

Wine List 2009

Bin	Description	175ml Glass	250ml Glass	75cl Bottle
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White Wines available by the glass

1	Pearl Springs Chenin Blanc 2007 (S.A) <i>Classic Chenin Blanc; pale green/yellow colour, Soft</i>	£3.70	£4.90	£14.50
2	Vina Carman Sauvignon Blanc (Chi) <i>Curico, Chile. A delicious wine; crisp, with fresh citrus juicy fruit, minerality and orange leaves hints. nice varietal tipicity, fresh and long finish.</i>	£3.90	£5.20	£15.50
3	Willowglen Semillon & Chardonney 2006/7 (Aus) <i>South Australia. Delicate straw in colour with lemon and lime flavours from the Semillon, complemented by the Chardonney's rich peach and pear. Delicious as both aperitif and with all light dishes.</i>	£4.15	£5.50	£16.50
4	Pinot Grigio del Veneto 2007 (Ita) <i>Villa Romanti. Intense straw colour and an ample, lasting fruity bouquet. The palate is dry, soft and well balance. Perfect "all-rounder" white wine.</i>	£4.15	£5.50	£16.50

Red Wines available by the glass

1	Pearl Springs Shiraz & Cinsault 2005/7 (S.A) <i>A rich garnet colour, soft and supple red wine that makes good company with food, and drinks well as an aperitif.</i>	£3.70	£4.90	£14.50
2	Vina Carman Merlot 2007/7 (Chi) <i>Rapel Valley, Chile. Bright raspberry colour, with intense aromas of caramel, coffee and chocolate, with a slight touch of cherries. Soft tannins and lingering finish</i>	£3.90	£5.20	£15.50
3	Willowglen Shiraz & Cabernet 2006 (Aus) <i>South Australia. Vibrant purple hues, soft yet intense aromas of spicy berry fruit, with a hint of pepper. Delicious, medium bodied wine for drinking now. Silver Medal, Hobart Wine Show</i>	£4.15	£5.50	£16.50
4	Finca Flichman Malbec 2006 (Arg) <i>Caballero de la Cepa, Mendoza. Intense red colour with a blue meniscus; a red fruit nose, with plums predominating and a full fruit finish. Silver Medal, International Wine Challenge</i>	£4.15	£5.50	£16.50

Rose Wine available by the glass

1	Vina Carmen Rose 2007 (Chi) <i>Maipo. (Made from Syrak & Cabernet Sauvignon grapes). Attractive cherry colour with plenty of red fresh fruits aromas, mineral and candy notes. On the palate, you can feel the delicious hints of fresh juicy white peaches and red berries.</i> Seal of Approval, International Wine Challenge, London	£3.90	£5.20	£15.50
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Champagne

2	Joseph Perrier Brut NV, "Cuvee Royale" <i>Chalons-en-Champagne. Made using the traditional grape mix of 35% Chardonnay, 35% Pinot Noir & 30% Pinot Meunier. Wonderful old style Champagne from this excellent house, established in 1825</i>			£32.50
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