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Sherry Feature

Sherry, the Perfect Aperitif!

An “Aperitif”, from the Latin word aperire which means “to open”, is intended to be a prelude to dinner. It must stimulate the appetite and awaken the digestive enzymes for the coming meal. Sherry makes a perfect aperitif due to its typical dryness; couple that with its concentrated acidity which invigorates the taste buds, and you’ll find you are well and truly ready to dine!

Real sherry only comes from the Jerez DO (Denominación de Origen) in the south-west of Spain, but this well travelled fortified wine is now made by almost every wine producing country in the world.

A sherry’s life begins with the grapes being classified by their quality and style. This stage determines what the wine will eventually be bottled as.

There are three main varieties of sherry – Fino, Oloroso and Palo cortada; and each is very different.

If a wine is classified as a “fino” then the location of the “Bodega” (house) affects what it will be called. For instance, if the Bodega is located in Jerez then the next stage in its life will be a Fino sherry. However, if the same wine is situated in the Sanlucar de Barameda region then it takes the name “Manzanilla” (pronounced “man-tha-ne-ya”). Many believe that due to its coastal location, Sanlucar produces Sherries with a more salty finish.

Fino sherry is made in a solera system. This is a system of fractional blending in which a stack of barrels ranging from youngest at the top to oldest at the bottom. After time, a proportion of wine is removed from the barrels at the bottom for bottling. These barrels are in turn topped up from the row above and so on. The very top row is topped up with new vintage wine. The bottom barrels will always contain a proportion of the original vintage used in the solera.

Following this Fino wine through its life in Jerez, after aging, you may see it bottled as a “Fino Amontillado”. Further aging would lead to it being a “true Amontillado” sherry. The same sherry when made in Sanlucar de Barrameda, after aging is referred to as “Manzanilla Pasada”. However when Manzanilla Pasada is aged further it too becomes a true Amontillado.

The second variety “Oloroso” goes firstly through a more quality driven assessment. If the wine is deemed good enough then it will keep its name and be bottled after it is aged. If not, it is classified as a wine called “Raya”. This wine is used mainly for blending or sweetening. It is from Oloroso wines we get “cream” Sherries and if colour is removed from this sherry, the outcome is a “pale cream”. Pale cream sherry can also be made if Fino sherry (made in Jerez) is sweetened before it is aged.

The third variety of sherry, once classified as Palo Cortado will undergo aging and will always be a Palo Cortado!

All of these Sherries start with a first fermentation then have alcohol added. This increases the productivity of the yeast that converts natural sugars into alcohol. Fino’s are then fortified with grape spirit to around 15-17%. Oloroso’s can be fortified up 18%.

Fino sherry evolves further due to yeast called Flor. This grows on top of the wine as the barrels (Saca’s) are not completely filled; allowing the wine contact with air. This layer protects the wine from too much oxidization, which helps keep Fino Sherries light and crisp. Flor will not grow on Oloroso due to its higher alcohol content.

The following page has our selection of Sherries showcasing, we feel a broad and interesting insight to this wonderful, if lesser known side of wine!

Sherry

	50ml	100ml
Croft Original, 17.5%	£2.50	£5.00
<i>This is a blend of the pale dryness of a quality Fino with the added depth and body a cream. The result is a sherry with a clean, crisp taste and an aromatic, sweet finish giving you a lighter, more refreshing alternative to traditional dark Sherries.</i>		
Harvey's Bristol Cream, 17.5%	£2.50	£5.00
<i>Made from Palomino and Pedro Ximenez grapes, Harvey's Bristol Cream is fortified with young Jerez brandy. It is then aged and blended like a Fino, i.e. - in a solera. This is unique for the area, as most other producers simply use vats. Harvey's is a particularly full and rich style of sherry with an intense dried fruit/raisin character, a sweet palate and rich lingering finish. An enjoyable tippie when straight over ice.</i>		
Tio Pepe, 15%	£2.50	£5.00
<i>A very rich, pale greenish/gold sherry which shows a sunny lustre and viscosity. The nose is dry in sugars but rich with a fruity complexity.</i>		
La Gitana, Hidalgo, Manzanilla, 15%	£3.00	£6.00
<i>This sherry has a very pale colour, typical of Manzanilla, plenty of flor character on the nose and a salty, cashew nut edge. The palate is bone dry and the finish, fantastically fresh and tangy! La Gitana Manzanilla is a great introduction to dry sherry for those yet to dip their toe!</i>		
Lustau East India Solera, 20%	£3.50	£7.00
<i>A blend of aged dry Oloroso & aged sweet Pedro Ximenez. Rich and creamy on the palate with notes of spice, toffee, hazelnut and raisins all in abundance. A full, unctuous sherry that is best drunk as a sweet end to a meal or alongside rich desserts.</i>		
Triana, Hidalgo, Pedro Ximenez, 17%	£3.50	£7.00
<i>This lusciously sweet sherry was awarded gold in the 2006 International Wine Challenge, and deservedly so! Made from sun-dried PX grapes it is black, gloopy and full of raisins, prunes and molasses.</i>		
La Bota De Manzanilla, 8 Las Cañas, 15%	£4.00	£8.00
<i>The nose is extremely intense and crisply salty. There is a superb depth of almost perfumed fruit intermingled with hints of almonds, olives and orange. Nosing this wine is a truly remarkable experience. On the palate it has an amazing poise and purity. Delicate and crisply salty with the complex flavours evolving in the mouth. The length is outstanding!</i>		
La Bota De Fino, 15 Macharnudo Alta, 15%	£4.50	£9.00
<i>Yeast, nut and floral notes produce an exceptionally rich nose. This Fino boasts excellent acidity and a long finish. All this creates a mouth-wateringly good sherry which is obviously more sophisticated than the usual Fino!</i>		
La Bota De Pedro Ximenez, 12 Montilla, 10.5%	£7.00	£14.00
<i>Deep, dark treacle in the glass, the colour brings back memories of an ominous medicine you may have come across during younger years! Fortunately, all medicinal associations disappear with the first whiff of its tantalizing bouquet. Aromas and luscious flavours abound with a melange of intensely sweet figs and prune. Rich, velvety, powerful and exotic!</i>		

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Tokaji Wine Feature

Tokaj is a small town on the junction of the Tisza and Bodrog rivers in the North East corner of Hungary. The town is close to the foothills of the Tokajihegyelga range and it is these hills that help create the autumnal morning mists vital for the growth of Botrytis Cinerea (Noble Rot) which sucks the water out of the grapes and leaves a raisened-type fruit with high sugar levels. There are many different grape varieties that can make Tokaji, but the most planted of all is Furmint. This variety ripens late, has high natural sugar and acidity, and is prone to Botrytis.

To make Tokaji you first need a dry base wine/grape juice, to which the botrytised grapes, known as "Aszú", are added, macerated and fermented. The sweetness of the wine depends on how much Aszú grape-must is used.

50ml Glass Bottle

Tokaji Szamorodni

Picking of these botrytised grapes can continue very late in the year, and it can happen that before they can all be picked as individually dried grapes, the whole bunches start to rot and become impossible to pick properly. If this happens, the bunch is picked as it is and pressed whole, and the must fermented. A wine of this type is known as "Szamorodni" (as it comes) and depending upon the proportion of botrytis on the bunch, can vary between dry (szaraz) and sweet (edes).

1996 Tokaji-Szaraz Szamorodni, Chateau De Sárospatak, 50cl (Dry) **£3.50** **£28**
The bouquet immediately reminds you of well-made Amontillado Sherry with its nuttiness. The palate is light and dry with a hint of acidity.

Tokaji Aszú

This is the most famous style of Tokaji. The original method for producing Tokaji Aszú was created by the legendary M Szepsy in the mid seventeenth century and involves fermenting the wine in half sized (140 litre) barrels called "Gonci" made in the village of Gonc a few miles from Tokaj. The method was simple: the Aszú must was measured in wicker hods called "Puttony" and added to the gonci barrels of dry base wine. Sweetness depended on how many puttony of must was added per gonci -one Puttony for a dryer style, and up to eight for the sweeter styles. Because of variations between winemakers and vintages this method is rarely used but the theoretical sweetness or Puttony is still used.

1998 Tokaji-Aszú, 4 Puttonyo's, Chateau De Sárospatak, 50cl **£6.75** **£58**
Altogether lighter, fresher and less sweet than our other Tokajis.

1999 Tokaji Aszú, 6 Puttonyo's, Chateau De Sárospatak, 50cl **£9.50** **£85**
For a 6 puttonyo this is a relatively light coloured wine. Very fresh on the nose with a zesty, honeyed palate. The balance of acidity/sweetness favours towards acidity and the finish just goes on forever.

Tokaji Aszú-Eszencia

In some years, noble rot happens so prolifically (and picking carries on so long) that there's not enough base wine for all the Aszú berries. In these years, the aszú berries are pressed "as is", without the maceration process, and the juice is fermented. This is closer to the techniques used elsewhere to make a trockenbeerenauslese in Germany and Austria, and in Sauternes and Monbazillac to make the best examples of those wines (Ch Y'quem and Ch Tirecul-la-Graviere respectively). This grape juice may have up to 500g per litre of sugar when pressed, and can take years to ferment. The wine is known as Tokaji Aszú Eszencia (the essence of Tokaji Aszú).

1988 Tokaji-Aszú-Eszencia, Chateau De Sárospatak, 50cl **£12.00** **£110**
The deep copper colour immediately gives the impression of a big wine. It has an intense, almost spicy body with notes of oxidation on the nose. This is a hugely complex wine, rich and powerful and has a long, balanced finish.

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Wines by the Glass

Champagne

N.V. Bouché Père et Fils, Cuvée Réserve Brut, Pierry, Epernay £7.75

This wine is a fine, rich, fuller-bodied style champagne possessing a creamy mousse balanced with a classic, more mature, yeasty, biscuity flavour.

N.V. Bouché Père et Fils Rosé, Cuvée Réserve Brut, Pierry, Epernay £9.25

A full-bodied yet dry, pink Champagne made with a predominance of Pinot Noir in the blend. The palate is rich and fruity with strawberry and other summer fruit flavours. It is a family-owned Champagne House, based at Pierry, just south of Epernay in the Vallée de la Marne.

1999 Bouché Père et Fils, Millésime, Grande Réserve, Pierry, Epernay £12.75

Selected entirely from Grande Cru vineyards, this well balanced blend of Chardonnay (50%), Pinot Noir (30%) and Pinot Meunier (20%) offers an intriguing nose, lovely toastiness on the palate, backed up with biscuit notes and subtle acidity. This makes for a great start, middle or end to any meal!

White

2009 Tortoise Mountain, Chenin Blanc/ Sauvignon, Paarl, South Africa £4.00

A refreshing, pale green coloured wine which has tropical fruit and herbaceous flavours on the nose with a crisp fresh palate.

2009 Valdivieso, Sauvignon Blanc, Central Valley, Chile £4.50

Intense and lemony, hints of tropical fruits with a grassy edge. Crisp and lively on the palate. Mouth watering acidity.

2007 Conti Rossi, Pinot Grigio delle Venezie, Veneto, Italy £5.00

A clean, fresh and vibrant medium bodied Pinot Grigio with a zesty apple and citrus fruit note. There is a good structure and intensity on the palate; balanced with lively acidity. A lengthy, crisp, refreshing finish.

2007 Madfish, Riesling, Western Australia £5.50

Very bright and limey on the nose with a touch of honey, too. The palate is quite generous with fresh, crisp fruit. This is fermented to dryness and then adjusted with a portion of juice that is held for backblending, and the result is a very attractive wine.

2007 Goldwater Estate, Chardonnay, Roseland, Marlborough, New Zealand £5.75

On the nose there are concentrated aromas of butterscotch and stone fruit with citrusy overtones tied together with subtle toasty oak. The wine is harmoniously integrated and nicely balanced with complex oak and biscuity flavours. The finish is long and clean.

2008 Cheverny (80% Sauvignon, 20% Chardonnay), Paul Bellier, Loire, France £5.95

This interesting, un-oaked blend provides a wonderful glass. With its vital freshness and sherbet notes it is a must try for any Loire lover!

2005 Grüner Veltliner, Weingut Nigl, Kremser Freiheit, Austria £6.00

Grüner Veltliner is a little known variety indigenous to Austria. This is a weighty example, creamy and full on the palate with a hint of acidity.

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Rosé

- 2008 Petit Papillon, Grenache Rosé, Languedoc, France** £4.00
Grown in the warm sunny vineyards between the Pyrenees, to the west of the river Rhone in the east, this Grenache has a deep salmon colour with rich aromas of musk and raspberry then cherry on the palate.
- 2007 Lagrein Rosato, Alois Lageder, Alto Adige, Italy** £5.00
Pink colour with ruby hints. Quite pronounced, fruity aroma (red berries) with floral impressions (violets). Medium-bodied smooth fruit on the palate, fresh long lasting aftertaste with an elegant bitter twist.
- 2006 Bandol Rosé, Domaine Tempier, Provence, France** £7.50
This peerless rose is rich, mouth filling, full bodied and broad. Dry in the extreme, pinky/orange in colour with declarations of woodland strawberries and notes of spice, rosemary, thyme and a hint of black olives. This is truly the "daddy" of all rose wines ever, ever made without question!!

Red

- 2009 Tortoise Mountain, Pinotage/ Shiraz, Paarl, South Africa** £4.00
A deep purple colour with ripe fruit, spice and dark chocolate aromas on the nose. The intensity of the fruit is carried on to the palate where it fills the mouth with juicy tannins and ripe, dark, fruit with hints of vanilla.
- 2007 Deakin Estate, Merlot, Victoria, Australia** £4.50
Full, ripe and rich layers of ripe plums, raspberries and spice in harmony with subtle smooth toasty oak on the finish. Aromas of white pepper and charred oak.
- 2006 Quasar, Crianza, Rioja, Spain** £5.25
Powerful fruit aromas well combined with hints of oak ageing. On the palate, it reveals concentrated, ripe flavours and good structure.
- 2005 "Ulysse" Etna Rosso DOC, Carlo Pellegrino, Marsala, Sicily, Italy** £5.50
A full and velvety, well balanced wine with an intense bouquet and a slight hint of oak in the background. Produced from 30% Nerello Mascalese and 70% Nerello Cappuccio grapes grown on the eastern slopes of Mount Etna the Duca di Castelmonte label gives greater emphasis and definition to the area.
- 2008 Tuatara Bay, Pinot Noir, Marlborough, New Zealand** £6.00
A medium-bodied wine made from the classic Pinot Noir grape, showing typical varietal fruit flavours and ripe youthful tannins. It is both vibrant and fruity, with round, full, soft palate dominated by cherry notes and hints of plums and redcurrant.
- 2006 Saint-Chinian, "Col d'Arribat", Cave Roquebrun, Languedoc** £6.50
The village of Saint-Chinian may have the best terroir of the Languedoc. There's strong evidence for that from this special-cuvee (Syrah 35%, Grenache 30%, Mourvedre, 20% and Carignan 15%) which delivers its multi-level flavours in waves. A deep, smooth, vibrant, real wine.
- 2007 Catena, Malbec, Argentina** £7.25
A deep, dark wine with intense aromas of ripe blackberry and cassis, vanilla and tobacco followed up by concentrated fresh fruit flavours and a soft, persistent finish.

Prestige Cuvée Champagne

Dom Perignon

Champagne Houses always produce a Non Vintage (N.V.) champagne that accounts for the bulk of their sales. Then, in good years, (perhaps six or seven in a decade), a fine Vintage Champagne will also be produced. In the very best years the winemaker will go one step further and make what they call “Tete de Champagne” – the best they can make. Moët Chandon call this Dom Perignon.

Dom Perignon is aged in the Chandon cellars for six to eight years more than the regular Moët before it is disgorged (sediment removed from the bottle), properly corked and labelled. Some of this wine is however kept back in reserve and re-released when the Chef du Cave feels it has something special to offer. These wines are given the name “Oenotheque”. They are available in strictly limited quantities and really showcase Dom Perignon’s aging ability.

2000 Dom Perignon, Épernay **£135**

Produced with a higher proportion of Pinot Noir, which gives this special cuvee its unique depth and structure. A fine wine that deserves its reputation.

1993 Dom Perignon “Oenotheque”, Épernay **£350**

The nose initially reveals a note of toast and hazelnuts; opening up to hints of spice and honey. The palate shows a measure of intensity backed up with a powerful, aromatic finish.

1962 Dom Perignon “Oenotheque”, Épernay **£700**

Hints of smoke on the nose lead to aromas of sandalwood and marmalade. The palate shows great maturity: richness blends into freshness; the length never less than fruity, straightforward, refined and keen.

Krug

At Krug, the legend of Champagne simply remains a reality of everyday life. Whatever one knows about champagne; however much one knows about wines and cellars, rituals and rules; it is still possible to be surprised and enchanted by Krug.

The captivating perfume which irradiates the yard at 5 rue Coquebert is in itself a promise of marvellous things to come. Generated from the young wines just fermented in small oak casks; the aroma, previously found everywhere in Champagne, is now an unusual one. The casks, once the only means of producing champagne, have now virtually disappeared from use because of volume and productivity constraints. However, Krug insists that all their champagnes are fermented in these casks. Their presence is more than a signal of an unquestionable dedication to tradition. It is quite simply a commitment to perfectionism.

N.V. Krug “Grande Cuvee” Reims **£150**

The bouquet is wonderfully creamy, leading to magical combination of weight and balance on the palate. The long, lingering finish is both nutty and toasty, ending with a final flourish of freshness.

1995 Krug Clos du Mesnil, Blanc du Blanc’s, Reims **£550**

In the Côte des Blanc’s, at the heart of the small village of Mesnil sur Oger sits a vineyard that is unique in Champagne: 1.85 hectares of Chardonnay grapes growing in an entirely walled space since 1698. In this special place Krug produces this exceptional wine which is born in small oak casks to help enhance its unique character. It’s a beautiful, delicate, medium-bodied Champagne offering hints of flint, chalk, white peaches, honeyed grapefruit and lemon zest. This beauty tastes of liquid minerals and reeks of terroir.

Henri Giraud

During the reign of King Louis XIII, in 1625, Francois Hémart settled in the village of Aÿ and began to produce wine. The Hémart family history is rooted in Aÿ and intertwined with the extraordinary history of Champagne.

In common with almost all of Europe's vineyards, the family's vines were ravaged by phylloxera at the end of the nineteenth century. At the beginning of the twentieth century, Léon Giraud, a soldier from the battle of Marne, responded to the challenge. He married a young Hémart lady and reconstructed the magnificent family vineyards with the aid of all the latest techniques. Today, Claude Giraud, the 12th generation of the Giraud-Hémart family, presides over the family destiny and produces the Henri Giraud Champagne in Aÿ. Until today, the Henri Giraud champagne was reserved for only a limited private clientele in France and Italy. The twelfth generation of the Giraud-Hémart family has just recently decided to expand the distribution of this elite product.

1995 Henri Giraud Champagne Grand Cru Aÿ, Fût de Chêne **£175**

A superb wine that still has a long way to go and shows to its great advantage the characteristics of the 1995 harvest. An extraordinary aperitif, it goes well with any meal, including foie gras.

Louis Roederer

Founded in 1776, Louis Roederer champagnes first became renowned at the Imperial Court and among the Russian aristocracy. Tsar Alexander II was a champagne connoisseur who made it his personal mission to acquire the very best wines for himself. It did not please him to find that the champagne served at his table was indistinguishable from the champagne served at the homes of his courtiers. On hearing of Tsar Alexander's displeasure, Louis Roederer commissioned a master Flemish glassmaker to design a new and unique crystal glass bottle, so solidly constructed that it could be made with a flat bottom. Thus was born Cristal, the first prestige vintage in the world of Champagne.

2002 Louis Roederer "Cristal" Reims **£250**

Distinguished and unashamed extravagance. This ultimate champagne, drunk by the Tsar of Russia, is magnificent in its balance and harmony.

Vilmart

Champagne Vilmart was founded by Desire Vilmart in the sleepy hamlet of Rilly in the Montagne de Reims in 1872. During the course of the next twenty years Desire Vilmart established his vineyards and began to slowly commercialise his Champagne. In 1902 his son Charles took over the day to day running of the estate. In 1930 the responsibility passed to Renan Vilmart, the grandfather of the current owner Laurent Champs. It was Renan who did much to establish the reputation of Vilmart locally if not yet nationally. Renan's daughter, Nicole married one of Vilmart's vineyard workers Rene Champs and together they decided to totally change the nature of Vilmart's Champagne by fermentation and ageing of the wines in oak (something that was rarely done in Champagne). In 1990 their son, Laurent, came into the business and introduced the practice of new oak barrel ageing for their top cuvees and with a series of extraordinary Champagnes brought Vilmart to the attention of the international wine press and subsequently the export markets.

2000 Vilmart "Grand Cellier d'or", 1er Cru, Vilmart & Cie, Rilly **£55**

Exotic, somewhat high-toned aromas of ginger, mace, nutmeg and cocoa powder. Spicy with juicy, very intense flavours and an impression of strong extract. Rich, ripe and quite fine-grained, with the strong spice character giving this wine an almost sweet impression. Lifted by a floral note of orange blossom.

Rosé Champagne

	150ml Glass	Bottle
N.V. Bouché Père et Fils Rosé, Cuvée Reservée Brut, Pierry, Epernay	£9.25	£45
<i>A full-bodied yet dry, pink Champagne made with a predominance of Pinot Noir in the blend. The palate is rich and fruity with strawberry and other summer fruit flavours. It is a family-owned Champagne House, based at Pierry, just south of Eperney in the Vallée de la Marne.</i>		
N.V. Bruno Paillard Rosé, “Premiere Cuvée”, Reims		£55
<i>Salmon pink in colour with delicate summer pudding aromas, a zesty palate with a hint of yeast, and a delicately creamy finish.</i>		
N.V. Champagne Billecart – Salmon, Rosé, Mareuil-sur-Aÿ		£60
<i>40% Chardonnay, 40% Pinot Noir & 20% Pinot Meunier. Think fresh strawberries dusted with icing sugar served on a bed of freshly baked shortbread.</i>		
N.V. Ruinart Rosé, Reims		£75
<i>Lovely bright strawberry colour with a wild orange tinge. Expressive ripe fruit notes of wild strawberries, raspberries and sweet red bing cherries. A blend of 45% 1^{er} Cru Chardonnay & 55% 1^{er} Cru Pinot Noir of which 18% is vinified as red. It's deftly balanced with light elegant uplifting acidity and a silky long finish.</i>		

Sparkling Wine

N.V. Ondarre Cava Brut, Rioja, Spain		£20
<i>The winery is situated in Viana 6 Km from Logroño, Rioja's capital. It was conceived with a new philosophy of the latest vinification equipment housed in purpose designed buildings. They still keep alive the traditions of the area resulting with fine, long lasting bubbles, an intense nose, and full rounded flavors with a clean, lemony crisp finish.</i>		
N.V. Jeio Prosecco Brut, Bisol, Valdobbiadene, Italy	£5.25	£25
<i>This is one of the regions finest and oldest producers specializing in making single vineyard wines that have an extra layer of depth and complexity but still retaining plenty of freshness and purity of fruit in which we have come to expect.</i>		
2005 Cremant d'Alsace, Domaine Barmes Buecher, Wettolsheim, Alsace, France		£30
<i>Delicate and extremely floral sparkling wine, made by traditional Champagne methods by one of the finest estates in Alsace. With no added sugar there is a refreshing acidity and surprising richness.</i>		
N.V. Vouvray Brut Tradition, Domaine Du Clos Naudin, Phillippe Foreau, Loire, France		£32
<i>This is a delicious and complex bubbly fashioned using a blend of three different vintages by one of the finest producers in Vouvray. Once again made using methode champenoise, this is a sparkler with a difference.</i>		
N.V. Chapel Down Brut, Kent, England		£35
<i>Welcome to our first ever English wine since World Service Began 9 years ago. Maybe it should have been earlier but what better way to start than with a blend of Rivaner, Reichensteiner and Pinot Noir grapes!! The background terroir in the south east of England on the Downs is identical to that of Champagne; a chalky or limestone outcrop with alluvial clay deposits just below the surface. This clean and refreshing sparkling wine is made by the traditional method. Gently floral notes balanced with crisp citrus fruits and biscuity character, your friends won't believe you when you tell them it's not Champagne!!</i>		

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Half Bottles

White

- 2008 Pouilly-Fumé, “Les Berthiers”, Claude Michot, Loire, France** £15
A steely, racy Sauvignon Blanc with a powerful aroma of fresh asparagus and zesty intense citrus driven flavours like gooseberry.
- 2006 Katnook, Founder’s Block, Chardonnay, Coonawarra, South Australia** £17
Concentrated rich fruits of rich quince, peach, melon and hints of peach with honey, vanilla and light subtle toastiness.
- 2008 Villa Canlungo, Pinot Grigio, Collio, Italy** £18
Far from your average Pinot Grigio, this wine excels in its field. Along side the sought after pinot characteristics it adds depth, distinction and flavours that are impeccably suited to food.
- 2007 Chablis St-Martin, Michel Laroche, Burgundy, France** £19
Gorgeous nose of honey, apple and apricot, with an opulent fruit palate of apple, pear, melon and a fresh, mouth-watering finish.
- 2003 Riesling, Turkheim, Domaine Zind Humbrecht, Alsace, France** £22
Olivier Humbrecht is often regarded as one of the finest white wine makers on the planet. This Riesling is full and rich but possesses great minerality and finesse and will accompany a variety of food dish styles.
- 2007 Puligny-Montrachet, 1^{er} Cru Les Folatières, Jean-Louis Chavy, Burgundy, France** £27
11 months in oak retains a youthful aroma. This is a top class wine which is absolutely delicious whilst young but has a great depth of fruit and structure to enable it to improve with keeping.

Red

- 2008 Echeverria Merlot, Molina, Curicó Valley, Chile** £15
This environmentally friendly vineyard is sub divided into very small lots, each controlled for nutrient and water requirements on an individual basis. This helps to ensure balance, ripening and consistency of the grapes. This merlot is ruby red with violet gleams. An Intense aroma of raspberry and blackberry combine well with red and black pepper flavors. A juicy and silky mouthful persists on the chewy finish.
- 2008 Morgon, Marcel Lapierre, Beaujolais, France** £20
A rich, deeply coloured wine full of bitter cherry flavours – Beaujolais, but not as we know it!
- 2006 Katnook, Founder’s Block, Cabernet Sauvignon, Coonawarra, South Australia** £22
Ripe fruit flavours of berries, plums and hints of violets and mint combined with attractive vanilla and chocolate notes.
- 2005 Chianti Rúfina Riserva, Nipozzano, Frescobaldi, Italy** £25
The estate is situated in the heart of the Chianti Rúfina area which enjoys a perfect south-west orientation. Intense red currant, herbs, chocolate and spice aromas. Smooth, finely structured and very long. A blend of 90% Sangiovese with the final 10% consisting of Malvesia Nero, Colorino, Merlot and Cabernet Sauvignon. This wine has been aged for 24 months in used oak barriques, gaining velvety integration and a lovely complexity.
- N.V. Cumieres Rouge, Côteaux Champenois, Rene Geoffroy, Champagne, France** £26
This rare old vines Pinot Noir is still and only comes from the best sites. It’s a blend of two to three harvests produced only in the best years (1998/99/2000). Elegance, cherry and toasty bread, Fine tannin.
- 2004 Pauillac, Les Tourelles de Longueville, Bordeaux, France** £27

● Denotes Wine Currently Out Of Stock

Complex, elegant and full bodied with soft red fruits and a touch of woodiness.

Rosé Wine

- 2008 Petit Papillon, Grenache Rosé, Languedoc, France** **£16**
Grown in the warm sunny vineyards between the Pyrenees, to the west of the river Rhone in the east, this Grenache has a deep salmon colour with rich aromas of musk and raspberry then cherry on the palate.
- 2008 Pasos De La Capula, Tempranillo Rose, Southwest Madrid, Spain** **£18**
Made exclusively from Tempranillo vines planted over 30 years ago, this wine has a bright, vibrant colour and displays strawberries and currants on the nose and a sweet and fresh palate.
- 2009 Groot Constantia Rose, Blanc de Noir, Landgoed, South Africa** **£19**
A light pink, slightly off dry blend of 60% Cabernet Sauvignon and 40% Merlot gives us delicious red cherries and strawberries with balanced sweetness and lively acidity.
- 2007 Lagrein Rosato, Alois Lageder, Alto Adige, Italy** **£20**
Pink colour with ruby hints. Quite pronounced, fruity aroma (red berries) with floral impressions (violets). Medium-bodied smooth fruit on the palate, fresh long lasting aftertaste with an elegant bitter twist.
- 2007 Txakoli Rubentis, Ameztoi, Hondarribi Zuri, Getaria, Spain** **£21**
Made from 90% Hondarribi Zuri and 10% Hondarribi Beltza. Spain's northern coast gives a dry, light bodied and crisp wine with amazing colour. Scents of green apple, fresh pear and citrus evolve in the mouth. Ameztoi is bracing but has a light spritz and finishes with a rich, creamy texture.
- 2008 Château des Sarrins Rosé, Côtes du Provence, France** **£22**
This 47% Cinsault, 23% Grenache, 16% Syrah and 14% Mourvedre "French Riviera" rose is fresh. A delicate pale, rose-petal colour. It has a very fine floral nose & an extremely delicate, rounded yet balanced palate. There is just enough acidity & a long clean finish. Perfectly fresh!
- 2008 Madfish Rosé, Sangiovese/Cabernet Franc, Western Australia** **£23**
A delicious blend of grapes creates this brilliant cherry-pink colour and it's slightly perfumed, characteristics are ripe berry fruits, dried prunes and liquorice. Medium bodied with a lively fresh finish.
- 2006 Langenlois Rosé, Vom Zweigelt, Weingut Bründlmayer, Kamptal, Austria** **£25**
This is one of the most surprising Rosés from Austria made from "saigné" (leeching the colour from the skins of black grapes during the vinification). Elegant and delicate on the nose with some strawberry flavours, rich and over sweet red fruits, minerality with good summer red fruit on the palate.
- 2006 Bandol Rosé, Domaine Tempier, Provence, France** **£30**
This peerless rose is rich, mouth filling, full bodied and broad. Dry in the extreme, pinky/orange in colour with declarations of woodland strawberries and notes of spice, rosemary, thyme and a hint of black olives. This is truly the "daddy" of all rose wines ever ever made without question!!
- 2007 Sancerre Rosé, Daniel Chotard, Loire, France** **£34**
A rare (only 5% vinified in all Loire Rosé) and distinctive rosé made exclusively from Pinot Noir gives a delicate strawberry and soft fruit aroma with a long clean, bone dry finish.

● Denotes Wine Currently Out Of Stock

White Wine

France

- 2008 Petit Papillon, Grenache Blanc, Languedoc, France** £16
Grown in the warm sunny vineyards between the Pyrenees, to the west of the river Rhone in the east, this white Grenache is bursting with tropical aromas and lemony acidity flowing into a luscious peachy finish.
- 2008 Domaine Fontarèche, Viognier, Arnaud De Lamy, Lézignan-Corbières, France** £17
This is one of the oldest estates in the Languedoc, situated in the département of Aude, just a few km north of Lézignan-Corbières. It is property that once belonged to the Archbishop of Narbonne. The origins of the chateau date back to the 14th Century. Favourite spice and fat are well balanced with bright acidity.
- 2008 Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France** £18
From the sleepy Mediterranean fishing village of Pinet comes an appropriately relaxed and easy-going white. Mostly unheard of, but truly fantastic.
- 2008 Château Anniche, Sémillon/Sauvignon, Michel Pion, Bordeaux, France** £19
Fresh and exotic on the nose. Chalky fruit and good acidity on the palate, with a nice dry finish.
- 2008 Domaine du Haut Perron, Sauvignon de Touraine, Loire, France** £20
A Sauvignon de Touraine is always a good alternative to a Sancerre or a Pouilly-Fume. This example is crisp, with a distinct flavour of gooseberry, and a characteristic lively acidity.
- 2008 Mâcon-Villages, Dom. De La Grange Magnien, Louis Jadot, Burgundy, France** £22
Softer in style than wines from further north, this wonderfully balanced Chardonnay is fresh, dry and full-flavoured with soft ripe melon flavours and a hint of citrus fruit. From an excellent single estate in the heart of the appellation.
- 2006 Riesling Organic, Jean Baltenweck, Ribeauvillé, Alsace, France** £24
This is a stunning wine which really stands out for its sheer quality. All the fruit is meticulously hand picked and Jean Baltenweck is a firm believer in organic viticulture.
- 2008 Cheverny (80% Sauvignon, 20% Chardonnay), Paul Bellier, Loire, France** £25
This interesting, un-oaked blend provides a wonderful glass. With its vital freshness and sherbet notes it is a must try for any Loire lover!
- 2007 Vouvray, Domaine Champalou, Tradition, Loire, France** £26
A good dry Vouvray should be “Sec tendre” – dry but gentle, soft – and yes, oh yes, this one works!
- 2006 Domaine Mourgues du Gres, Terre d’ Argence, Costier de Nimes, Rhône** £27
Francois Collard, who used to make wines at Château Lafite, fashions this silky and perfumed white from his vineyards in the Costieres de Nimes, south-west of Avignon. This cuvee is an exotic blend - Roussanne, Marsanne, Viognier and Clairette – varieties that, whilst hardly familiar, produce a wonderful perfume.
- 2008 Petit Chablis, Domaine Laroche, Chablis, Burgundy, France** £28
Silky and flinty classic Chablis, full of peach and grapefruit flavours.
- 2005 Château Des Jacques, Clos de Loyse, Louis Jadot, Burgundy, France** £30
This is a beautiful, ripe, buttery, creamy rounded Chardonnay from a superb estate in the Beaujolais region with subtle hints of vanilla on the long clean finish. Its 100% barrel-fermented and comes from a small ‘clos’ lying on chalky soil in Moulin-à-Vent.
- 2004 Gewurztraminer, Rolly Gassman, Alsace, France** £31
Fresh and flavoursome – complex, with rose-hip and lychee aromas.
- 2007 Sancerre, La Côte Blanche, Eric Louis, Loire, France** £34
A most intense, crisp and elegant Sancerre, made to reveal the subtler flavours of Sauvignon Blanc. La Cote Blanche refers to the chalky white soils that are home to the best vineyards in the village.
- 2001 L’Esprit de Chevalier, Grand Vin de Graves, Pessac Léognan, Bordeaux, France** £39
One of the great white Domaine de Chevaliers, the loaded 2001 tastes like liquid stones intermixed with honeyed grapefruit, orange marmalade and smoked herbs. It boasts great intensity, a surprising amount of glycerine and a great definition of fruit with a very elegant style.

● Denotes Wine Currently Out Of Stock

Austria & Germany

2008 Dr Loosen, Blue Slate Riesling, Mosel, Germany £18

Very fresh and aromatic with floral, grape and peach on the nose. The off-dry palate has more of the same but cuts the sweetness with a wave of refreshing lemon and lime acidity.

2005 Grüner Veltliner, Weingut Nigl, Kremser Freiheit, Austria £25

Grüner Veltliner is a little known variety indigenous to Austria. This is a weighty example, creamy and full on the palate with a hint of acidity.

Spain

2007 Gutti, Verdejo/Viura, Rueda, Spain £19

Made from Verdejo and Viura, this specially created Rueda has a wonderful floral and citrus aroma. Rueda along with the white wines from Galicia are two of Spain's most intriguing regions for white wine production. Worth exploring, unless you insist on Chardonnay! – See Below.

2007 Txakoli, Ameztoi, Hondarribi Zuri, Getaria, Spain £21

Made from 90% Hondarribi Zuri and 10% Hondarribi Beltza. Spain's northern coast gives a dry, light bodied and crisp wine with straw yellow colour. Scents of green apple, fresh pear and citrus evolve in the mouth. Ameztoi is bracing but has a light spritz and finishes with a rich, creamy texture.

2007 Enate, Chardonnay-234 Unoaked, Somontano, Spain £23

This wine displays an intense bouquet of apple, peach, fennel and exotic fruit (Guava & passion fruit) with a discreet mineral background. On the pallet its complex with a clean and fresh finish and a slightly rich aftertaste.

2007 Pazo de Señorans, Albariño, Rías Baixas, Spain £29

This wine has a gloriously perfumed bouquet and fresh lemon and honeyed fruit on the palate.

Italy.

2007 Conti Rossi, Pinot Grigio delle Venezie, Veneto, Italy £20

A clean, fresh and vibrant medium bodied Pinot Grigio with a zesty apple and citrus fruit note. There is a good structure and intensity on the palate; balanced with lively acidity. A lengthy, crisp, refreshing finish.

2008 Macrina, Verdicchio Dei Castelli Di Jesi, Garofoli, March, Italy £25

Straw yellow with greenish reflections!! The bouquet is fruity and remarkably elegant with a predominant scent of ripe fruit such as peaches, apples and exotic varieties; intense and elegant at the same time!! On the pallet it's sapid and firmly structured with a note of freshness that is extremely pleasing.

2007 Gewurtraminer, Alois Lageder, Alto Adige, Italy £27

Contrary to popular belief Gewurztraminer was originally an Italian grape varietal. This version is aromatic, yet deliciously subtle; an advantage for those who find most Gewurz too overpowering.

2008 Gavi Del Commune Di Gavi, Michele Chiarlo, Piemonte, Italy £29

Made from the very low yields of the Cortese grape. Supple, dry, elegant and full with a long and lingering finish. Its bouquet is reminiscent of vanilla, chocolate and freshly cut hay.

Australia

2006 The Paddock, Chardonnay/Semillon, South Eastern Australia £16

Simple but perky white peach and tropical fruit cocktail which never fails to please.

2009 Deakin Estate, Sauvignon Blanc, Victoria, Australia £18

Named after a former Aussie Prime Minister who oversaw the transformation of Victoria's Murray River region. Crisp, zesty and fresh with gooseberry, lime and freshly cut grass on the nose and palate. Full of zippy, citrus acidity it races into a long, refreshing finish.

2007 Olive Grove, Chardonnay, d'Arenberg Winery, McLaren Vale, Australia £21

Pure unadulterated, Chardonnay pleasure - tropical fruits, fragrant white flowers and a finish to die for.

2007 Madfish, Riesling, Western Australia £23

Very bright and limey on the nose with a touch of honey, too. The palate is quite generous with fresh, crisp fruit. This is fermented to dryness and then adjusted with a portion of juice that is held for backblending, and the result is a very attractive wine.

New Zealand

2007 Goldwater Estate, Chardonnay, Marlborough, New Zealand £24

On the nose there are concentrated aromas of butterscotch and stone fruit with citrusy overtones tied together with subtle toasty oak. The wine is harmoniously integrated and nicely balanced with complex oak and biscuity flavours. The finish is long and clean.

2009 Bishops Leap, Sauvignon Blanc, Marlborough, New Zealand £26

A full and crisp, powerful wine with intense aromas and flavours of passion fruit, blackcurrant, underlying gooseberry and herbal notes. Mouth-watering acidity is balanced by a full yet elegant palate that leads to a long lingering finish.

2008 Huia, Pinot Gris, Marlborough, New Zealand £28

Richly textured with layers of fruits, nuts and spices - velvety and lingering with full ripe pear and mandarin fruit character.

2007 Neudorf, Sauvignon Blanc, Tim & Judy Finn, Nelson, New Zealand £34

A wonderful succulent and fulfilling wine buzzing with flavour and ripe fruit energy. Fresh and clean but never sharp.

Chile

2009 Valdivieso, Sauvignon Blanc, Central Valley, Chile £17

Intense and lemony, hints of tropical fruits with a grassy edge. Crisp and lively on the palate. Mouth watering acidity.

2007 Errázuriz, Estate Chardonnay, Casablanca Valley, Chile £22

A beautiful golden-yellow colour with a clean aromatic expression of tropical fruits such as pineapple that mingle with very well-integrated notes of oak creating complexity and elegance.

2008 Secreto, Viognier, Colchagua Valley, Chile £25

Viognier is in-vogue in the wine world, and for good reason: loads of peachy, floral perfume, underpinned by delicate acidity.

Argentina

2008 Alamos, Torrontes, Salta, Argentina £19

This indigenous wine has a dazzlingly floral nose; the palate presents a tantalisingly moreish finish. So aromatically rich it has notes of toffee; however the racy acidity balances this perfectly!

2007 Catena, Chardonnay, Mendoza, Argentina £28

From high in the mountains of the Mendoza valley, this silky smooth wine explodes with ripe white peach and pear fruits and leaves sweet butterscotch flavours lingering in the mouth. Nicolas Catena is Decanters "Man of the year 2009" and this wine truly shows why!

USA

2005 Marmesa, Hollister Peak Chardonnay, Edna Valley, California, USA £26

An unoaked, super-appetising dry Chardonnay that smells attractively of white peaches. Sweet and fresh, a great example of Central Coast Chardonnay.

2008 A to Z Pinot Gris, Oregon, U.S.A. £29

Scents of ripe citrus fruits, acacia flowers, lychee and honeysuckle only begin to describe this fantastic concentrated wine. Nectarine and pineapple follow, supported by delightful acidity.

South Africa

2009 Tortoise Mountain, Chenin Blanc/ Sauvignon, Paarl, South Africa **£16**
A refreshing, pale green coloured wine which has tropical fruit and herbaceous flavours on the nose with a crisp fresh palate.

2009 Simonsig, Chenin Blanc, Stellenbosch, South Africa **£19**
Simonsig like to style themselves as South Africa's "most awarded" estate. So it's no wonder that their Chenin is streets ahead of the norm. A wonderful nose of really pure and gentle yellow fruit here.

2005 Tierhoek, Sauvignon Blanc, Western Cape, South Africa **£25**
A blend of two styles of sauvignon Blanc, the first harvested late with higher sugars and more robust flavours and the second harvested greener with higher fruit acids. It's sophisticated yet well integrated with a full mélange of tropical fruits on the nose and lingering tastes of lime on the finish.

2008 de Trafford, Chenin Blanc, Stellenbosch, South Africa **£30**
An appealing light yellow colour - slightly darker than usual due to the influence of botrytis. The nose shows subtle nutty, vanilla oak with an apricot and citrus fruit core and an intriguing mineral, hay and honey character. The palate is rich and full bodied with a mouth watering thread of acidity that carries the complex fruit and oak flavours to a long aftertaste.

Red Wine

France

- 2008 Petit Papillon, Grenache Rouge, Languedoc, France** £16
Grown in the warm sunny vineyards between the Pyrenees, to the west of the river Rhone in the east, this red Grenache is easy drinking. Plumy red fruits with a hint of cinnamon spice and soft rounded tannins.
- 2007 Château Anniche, Premières, Côtes de Bordeaux, Michel Pion, Bordeaux, France** £18
Nice soft merlot fruit with a herbal-spice overtone. Well balanced, and a lasting finish.
- 2008 Beaujolais-Villages, Cave des Vignerons de Bel -Air, Burgundy, France** £19
A delicious and juicy mouthful of cherries, redcurrants and raspberries, with a light, smooth finish.
- 2007 Pinot Noir, Bouchard Aîné & Fils, South West France** £20
This wine has an intense red ruby colour with a nose of jammy fruits, spices and herbs. The palate is rounded with black currant, liquorice and black cherry flavours. Long lasting vanilla-tinged finish.
- 2006 Rasteau, Les Valats, Alain Jaume, Orange, Rhône, France** £23
Quoted by Jancis Robinson & Robert Parker as "has been one of the best run estates in Chateauneuf du Pape for the last 7-8 years". Impeccably well made, pure with deep red garnet colour. Aromas of fresh red & black fruits. Lovely fleshy richness with a long finish and spicy, mineral notes.
- 2004 Fronton, Château Bouissel, "Haute Expression", South West France** £24
A good use of oak here has created creamy smoothness. There are aromas of rose petals to a dark, mysterious wine, which develops nicely in the glass.
- 2006 Saint-Chinian, "Col d'Arribat", Cave Roquebrun, Languedoc** £25
The village of Saint-Chinian may have the best terroir of the Languedoc. There's strong evidence for that from this special-cuvee which delivers its multi-level flavours in waves. A deep, smooth, vibrant, real wine.
- 2007 Pinot Noir, "Les Parcs", Guy Allion, Touraine, Loire, France** £26
This is a very good introduction to the delights of Pinot Noir, along with red berry aromas and a suppleness that makes this wine a pleasure (and an easy one at that!), it delivers light and wonderfully fruity notes.
- 2005 Château Labadie, Medoc, Bordeaux, France** £27
Vibrant red fruit aromas with a hint of mellow vanilla, cocoa and spice lead to well-rounded ripe plum flavours, backed by soft, supple tannins and a long, satisfying finish.
- 2006 Bourgogne, Domaine Gachot – Monot, Burgundy, France** £28
This is a light and elegant wine. It has a purity of fruit which leads to an intense experience on the palate. This works perfectly with lighter meats and fish dishes alike.
- 2006 Madiran, Château d'Aydie, South West France** £29
Latest research says that Madiran is the world's best wine for protecting the heart. Château d'Aydie's wine is opulent and rewarding. A match for our richest meat dishes.
- 2006 St Joseph, Domaine Courbis, Rhone, France** £31
Full flavoured with spicy and smoky overtones. This St Joseph has good texture and rounded tannins.
- 2006 Château Lamartre, St Emilion, Grand Cru, Bordeaux, France** £33
Situated in Saint-Etienne de Lisse, this 83% Merlot & 17% Cabernet Franc wine benefits from good exposure to the south. It's big and rich with ripe blackberry, damson and black cherry fruit on the palate. Sweet, juicy tannins, spicy cinnamon, cedar notes and lively acidity complete the picture.
- 2008 Morgon, Marcel Lapierre, Beaujolais, France** £35
A rich, deeply coloured wine full of bitter cherry flavours – Beaujolais, but not as we know it!
- 2001 Santenay, "Clos de Malte", Louis Jadot, Burgundy, France** £38
The most southerly village of the Côte d'Or is a source of great value Burgundies. Soft and supple with the sensual hedgerow fruit flavours of the Pinot Noir with a long juicy finish. Santenay is noted for producing wines that are supple and medium-bodied, with ripe, red fruit depth and a typically elegant earthy and aromatic bouquet. Soft tannins are balanced by sweet berry flavours. Clos de Malte is a 7 hectare 'Clos'.

Spain

- 2008 Colegiata, Tinta de Toro Joven, Bodegas Farina, Toro, Spain** £17
Made by Manuel Farina who has been named as one of the top 25 most influential winemakers over the last 25 years. Full bodied with enormous juicy fruit plus bags of depth, character and a fine balance.
- 2006 Quasar, Crianza, Rioja, Spain** £21
Powerful fruit aromas well combined with hints of oak ageing. On the palate, it reveals concentrated, ripe flavours and good structure.
- 2006 Mas Collet, Montsant, Celler de Capcanes, Spain** £23
Attractive vanilla and toasty oak aromas lead to complex and powerful ripe fruits like cherries, plums and currants with ripe tannins. It's aged in American and French oak.
- 2004 Gran Recosind, Criança, Cellers Santamaria, Costa Brava, Spain** £26
Ripe and fragrant wine with soft matured tannins. This is a classic Tempranillo, Cabernet and Macabeo blend aged in American wood.
- 2005 El Rincon, Syrah/Garnacha, Vinos de Madrid, Spain** £30
Located about 55km south-west of Madrid. 9ha of vines are planted 90% Syrah / 10% Garnacha which is the same ratio used in the blend. Cherry liqueur on the nose with a taste of minerals, chocolate and mint.
- 2004 Dominio de Valdepusa, 100% Petit Verdot, Montes de Toledo, Spain** £35
It's rare to find varietal Petit Verdot wines, but this is a superb example of what this grape is capable of. A dense wine showing a nose of liquorice and raspberry fruit, with a nice smoky edge. The palate displays lush, raspberry laced fruit and chunky tannins. Hugely concentrated!! First ever Spanish D.O.!!

Italy

- 2006 Thesaurum, Corvina/Cabernet Sauvignon, Veneto, Italy** £18
This is a Super Venetian (something which really should be a flying gondolier with his pants on the outside of his tights!!). Outstanding value for money with delicious ripe but elegant fruit.
- 2005 "Ulysse" Etna Rosso DOC, Carlo Pellegrino, Marsala, Sicily, Italy** £23
A full and velvety, well balanced wine with an intense bouquet and a slight hint of oak in the background. Produced from 30% Nerello Mascalese and 70% Nerello Cappuccio grapes grown on the eastern slopes of Mount Etna the Duca di Castelmonte label gives greater emphasis and definition to the area.
- 2006 Chianti Classico, Cantina Bonacchi, Tuscany, Italy** £26
Deep ruby red in colour, the blend of 90% Sangiovese and 10% Canaiolo grapes has an intense bouquet and a warm, full and aromatic flavour of ripe cherries leading to a well structured palate with fine tannins.
- 2007 Barbera D'Asti Superiore, "Le Orme", Michele Chiarlo, Piemonte, Italy** £29
Aging the wine for six to eight months in oak helps to balance out some acidity. This light bodied red starts off with bright cherry and raspberry flavours. Although there's a hint of vanilla from the oak, the wine displays a refreshingly tangy and zesty acidity. The finish is bone dry.

Australia

- 2007 Deakin Estate, Merlot, Victoria, Australia** £18
Full, ripe and rich layers of ripe plums, raspberries and spice in harmony with subtle smooth toasty oak on the finish. Aromas of white pepper and charred oak.
- 2004 Limestone Coast Shiraz, Domaine Tournon, M. Chapoutier, Australia** £26
....or should that read Syrah, since this is an Australian wine made by a Frenchman – in this case the World renowned Michel Chapoutier. This wine has the power and style of an Australian Shiraz but the finesse of a noble Syrah from the Northern Rhone.....interesting!
- 2003 Maestro, Sangiovese, Orange - New South Wales, Australia** £28
Aromas of tobacco leaf and cedar resin with rich redcurrant fruit flavours and a subtle liquorice aftertaste. The vineyard is at 606m altitude close to Orange in N.S.W. Central Ranges where the climate is similar to central Tuscany.
- 2006 Katnook Estate, Founder's Block, Cabernet Sauvignon, Coonawarra, Australia** £33
Ripe fruit flavours of red berries violets, mint, plums and hints of mulberries combined with attractive vanilla and chocolaty notes. Well integrated oak and fine grained tannins in a persistent finish.

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New Zealand

2008 Tuatara Bay, Pinot Noir, Marlborough, New Zealand £25
A medium-bodied wine made from the classic Pinot Noir grape, showing typical varietal fruit flavours and ripe youthful tannins. It is both vibrant and fruity, with round, full, soft palate dominated by cherry notes and hints of plums and redcurrant.

2004 Gold Water, Cabernet Sauvignon/Merlot/ Franc, Waiheke Island, New Zealand £29
Complex aromas of blackberry and red current integrated with a toasty oak background. A rich ripe and concentrated palate with excellent balance and weight. Soft and supple with a generous concentration of ripe grape flavours.

Chile

2008 Corinto, Carmenere, Colchagua Valley, Chile £19
Carmenere is Chile's unique card (in its original home of Bordeaux it maxes-out at around 5% of a blend). This is really smooth and impressive wine of ripe red fruits and flowers.

2007 Ventisquero, Gran Reserva Cabernet Sauvignon, Maipo Valley, Chile £27
Cabernet Sauvignon is the reason we Brits rediscovered Chile a few decades back. This is a super-premium example of classic blackcurrant, smoke and chocolate, with a lovely persistence that marries brilliantly with rich meats.

Argentina

2008 Piropo, Merlot, Mendoza, Argentina £17
Soft and enticing silky tannins with cherry, ripe plum and black cherry fruit flavours and a lengthy finish with a hint of vanilla. Rich texture with rounded oak character - medium bodied.

2006 "1884", Syrah Reserve, Escorihuela, Mendoza, Argentina £25
Syrah (aka Shiraz) from South America is on the rise, as demonstrated by this dense 'Reserve' cuvee, which shows spicy fruit flavours and fine aromas including mint and tea leaves!

2007 Catena, Malbec, Argentina £30
A deep, dark wine with intense aromas of ripe blackberry and cassis, vanilla and tobacco followed up by concentrated fresh fruit flavours and a soft, persistent finish. Nicolas Catena is Decanters "Man of the year 2009" and this wine truly shows why!

USA

2007 Delicato Family Vineyards, Old Vine Zinfandel **£21**
Rich fruit flavours of blackberry jam and spice. Full-bodied with black cherry, vanilla and pepper notes and ripe, soft tannins. Delicato was voted U.S. Winery of the Year in 2006, 2002 and 2001- International Wine & Spirit Competition.

2007 Marmesa, Pinot Noir, Cabrillo Peak Santa Lucia Highlands **£35**
Lifted red berry aromas combine with toasty notes and hints of dried herbs and tobacco. Sweet red fruits on the palate are supported by refined tannins and a natural freshness.

South Africa

2009 Tortoise Mountain, Pinotage/ Shiraz, Paarl, South Africa **£16**
A deep purple colour with ripe fruit, spice and dark chocolate aromas on the nose. The intensity of the fruit is carried on to the palate where it fills the mouth with juicy tannins and ripe, dark, fruit with hints of vanilla.

2007 Tricolore, Rivers Edge, Weltevrede, Robertson, South Africa **£20**
Named aptly after the French flag, Tricolore is a blend of three classic French grape varieties. This Cabernet Sauvignon/ Shiraz/ Merlot presents a captivating fruit driven aroma on the nose, with flavours of ripe black cherries, berries and plums.

2006 SAAM Mountain, Heldersig, Shiraz/Viognier, Paarl, South Africa **£24**
Saam means “together” in Afrikaans. The wine contains just 4% of the white grape variety – Viognier, but Oh what a difference!! It’s used as seasoning and creates a perfect blend between old and new wine styles. Juicy black and red fruits with hints of spice and chocolaty notes come through. Elegantly oaked with balance to its soft ripe fruit tannins.

2007 Whole Berry, Cabernet Sauvignon, Springfield Estate, Robertson, South Africa **£27**
A smooth and soft wine full of silky, dark fruit flavours with cinnamon spice.

Fine Wine

Our fine wines have been carefully selected to represent some of the best wines of the most famous Appellations of France and the New World. Stocks of these wines are limited so please ask your server about availability. Please also note that all of these Fine Wines are kept in our cellar to ensure that the quality does not deteriorate.

Bordeaux

Bordeaux is the “first word” of wine; something not altogether surprising when you consider that its production is equivalent to that of the whole of Australia. The word was Bordeaux, and its synonymy with Fine Wine led the world to plant Bordeaux’s key local grape varieties – Cabernet Sauvignon and Merlot. And yet France itself has never talked the language of grape varieties. Be advised therefore that on the “left bank” (of the Gironde estuary) the wines are primary Cabernet; on the right Merlot.

The Left Bank – Medoc and the Graves

The home of Cabernet Sauvignon produces initially stern, innately grand wines, of great ageing potential. Here is to be found the aristocracy of wine, as embodied in the Classification of 1855. This permanently aligned the very best Chateaux into five classes, based on their proven historical performance. Those great estates, and others classified as the ‘Cru Bourgeois’, exploit the terroirs (the soil and microclimate) of the famous communes of the area (Pauillac, Margaux, etc) to make grand wines that reflect terroir, vintage and the (no-expense-spared) hand of man.

2005 Moulis-en-Medoc, Château Moulin à Vent, Cru Bourgeois	£48
1995 Pessac Leognan, Domaine de la Solitude	£56
2002 Margaux, Château Brane-Cantenac, Grand Cru Classé	£85
1998 Pauillac, Château Haut-Bages Liberal, 5ieme Cru Classé	£90
1996 Saint-Estèphe, Château Lafon-Rochet, 4ieme Cru Classé	£106
1978 Margaux, Château Brane-Cantenac, Grand Cru Classé	£115
1999 St-Julien, Château Gruaud Larose, Grand Cru Classé	£128
1975 Margaux, Château Brane-Cantenac, Grand Cru Classé	£135
1970 Margaux, Château Brane-Cantenac, Grand Cru Classé	£165
1966 Margaux, Château Brane-Cantenac, Grand Cru Classé	£225

The Right Bank – St Emilion and Pomerol

The “right bank” was once the home of the country cousins of Bordeaux; their Merlot-led wines considered relatively simple. However, the terroir here (the soil and microclimate) is perfect for Merlot, and the seductively smooth wines, led by those of St-Emilion and Pomerol, now have great and increasing caché.

2000 Fronsac, Château Villars	£49
2003 St Emilion, Grand Cru, Château Laplagnotte-Bellevue	£80
2000 St Emilion, Grand Cru, Château Fombrauge, Bernard Magrez	£100
2000 Pomerol, Château Belle-Brise, Henri Bruno de Coigny	£120
1981 Pomerol, Château La Conseillante	£180
1995 St Emilion, Grand Cru Classé A, Château Cheval Blanc	£600
1985 Pomerol, Grand Cru, Petrus (Only 1 Available)	£1100
1983 Pomerol, Grand Cru, Petrus (Only 1 Available)	£1300
1966 Pomerol, Grand Cru, Petrus (Only 1 Available)	£1500

● *Denotes Wine Currently Out Of Stock*

Burgundy (Bourgogne)

Far smaller than Bordeaux, Burgundy's history of Fine Wine is far longer. Here lie the origins of terroir – the observation that particular tiny patches of land yield wines of identifiable flavour and quality, year after year. The observers, chroniclers and creators of Burgundy were monks; the myriad wines of Burgundy are the product of their near-millennia of careful labour.

Red Burgundy

These northern vineyards yield far lighter red wines than Bordeaux; an ethereal nature is the aim. The wines are made from Pinot Noir. Whilst over a hundred terroir-manifestations of Pinot are delineated by tiny Appellations, there is a broad stylistic distinction between the relatively bold wines of the Cote de Nuits, and the slightly lighter ones of the Cote de Beaune a little further along the hillside.

Cote de Beaune

2004 Savigny-Les-Beaune, 1er Cru Les Hauts Jarrons, Domaine Jean Guiton	£49
2004 Auxey- Duresses, 1^{er} Cru, Comte Armand	£64
2005 Beaune-Épenotes, 1^{er} Cru, Domaine Joseph Drouhin	£75
2002 Pommard, 1^{er} Cru, Les Jarollieres, Domaine Jean-Marc Boillot	£108

Cote de Nuits

2005 Morey-St-Denis, Domaine Arland	£62
2004 Chambolle-Musigny, 1^{er} Cru Charmes , Domaine Aurelien Verdet	£79
2001 Nuits-Saint-Georges 1^{er} Cru, Les Roncieres, Domaine Robert Chevillon	£88
2000 Gevrey Chambertin, 1^{er} Cru, Domaine Dujac	£105

White Burgundy

For white wines, the local grape variety was Chardonnay. This has recently travelled the globe in an effort to mimic the warm, buttered tones of the tiny quantities of white Burgundy made on the Cote d'Or. At the northern extreme of Burgundy a totally different and unique manifestation of Chardonnay comes in the form of Chablis. These whites are angular and elegant. For a blend of the two styles consider a wine from the rolling hills of the Maconnais, of which Pouilly-Fuisse is perhaps the best known example.

Chablis

2008 Chablis, Domaine Laroche	£35
2007 Chablis, 1^{er} Cru, Fourchaume, Domaine Jean Goulley & Fils	£45
2003 Chablis, Grand Cru, “Les Clos”, Domaine Gérard Duplessis	£69

Cote d'Or and Maconnais

2006	Pouilly-Fuissé, Vieilles Vignes, Domaine la Soufrandise, Nicolas Melin	£39
2002	Monthélie, 1 ^{er} Cru, Château Gaillard, Domaine Annick Parent	£47
2005	Meursault, Côte de Beaune, Louis Jadot	£52
2000	Morey St. Denis, Domaine Dujac	£65
2006	Chassagne-Montrachet, 1 ^{er} Cru, La Romanée, Domaine Morey-Coffinet	£70
2004	Puligny-Montrachet, 1 ^{er} Cru, Hameau de Blagny, Comtesse Bernard de Cherisey	£78
2005	Beaune Blanc, 1er Cru, "Les Aigrots", Michel Lafarge, Volnay	£100
2003	Batard Montrachet, Grand Cru, Domaine Morey-Coffinet	£145

The Rhône Valley

Red Northern Rhône

The northern section of the Rhône valley houses the most noble and majestic wines - those of Côte Rôtie and Hermitage. This is the home of Syrah; known on its travels as Shiraz.

2006	St Joseph, Domaine Ganon	£62
2000	Côte Rôtie, Domaine de Rosiers, Louis Drevon	£72
1997	Hermitage, La Chapelle, Paul Jaboulet Aine	£108

Red Southern Rhône

In the south the Grenache grape variety predominates; although the most famous village, Châteauneuf-du-Pape, has no less than thirteen different grape varieties at its disposal to make its full, rich and rounded wines.

2004	Vacqueyras, "Clos Montirius", Domaine Montirius	£46
2003	Côtes du Rhône, "Les Garrigues", Domaine de la Janasse, Aime Sabon	£52
2006	Châteauneuf du Pape, Clos Saint Michel, "Cuvee Speciale"	£58
2007	Châteauneuf du Pape, Château de Vadiou, Famille Brechet	£79
1998	Châteauneuf du Pape, Domaine du Vieux Telegraphe, Brunier	£105

White Rhône

The Rhone is primarily red wine territory. Fortunately, growers seem solely focussed on high quality when making their small quantities of whites.

2003	Coudoulet de Beaucastel, Côtes du Rhône, Pierre Perrin	£35
2003	Hermitage Blanc, "Cuvée Emilié", Alphonse & Philippe Desmeure	£48
2005	Condrieu, Marie & Pierre Bénétière	£55
1994	Clos des Papes, Châteauneuf du Pape, Paul Avril	£75

● Denotes Wine Currently Out Of Stock

The Loire Valley

White

The dry yet cunningly rich characteristics of the Vouvray is a testament to what the Chenin grape is capable of producing when expertly tended. Sauvignon Blanc is the Loire's other gift to the world. One of the best – a sublime wine - is Dagueau's special "Silex" cuvee. Made more popular since his decease.

2005 Vouvray, "Le Clos du Portail", Domaine Champalou	£40
1980 Vouvray, Vin de Glace – Ice wine, (DRY), Le Haut-Lieu	£65
2006 Jasnières, Calligramme, Eric Nicolas, Domaine de Billivière, Lhomme	£70
2006 Fumé Blanc de Pouilly, Pouilly Fumé, Didier Dagueneau	£75
2006 Buisson Renard, Pouilly Fumé, Didier Dagueneau	£85
2004 Silex, Pouilly-Fumé, Didier Dagueneau	£120
2006 Silex, Pouilly Fumé, Didier Dagueneau	£140
1959 Vouvray, Moelleux, 1^{er} Trie, "Le Mont", Gaston Huet	£195

Red

Cabernet Franc is a grape variety capable of hitting rare heights – for example it is the main component of Chateau Cheval Blanc, arguably the greatest wine of St Emilion. In the Loire it is renowned for needing special vintages in order to 'do its thing', and 1995 was just such a vintage. Domaine de la Chevalerie is the leading estate of Bourgeuil; "Busardieres" their finest cuvee. We have acquired a parcel that has been resting in their cellars since bottling. It is splendidly aromatic, delicate and mysterious.

1995 Bourgeuil, "Busardieres", Domaine de la Chevalerie, Loire, France	£50
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The South West & Languedoc-Roussillon

These are the up and coming regions of France – their vast scale, hot climates and lack of historical shackles mean that ambitious investment is underway. We list two of the first wines to make waves internationally. Gerard Gauby is a midas winemaker; whilst the 2005 "Pur Plaisir", a colossal wine made from pure Malbec, epitomises the remarkable value that these regions promise.

White

2004 Le Soula, Vin de Pays des Côtes Catalanes, Gérard Gauby, Calce	£45
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Red

2005 Château Haut-Monplaisir, "Pur Plaisir", Cahors	£45
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The Alsace

The wines of Alsace bear the floral, scented characteristics of Germany and the body and authority of great Burgundian whites. The Riesling from Domaine Mann is relatively dry and very food-friendly; the older wines are examples of the sophisticated sweet-wine style cultivated here, and are again a surprisingly good fit with a range of foods, including rich dairy courses.

White

2007 Riesling, Domaine Albert Mann, Grand Cru, Schossberg	£48
1999 Tokay-Pinot-Gris, Vallee Noble, Hospices Strasbourg, Seppi Landmann	£49
1999 Riesling, Vendange Tardive, Grand Cru, Zinnkoepfle, Seppi Landmann	£60
1998 Sylvaner, Récolté en Vin de Glace – Ice wine, Seppi Landmann (37.5cl)	£75

Austria

White

2005 Gelber Muskateller, Bio Dynamic, Nikolaihof, Wachau	£45
1998 Grüner Veltliner, Im Weingebriege, Bio Dynamic, Zu, Mautem, Wachau	£55

● Denotes Wine Currently Out Of Stock

Spain

Spain has long been an underachiever in Fine Wine production. It has recently stolen a march on competitors though, adding brilliant new regions like Ribera del Duero to its traditional hand of aged Rioja.

White

2005	Venta d'Aubert, Viognier, Bajo Aragón, Somontano	£35
2005	Belondrade Y Lurton, Verdejo, Rueda	£38
2003	Pazo de Señorans, Albariño, Selección de Anada, Rias Baixas	£45

Red

2002	Santa Cruz de Artazu, Navarra	£40
2002	Gran Clos, Priorat (52% Grenache, 38% Carignan, 10% Cabernet Sauvignon)	£50
2001	Fincas de Ganuza, Reserva, Fernando Remirez de Ganuza, Alavesa, Rioja	£75
2002	Hacienda Monasterio, Ribera del Duero	£95
2002	Dits Del Terra, Sadie Family, Toroja del Priorat	£115
1987	Castillo Ygay, Gran Reserva Especial, Rioja	£135
1975	Vina Real, Grand Reserve, CVNE, Rioja	£165
1966	Rioja Alta Reserva, Bodegas Bilbainas, Rioja (damaged label)	£225

Italy

Italy's wines have historically been as relaxed as their foods – made for everyday consumption. A new wine culture is now emerging, and we're pleased to present some early examples, along with older outposts of Fine Wine production.

White

2001	Ribolla Gialla, Colli Orientale del Friuli, Ronco Della Betulle, Rosazzo, Friuli	£35
2005	Greco di Tufo, Cru Vigna Cicogna, Benito Ferrara, Campania	£42

Red

2006	Morellino di Scansano, Capatosta, Poggio Argenteria, Tuscany	£48
2000	Barolo Riserva DOCG, Costa di Bussia, Piemonte	£68
2003	Marion Amarone della Valpolicella, Stefano Campedelli, San Martino Buon Albergo	£99

The Lebanon

Very few wineries managed to produce wines through the country's twenty years of civil war. One of the few was Chateau Musar. The winery is in the northern suburbs of Beirut city but the vineyards are in the war-stricken Bekka Valley. Set at 3000ft the Cabernet Sauvignon and Cinsault plantings produce wines that are capable of aging for decades.

Red

2004 Chateau Ksara, Le Souverain 150th Anniversary, 50% Arinarnoa/ 50% Cab Sauv	£80
1978 Chateau Musar, Gaston Hochar	£140

California

Over 80% of American wines come from the 'Golden State'. The key to a good vineyard in California is being situated where the climate is cool, so that early ripening is avoided. Sainbury is a rare breed amongst Californian estates, only concentrating on Burgundian grape varieties Chardonnay and Pinot Noir. The maritime climate of the Carneros vineyard is cooled until midday by the Pacific fog allowing the grapes to ripen slowly and develop deep, delicious complexities.

White

2005 Rochioli, Sauvignon Blanc, Russian River Valley, Tom Rochioli	£40
2006 Calera, Chardonnay, Central Coast, California, U.S.A.	£45

Red

2000 Côtes du Rosa, Old Vines Carignan, Sonoma County, Joseph Swan	£35
2006 Calera, Pinot Noir, Mount Harlan Cuvée, Central Coast, California, U.S.A.	£45
2000 Zinfandel, Stellwagen Vineyard, Sonoma County, Joseph Swan	£55

South America

South America gained renown through acting as an 'outsourcing' location for the world's volume wines. These same low costs allow scope for Fine Wines of great value. Argentina's advantages stem from the sunshine and cool nights of high-altitude settings of 1500m and above!! The "Primus" Pinot Noir is made in tiny quantities with the assistance of super-guru Michel Rolland, and was served at the recent Dutch Royal Wedding.

Red

2004 "Primus" Pinot Noir, Bodegas Salentein, Argentina	£65
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South Africa

Vines came to South Africa in the 1650's with the Dutch and first European settlers. Although firmly planted in the New World, don't be surprised if South African wines remind you, just a little, of good French Wine.

White

2006 Journey's End, Destination Chardonnay, Stellenbosch £40

2006 The Foundry, Viognier, Cape of good hope, Stellenbosch £50

2005 Palladius, Viognier/Chardonnay/Chenin Blanc/Grenache Blanc, E. Sadie, Swartland £65

Red

2005 Journey's End, The Cape Doctor Shiraz, Stellenbosch £40

2004 Sequillo, Syrah/Mourvèdre/Grenache, Eben Sadie, Swartland £49

Australia

There can be no mistake; Australia is one of the world powers in the wine industry. Over the course of just a few decades Australia has made itself one of the most technologically advanced, forward-thinking wine nations on Earth. The number-one grape for Fine Wine production is Syrah, which Australia has made its own as 'Shiraz'.

Red

2005 The Dead Arm, Shiraz, d'Arenberg Winery, McLaren Vale £65

New Zealand

In 1960 the country had less than 100 acres of vines. By the 80's this had soared to over 14,000 acres and the New Zealand wine craze had begun. The cool climate of the northern tip of the South Island makes it ideal for Sauvignon Blanc; giving it bracing acidity and fruit flavours akin to asparagus, limes and passion fruit. Pinot Noir is the great red success story. We list a delightful example from Marlborough.

White

2002 Huia, Chardonnay, Marlborough, £35

2008 Cloudy Bay, Sauvignon Blanc, Marlborough £40

2004 Neudorf, Riesling, Brightwater, Tim & Judy Finn, Nelson Valley, Marlborough £45

Red

2006 Neudorf, Tom's Block, Pinot Noir, Marlborough £50

Sweet Wine

- 2008 Nivole, Michelle Chiarlo, Moscato D'Asti, Piemonte, Italy (37.5cl) £16**
This is a spritzy, rich, delicate and balanced dessert wine with a lingering finish. Made from Moscato di Canelli grapes which have been softly pressed then partially fermented in temperature controlled stainless steel tanks until the alcohol reaches 5%. The temperature is then lowered to 0°C to stop the fermentation and also to retain the natural sweetness and freshness of the Moscato grape. A great experience.
- 2006 Etim, Verema Tardana Negre, Monstant, Spain (50cl) £18**
- 2008 The Noble Prankster, Chardonnay/ Semillon, d'Arenberg, McLaren Vale, Australia £22**
- 2004 Vin Santo del Chianti, Cantina Bonacchi, Toscana, Italy (50cl) £25**
Situated in the rolling Montalbano hills between the historic towns of Florence and Pistoia. This wine is aged for at least five years in small oak barrels. It is made from 50% Malvasia and 50% Trebbiano grapes which are air dried in lofts. A nose of toffees and caramel through to a palate with balanced sweetness and warm alcohol on the long finish.
- 2005 La Magendia De Lapeyre, Moelleux, Jurançon, France (37.5cl) £30**
A rich and powerful sweet wine with hints of lemon verbena and caramelised apples.
- 2003 Sauternes, 2^{eme} Cru Classe, Château Filhot, Sauternes, France (37.5cl) £33**
- 2005 Straw Wine, De Trafford, Stellenbosch, South Africa (37.5cl) £35**
- 2001 Les Coufis de Paille, Vin de Pays de La Ardeche, M. Chapoutier, France (37.5cl) £37**
A real rarity, a sweet wine made from Viognier grapes dried out on straw mats to become raisins before slowly fermenting to produce this vinous elixir. Hints of orange marmalade, figs and butterscotch abound in the deeply coloured dessert wine.
- N.V. Cristallo, Vin de Fraise, Peter Knup, Switzerland (37.5cl) £40**
This is a unique sweet wine made from selected strawberries from the Valais Canton. Vinified as if a grape-wine, the result is a delightful strawberry bouquet, and a lovely clean and pure aftertaste.
- 1928 Maury, Solera, Selection de Gerard Gauby, Roussillon, France (50cl) £45**
This is a Solera-aged wine, meaning that the 1928 vintage wine has been blended with other wines as it passes through the layers of casks of the solera system. The result is a very smooth red wine – quite an experience.
- 1999 Riesling, Vendange Tardive, Grand Cru, Seppi Landmann, Zinnkoepfle, Alsace £60**
- 1980 Vouvray, Vin de Glace – Ice wine, (DRY), Le Haut-Lieu, Loire Valley, France £65**
- 1998 Sylvaner, Récolté en Vin de Glace – Ice wine, Seppi Landmann, Alsace (37.5cl) £75**
- 1994 Sauternes, Château d'Yquem, Grand Cru, Lur Saluces, Bordeaux, France £255**
- 1890 Domaine Puig-Parahy, Grand Roussillon, France (37.5cl) £420**
- 1976 Sauternes, Château d'Yquem, Grand Cru, Lur Saluces, Bordeaux, France £640**

Vin de Liqueur

- 1998 Mas de Daumas Gassac, Vin de Laurence, Samuel Guibert, Languedoc, France (50cl) £100**
Mas de Daumas Gassac became famous as the estate that put Languedoc wine on the map. It would struggle to have become famous for this 'Vin de Liqueur' as they only make 800 bottles... and only in perfect conditions - on average only every five years. If it were more widely available it seems quite likely that customers would be crawling to their door, because this is a miraculous concoction. The alcohol here comes from grape spirit, but the Guiberts ferment the grapes anyway... and then ferment them again for fun. The resulting liquid is golden, unctuous and provocative of flavour after flavour after flavour. Whiskey meets honey meets cream (in an orchard).

Ports

- N.V. Barros, Ruby £40**
- N.V. Niepoort, Dry White Port, Dirk Niepoort £50**
- 1988 Niepoort, Tawny, Colheita (single vineyard), Dirk Niepoort £100**
- 1985 Fonseca £110**

● Denotes Wine Currently Out Of Stock