



THE SAMLING

Thank you for taking the time to read our wine list.

The Samling wine list represents a selection of fine wines from all over the world that have been especially chosen to complement our cuisine.

Please ask your sommelier for our dessert wine and after-dinner drinks menu.

The Head Chef and I want you to experience the enjoyment of food with the perfect wine to complement your meal. We will be pleased to help you with your selection or answer any questions you may have. We also offer an opportunity to create a variety of food and wine pairing by utilising the listing of half bottles or wine by the glass.

As we are constantly seeking to develop our wine list and find new and exciting wines, I would appreciate any comments you might like to make.

Thank you for dining with us.

Alasdair Elwick
General Manager

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CHAMPAGNE

1001. Veuve Delaroy, *Brut* N.V. £60.00
Pale straw colour and fresh citrus aromas with yeasty overtones. The palate is elegant consisting of strawberry Pinot fruit, Chardonnay creaminess and balanced acidity with correct length on the finish.
1002. Arnould & Gibelin, *Grand Cru, Brut* N.V. £62.00
This is a true Blanc de Noir and a blend of two vintages, aged for three years in the bottle and ready to drink. The colour is a bright gold, the bouquet clean with exceptional fruit definition and flavour, soft, creamy, persistent, yet in no way heavy or over extracted.
1003. Guy de Chassesey, *Grand Cru, Brut* N.V. £62.00
This is a very serious wine being made from Pinot Noir grapes picked from 100% Grand Cru rated vineyards. Wonderfully rounded and richly developed this champagne has a concentrated, toasty palate with a lovely balancing lemony acidity.
1004. Laurent Perrier, *Brut* N.V. £65.00
Fresh, delicate citrus and white fruit aromas are followed by an elegant, yeasty, fruity palate with balanced crisp acidity
1005. Bruno Paillard, *Brut* N.V. £65.00
Wonderful, elegant Champagne with delicate freshly baked bread and citrus aromas. The palate is crisp, fresh and complex with grapefruit, lime and subtle red berry fruit alongside the richer brioche notes.

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|-------|---|------|---------|
| 1006. | Perrier Jouët, <i>Brut</i> | N.V. | £65.00 |
| | <i>A fresh, lively, dynamic and perfectly balanced wine. The palate is white flowers, white fruit, pineapple and grapefruit</i> | | |
| 1007. | Veuve Cliquot, <i>Brut</i> | N.V | £75.00 |
| | <i>A beautiful golden-yellow colour with a foaming necklace of tiny bubbles. Pleasing to the nose, initially reminiscent of white fruits and raisins, then of vanilla and later of brioche.</i> | | |
| 1008. | 'R' de Ruinart, <i>Brut</i> | N.V. | £80.00 |
| | <i>Aromas of dried white fruits here. This has a very firm structure on the palate though, slightly creamy, gentle Blanc de Blanc style but there is lots of substance underneath.</i> | | |
| 1009. | Pol Rodger Reserve, <i>Brut</i> | N.V. | £80.00 |
| | <i>Notes of stone fruits, certain nuttiness and a hint of honey supporting the freshness of the acidity</i> | | |
| 1010. | Gosset, <i>Brut Excellence</i> | N.V. | £144.00 |
| | <i>Aromas of pear, citrus, brioche, baking spice with some minerality and floral notes. Fairly ripe orchard fruit on the palate but balanced nicely by a good acid and mineral structure. Good length</i> | | |
| 1011. | Gosset, <i>Grande Reserve, Ay</i> | N.V | £165.00 |
| | <i>Attractive light golden straw colour, pronounced mousse of fine and persistent small bubbles. Nose is fresh-cut apples with a nice biscuity follow-on and and some fresh dough. Palate is refreshingly acidic and leesy, balanced with baked apples and fresh almonds. Nice dry and quite pronounced finish.</i> | | |
| 1012. | Krug, <i>Grand Cuvée</i> | N.V | £185.00 |
| | <i>Very delicate pale green colour, with little golden hints. Beautifully fresh aromatics, with green apple, a touch of green fig, but a lithe, creamy quality with plenty of lemony vibrancy.</i> | | |

VINTAGE CHAMPAGNES

1020. Bollinger, *Grande Année* 1999 £160.00
Lots of aromas of flower petals rose water, and a trace of toffee-caramel richness. A lovely palate, surprisingly light and elegant in view of that evolving maturity on the nose.
1021. Moët & Chandon, *Dom Pérignon* 2002 £250.00
Soft creamy bubbles. Toasty, toasted sesame, light citrus grapefruit, dried mango, peaty, white pepper. Toasted nori on the palette, slight grapefruit, light mushroom
1022. Gosset, *Celebris, Ay* 1995 £230.00
This lovely effort exhibits subtle tones of apple blossom, pear, elderflower and a whiff of roasted almonds. The palate is perfectly integrated with a crisp and clean acidity which nicely accompanies the rather vivid and expressive mousse. The overall impression is one of elegance and refinement
1023. Perrier Jouët, *Belle Époque, Brut* 1998 £230.00
Lots of white fruit on the nose here, surprisingly still showing a trace of sulphur. A creamy wine, elegant on the finish
1024. Salon, *Blanc de Blancs 'Le Mesnil'* 1997 £295.00
Absolutely delicious. Alive, sophisticated, fruit well integrated with the whole package. Awesome light lemon overtones and great acidity
1025. Louis Roederer, *Cristal* 2002 £350.00
Evolved with stone fruit, toast, hazelnuts backed up by florality and minerality. Round and balanced with a broad palate. Concentrated and long.

ROSÉ CHAMPAGNE

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|-------|--|------|---------|
| 1040. | Laurent Perrier, <i>Brut</i> | N.V. | £85.00 |
| | <i>This is one of the few rosé champagnes that is made by drawing the juice from black grapes in the vat, instead of simply blending red and white wines. This gives it the highly expressive bouquet, extraordinary depth and freshness, and delicious red berry flavours</i> | | |
| 1041. | Veuve Cliquot, <i>Brut</i> | N.V. | £85.00 |
| | <i>The nose is generous and elegant, with initial aromas of fresh red fruit leading to biscuity notes of dried fruits and Viennese pastries The fresh attack is followed by a fruity harmonious sensation on the palate.</i> | | |
| 1042. | Perrier Jouët, <i>'La Blason' Brut</i> | N.V. | £105.00 |
| | <i>Shows hints of strawberry and red fruits on the nose and a rich long plate</i> | | |
| 1043. | Gosset, <i>Grand Rose, Ay</i> | N.V. | £145.00 |
| | <i>Pale apricot hue; not much on the nose. Peach, tart green apple, and tangerine fruit. Soft mouthfeel and zippy acid. Medium finish.</i> | | |
| 1044. | Perrier Jouët, <i>Belle Époque Brut</i> | 1998 | £270.00 |
| | <i>A floral signature, a refined and fruited bouquet of peony and rose. Subtle berry notes of wild strawberries and raspberries.</i> | | |
| 1045. | Bollinger, <i>Grande Année</i> | 1999 | £400.00 |
| | <i>Bouquet of musky brioche, spice and cherry and strawberry aromas. The palate is clean, fresh and wonderfully balanced with cherry, spice, toast, strawberry and mineral flavours</i> | | |

SPARKLING WINE

1070. Dumont, *Vin Mousseux, Brut, Burgundy, France* N.V £35.00
Light, fruity fizz made to refresh
1071. Prosecco, *il Concerto San Simone, Friuli-Venezia, Italy* N.V £40.00
This Spumante has a refined and inviting scent, rich bouquet with a fine long-lasting perlage.
1072. Cloudy Bay, *Pelorus, Marlborough, New Zealand* 2006 £55.00
A bouquet of apple and lemon complements fresh bready notes derived from two years bottle ageing on lees. The deliciously crisp palate displays toasty, creamy complexity, enhanced by a lingering nutty finish

WHITE FRENCH

Alsace

Gewürztraminer

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|-----|--|------|--------|
| 20. | Gewürztraminer, <i>Trimbach</i> | 2009 | £40.00 |
| | <i>Dry and tangy, with white peach, tangerine and spice notes. There's good snap from the firm acidity, with a modest, floral finish.</i> | | |
| 21. | Gewürztraminer, <i>Trimbach, Ribeaupierre</i> | 1988 | £95.00 |
| | <i>Yellow-green in colour. Exotic fruits, melon, fig, Mirabelle jaune and ginger. Mid-full bodied and round, with harmony and a long finish.</i> | | |
| 22. | Gewürztraminer, <i>Cave de Cleebourg,</i> | 2010 | £40.00 |
| | <i>This elegant Gewurztraminer shows delicate spice with ripe lychee and lemongrass notes.</i> | | |
| 23. | Gewürztraminer, <i>Rolly Gassmann,</i> | 2009 | £55.00 |
| | <i>Very rich, sweet perfumed nose of lychee and spice. The palate is super soft, rich and sweet. Quite a thick, almost over-the-top wine.</i> | | |

Riesling

24. Riesling, *Domaine Eugene Meyer* 2008 £50.00
Very pure fruit, crisp, a tight mineral band over vivid flavours. Tensely structured, this has a light vanilla character, packed with fruit skins, crisp and citrus.
25. Ribeuville, *Osterberg, Riesling, Grand Cru* 2008 £70.00
Clear and bright pale straw hue. Refreshing recognisably Riesling nose of some slate & smoky, minerality on the nose. Really balanced and inviting on the palate. Lime and citrus with a rounded, weighty character. Peach and nectarine, with a waxy, fresh minerality, herbs, nettles and mild spice.

Pinot Blanc

26. Pinot Blanc, *Auxerrois, cave de Cleebourg* 2009 £38.00
Exuberant nose of lychees and exotic fruits. With a fairly supple attack and rather round palate.

Burgundy

Chablisien

50. Chablis, *Domaine Vincent Damp* 2010 £42.00
Stony minerality and richness with perfect poise
51. Chablis 1er Cru, 'Vaillons,' *Domaine Daniel Damp et Fils* 2005 £80.00
Light yellow, slight green tinge. Bright nose of lime, lemon and lime blossom. Light to medium bodied with medium acidity. Lime, lime zest and chalky minerality

Côte de Beaune

52. Bourgogne Blanc, 'Vieills Vignes,' *Domaine François Labet*, 2009 £35.00
A clean and fresh nose with aromas of perfectly ripe stone fruit lends itself to hints of citrus and minerality. While the wine is oaked, it remains fruit driven allowing the long acid spine to provide its crisp characters. Delicate lemon and apricot flavors remain in balance and finish with great length
53. Auxey – Duresses, 'La Macabrée' *Olivier Leflaive* 2009 £55.00
This has a refreshing, sweet citrus and sherbet nose - bright and alluring. The palate is poised and controlled, mineral and nutty character providing an attractive complement to rich, spiced, leesy fruit
54. Meursault, *Domaine Michelot* 2008 £85.00
Lemon gold in aspect, with concentrated aromas of fleshy yellow fruit, cream and some hints of tropical fruit, followed by a rich, full bodied palate with flavours of fresh minerality, apple, pear and toasty oak. Pair with poultry and seafood.

55. Meursault 1er Cru, *Les Poruzots* Olivier Leflaive 2007 £125.00
Fragrant nutty nose, discreet apple fruit. Firm attack, concentrated, tight, very youthful and underdeveloped, mineral and forthright. Has drive and persistence, needs time, a formidable wine.
56. Saint Romain, *Domaine Matrot* 2009 £85.00
That quality-driven approach is clear in wines like this luxurious St-Romain, full of ripe apple notes.
57. Puligny Montrachet, *Roux Père & Fils* 2008 £85.00
A Luminous golden yellow with Woody and flowery notes, dried fruits with nutty hints of almond and hazel nuts. A Well balanced with rich and fleshy notes and a pleasant length.
58. Puligny Montrachet, *Les Meix* Olivier Leflaive 2009 £95.00
Lots of layers on the nose; creamy and buttery with some minerality. Good weight on the palate, with more buttery characters and well-integrated oak. It's beautifully balanced and has lashings of minerality on the finish.
59. Saint Aubin 1er Cru, *Roux Père & Fils* 2008 £75.00
Rich and fragrant, offering lime blossom, hazelnut, butter and peach aromas and flavours. Shows fine balance and persistence through the long finish, with a savoury aftertaste.
60. Saint Aubin, *Domaine Alain Chavy 1er Cru* 2006 £95.00
Restrained, slightly under ripe nose of lemon oil, cucumber, subtle toasted nut. Crisp, light to medium-bodied palate follows nose with lemon oil, green fruits, and pleasing, saline minerality
61. Chassagne Montrachet, *Blanchots* Olivier Leflaive 2008 £185.00
Rounded tones of minerals, lemon curd, sea salt, and a good dose of tropical citrus at first, that then gives into a smokier and dark aspect in a sense with some smoke tones, roasted nuts, and later on distinct tones of apricots really start to emerge.

62. Corton Charlemagne Grand Cru, *Nicolas Potel* 2006 £160.00
Displays site-typical fresh lime and chalk dust – along with wood smoke and resin – on the nose. Dense and ripe yet obviously mineral, it finishes with impressive intensity and length, if a faintly woody, phenolic roughness
63. Bâtard Montrachet, *Domaine Henri & Clerc & Fils* 2007 £250.00
Dry, full bodied, this wine has plenty of life left, the pear jumps out, buttered popcorn, tangerine, soy, soy, soy, caramel, med alcohol, med acidity, very well integrated. The finish is all limestone

Côte Mâconnaise

64. Mâcon Villages, *Guillemot-Michel, Quintaine* 2009 £65.00
Hints of honey, banana and grapefruit. Rich, intense and full – very concentrated, very delicious
65. Pouilly Fuissé, *Maison Auvigue* 2009 £48.00
La Frairie's chalky soils give fresh, mineral wines with blossom and hazelnut aromas, white flowers and violet

Rhône

Northern Rhône

80. Condrieu, E. Guigal 2008 £120.00
Peaches and apricots, some oak, Kabinet style sweetness. Ripe, concentrated and intense with a long long finish.

Central Rhône

81. Crozes-Hermitage, *Domaine de Colombier* 2007 £78.00
Savoury roasted meat and raspberry fruit nose, with some black olives, too. The palate is chewy, chunky and savoury with good acid and well integrated wood.

Southern Rhône

82. Châteauneuf Du Pape Blanc, *Château Beaucastel* 2001 £75.00
A lovely complex nose of acacia and peaches, with a hint of hazelnuts, fresh yet velvety in the mouth with a very long finish

Loire Valley

West Side

90. Muscadet Sur-Lie, *Château la Bretonniere, J. F. Guilbaud* 2011 £32.00
This is textbook Muscadet, Crisp, Fresh with a touch of richness

Touraine

91. Vouvray, *'Cuvée de Silex' Aubuisières* 2009 £55.00
*Full yellow colour. Lovely complex nose showing apricot, herbs, nuts and citrus fruit. Hint of honey, too.
The palate has nice texture and lovely density of complex nutty citrus fruit with some honeyed richness*

East Side

92. Menetou-Salon, *Domaine Pellé Les Blanches* 2009 £60.00
Ripe and crisp with persistent fruit driven flavours, and a lingering refreshing acidity.
93. Sancerre, *Domaine Du Nozay* 2010 £42.00
Very pale straw colour with water like hue. The nose offers lifted notes of lime and green apple followed by some herbaceous grassy gooseberry with a minerally overtone displaying very good intensity. The palate provides a delicate, finely tuned flavour experience with herbaceous unripe grassy gooseberry, spice and a touch of citrus with a long flinty mineral backbone.

94. Sancerre, *Les Culs De Beaujuea*, François Cotat 2010 £65.00
Pale golden-green. Remarkable and aromatic intensity on the nose. Floral notes of white flowers such as hawthorn, acacia, eglantine, and elderflower. This is backed up by blackcurrant buds and wild flowers. It is lively on the palette, with very pleasant acidulous characteristics prolonged by light fruity notes.
95. Pouilly Fumé, *Les Berthiers*, Domaine Claude Michot 2010 £55.00
Dry, refreshing and crisp, this is textbook Loire Sauvignon Blanc. Restrained and elegant, it has understated green apple and lime fruit with hints of flint and smoke on the finish.
96. Pouilly Fumé, *Chateau de Tracy* 2010 £70.00
Classic Sauvignon Blanc flavors that are lead off with its flinty minerality, gun smoke fruit flavors of grapefruit, gooseberry and peach. A touch of spice and floral notes complete the taste experience.
97. Pouilly Fumé, *Les Chaumiennes*, Domaine Figeat 2010 £72.00
Wonderfully fresh & grassy on the nose with hints of damp nettles & a crisp, invigorating palate of sprightly, flinty & zesty fruit - superb producer.
98. Pouilly Fumé, *Baron de L'* 2005 £125.00
Great finesse, silky texture, very subtle Sauvignon character, perfect weight, seamless, elegant, touch of honey, good length. Drink now, not as energetic as some other vintages

WHITE SPANISH

Condado do Tea

- 110 Laxas, *Albariño, Rías – Baixas* 2010 £48.00
A clear, brilliant wine, with straw yellow and green nuances. Intense aromas on the nose that combine fruity and floral notes. Freshness on the palate typical of Albariño and a touch of acidity is perfectly balanced with the structure and body of this wine

Rioja

- 111 Marqués de Murrieta, *Capellania Reserva, Rioja* 2005 £85.00
The palate kicks off with a very bold and substantial character; roasted fruits swirled with the honeyed aromas of oak, giving grip and power and breadth. And yet despite this it maintains freshness, a vein of Lemony citrus fruit to contrast with the substance of the wine and the richer flavours, which include elements of vanilla custard

WHITE ITALIAN

Piedmont

120. Gavi di Gavi, Fratelli Levis, 2008 £40.00
Ripe pear and white flowers dominate in this elegant and appealing Gavi di Gavi.
121. Bava Cocconato Moscato D'asti 2010 £50.00
Slight honeysuckle nose and some light honey, sweet pear and grape on the palate.

Alto Adige

122. Pinot Grigio, Alois Lageder 2010 £35.00
A pale straw coloured wine with golden hues. A fruity nose with fresh, floral notes, enhancing a crisp delicate palate

Veneto

123. Pinot Grigio, La Tunella, Vento 1999 £32.00
These fresh notes of white fruit and citrus, with aromas of apricot, honey and figs. Full, overwhelming and smooth with a delicate vanilla note on the finish

Friuli Venezia

124. Pinot Grigio, Collio, Villa Russiz 2007 £50.00
Straw yellow, exhibits great finesse and elegance and at the same time, structure and roundness. Rich, complex, intense nuances of apples and pears and a long, lingering finish. In time, it develops an ample bouquet of dry hay and toasted almonds

WHITE GERMAN

Mosel

130. Riesling, *Dr. Loosen, Blue Slate*, 2010 £28.00
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.
131. Selbach Riesling, 2008 £48.00
It's very aromatic with apple and apricot scents underpinned by a stoniness that is very common to German Riesling. In the mouth, it's generous, sweet mid-palate is offset by zingy acidity and minerals. It finishes long with a note of honey.

Rheingau

132. Riesling H, *Prinz Von Hessen, Rheingau* 2009 £35.00
A lively pale-yellow colour and light green highlights. A juicy wine with a fresh, clear and fruity smell which reminds a little bit of apple, citrus, grapefruit and in the background a little peach. The flavour of this wine has a light residual sweetness and a clear structure.

WHITE AMERICAN

California

Napa Valley

140. Cakebread, *Sauvignon Blanc*, 2009 £75.00
The 2009 Napa Valley Sauvignon Blanc displays bright, sun-kissed aromas of fresh guava, grapefruit, lime and mineral, with hints of honeydew melon and golden apple. On the sprightly palate, brisk white grapefruit, guava, melon and lemon-lime flavours display a mouth-watering verve, with hints of pineapple and kiwi fruit on the long, refreshing finish

Lodi

141. Ironstone, *Cabernet Franc*, 2009 £28.00
A host of red and black cherry notes, as well as berry pie crust spices. The finish brings out some subtle cola characteristics, along with leather and tobacco.

Monterey

142. Loredona, *Pinot Grigio*, 2009 £35.00
Wine features a melange of tropical and spicy aromas including pear, pineapple, and ginger. The flavours are rich and intense, with ripe pear and Fuji apples. The wine finishes with strong hints of vanilla.

Santa Lucia

143. Morgan, *Chardonnay*, 2008 £55.00
This is a Chardonnay that's fleshy yet bright, with creamy pear flavors, some tropical fruit notes and a hint of minerality. It's extremely well-balanced.

Central Coast

144. Marmesa, *Chardonnay*, 2007 £45.00
Marmesa Chardonnay is fresh, aromatically complex, fully ripe and opulent. This wine is lees aged for a rich mouth feel with honeyed notes and a subtle tension between the floral and fruity aspects. Hints of dried herbs go hand in hand with attractive citrus notes

WHITE ARGENTINIAN

Mendoza

150. Alamos, *Sauvignon Blanc*, 2010 £28.00
Intense with ripe grapefruit & citrus fruit aromas & delicate notes of freshly cut grass. Clean & vibrant, with ripe fruit flavours, well balanced acidity & a bright, fresh finish.
151. Pascual Toso, *Sauvignon Blanc*, 2010 £40.00
Aromas of gooseberry, mown lawn, honey, lemons and sweet herbs, the palate is pungent, Zesty and has white fruit and nettle flavours.
152. Catena Alta, *Chardonnay*, 2008 £60.00
Light gold-colored, it has a superb nose of pain grille, baking spices, mineral, nutmeg, and tropical notes. Medium-bodied, elegant, and impeccably balanced, this complex Chardonnay

WHITE CHILEAN

Aconcagua

160. Valle Andino Reserva Especial Chardonnay 2009 £39.00
Poached pear and white peach aromas and flavors; smooth textured; moderate length

Maipo

161. Haras Reserva, Chardonnay, 2011 £38.00
Rich aromas of pineapple, melon and vanilla. Tart and rather crisp with lemon peel, mineral and vegetable leaf flavours. Very dry, verdant close.

Curicó

163. Montes, Sauvignon Blanc, 2011 £28.00
On nose shows green apple, lime and some flowers, along with the traditional sauvignon blanc aromas. Zesty and fresh, acidic but enjoyable, with a mineral aftertaste.

Central Valley

164. Anakena, *Single Vineyard Viognier*, 2010 £32.00
Golden straw in colour, this Viognier shows intense apricot, pear, and floral aromas.
165. Valdivieso, *Sauvignon Blanc*, 2010 £38.00
Grapefruit with unripe pear undertones, Acid front and centre. A citrus bomb! A bit rough around the edges but an excellent lengthy finish.

WHITE AUSTRALIAN

Western Australia

170. Madfish, *Unwooded Chardonnay*, 2009 £35.00
The palate is generous and cleansing with melon and citrus fruit flavours leading to a fine mid palate and a finish which is clean and long with a crisp acidity.

Southern Australia

171. Petaluma, *Reisling, Hanlin Hills*, 2008 £40.00
Hanlin Hill Riesling is a delicate, floral wine displaying passionfruit, pear and apple aromas and flavours are backed up by lovely intense lemon-lime with a slatey, mineral dry finish.
172. Benchmark, *Grant Burge, Chardonnay, Barossa Valley*, 2010 £40.00
This vintage is an incredibly fine and delicate rendition of the classic Chardonnay variety, which is bright. Gold in colour with vibrant citrus, floral and tropical fruit aromas. The palate is lean and racy, with the fine natural acidity lending great length to the citrus flavours, with slight rounding of the palate from the time spent on lees.
173. The Lane, *Unwooded Chardonnay, Adelaide Hills*, 2008 £48.00
Pale gold, green hues with fuji apple, nashi pear and a hint of fresh bread. The palate is lively and luscious with lime minerality and lemon rind, this wine has a good structure and serious mouthfeel.

174. Hollick, Bond Road, Chardonnay, Coonawarra 2007 £64.00
Aromas of white nectarine, grapefruit, honey dew and citrus blossom resonate over butterscotch, toasted almond, honey and subtle spice. Flavours of pear, fig, green apple and subtle hazelnut.
175. The Stump Jump, Lightly Wooded Chardonnay, McLaren Vale 2009 £45.00
A great example of Aussie Chardonnay. It has melon and peach aromas with subtle oak to give a rich and smooth finish.

WHITE NEW ZEALAND

Marlborough

190. Spy Valley, *Sauvignon Blanc*, 2010 £35.00
Lifted fruit aromas of passion fruit, and grapefruit with a background citrus character. Complex mineral and sweet pea notes add interest. Initial fruit sweetness is balanced by fine acidity to leave a mouth-watering finish.
191. Lofthouse, *Sauvignon Blanc*, 2010 £48.00
Simple yellow fruits, greengage accent. Dry, fresh acidity, light bodied, simple green fruits, touch of white pepper adds interest
192. Cloudy Bay, *Sauvignon Blanc*, 2011 £85.00
Pale straw green in colour and enticingly fragrant, the 2011 Sauvignon Blanc offers lifted aromas of ripe stone fruit and juicy citrus with underlying notes of blackcurrant leaf and tomato plant spice. The palate is fine yet succulent, with zesty citrus flavours and fresh acidity. There is an appealing plushness about this wine especially as it leads into a lingering and characteristically crisp finish.
193. Spy Valley, *Gewurztraminer*, 2008 £40.00
Lifted aromatics in the rose petal Turkish delight spectrum. The usual spice element is in the form of coriander/cinnamon. The finish is rich and well-rounded with fruit sweetness.
194. Huia, *Pinot Gris*, 2008 £40.00
Dry and fresh but weight lovely weight and concentration of spicy, peach and pear fruit. Ripe and full, it has just a hint of sweetness but finishes crisp and refreshing.

195. Envoy, Riesling, 2007 £48.00
Tightly wound composition of mineral, earth and toast. Full bodied yet still reasonably austere. The textural phenolic/acid profile suggests longevity.
196. Cloudy Bay, Chardonnay, 2007 £80.00
Intense aromas of peaches, nectarines, aromatic herbs and biscuit. A light entry of stone fruit becomes a slippery midpalate that re-focuses to an aromatic and mineral finish

WHITE SOUTH AFRICAN

Paarl

210. Saam Mountain, *Chenin Blanc*, 2010 £38.00
This wine is a pale green colour. It has grassy, herbaceous flavours on the nose, with a crisp fresh palate and long finish.

Robertson

211. Springfield Estate, *Chardonnay*, 2008 £40.00
A delicate, elegant unwooded Chardonnay with juicy peach and melon fruit enriched by a soft, slightly buttery texture. Excellent concentration of flavour with a fresh bite of citrus on the finish

Swartland

212. Kloovenburg, *Chardonnay*, 2010 £35.00
Ripe and complex with integrated citrus, dried peach and nuances of roasted nuts on the nose follow through in a smooth and superbly structured palate.

Walker Bay

213. Newton Johnson, *Chardonnay*, 2009 £50.00
It's strikingly expressive ripe citrus and mineral character. Elegant and concentrated, the discreet oakling complements with spice and a fragrant nuttiness in the background. The wine provides fresh, clean acidity that lingers in the finish.

214. Newton Johnson, *Sauvignon Blanc*, 2010 £40.00
Grassy and herbaceous, with the characteristics of gooseberries, crisp, aromatic Sauvignon Blanc from the cool climate conditions near Hermanus, with added complexity created by part barrel fermentation

Stellenbosch

215. De Trafford, *Chenin Blanc*, 2008 £55.00
The nose displays a rich apricot and honey, subtle oak and a fine mineral character. The palate is rich and round with a long finish and with ripe fruit and vanilla oak in perfect harmony.

ROSE WINE

1. Rioja Rosato, *Castello, Spain* 2010 £25.00
A delicious rosé which is an attractive pale pink, with vibrant cherry, plum and raspberry aromas and a refreshing citrus lift. Very fresh and easy drinking.
2. Kloovenburg, *Shiraz Rose, Swartland, South Africa* 2010 £30.00
Made from Shiraz grapes, this Blanc de Noir wine intrigues and charm with a delightful and promising pink colour fulfilled in a bouquet of red berries and interesting nuances of sweet spice. Fresh and dry, the palate follows through with ripe cherries delicately balanced by a crisp acid.
3. Belle Combe, *Cote du Ventoux, Rhone, France* 2010 £40.00
This subtle, fruity wine is fresh and well balanced. Vibrant red berry fruit combined with bright acidity and some richness on the finish.
4. Vivanco Dinistia, *Tempranillo Grenache, Rioja, Spain* 2009 £42.00
Aromas of strawberry and raspberry are accented by hints of licorice root and roses. Fresh and fruity on the palate with generous red berries. It is a well-balanced, generous wine.
5. Château Du Sarrins, *Cote de Provence, France* 2010 £50.00
A delicate pale pink, rose-petal colour, this Rosé has a very floral nose and is extremely fine on the palate, rounded yet balanced without tending to fat. There is just enough acidity and a long clean finish, leaving the impression of a perfect freshness.

RED FRENCH

Burgundy

Côte de Nuits

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| 501. | Marsannay Rouge, <i>Domaine François Labet</i> | 2008 | £50.00 |
| | <i>A fresh and quite floral nose of earthy and mildly rustic red berry fruit aromas that leads to round, supple and nicely detailed flavours that possess both good intensity and persistence</i> | | |
| 502. | Gevrey - Chambertin, <i>Domaine Denis Mortet</i> | 2008 | £95.00 |
| | <i>Fragrant aroma of ripe intense nose, very pure. Fine acidity, leading to a long, balanced, elegant finish.</i> | | |
| 503. | Gevrey-Chambertin, <i>Domaine Dominique Mugneret</i> | 2009 | £120.00 |
| | <i>Showing a fresh, high-acidity component, with cherry notes</i> | | |
| 504. | Gevrey - Chambertin, <i>Domaine Trapet Père & Fils</i> | 2008 | £125.00 |
| | <i>Light garnet colour, funk in the nose, sharp sour cherry on entry that smooth's out on medium length finish</i> | | |
| 505. | Gevrey - Chambertin 1er Cru, <i>Domaine Joseph Roty</i> | 2008 | £160.00 |
| | <i>Rich, full, oaky nose. Really quite a classic wine for this vintage. Cool and balanced. Full, exotic, oaky and very concentrated on the palate. Splendid fruit. Excellent grip</i> | | |
| 506. | Vosne Romanée, <i>Domaine Grivot</i> | 2007 | £145.00 |
| | <i>Agently restrained, elegant bouquet with attractive black fruit notes</i> | | |

507. Nuits St. George 1^{er}, *Domaine de 'Arnot* 2001 £165.00
A spicy and wonderfully complex nose of red berry liqueur, violets and earth notes, the latter of which continues onto the pure, refined and poised middle weight.
508. Vougeot, *Château de la Tour* 2004 £315.00
Very Floral upfront. Smoked meat, unripe Bing Cherries, black pepper, pine needles and dry leaves
509. *Échezeaux, Grand Cru, Robert Arnoux* 2004 £220.00
Deep red. Slightly reduced aromas of red berries and grilled meat. Juicy, sweet and nicely delineated...tannins are sweet and fine
510. Grand *Échezeaux, Domaine de la Romanée Conti* 1994 £525.00
Dark, almost black, quite claret-like on the nose, blackcurrant tones. On the palate it's obviously more pinot, with the damp earth fruit, plenty of grip, powerful with a long lingering finish
511. La Tâche, *Domaine de la Romanée Conti* 1997 £5,000.00
Dark red appearance. Strong scents of meat and dried leaves coming out of the glass. Fat, sweet and delightful in the mouth with plenty of width and a good steely backbone

Côte du Beaune

512. Côte du Beaune Villages, *Olivier Leflaive* 2007 £45.00
Spiced red and black fruit flavours with a touch of leather. Deep, well-constructed and tightly knit. An ideal partner to poultry or game
513. Volnay 1er Cru, *Santenots Matrot* 2008 £90.00
Wonderful red fruits, ripe banana, raisins, cherries, strawberries and sweet.
514. Corton-Bressandes, *Grand Cru, Domaine Tillet Beau* 2008 £230.00
Deep, comfortingly ripe nose. Lots of interesting high-toned fruit and though there's a slight grain to the tannin

Côte Chalonnaise

515. Mercurey, *'La Perrière' Domaine Saint-Abel* 2008 £60.00
A very pale hue here, and on the nose some smoky-crunchy fruit, with a firm beetrooty edge. Fresh, but soft and supple, with a nice fruit presence.

Beaujolais

531. Fleurie, *Mommessin* 2009 £38.00
This is a medium-bodied, light and fresh red wine made from grapes grown in the Beaujolais village of Fleurie, renowned for its floral perfume and its soft red berry flavours
532. Moulin a Vent, *Mommessin* 2009 £40.00
Fragrant aromas of rose & red fruits on the nose with racy fruit flavours & hints of wild strawberry on the palate. A lovely crisp glazed cherry character to finish.
533. Beaujolais Villages, *P Ferraud & Fils* 2009 £42.00
Light ruby in colour. Lots of red fruit character on the nose: strawberries, raspberry, mint and soft underbrush notes. Soft and lush on the palate with an elegant mid-weight mouthfeel and decent acidity.
534. Morgan, '*Unfiltered*' *Marcel Lapierre* 2010 £42.00
From vineyards located between Morgon and Fleurie, this is an unfiltered, unchaptalized, unfined, unsulphured wine that is a pure expression of Gamay fruit. Behind its deep red-purple color, this wine presents inviting and complex aromas of cherry-like fruit with earthy notes. A touch rustic, the palate is fresh and juicy, with red cherry fruit enhanced by a great acidity
535. Domaine de la Pierre Bleue, *Brouilly* 2008 £80.00
The area of Cote de Brouilly in the Southern Burgundy area, produces rich ripe wines from the gamay grape variety. Low in tannin and acidity, it is perfect for those who love rounded red wines.

Rhône

Northern Rhône

550. Côte-Rôtie, *Domaine Jamet* 2007 £90.00
Made with over 10% Viognier in this very approachable and rounded vintage, a pleasingly aromatic wine, with notes of violets and cassis to the fore, a wine with very rounded and elegant tannins.
551. Ventoux, *Perrin & Fils* 2010 £38.00
A lovely red/rose hue. On the nose - floral, a touch of aniseed and brown sugar. The palate is very rich, balanced, caramel, toffee.
552. Crozes Hermitage, '*Le Millepertuis*' *Guyot* 2000 £50.00
This wine is dark ruby garnet in colour. On the nose there are delicate aromas of red berries and a slight hint of spice and pepper. It is well balanced on the palate with supple and soft tannins and a long fruity finish.
553. Crozes - Hermitage, '*Le Hameau*' *Louis Bernard* 2009 £60.00
Supple, savoury Syrah with ripe redcurrant fruit and hints of liquorice, pepper and spice.
554. Crozes - Hermitage '*L Ermite*', *M. Chapoutier* 1996 £410.00
Refined red fruit along with some savoury notes on the nose. The acidity and tannins provide a good counterpoint to the ripeness of the fruit flavours

Southern Rhône

555. Domaine de Cassan, Gigondas 2007 £64.00
Good red and black cherry fruit with prominent acidity, background tannin, vanilla and pomegranate
556. Châteauneuf du Pape, Château Saint Jean 2009 £70.00
A full-bodied, peppery, garrigue-dominated effort with loads of black currant and cherry fruit, there is no evidence of new oak, but it possesses plenty of glycerin along with low acidity. Complex
557. Châteauneuf du Pape, Château de Beaucastel 2008 £95.00
Deep black ruby. Super ripe nose but not overripe. Black fruit confit, provençal herbs, leather and a distinctly salty aroma. Sweet and rich with herbs d'Provence, blackberry liqueur and earth flavors with a stony undertone.
558. Vacqueyras, Domaine Grand du Montmirail 2007 £80.00
Dark, full bodied with a nose of plum, cherry, blueberry, spice, kirsch and vanilla, amazing structure and balance, complex, sweet, smooth on the palate with terrific length.

Bordeaux

Saint-Estèphe

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| 560. | <i>Château Les Ormes de Pez,</i>
<i>Quite elegant and not hugely complex but with lovely fruit and freshness</i> | 2005 | £135.00 |
| 561. | <i>Château Montrose, Cru Classe,</i>
<i>This is a powerful, structured, taut wine, tempered by a giving, supple fruit texture and an underlying minerality.</i> | 1999 | £260.00 |
| 562. | <i>Château Montrose</i>
<i>Deep purple hue. Flattering flavours of red fruits and blackcurrant, vanilla and toast, silky and sapid mouth with a beautiful velvety fruit.</i> | 2007 | £340.00 |
| 563. | <i>Château Montrose</i>
<i>Very complex nose, cassis, leather, tobacco, earthiness, cocoa bean, green walnuts, spices. Medium body, lots of dusty tannin, high, vital acidity. Flavours are quite mouthful and produce nice length.</i> | 2001 | £400.00 |
| 564. | <i>Château Calon Segur</i>
<i>Very complex nose, cassis, leather, tobacco, earthiness, cocoa bean, green walnuts, spices. Medium body, lots of dusty tannin, high, vital acidity. Flavours are quite mouthful and produce nice length.</i> | 2006 | £450.00 |
| 565. | <i>Château Cos d'Estournel,</i>
<i>Made in a modern, toasty style with prominent caramel, cafe au lait, raspberry and currant flavours</i> | 2001 | £500.00 |

Pauillac

566. *Château Les Tourelles de Longueville,* 2007 £70.00
It has a fresh, spicy edge to the dark fruits nose. The palate shows bright, forward fruit with a nice savoury bite. There's a vibrant freshness to the fruit and good structure. A light, fresh style that shows good balance
567. *Château Lynch-Bages, Pauillac* 1998 £132.00
Lovely nose, classic violets and a little toasty wood. Palate is still showing some fruit which faded and soft woody tannins
568. *Château Lynch-Bages* 2007 £400.00
Ruby red. A toasty smoke-filled nose with blackberry and pencil shavings. Full and well structured with fine ripe tannins and dense lingering blackcurrant fruit.
569. *Château Grand Puy Ducasse, Pauillac* 2005 £170.00
Tasty, very good and almost exceptional wine. We noted blackcurrant, cherries and oak
570. *Château Pichon Longueville Comtesse de Lalande* 1998 £380.00 *Red currants and wood with heavy smoke overtones. A wonderful smooth wine with a medium weight and an beautiful balance of rich tastes.*

Saint Julien

570. *Château Talbot*, 2002 £130.00
Deep crimson red. Initial nose is red and black cherry, mild cedar and baking spices. Medium body that is gaining weight over the first three hours. Smooth flavours of blackberry, cherry, chocolate and a medium length dark coffee finish.
561. *Château Clos du Marquis* 2008 £185.00
Clos du Marquis sees 25% new oak. Its nose is of smoky black fruit and spice. The wine finishes with soft, dark berry flavours
562. *Château Gruaud Larose* 2006 £216.00
Dark ruby and garnet hue with slight thinning towards the rim. Licorice and barnyard manure overtone with herb, spice, cinnamon, anise, smoke, graphite and toasted oak on the outset
563. *Château Talbot* 2003 £250.00
A bit of heat on the nose. Lots of toasty oak but well integrated. Big ripe fruit but overall very tasty
564. *Château Talbot* 2005 £300.00
Very dark, red fruit nose, cherry, spicy, earth/oak, medium body
565. *Château Léoville Barton*, 2001 £300.00
Fine, reasonably mature claret, with blackcurrant fruit and discreet oak. Stylish, with good length

566. Château Léoville Poyferre 2001 £300.00
Earth, spice, cassis, blackberries, espresso, tobacco, truffle and black cherry flavors couple nicely with supple, round textures and a long, sweet, spicy, black and red fruit filled, suave finish.
567. Château Léoville Poyferre 1998 £312.00
Rounded rich nose, blackberries; lovely fruity attack, very intense berries, fresh, quite dry on the finish though

Moulis-en-Médoc

568. Château Chasse Spleen, 2006 £100.00
Dark-red, oaky colour; oaky, solid body, watery finish
569. Château Poujeaux 2005 £155.00
Smoke, blackberry, stone, plum and fennel scents produce the aromatics. Medium/full bodied, with a fresh, zesty, tannic, spicy, black raspberry finish.
570. Château Grand-Puy Lacoste, 2005 £200.00
Dark ruby colour, almost purple. Nose of violets, dark fruits, cassis, some tobacco, smoke. Similar palate with dense fruit, some minerality, strong, mouth-coating tannins
571. Château Grand-Puy Lacoste 2003 £225.00
Nose of black currants, graphite and a hint of menthol. Palate is dark-fruited with some cedary, earthy and savoury notes

572. Château Haut-Marbuzet 2000 £220.00
Mild fruit. Dry finish. Great balance and structure. Mouthfeel is outstanding. Acid and tannins are just right.

Margaux

573. Château Durfort-Vivens 1995 £145.00
A heavy, plummy smell was at the start then moved to a lighter berry aroma with some soy and wood coming up even later. It had a vegetal quality with some fruit coming up front later and some spice on a good finish.

574. Château d'Issan 2005 £145.00
Crushed flowers and honey on the nose. Espresso and black fruit. Red candy liquorice finish.

575. Château Dauzac 1996 £155.00
Plush red fruit, fragrant nose (Marguaxberries as some say), a bit of cedar and leather. Light tannins

576. Château Pouget 2000 £169.00
A brief note of liquorice and a little leather and blackberries on the nose. Blackberries on the palate,

577. *Château Giscours, Margaux* 2001 £200.00
Brick colour and aromas of mould, cedar, dusty and green beans and has flavours of mouldy mushroom, black pepper, raisin and asparagus with a medium body.

578. *Château Palmer, Margaux* 2001 £680.00
A great bottle starts off with perfumed bouquet of plums, berries and spice. Nothing overwhelming but just a wonderfully expressive, balanced and harmonious blend of merlot and cabernet that dances on the tongue.

579. *Château Margaux, Margaux* 2007 £550.00
Light ruby in colour, with a mature nose of spice, flowers and blackberries, this soft, refined, charming wine is already drinking well

St.Emillion

580. *Château St. George, St.Emillion* 2006 £75.00
The nose is rather rich smelling, chocolate, red grape, cherries, leaves. The palate is thick and dark, full of black cherry, blackberry, milk chocolate and clay.

581. *Château Pavie, Grand Cru Classe, Saint-Emilion* 1995 £95.00
Profound oak nose, vanilla, game, ripe plums, cassis, cherries and spice. Very rich with lots of concentrated fruit and exuberance

582. *Château Berliquet* 2003 £100.00
Nose of pencil shavings, cedar and notes of red plum. The graphite flavours continue on the palate with licorice, earth and hints of coffee. Tannins are totally integrated, the finish is smooth and rich.

583. *Château Berliquet* 2005 £125.00
Dark red violet color; intriguing berry, caramel and floral nose; black fruit, plum and berry palate

584. *Trois Origins,* 2006 £115.00
Medium depth of color. Very exotic nose of mocha, confectioner's sugar, menthol, cherry. Nice mouthfeel and very light on its feet

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| 585. | Château Trotte Vieille | 2000 | £215.00 |
| | <i>A lot of blackberry and tobacco on the nose. Medium bodied with light smooth cherries with moderate tannins intermixed with some spice notes.</i> | | |
| 586. | Château La Gaffelière | 1998 | £240.00 |
| | <i>Fragrant nose of dried rose pedal, leather and black cherry. On the palate, med weight, black cherry again and initially a touch of green pepper on the finish</i> | | |
| 587. | Château La Gaffelière | 2005 | £360.00 |
| | <i>Cedar, spice, cherry cranberry and cassis. Good structure and firm tannins. Medium to long finish</i> | | |
| 589. | Château Cheval Blanc, <i>St.Émilion</i> | 1998 | £1900.00 |
| | <i>A lovely nose, refined and precise, with depth and complexity. Notes of pickling spices and densely concentrated fruits. Pure, elegant, balanced, precise, complex wine.</i> | | |
| 590. | Château Cheval Blanc, <i>St.Émilion</i> | 1982 | £3250.00 |
| | <i>A beautiful bouquet of fresh picked flowers, spice, ripe black cherries, earth, truffle, tobacco, forest floor and smoke aromatics gets the wine noticed. Ends with a long, plum, truffle, spice,</i> | | |

Pomerol

591. *Château Clos René,* 2000 £115.00
Smooth and silky on the tongue, a bit dry, smokey with a slight oaky taste, subtle fruit, smokey with a nice long finish
592. *Château Bellegrave,* 2005 £120.00
Subtle nose showing some red fruit and earthy tones. Light to medium bodied, very smooth, delivering discreet red fruit with a soft hint of earth in the background. Firm and gentle tannins.
593. *Château Haut Maillet,* 2005 £185.00
Dark purple colour. Beautiful nose of dark fruits, graphite, plum and a hint of eucalyptus. Very firm tannins on a medium to full body. The palate also boasts plenty of very dark fruits, minerals, earth and a smokey character.
594. *Château Vieux Certan,* 2007 £230.00
Jammy fruit, leather and chalky
595. *Château Le Gay,* 2004 £270.00
Intense plummy black fruit, blackcurrant, plummy, minty, gentle cooked jammy nose, evidence of oak and wood shavings on the nose
596. *Château de Sales,* 2002 £285.00
This wine is drinking amazing right now, earthy barnyard aromas, palate, very medicinal, lip and tongue numbing, green olives

597. Château La Conseillante, 2001 £380.00
Another very dark wine, with slightly earthy, organic fruit, overlaid with beautifully pure brambly tones. Slightly buttery notes too, from the oak which has not yet quite integrated. Seductive, textured and elegant, yet broad and complete in its composition. Softly balanced acids with a nice tannic structure. Gentle and poised
580. Château La Conseillante, 2000 £860.00
An attractive fading hue here, showing the additional maturity within. It has a layer of supple and maturing fruit on the nose, sweet and perfumed, with little nuances of leather and a touch of black bean Evolving complexities reminiscent of black bean and black tea bring some genuine pleasure here.
581. Château La Conseillante, 1982 £1160.00
This has a lovely nose, Packed with sweet, pastille-like blackcurrant and cherry fruit, with some soft, slightly buttery oak. The palate is fine, and displays a good balance. Delightful sweet fruit, fully integrated, spicy tannins which provide the backbone, and correct acidity. A good weight and a sweet, rounded edge to the texture
582. Château Petrus, 1998 £6000.00
Saturated ruby-red. Multidimensional nose melds black raspberry, mulberry, toffee, minerals, rose petal and roasted oak. Great sweetness, volume and depth thick but magically light on its feet. Grows broader on the back half with no loss of shape
583. Château Petrus, 1989 £8000.00
Slight earthy nose with hints of fruit. Cherries, black fruits on the palate with hints of cedar. Very balanced tanins, acidity, fruit. This is a serious wine, perfection in a bottle maybe?

RED SPANISH

Rioja

630. Solar de Samaniego, *Rioja* 2006 £45.00
Graciano. Deep ruby colour. Nose of sweet oak, leather and black cherries, with a touch of dirt. On the palate it is soft and simple with slight residual sugar
631. Diniastia Vivanco, *Rioja* 2007 £50.00
The Reserva is aged for up to 24 months in French and American oak casks to give this wine real complexity, with ripe, mature fruit, lots of spice and vanilla oak flavours
632. Marques de Murrieta, *Rioja Reserva* 2005 £60.00
Deep ruby-garnet, stained, narrow slow-moving legs. Medium developed aromas of black cherries, red berries, cedar wood
633. Marques de Murrieta, '*YGay*' *Rioja* 2005 £85.00
A dense plum colour and a big, spicy nose revealing an abundance of cassis and liquorice, laced with hints of tobacco. With beautiful texture, outstanding purity, full body and a long finish.
634. La Rioja Alta, *Gran Reserva 904* 1997 £95.00
Rich nose loaded with complex aromas, habano, spice box, sweet redcurrants, violets more complex sweet fruit on the palate, pure clean and long, dry with nice acidity

635. La Cueva del Contador, *Benjamín Romeo, Rioja* 2006 £130.00
Its deep ruby/purple colour is accompanied by a rich perfume of berry fruit, spice box, new saddle leather, cigar smoke and earth. Medium to full-bodied, rich, and concentrated.
636. Marques de Murrieta, *Rioja Reserva* 2005 £60.00
Deep ruby-garnet, stained, narrow slow-moving legs. Medium developed aromas of black cherries, red berries, cedar wood

Priorat

637. Finca El Pugi, *Cabernet Sauvignon / Grenache, Priorat* 2005 £50.00
The nose fragrant of berry fruit, herbs, liquorice and hints of leafs and leather, following through to a full-bodied palate with ripe fruit, some earthiness and ample minerality adding freshness and balance

RED ITALIAN

Friuli

648. Villa Russiz, *Merlot Collio, Friuli* 2004 £55.00
Ruby red; slightly grassy nose and palate; soft, complex structure, with superb balance in the mouth
649. Villa Russiz, *Merlot Graf De La Tour Collio, Friuli* 2005 £85.00
Intense ruby red; the palate reveals a wealth of soft, fine-grained tannins; great breadth of flavour

Piedmont

650. Barolo, *Ceretto Zonchera, Piedmont* 2006 £75.00
This is very raisiny, almost meaty, with an ultra-rich nose. Full-bodied, showing sultana and dried flowers on the palate, with chewy tannins. Very long and powerful on the finish. Almost Port-like. Hints of vanilla and sultana.
651. Barbera, *D'Alba, Fratelli Levis, Piedmont* 2009 £32.00
Its silky texture and fragrant notes of red cherries and sultry forest fruits make it an elegant choice, both for food matching or drinking alone.
652. Barolo, *Bava, Piedmont* 2004 £110.00
A classy and refined nose, with lovely perfume, was an accurate precursor to an excellent palate, with lovely red fruits and fine tannins

653. Barolo, *Bricco Rocche, Piedmont* 2004 £120.00
Pretty bouquet of red fruit, dried orange peel and rose petal with a whiff of mineral. Displays an arresting integration of well-focused red fruit flavours, floral notes and minerality bolstered by perfectly balanced acidity

Veneto

654. Amarone Classico, *Ambrosan Nicolis, Veneto* 2005 £85.00
Well integrated but muscular flavours of red and black cherry blend with complex sweet exotic spice; subtle leather and meaty notes; hints of pencil shavings and graphite; cedar/tobacco cigar box.
655. Amarone Classico, *Cecilia Beretta, Veneto* 2006 £92.00
This Amarone is a star here; state of the art techniques produce wines of the highest quality as the family 'Rediscover' local grape varieties. Their Terre di Cariano Amarone exudes spicy, dark cherry and mocha with fresh, wild berry notes and a long, sophisticated finish.

Tuscany

656. Chianti, *Colli Senesi, Poggio Salvi, Tuscany* 2008 £45.00
Bright, cherry fruit. Earth. High acidity
657. Tenuta San Guido Sassicaia Bolgheri, Tuscany 2006 £520.00
Medium ruby with a medium garnet rim. Expressive nose with elegant cassis, cedar, pencil shavings and cigar box. Elegant very Bordeaux-like nose. Palate has ample plummy fruit, red currant, black currant, firm tannins and medium to high acidity. Elegant wine with inky and liquorice flavours but mainly cedary Bordeaux-like flavours. Wonderful silky texture.

RED AMERICAN

Napa Valley

660. Cakebread, *Cabernet Sauvignon*, 2007 £72.00
Violet purple. Stewed dark red fruits with a little creaminess and alcohol showing. Soft on the tongue with some alcohol heat but good acidity follows and leads to a drier mineral finish
661. Atalon, *Cabernet Sauvignon*, 2003 £125.00
Aromas of cherries, dark berries and cedar jump from the glass of this rich, full-bodied and smooth Cabernet Cassis and cocoa powder fill the palate, with a medium dry finish

Central Valley

662. Marmesa, *Syrah*, 2006 £45.00
A superbly-balanced, ripe wine with juicy red cherry and blackberry fruit flavours. Smooth and seductive it has plenty of Californian sunshine but is neither sweet nor jammy.
663. Morgan, *Pinot Noir, Twelve Clones*, 2008 £75.00
Medium ruby red showing ripe dark cherry fruit, smoke, and undergrowth on the nose. Very flavourful Palate of spicy dark red fruit with strong earth and vanilla spice notes. Has a long, flavourful finish, again with the fruit shining through and just a touch of cola spice.

Central Coast

664. Le Cigare Volant, *Bonny Doon*, 2006 £95.00
Dark on the nose with cherry, raspberry, plum, spicy pepper, hints of earthiness, nice and smooth on the palate.
665. Qupe, *Syrah*, 2007 £65.00
Delicate perfume rose on the nose with just the right amount of oak. Long, lingering finish that moves through layers of taste associations including chocolate, coconut, cigar box, and various dried fruits.

Monterey

667. Carmel Road, *Pinot Noir*, 2009 £48.00
Some baked fruits on the nose. A little cola and some overly sweet cherries and red berries on the palate

RED CHILEAN

Maipo

680. Cousino – Macul, Merlot, 2009 £25.00
With a bright and clean deep purple color, this wine offers a complex nose, in which notes of wild berries, blueberry, raspberry, and blackberry can be felt, as well as a subtle French oak aroma, in perfect balance with the fruit.
681. Augustino, Carmenere, 2010 £40.00
The cherry and plum flavours mingle with a mature plant note and quite pleasant wooded keys. The material is very concentrated; the wine is powerful and wealthy
682. Don Melchor, Cabernet Sauvignon, Maipo Valley 2004 £90.00
Very smooth and balanced. Cassis and red fruits, a bit of tobacco on finish

Central Valley

683. Los Gansos, 'Cono Sur' Pinot Noir, 2009 £28.00
Aromas of berries, black cherries and sweet fruits mix with hints of toasty oak. Fine tannins give a rich texture in the mouth.

Curico Valley

684. Valdivieso, *Merlot*, 2011 £42.00
Ultra smooth, juicy Merlot with jammy plum, blackberry and damson fruit served up with lashings of mocha coffee and chocolate.
685. Valdivieso, *Cabernet Franc Reserva*, 2008 £45.00
Deep in colour, with aromas of roasted peppers, sweet spice and black fruits. Ripe and rich on the palate, with good concentration of flavor and the elegant structure any serious Cabernet Franc should possess.

RED ARGENTINIAN

Mendoza

690. Alamos, *Cabernet Sauvignon*, 2009 £40.00
A rich, cassis-laden Cabernet with ripe blackcurrant and plum fruit all over the place. A hint of minty eucalyptus and toasty oak spice add depth and complexity. Smooth tannins and freshness.
691. Afincado, *Cabernet Sauvignon, Terrazas*, 2005 £75.00
Bright blackberry, maraschino cherry and Satsuma plum aromas are enriched with liquorice and subtle roasted spice from ageing in French oak. The opulence of the blueberry and anise mid palate is balanced by elegant, silky tannins
692. Argento Reserva, *Malbec*, 2011 £25.00
This superb Malbec has a deep violet colour and offers concentrated aromas of plums, black cherries and notes of chocolate. The rich blackberry and black currant fruit flavours are rounded off perfectly by soft, supple tannins.
693. Trivento, *Malbec, Golden Reserve*, 2007 £32.00
Dark red in colour, smells vanilla, smoky oak and plum. Full body and soft tannins with slight sweetness
694. Kaiken, *Malbec* 2010 £32.00
Aromas of dark cherry and cream with a spicy oak factor. A whole lot of flavor without being over the top in jammy fruit extraction. Dark cherry, a bit of chocolate on the palate.

695. Químera, Achaval – Ferrer, 2008 £79.00
Dark chocolate, black cherry, cedar and mint. The concentration and length hints at its ageing potential, and the quality of flavours is self-evident
696. Catena, Malbec, 2006 £125.00
Ultra smooth, juicy Merlot with jammy plum, blackberry and damson fruit served up with lashings of mocha coffee and chocolate.

RED AUSTRALIAN

McLaren Vale

701. The Gatekeeper, *Shiraz*, 2010 £38.00
Loads of great fruit and nice spice on the nose. Taste is well balanced, not too fruity, good tannins

Victoria

702. Penfolds, *Grange Shiraz*, 1996 £450.00
Beautiful raspberries blueberries and plumpish ripe black Prunes. lots of weight on the palate, with a long finish
703. Dalwhinnie, '*Eagle Series*' 2001 £180.00
Lovely velvet fruits of plum, blueberry and blackcurrant come to mind along with quality oak integration

Margaret River

704. Howard Park, *Cabernet Sauvignon*, 2008 £60.00
The nose is filled with blackberry, cedar, tomato leaf, dusty bitumen road and chocolate representing each distinctive component of the harmonious Great Southern and Margaret River blend

Barossa Valley

705. Yalumba, *Shiraz, Barossa Valley* 2005 £150.00
Deep, dark and dense reds. Smooth, silken and flooded with plums, vanilla and sweet juicy raspberries

706. Magpie Estate, *The Malcolm Shiraz*, 2005 £640.00
Very well balanced and not over the top. Blackberries, Cherries, thick but not "fat" in the classic auzzie sense.

Orange

707. The Conductor, *Merlot*, 2009 £40.00
Medium colour with bright red hue. Rich clear berry fruits, complex and layered aroma with strong Varietal fruit overriding the supportive vanilla from barrel age. Mouth filling, bright varietal flavours are well supported by fine fruit tannins.

Eden Valley

708. Henschke, *Mount Edelstone Shiraz*, 2005 £185.00
Huge, heady nose. Big smokey bacon fat, toasted vanilla and spicy oak, creme de cassis and blackberry jam. rich mouthfull of smokey fruit. Big black berries, creamy currants and cedar.

RED NEW ZEALAND

Hawkes Bay

720. Te Mata Estate, Merlot & Cabernet Sauvignon, 2008 £80.00
Deep, dark. Pepper, spices, earth, minerality and fruit.
721. Esk Valley, Syrah, Hawkes Bay 2009 £50.00
*Light, fresh cherry flavours with firm sappy tannins. White pepper, floral and red berry characters.
An edgy Syrah in a lighter style*

Marlborough

722. Spy Valley, Pinot Noir, 2010 £40.00
Fruit sweetness dominates a rich and complex palate. The structure is classically firm while remaining supple and approachable
723. Muddy Water, Pinot Noir, 2008 £68.00
This wine is ripe and pure with blackberries, kirsch, hints of chocolate and a spicy fruitcake finish
724. Cloudy Bay, Pinot Noir, 2008 £75.00
Seductive aromas of ripe cherries and black plums are supported by earthy notes of liquorice and smoked chicory. The intense palate reveals layers of dark red fruits, savory dried herbs, cherry oak and silky tannins

Central Otago

725. Amisfield, Pinot Noir,

2007

£80.00

Dark fruits, leather & spice with an underlying hint of savoury earthiness. The palate is crammed with ripe fruits, fine grained tannins reminiscent of good quality dark chocolate and lively acidity to give the wine life & length.

RED SOUTH AFRICAN

Paarl

741. Nelson Estate, *Shiraz*, 2002 £45.00
Silky dark fruit, rich mocha notes and a smoky finish.
742. Rhebokskloof, Pinotage 2010 £35.00
This medium-bodied wine shows typical cultivar character with lots of dried fruit and ripe prune flavours, complimented by light oaks aromas

Stellenbosch

743. Meerlust, Rubicon, 2007 £85.00
Elegant and well balanced wine, flavors of tea and black currant , balanced oak and tannins.

Swartland

744. Kloovenburg, *Shiraz*, 2009 £37.00
Cherry tobacco best describes the intriguing sweet flavours and well-integrated spices on the nose, while mocha flavours from barrel maturation add to a complex palate.

Coastal Region

745. The Foundry, *Syrah*, 2003 £50.00
*On the palate, everything has come together - fruit, acidity, tannins - for a medium-bodied experience.
Medium length, smooth finish with just a touch of uplifting brightness*

REST OF THE WORLD

73. Château Musar, Lebanon 2003 £70.00
Very Bordeaux like in style with black cherries, chocolate and even olives to the fore. Velvety smooth with a long finish.
74. Portal Colheita, Portugal 2008 £32.00
Cherries and blackberries, florals, liquorice, bitter almond, peach kernel and. Medium bodied on the palate with refreshing acidity and rather smooth grip.

HALF BOTTLES

White Wine

2001. Chablis, *'Les Mignottes'* Domain Jean Durup Burgundy, France 2010 £30.00
This is an excellent white burgundy. Crisp flavours with layers of apple and melon.
2002. Montagny 1er Cru, *Domaine Feuillat-Juillot*, Burgundy, France 2008 £38.00
Vibrant aromas of citrus and ripe pear, which carry through to the palate with good balance of acidity
2003. Pouilly Fumé, *Domaine Caillourdin*, Loire, France 2006 £38.00
*Aromas of pineapple and gooseberry, some vegetal aromas. Elegant, well-structured and rich.
Nice acidity and clean finish.*
2004. Gewürztraminer, *Hugel*, Alsace, France 2008 £32.00
Quite a deep straw yellow colour with pale green highlights fresh-cut roses to the most mystic of oriental spices.
2005. Bernkastler Lay Riesling, *Dr. Loosen*, Mosel, Germany 2007 £28.00
There's a spicy, tangy quality to this white, along with quince and anise. It's all underscored by a mineral element and a vibrant structure, with a fine, lingering aftertaste of stone and anise.
2006. Montes, *Sauvignon Blanc*, Curico Valley, Chile 2011 £25.00
*On nose shows green apple, lime and some flowers, along with the traditional sauvignon blanc aromas.
Zesty and fresh, acidic but enjoyable, with a mineral aftertaste.*

2007. Tindal, *Sauvignon Blanc, Marlborough, New Zealand* 2010 £28.00
Tropical notes with a touch of herbal characters. Delicious palate with ripe fruit,
2008. Rustenberg, *Chardonnay, Stellenbosch, South Africa* 2009 £32.00
Lots of oak on the palate as well with baked apples and marzipan. On the mid-palate bright citrus flavors begin to poke through on the edges. From there a juicy acidity emerges and leads to a slightly toasty finish
2009. Mersault, '*Clos de la Velle, Domaine Daviot – Perrin, France*' 2002 £65.00
Medium yellow with golden hue. Rich oily aroma with pleasant creamy and peach notes, a slight hint of fino sherry. Lush and dense feel with flavors of dried apricot, apple, and distinct minerality.
2010. Puligny Montrachet, *Olivier Leflaive, France* 2008 £78.00
The nose offered butter, apple a touch of white flowers. On the palate there was some really nice acidity and minerality with a nice body in terms of mouthfeel. Apples some pear, citrus on the palate with a nice smooth finish
2011. Saint Aubin 1er Cru, *Domaine Alain Chavy, France* 2009 £78.00
Nice lemon and citrus flavors with fresh acids that build to a concentrated finish with lovely chalky minerals.

Red Wine

2050. Fleurie, *'La Madone' Domaine Chaintreuil, Beaujolais, France* 2008 £28.00
Heady perfume of freshly picked irises and peonies. The fleshy luscious red berry fruit flavours are typically vivacious and are backed up with a touch of spice and good depth.
2051. Gevrey Chambertin, *Rossignol-Trapet, Burgundy, France* 2007 £68.00
Pretty nose of cherry, earth and some oak. A bit rustic on the palate with flavors of sour cherry and earthiness.
2052. Crozes Hermitage, *Domaine Colombier, Rhone, France* 2010 £45.00
Minerality, structure and depth - this wine ticks all the boxes for a quality Crozes-Hermitage perfect for cellaring.
2058. Chateau Haut-Maillet, *Pomerol, France* 1995 £75.00
The bouquet has a lot of tobacco and oak. Behind this some quite lovely dark cherries. On the palate it is powerful with dusty tannins, leather and dark berries.
2053. Pinot Noir, *Willi Opitz, Austria* 2008 £65.00
Ripe cherry and strawberry nose with slight orange, liquorice and strong clove notes. Medium bodied and rather supple palate with good fruit intensity, mid-level acidity and quite a lot of oak
2054. Dolcetto D'Alba, *Contravento, Piedmont, Italy* 2009 £35.00
Dark, concentrated style and a very noticeable mineral tone that slices through the lush blueberry and raspberry aromas.
2055. Montes, *Cabernet Sauvignon, Curico Valley, Chile* 2009 £25.00
Dark Cabernet with a fruity nose. Cherry palate, meaty and simple with just the right amount of oak.

2056. Simon Hackett, *Shiraz, McLaren Vale, Australia* 2008 £30.00
Great colour, nice and deep. The nose has spicy peppery aromas leading onto a palate with loads of fruit
2057. Rustenberg, *Bordeaux Blend, Stellenbosch, South Africa* 2007 £45.00
Plum and Cigar box aromatics prelude a multi-layered palate with an elegant tannin structure. A Bordeaux style blend that typifies Rustenberg terroir

DESSERT WINES

		Glass (75ml)	Bottle
Glenguin, The Sticky, Australia	2006	£8.00	£40.00
<i>Deep gold colour with a bouquet of cumquat, mandarin and toffee fruit, not overtly sweet with balancing acidity</i>			
Noble Frankster, Chardonnay Semillion, Australia	2008	£10.00	£50.00
<i>Upon release the colour is a vibrant yellow gold. The nose is youthful and perfumed with grapefruit and tight lemon and lime characters.</i>			
Sauternes, Couronne Borie Manoux, France	2005	£10.00	£50.00
<i>Characterized by the balance of sweetness with the zest of acidity with flavour notes include apricots, honey and peaches</i>			
Torres, Floralis- Moscatel Oro, Spain	N.V	£10.00	£50.00
<i>Delicately floral aromas and a seductive honey-richness, it's concentrated but never cloying thanks to a light swirl of refreshing citrus acidity.</i>			
L'illa, Nobel Late Harvest, South Africa	N.V	£10.00	£50.00
<i>A rich, concentrated delight, with fresh pear, apple & lemon all wrapped up in a honeyed, orange marmalade taste</i>			
Elysium, Black Muscat, America	2007	£12.00	£55.00
<i>It is richly sweet yet with a very particular aroma of roses and Turkish delight.</i>			
De Trafford, Straw Wine, South Africa	2006	£14.00	£60.00
<i>Attractive deep yellow gold colour. Great intensity and sweetness. Dried apricot, nuts, honey and burnt treacle</i>			

DESSERT WINES CONTINUED

Bottle

Rustenberg, <i>Straw Wine, Stellenbosch, South Africa</i>	2009	£45.00
<i>Deep amber. Butterscotch, honeyed nose. Very sweet and concentrated on the palate. Rich. Lacks a bit of acidity on the finish. Very sweet but a touch cloying</i>		
Gewürztraminer Beerenauslese, <i>Willi Opitz, Austria</i>	2005	£75.00
<i>A stylish nose here, showing refined and yet sweet, exuberant botrytis, quinine and honey character. Style and finesse on the palate, which has a beautiful texture and super balancing acidity</i>		
Château D'Yquem, 1 st Cru Superieur (375ml)	1995	£450.00
<i>A fascinating nose of orange peel, tangerine, apricots and baked apple. As well as some mosquito spray, resin and varnish. Almonds and cinnamon. Mushroomy nuances emerge with time. Sweet but far from cloying with fine acidity bringing backbone to the developed stewed/dried fruit</i>		
Château D'Yquem, 1 st Cru Superieur	2001	£1400.00
<i>Classic d'Yquem. Apricots, peaches and vanilla on the nose. Lovely on the palate faint hints of champignons, all finishing with a slightly astringent orange rind character</i>		

FEATURED WINES BY THE GLASS

Champagne

(175ml)

Delamotte, *Brut*

N.V

£17.00

Citrus and yeast on the nose, with lemon zest and floral notes, and apple at the end. Lemon and apple on the palate, with a yeast back note, and a good floral finish.

Delamotte, *Brut Rosé*

N.V

£20.00

Very pretty, lighter style of Rosé. Fine mousse that evaporates. Light strawberry note, a hint of copper, caramel. Airy and delicious without making things too complicated

White Wines

Cecilia Beretta, <i>Pinot Grigio, Vento, Italy</i>	2011	£7.50
<i>Their outstanding Pinot Grigio shows floral and almond notes, with ripe citrus fruit and a subtle minerality.</i>		
Rheingau Riesling, <i>Schloss Schönborn, Rheingau, Germany</i>	2010	£9.00
<i>This Rheingau Riesling is light, fresh, floral and grape-sweet perfect as an aperitif</i>		
Cranswick Smith, <i>Chardonnay, South Eastern, Australia</i>	2009	£8.50
<i>Ripe Aussie fruit, with an underlying acidity that keeps the style fresh</i>		
Eradus, <i>Sauvignon Blanc, Marlborough, New Zealand</i>	2010	£9.50
<i>A distinctive style of Marlborough Sauvignon Blanc with intense fruit flavours and aromatic depth</i>		
Lowry's Pass, <i>Chenin Blanc, Western Cape, South Africa</i>	2010	£7.50
<i>A crisp wine with fresh citrus fruit and great acidity to balance</i>		
Bourgogne Blanc, <i>Oliver Leflaive, Burgundy, France</i>	2009	£12.00
<i>From selected Meursault and Puligny parcels. A perfect balance of freshness, weight, creaminess and minerality.</i>		

Rosé Wine

<i>Erasmus, Merlot Rosé, North Island, New Zealand</i> <i>Medium bodied dry, soft, lush and alluring rose.</i>	2010	£8.50
<i>La Brouette, Rosé, Vin de Pays, France</i> <i>A fruity, easy drinking Rosé, perfect balance of fruit and acidity.</i>	2010	£9.50

Red Wines

<i>Erardus, Pinot Noir, Marlborough, New Zealand</i> <i>Silky smooth, earthy mushroom notes with dark, perfumed fruit and flowers.</i>	2009	£ 8.50
<i>Heywood Estate, Shiraz, South Eastern Australia</i> <i>A wine with spicy dark berries, baked plum and hints of white pepper</i>	2010	£12.50
<i>Chamuyo, Malbec, Mendoza, Argentina</i> <i>Juicy, supple wine with ripe summer fruits, herbs and warm spice.</i>	2010	£7.50
<i>Vina Mar, Cabernet Sauvignon, Maipo, Chile</i> <i>Intense and fruit-driven with spicy blackcurrant and herbaceous notes, long and full, elegant finish.</i>	2008	£8.00
<i>Bainskloof, Merlot, Breede River, South Africa</i> <i>This is a juicy, easy-drinking wine with rich dark fruit and mocha notes.</i>	2010	£7.50
<i>Château Candeley, Bordeaux Supérieur, France</i> <i>Easy-drinking claret which offers exceptional value, ripe Merlot fruit complemented by a well-integrated structure</i>	2008	£12.50