

# Our House Wines

## Whites

1. La Masquerade Sauvignon Blanc (France)
2. Mirabello Pinot Grigio (Italy)
3. Tierra Alta Chardonnay (Chile) 175ml Glass £3.85

## Rose

4. Mirabello Pinot Grigio Blush (Italy) 250ml Glass £5.25

## Reds

5. Tierra Alta Cabernet Sauvignon (Chile) 750ml Bottle £14.50
6. Kuru Ridge Shiraz (S.Africa)
7. La Masquerade Merlot (France)

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## Fine Wines supplied by Bennetts Wines

### CRISP WHITES

10. 2009 Pinot Grigio, Alpha Zeta, Veneto, Italy £18.00  
Scented, spicy and polished. As popular as ever, the 21<sup>st</sup> century Muscadet.
11. 2009 Tinpot Hut Sauvignon, New Zealand £26.00  
A high quality sauvignon. Lovely ripe fruit with good acidity and balance. Highly recommended
12. 2008 Petit Chablis, Milandes, Burgundy, France £27.00  
Petit Chablis is often not worth the effort Milandes is classic steely Chablis character

### SMOOTH WHITES

13. 2008 Frontera Chardonnay, Chile £18.00  
A classic chardonnay with tropical fruit and a rounded creamy edge and finish
14. 2007 Riesling, Reserve, Cave de Hunawehr, Alsace, France £24.00  
Fine, noble grape. Racy, delicious fruit/acid balance allied to some sweetness. Serious stuff!
15. 2009 Collection Blanc, France £24.95  
An unusual and delicious blend of grolleaux gris and chardonnay that works brilliantly

### FULL WHITES

16. 2008 Soave Classico Superiore, Cantina de Monteforte, Italy £21.00  
Rich, full flavoured with elegant citrus fruit. Partially barrel fermented. Top wine.
17. 2008 Macabao/Chardonnay, Bodegas Castano, Yecla, Spain £23.50  
Stunning quality. Rich and tropical with hints of pineapple and spice, broad and long
18. 2007 Village Chardonnay, Kumeu River, New Zealand £27.50  
No Kumeu Chardonnay has ever scored less than 90/100 from the wine spectator, think top burgundy.

### ROSÉ

19. 2009 Collection Rose, France £24.95  
A blend of Pinot Noir, Cabernet Franc and Negrette. Perfect for summer dinking being light, elegant  
And bursting with fruit

## FRUITY REDS

20. **2007 Mas Montel Cuvee Psalmodi, Merlot/Syrah Vin de Pays du Gard** £19.95  
Nose of blackberries, fresh pepper and plums in brandy with fresh and bright flavours.
21. **2009 Valpolicella Classico, Allegrini, Veneto, Italy** £24.50  
The finest Valpolicella. Corvina and Rondinella grapes, cherry aromas and subtle complexity.
22. **2008 Village Pinot Noir Kumeu River, New Zealand** £27.50  
Dark cherries and red fruit with a lick of oak. Bold and ripe, a good advert for Pinot Noir.

## SMOOTH REDS

23. **2007 A Mano, Primitivo, Puglia, Italy** £24.50  
Southern Italian stunner. Primitivo (Zinfandel) from 70 year old vines, ripe sweet blackberry fruit
24. **2007 Chateau Le Peuy Saincrit, Bordeaux, France** £26.00  
A classic easy drinking Bordeaux with hints of plums, cassis and a smoky dark chocolate finish
25. **2007 Bourgogne En Bully, J.C Boisset, France** £29.95  
Rapet Bourgogne rouge is ripe, silky, structured and a great expression of Pinot Noir

## FULL REDS

26. **2008 Côtes du Rhône Chateau Noel Saint Lauren Rhône Valley, France** £24.50  
A domaine on a terrific form, Mostly Grenache and Syrah, think blackcurrants and violets.
27. **2008 Merlot, Cousino-Macul, Chile** £26.00  
New World Pomerol pretender. Round, full and soft with light overtones of oak.
28. **2007 Jester Shiraz, Mitolo, McLaren Vale, Australia** £28.00  
Award winning Aussie wine-making. Rich, full bodied, long, plush and polished. 92 Parker Points.

## DESSERT WINE

29. **2006 Chateau Fayau Cadillac (Half Bottle)** £18.50  
Ripe peaches, apricot, orange and honey, balanced by acidity  
*(also available by the glass @ £6.25 – 125ml)*

## SPARKLING & CHAMPAGNES

30. **Freixenet Cava Brut 20cl £6.50 (2007 Vintage Especial) 70cl** £21.95  
This popular 'fizz' is available in individual servings or a large bottle to share with friends!
31. **Cuvée Réserve, Blancs de Blancs Champagne, François Billon** £38.95  
100% Chardonnay, from a small grower. Fine mousse, delicate, feminine and structured.
32. **Pol Roger Réserve Brut** £49.50  
One third Pinot Noir, Chardonnay and Pinot Meunier. Winston Churchill's favourite drop of fizz.

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All items are subject to availability