact the Bordeaux is the largest area of high quality wine and delivers some of the greatest wines in the world, second only to the great wines of Burgundy (maybe a bit provocative but I'm open to discussion about this) . Once you move away from the much sought after First and "Super-Second" growth, Bordeaux even gets affordable - as our selection hopefully shows.

Chateau Teyssier and **Chateau Laforge** are both owned by Jonathan Maltus who produces wines of outstanding quality from this small Chateaus. The Teyssier still young but already approachable. A blend of Merlot and Cabernet Franc , rich, velvety and spicy. Laforge from the great 2000 vintage, lovely matured and now opening up with a rich, deep palate. **Chateau Moulis** is a real bargain. By no means a blockbuster wine, it is gracefully aged with a light body, soft tannins and ripe, soft fruits.

BURGUNDY
WITH BEAUJOLAIS

- 402 FLEURIE, Les Roches du Vivier, Domaine Berrod 2007 £30.00**
A youthful yet well concentrated Beaujolais displaying juicy violet and raspberry fruit with a pleasantly savoury edge. Rounded and soft with an elegant, silky finish.
- 403 BOURGOGNE PINOT NOIR, Domain Fichet 2007 £25.00**
A supple, juicy example of Pinot with raspberry and violet fruit character coupled with savoury, gamey hints.
- 419 NUITS SAINT GEORGE, Domaine Forey 2007 £50.00**
- 471 NUITS ST GEORGES, Clos de la Marechal 1er Cru 2002 £60.00**
Monopole, Domaine Faiveley
- 430 NUIT ST GEORGE, Les Boudot 1er Cru, Domaine Tardy 1999 £75.00**
Domaine Forey is a small high quality producer with 8 hectares of vines in 3 of the top Burgundy communes. His Nuit St Georges vineyards cover just over 1 hectare in 3 parcels and they produce wines with beautiful scented, violet and rose on the nose coupled with a rich, well structured palate.
- 418 CHASSAGNE MONTRACHET, Morgeot 1er CRU, JP Piliot 2006 £50.00**
Delicious blackberry flavours, forward and expressive with fine tannins. Good, crunchy fruit and a long, rich finish.
- 472 VOLNAY, Marquis d'Angerville 2006 £65.00**
- 473 VOLNAY, Champans 1er Cru, Marquis d'Angerville 2004 £80.00**
Volnay is somewhat underrated with no Grand Cru within its appellation and maybe the lightest – some say feminine – reds from Burgundy. In the hands of the right winemaker they give unrivaled subtle, elegant wines and Marquis d'Angerville is one of these. Both are not cheap, actually quite expensive and the first sip will almost certainly disappoint even if you know these wines. Pale colour, light body and just hints of strawberry and cherry at the start. Give it some air and time in the glass and the wine will open up sip by sip. The body gets firmer and the taste more intense or rather deeper and it lingers on the palate long after its gone. The antithesis to the heavy blockbuster from California or Australia this wine doesn't impress you with the first glass and exhausts with the second. It rather seduces slowly, adding layers of charm and taste with every new glass.
- 459 BEAUNE 1ER CRU, Maison Champy 2001 £ 40.00**
- 460 VOSNEE-ROMANEE, Maison Champy 2001 £ 45.00**
Two wines sourced from the excellent Maison Champy, the oldest wine merchant in Burgundy. The 2001 was a bit "closed" when tasted a couple of years back but now opened up and both are beautiful examples of aging Burgundy.
The Beaune 1er Cru has a fresh nose with the Pinot typical red fruits. On the palate clean, juicy red strawberry notes with soft tannins in the background and hints of warm spice. With time and air the Beaune develops a firm structure.
The Vosnee-Romanee is more developed on the nose, red fruits still evident but the first "forest" notes coming up. Firm body with soft tannins interwoven with ripe fruit flavours. Give it some time and air and it will develop a soft, complex structure.

LOIRE

- 475 SANCERRE, Daulny 2007 £30.00**
401 SANCERRE, Reserve de Marcigoue, Domaine Crochet 2004 £35.00
A bit overshadowed by its white sibling, red Sancerre is an extremely elegant example of pinot noir. The younger Daulny more upfront with juicy red berries and soft tannins. Crochets excellent Sancerre rouge has fragrant, ripe red berry fruit on the nose followed by delicate wild strawberry and violet character on the palate. Long, subtle and complex.

RHONE

- 441 CROZES HERMITAGE, Etienne Pochon 2007 £30.00**
Seductive, soft creamy bramble and blueberry fruit, touches of spice. As alluring and approachable as ever but with a depth and density that is not often found in this cuvee, superb value
- 425 COTES DU RHONE, Belleruche, M. Chapoutier 2006 £25.00**
Packed with ripe fruit flavours and offering a long spicy finish. 80% Grenache, 20% Syrah. Perfect with red meat and cheese.
- 437 CHATEAUNEUF DU PAPE, La Bernardine, M. Chapoutier 2005 £55.00**
Complex and subtle on the nose with hints of blackcurrants, plums, cherries and liquorice. Spicy, powerful red produced from 90% Grenache and 10% Syrah grapes. Premium growers Chateauneuf du Pape with great length and depth. Perfect with steaks and all red meats.

ITALY

- 481 MERLOT, Casa Defra 2008 £18.00**
A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit cake.
- 400 DOLCETTO DI DIANA D'ALBA, Costa Fiore, Alario 2007 £25.00**
Alario is considered one of the best Dolcetto producers. This wine has bags of fruit and plenty of finesse.
- 422 AMARONE DI VALPOLICELLA, Cent' Anni, Casa Defra 2005 £50.00**
Surely one of Italy's most revered wine styles, Amarone is made from grapes partially dried in the sun. The result is deep, very rich and powerful with hints of dried cherry, chocolate and coffee.
- 424 CHIANTI CLASSICO, Castillo di Meleto 2006 £35.00**
A superbly balanced medium bodied red with juicy red fruit character and hints of dried cherries and chocolate. The palate is structured but never heavy, supremely savoury and very moreish.
- 426 BAROLO, Riva, Claudio Alario 2003 £60.00**
A modern style Barolo from 40 year old and over vines -Smooth chocolate, coffee and dark cherry flavours with velvety tannins from a very good vintage

- 417 BARBERA D'ASTI SUPERIORE , La Spinetta 2003 £60.00**
 Dark ruby red made from 100% Barbera with nose of blackcurrant jam this wine has a full tight body and a well balanced acidity with strong fruit flavours
- 421 BARBERA D'ALBA, Punta, Azelia 1999 £40.00**
 The flavours are lush and fine, loganberries and blueberries practically bursting out. This carefully selected wine from 50 year old vines produces complex suggestions of raisin and caramel on the finish.

SPAIN

- 480 TEMPRANILLO/SYRAH, Castillo del Moro 2008 £16.00**
 A silky smooth red with plump ripe dark fruits, smoky spices and a succulent finish. Ripened in the warm Spanish sunshine, this red is ideal with charcuterie, red meats and stews
- 411 RIOJA CRIANZA, Louis Canas 2005 £25.00**
 Twelve months oak ageing give a little complexity and softens the wine - yielding a well balanced ripe fruited wine with a soft, sweetish oak finish.
- 412 MERLOT, Clos 15, Bodegas Pinord 2005 £30.00**
 Concentrated, complex wine showing deep plummy, blackcurrant fruit character laced with well utilised sweet oak.
- 431 HIRU 3 RACIMOS, Louis Canas 2004 £150.00**
 One of Spain's great red. A old vineyard with vines carrying only 3 bunches of grapes has been selected to produce this outstanding, concentrated red Hints of wild berry fruit, grilled meats and spice. The palate is huge, groaning with fruit, oak, rich tannins and immense length.
- 470 RIOJA GRAND RESERVA ESPECIAL, Castillo Ygay 2000 £65.00**
 One of the great, classic Rioja. 87% Tempranillo with the remainder Mazuelo, aged for 34 months in American oak. On the nose open with rich spice and fruit balanced by firm, subtle oak. The palate begins with an intense explosion of ripe fruit becoming increasingly serious with hints of mushrooms and nuts, and balanced by very fresh acidity and soft tannins.

LEBANON

- 432 CLOS DE CANA, Chateau de Cana 2001 £45.00**
 From the Lamartine Valley in Lebanon this extraordinary Cabernet Sauvignon, Merlot, Syrah blend has strong blackberry and cassis characters, enlivened by spice and pepper. Has to be tasted.

SOUTH AFRICA

- 405 SYRAH CARIGNAN, Babylons Peak** 2007 £20.00
Produced in South Africa's Swartland region, this blend of Syrah and Carignan has concentrated creamy dark berry fruits overlaid with hints of mocha, dried cherries and wood spice.
- 444 SYRAH, RUDI SCHULTZ** 2007 £30.00
A great South African red gripped by crushed silky bramble, mulberry and loganberry flavours with hints of vanilla and white pepper. Excellent
- 404 CABERNET FRANC, Original, Raats** 2006 £35.00
Uber elegant and profound this shows the heights Cabernet Franc can attain. A core of blackberry, black cherry and plum with notes of liquorice, tobacco, coffee and spice. Silky tannins on the palate, hints of dark chocolate and delicious minerality on the finish.
- 409 PINOTAGE, Pulpit Rock** 2006 £25.00
A text book Pinotage. Ripe black fruits well balanced against some spice. Smooth texture and warm finish.
- 458 PINOTAGE, Hidden Valley** 2006 £30.00
South Africa's native grape often has a few "rough edges" but this cleverly constructed wine uses a little Viognier to soften the style and give a more voluptuous character. Rich, ripe berry fruit is complimented by savoury, lightly charred wood and hints of spice. Lovely, silky texture and a warm, rich finish

NEW ZEALAND

- 433 SCARLET, Stone Paddock, Paritua Vineyards** 2007 £30.00
The classic Bordeaux blend - the palate shows blackberry, plum and cassis, supported by firm but approachable ripe tannins. The oak influence is subtle and provides spicy notes and great structure
- 467 SYRAH, Esk Valley** 2007 £30.00
A hand picked Syrah matured in French oak. A soft, full bodied wine abound with plum, black fruit and spice.
- 406 PINOT NOIR, Palliser Estate** 2006 £35.00
- 407 PINOT NOIR, Cloudy Bay** 2006 £50.00
Currently New Zealand's "Next Big Thing" Pinot Noir tends to be fruit driven with juicy red berries at the core. The **Palliser** is a sweet and sensual Pinot, crammed with bright cherry fruit, touches of sloe, cherry stone and a lovely subtle gamey quality. Pure and vivacious with a long finish.
Cloudy Bay's Pinot has opulent aromas of dark plums and cardamom spice are enhanced by the earthy scent of liquorice and hints of smoky oak. The palate is highly concentrated with flavours of black cherry and red berries supported by silky tannins through to a long and generous finish.

AUSTRALIA

483	SHIRAZ , Opportunist, One Chain Vineyards	2008	£20.00
439	SHIRAZ, "Angel's Share" , Two Hands Winery	2008	£35.00
440	SHIRAZ, Bella's Garden, Two Hands Winery	2007	£60.00
445	SHIRAZ, Voyager Estate	2005	£30.00
436	SHIRAZ, Arlewood Winery	2005	£35.00
466	SYRAH, L'Explorateur, Colonial Estate	2003	£40.00

From its spiritual home at the Rhone, Syrah has made a second, almost more successful career on the other side of the world. The right choice for anyone looking for big, intense, fruit driven reds.

Two Hands **Angels Share** has recently been voted as the top Australian Shiraz. Brilliantly opulent fruit with juicy brambles and blackcurrant notes followed by a rich creamy palate and long succulent finish. A real stunner!

Bellas Garden takes this and elevates the experience significantly. Brick red, magenta hues. Lifted characters of ripe red, berries, chocolate, liquorice, cloves and subtle cedar oak. Palate shows intense sweet fruit early and is persistent, balanced by savoury tannins that build through the middle and lingers to the end. The palate is also supported by a subtle chocolate character and balanced soft acid.

L'Explorateur is made by the able Jonathan Maltus, owner of Bordeaux Chateau Teyssier and Laforge. Deep purple colour, on the nose ripe, sweet dark fruits. Rounded taste with well integrated oak influence on the ripe fruit.

469	CABERNET SAUVIGNON, Angus, Aberdeen Wine Co.	2007	£ 35.00
413	CABERNET SAUVIGNON, Stoney Vineyard, Domaine A	2003	£30.00

When Scotsman Hamish MacGowan was looking for a red to match his beloved Aberdeen Angus steak, he couldn't quite find what he was looking for. So he set out to create the perfect wine and Angus the Bull is the result. Inky dark colour, concentrated ripe fruits and well integrated oak with a powerful finish. The ideal partner with our grill meat.

Peter Althus's Tasmanian vineyards wonderful micro-climate produces some of the best Cabernet Sauvignons coming out of Australia. Concentrated, ripe fruit has a distinctive more-ishness about it.

427	CABERNET/MERLOT, Stella Bella	2006	£30.00
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Echoing the great Bordeaux blends, this wine offers a little more generosity of style than one might find in its French counterparts! Well structured but with soft, smoky, brambly fruit backed up by tobaccoey, vanilla laced oak ageing

416	PINOT NOIR , Aspley Gorge	2005	£40.00
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A superb cool climate Pinot that oozes charm and finesse, complimented by the red cherry fruits, a touch of spice and subtle minerals, leaving a fruity and delicate aftertaste.

USA

434	ZINFANDEL, Steinback Bush, Eberle, California	2006	£40.00
468	ZINFANDEL ,Old Vines, Christine Andrew, California	2006	£30.00
438	ZINFANDEL, Clos du Val, California	2005	£35.00

If there is a "typical" Californian grape it must be Zinfandel. Like South Africa's Pinotage a love-or-loath variety, it gives deep, rich reds with an unmistakably spicy streak throughout.

Eberle have been producing wines for 25 years in what is California's best region for Zinfandel. Paso Robles in the central coast of California has become synonymous with deep, spicy, brambly Zinfandels that have elegance, power and fruit all the way through.

Christine Andrews, Old Vine Zin, produced from 70 year old vines, has fantastic, deep, concentrated flavours. Fruit driven yet powerful and a lovely spicyness. Rich, opulent finish
Clos du Val make wines to be drunk with food, not scored for collectors to buy! As a result, their wines are elegant, refined and subtle - compared to most Californians that is! Lovely, juicy blackberry fruit overlaid with spicy, slightly peppery wood notes coupled with a long, succulent finish.

414	MERLOT, Marilyn, Nova Wines, California	2005	£55.00
442	MERLOT, Stags Leap Wine Cellars, California	2005	£75.00
415	MERLOT, Phelps, California	2002	£65.00

Napa Merlot was at the forefront when Californian wine maker got serious about fine wine to sit along the best in the world.

Believe it or not the **Marilyn Merlot** is not a gimmick - quality Napa Valley fruit makes this a first class wine. The labels are changed each year and have become collector's items. A small royalty on each bottle sold is given to the Lee Strasbourg acting school which is the sole beneficiary of the Marilyn Monroe estate.

Both **Stags Leap** and **Phelps** are among the leading Californian producers, each with its own "Cult" wine. These offerings are a bit more humble, which just means excellent value for money. The Stags Leap smooth and velvety, it is a Merlot full of generous fruit. The Phelps more mature, a concealed iron fist of chocolate and cinnamon & a long lingering finish.

408	PINOT NOIR, Papapietro Perry, California	2004	£65.00
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From acclaimed pinot territory, this has been described as a standout pinot-ripe flavours, firm tannins with a balanced supple texture but without the jamminess of many overripe California Pinot

423	CABERNET SAUVIGNON, Beaulieu Vineyard	2004	£25.00
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Excellent poise and balance, surrounded by rich, voluptuous and seductive fruit. Flavours of black and red cherry with hints of wild hedgerow fruit are prominent with a delicate vanilla overtone.

ARGENTINA

- 420 MALBEC, Serie A, Familia Zuccardi, Argentina 2008 £20.00**
Argentina's Malbec is a great partner with the steaks that have made Argentina a gastronomic destination. This wine, made from lower yielding grapes, is concentrated and rich yet supple and appealing. Lots of ripe, plummy fruit character with hints of spice and mocha.
- 428 TEMPRANILLO, Q, Familia Zuccardi, Argentina 2005 £30.00**
The top wine from our Santa Rosa range and a clear warning to other countries that Argentina is serious about making quality wine. Huge concentration of ripe strawberry and plum laden fruit. Clever use of oak and a long, long finish.

CHILE

- 482 PINOT NOIR, Nostros, Chile 2008 £18.00**
- 461 PINOT NOIR, Reserva, Ventisquero, Chile 2008 £22.00**
- 463 PINOT NOIR, Heru, Ventisquero, Chile 2007 £45.00**
It used to be quite difficult to source decent Pinot Noir at a good price. The quality and excellence of the wine is in stark contrast to the infamous difficulty of growing and caring for this particular picky variety. But since Chile discovered some great growing areas – especially Casablanca valley - for Pinot, the task got a bit easier.
The **Nostros** a light, fragrant red made from grapes grown in the cooler Casablanca region of Chile. **Ventisqueros** entry level Pinot shows an abundance of red berries with just a hint of vanilla and tobacco lingering in the background. Certainly one of the best Pinots at this price point why not try it slightly chilled with some seafood?
According to Chilean legend, **Heru** is a elf living amongst the vineyards and keeping watch over the harvest. This Pinot Noir would make Heru proud. On the nose ripe strawberry and raspberry subtle supported by vanilla and spice. A refined, elegant Pinot with juicy fruit and well integrated tannins. Certainly one of the great New World Pinot Noirs and accordingly rare with only 400 cases from this vintage
- 462 MERLOT, Grey, Ventisquero, Chile 2007 £30.00**
Named after one of Chiles great glaciers, this is a textbook Chilean Merlot. The dark ruby colour promises a deep, packed wine and the palate certainly delivers. Prune and black fruit mixes with hints of vanilla from careful maturation in oak barrels. Rich structured with ripe fruit and well balanced tannin it finishes with smooth and silky.
- 410 MERLOT, Armador, Chile 2006 £25.00**
Chile's favourite red grape is coaxed into making a fleshy, ripe, plummy red with tasty licks of chocolate and coffee.
- 443 CABERNET SAUVIGNON, Orzada, Odfjell, Chile 2006 £30.00**
A lovely deep red, ruby colour. On the nose a mixture of cassis, plum and chocolate with a touch of vanilla notes filling the picture. The palate explodes with abundant fruit, but with well-balanced acidity. Finishing round with ripe and elegant tannins. A real character.

- 435 CARMENERE, Orzada, Odfjell, Chile 2005 £25.00**
 Strikingly deep red and dark violet colour with aromas of black fruit, and notes of spice, black pepper, and vanilla. Round, juicy and refreshing on the palate with a long finish. Fantastic balance between oak and fruit leaves a lasting, rich, complex finish. Orzada is the nautical term for sailing against the wind, nothing this good should ever be easy.
- 464 CARMENERE/SYRAH, Vertice, Ventisquero, Chile 2005 £45.00**
465 SYRAH, Pangea, Ventisquero, Chile 2005 £55.00
 Both Vertice and Pangea are the joint creation of Felipe Tosso of Ventisquero and Australian wine maker John Duval.
 VERTICE is a unique blend of Carmenere and Syrah, hand harvested from the hillside vineyards of Apalta. Rich, full bodied this wines burst with ripe dark fruit, vanilla and tobacco. Well integrated tannins give this wine stature and a frame for the fruit to shine.
 PANGEA is a truly great wine, rich, full of flavour but retaining a certain degree of freshness that makes it a splendid wine with food, especially meat dishes without exhausting the palate.

MAGNUM

“A Magnum is the perfect choice for two Gentleman”
Victor Lanson

CHAMPAGNE

M1	TAITTINGER, Brut Reserve	N/V	£125.00
M2	POMMERY, Brut Royal	N/V	£110.00

WHITE

M4	CHABLIS, Laurent Tribut	2006	£60.00
M5	MEURSAULT-BLAGNY, La Genelotte 1er Cru, Martelet 2004		£140.00

ROSE

M3	MON ROSE, Chateau Montrose, France	2008	£40.00
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RED

M10	CABERNET SAUVIGNON, Angus the Bull, Australia	2007	£ 65.00
M7	SHIRAZ, Max's Garden, Two Hands Winery, Australia	2003	£180.00
M6	SAVIGNY-LES-BEAUNE, La Dominode 1er Cru, B. Clair	2003	£120.00
M8	BARRAL FAUGERES, Cuvee Jadis, France	2002	£90.00

SWEET WINE

Sweet wines have fallen out of fashion, fighting the same “Granny” image as Sherry and Port. A shame really as they are delicious when teamed with food. Although generally connected with dessert, they are in fact much more versatile than that. Any dish with foie gras or sweetbread is a natural partner, as are fruity not too sweet desserts. They are also great partners with most cheese.

500	MOULIN TOUCHAIS, Coteaux du Layon, France (75cl)1989	£60.00
505	TORRONTES TARDIO, Zuccardi, Argentina (37.5cl)2007	£19.00
502	LATE HARVEST MOURVEDRE, Cline, California (37.5cl) 2004	£30.00
503	CHATEAU DOISY-VEDRINES SAUTERNES (37.5cl)2003	£50.00
504	CHATEAU PETIT VEDRINES SAUTERNES (37.5cl)2004	£25.00

PORT

		50ml	
	QUINTA DE VENTEZELO, RESERVA	£5.50	
	COCKBURNS, SPECIAL RESERVA	£5.95	
	QUINTA DE VENTEZELO, LATE BOTTLED VINTAGE2000	£6.45	
	GRAHAMS, LATE BOTTLED VINTAGE	2003	£6.95
	GRAHAMS, VINTAGE	1997	£7.45

FINE SPIRITS

ALL SPIRITS ARE SERVED IN QUANTITIES OF 25ML OR MULTIPLES THEREOF

COGNAC

A brandy from the area around the French town of Cognac. The vineyards for the base wines from which Cognac is distilled are classified into 6 classes with Grand Champagne and Petit Champagne, which are situated around Cognac itself rated best.

Cognac has a very smooth taste and goes well with blue cheese or chocolate desserts.

REMY MARTIN LOUIS XIII **£ 49.95**

The ultimate expression of Cognac, Louis XIII is created from the finest Grand Champagne Cognacs, aged for up to 100 years in Remy Martins cellars. A rich, complex aroma of fruit, sweet spice and honey. On the palate rich but sublime, with dried apricot, ginger and honey mingled with nutmeg, passion fruit, fig and prunes. A long lingering finish. Best enjoyed after dinner with plenty of time

REMY MARTIN EXTRA **£ 19.95**

A blend of 80% Grand and 20% Petit Champagne Cognac aged for between 20 and 50 years. Rich, deep aroma with dried fruit, sweet spices and citrus on the palate. Fantastic with rich, dark chocolate desserts.

HENNESSY XO **£7.95**

MARTELL VS **£4.25**

ARMAGNAC

A brandy from the Armagnac region with the town of Condom at its centre. Compared with Cognac, Armagnac has a more artisan, fiery taste. This is also reflected in the nature of its Producers which are predominantly smaller houses or indeed families compared to Cognacs large Players.

JANNEAU ROYAL **£6.95**

JANNEAU VSOP **£5.95**

MACALLAN

One of our favourite Single Malts and certainly one of the finest Whisky. From its distillery in Speyside Macallan produces exceptional spirits with deep, rich flavour and a full yet smooth body. A great wee dram after a fine meal.

SHERRY OAK

During its maturation in used Sherry Oak the whisky gains its distinct dark amber colour and rich, full taste.

10 YEAR OLD	£ 4.75
18 YEAR OLD	£ 6.00
25 YEAR OLD	£ 17.25

FINE OAK

The fine oak range is matured in three different oak casks. Each cask imparts different flavors and alters the way the whisky matures due to different first fills and oak. The first, main maturation in sherry casks from European oak is followed by further maturation in American oak sherry casks and American oak bourbon casks.

10 YEAR OLD	£ 4.75
15 YEAR OLD	£ 5.50
21 YEAR OLD	£ 10.50

Please refer to our dedicated spirit and liquor list for our full offerings