



# WINE LIST

## WHITE WINES

	175ml glass	250ml glass	bottle
<p><b>1. Sauvignon Blanc, Estate Bottled, Aromo, Chile</b></p> <p>The popularity of Chilean Sauvignon Blanc continues to grow – probably due to their consistent quality offering us a guarantee of enjoyment! Fish, seafood, poultry and white meat dishes are enticing partners.</p>	<b>£4.70</b>	<b>£6.20</b>	<b>£16.90</b>
<p><b>2. Chardonnay, Los Pastos, Chile</b></p> <p>Chardonnay is one of the best known white grape varieties, now available in various styles around the world. From Chile you can enjoy this fruit driven un-oaked cuvée to match fish and poultry dishes.</p>	<b>£4.70</b>	<b>£6.20</b>	<b>£16.90</b>
<p><b>3. Pinot Grigio, Telegraph Road, Australia</b></p> <p>Pinot Grigio needs little introduction but this example is from South Australia. Refreshing aromas of citrus and apple with tropical fruit flavours, this is full flavoured and perfect either as an aperitif or matched with poultry, seafood or aromatic dishes.</p>	<b>£4.80</b>	<b>£6.50</b>	<b>£18.00</b>
<p><b>5. Muscadet Sur Lie, Domaine les Grands Presbyteres, Loire, France</b></p> <p>A delicious dry, crisp white with hints of green apple – classic Muscadet that is perfect with white meats, seafood, fish and spicy dishes.</p>	<b>£5.25</b>	<b>£6.90</b>	<b>£19.95</b>
<p><b>6. Pinot Blanc, New Hall Vineyards, Essex, England</b></p> <p>From award winning vineyards in Purleigh in Essex. Off-dry – deliciously fruity and delightfully balanced with a refreshing finish.</p>	<b>£5.90</b>	<b>£7.70</b>	<b>£22.50</b>
<p><b>7. Sauvignon Blanc, Honu, Marlborough, New Zealand</b></p> <p>The international success of ‘Kiwi’ Sauvignon Blanc shows no sign of diminishing. Fresh, crisp, aromatic and with lively curranty flavours. Delicious on its own or to accompany fish, white meats, salads or mildly spicy dishes.</p>	<b>£6.90</b>	<b>£8.90</b>	<b>£25.50</b>
<p><b>8. Gavi, Conchetta, Battistina, Italy</b></p> <p>An aromatic dry white with green apple and citrus characters – typical of the cortese grape. Perfect as an aperitif or matched with fish or white meats.</p>	<b>£6.90</b>	<b>£8.90</b>	<b>£25.50</b>
<p><b>9. Moscato, River Retreat, Murray Darling, Australia – 6% ABV</b></p> <p>A light, fresh and vibrant, medium sweet white with aromas of citrus blossom and passion fruit that is perfect for lunchtime drinking with only 6% ABV. Perfect as an aperitif or with antipasti, summer salads, spicy dishes and white meat dishes.</p>	<b>£5.50</b>	<b>£7.20</b>	<b>£21.00</b>
<p><b>10. Petit Chablis, Domaine Gerard Tremblay, Burgundy, France</b></p> <p>Gerard Tremblay is the fifth generation to own this family run vineyard. Delightfully crisp, unoaked Chardonnay with a steely minerality.</p>			<b>£31.00</b>
<p><b>11. Sancerre Blanc, La Merisière, Jean Pabiot et Fils, Loire, France</b></p> <p>Delicious Sauvignon Blanc - elegant and crisp with appealing fruit from one of France’s premier white wine regions.</p>			<b>£33.00</b>



## ROSE WINES

### 12. Zinfandel Blush, Pacific Heights, California

A delicious medium sweet rosé offering raspberry and cherry flavours with a light crispness.

175ml glass	250ml glass	bottle
£5.00	£6.50	£19.00

### 13. Grenache Rosé, Jean de la Roche, Vin de Pays d'Oc, France

Delightful aromas of strawberry and raspberry in a crisp, dry style.

£5.00	£6.50	£19.00
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### 14. Pinot Grigio Blush, Principato, Venetie, Italy

A delicate rosé with peach and red berry aromas in an off-dry style making this a perfect aperitif for summer sipping or to match with salads, fish or chicken.

£5.00	£6.50	£19.00
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## RED WINES

### 15. Pinot Noir, Los Pastos, Chile

There is an exciting breed of winemakers in Chile intent on selecting cool climate vineyards that produce smooth, velvety red wines that are the signature of Burgundian Pinot Noir.

£4.80	£6.50	£18.00
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### 16. Shiraz, Cawston Cove, South Africa

An easy drinking style with ripe red berry aromas and hints of spice. Enjoy on its own or to accompany game, pasta, Mediterranean dishes and red meats.

£4.30	£5.80	£16.00
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### 17. Merlot, Aromo, Chile

Soft with succulent berry and damson fruit and hints of spice with concentrated flavours – these are all the hallmarks that have contributed to the popularity of Chilean Merlot.

£4.70	£6.20	£16.90
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### 18. Montepulciano d'Abruzzo, Conviviale, Italy

Intense aromas of cherry, ripe plum and earthy spice making this the perfect choice to accompany many dishes including pasta, casseroles, grilled or roasted meats.

£5.30	£7.10	£20.25
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### \* SHIPPED FOR THE WATERFRONT \*

### 20. Bodegas Fernandez de Pierola, Crianza Rioja, Spain

On a recent visit to Spain, Greg and Lorraine visited this Bodega, sampled a glass or two of this Crianza and thought it was superb. So good that this wine has been specially shipped to be enjoyed here at the Waterfront! Tempranillo grapes are aged in French and American oak creating flavours of black fruits with hints of cedar and vanilla – delicious with poultry, game, red meats (in particular lamb) or mature cheeses.

£5.60	£7.40	£21.00
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### 19. Organic Malbec, St Julia, Mendoza, Argentina

A truly rich and fruity Malbec with hints of figs and raisins, produced from **organic vineyards** in the renowned Mendoza region – perfect for all red meat dishes.

£6.00	£7.80	£23.00
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### 21. Brouilly, Vieilles Vignes, Moulin de Favre, Beaujolais, France

Light and juicy with an abundance of red fruit flavours using the Gamay grape supported with supple tannins.

£29.75
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### 22. Château Rousseau de Sipian, Cru Bourgeois, Médoc, Bordeaux, France

An award winning wine using a blend of Cabernet Sauvignon and Merlot in a style perfect for drinking now. Prime roast beef, lamb or even game will partner this style.

£35.00
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### 23. Pinot Noir Reserve, Catherine Marshall, Elgin, South Africa

A stylish and distinctive Pinot Noir with cherry and cranberry aromas supported by mineral oak tannins with a silky complex texture. Can be matched with many dishes – try with salmon, mussels, duck, mushroom risotto, beef, lamb or gammon.

£36.00
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## SPARKLING WINES & CHAMPAGNE

### 25. Lunetta Prosecco Brut Spumante, Veneto, Italy

Light, crisp and well balanced with a creamy mousse and soft apple and pear characteristics. Lovely to share with friends and family on all occasions!

125ml glass

bottle

**£6.00**

**£27.50**

### 26. NUA Rosé Spumante Brut, Italy

Fresh and aromatic with flavours of summer berries and strawberries.

**£5.50**

**£23.50**

### 27. Veuve Ricotteau Brut NV Champagne

Our House Champagne is a delicious blend of the regions classic grape varieties, Chardonnay, Pinot Meunier and Pinot Noir. Aromas of green apples and a gentle mousse – turn any occasion into a celebration!

**£47.75**

### 28. Etienne Lefevre Blanc de Noirs, Grand Cru, Brut NV Champagne

Made from 100% Pinot Noir grapes grown on Grand Cru vineyards; this has wonderful texture and form with elegant fruit flavours.

**£54.00**

### 30. Veuve Clicquot Yellow Label, NV Champagne

A blend of all three Champagne grape varieties creating a richness and elegance with citrus fruits.

**£58.00**

### 31. Laurent Perrier Rosé, NV Champagne

With its distinctive bottle this is one of the best known rosé Champagnes from the revered group of 'Grande Marque' Champagne Houses.

**£75.00**

## DESSERT STYLE

### 32. 'Palazzina' Moscato Passito, Piedmont, Italy - Half bottle

An Italian Muscat that has been allowed to develop a natural sweetness helped by late harvest and dehydration. Intense aromas and flavours are the signature of this wine.

half bottle

**£17.25**

## PORT

Our ports have been carefully chosen to include a selection that can be enjoyed before and at the end of a meal. Enjoy!

50ml glass

### 33. Pocas Dry White Port

A fortified wine made from white grapes grown in the Douro Valley. Floral, fresh and fruity. Perfect as an aperitif when chilled.

**£3.50**

### 34. Pocas Pink Port – 50cl bottle

Rosé port is the relatively 'new' style of port made using the same techniques as traditional ports – delicious red berry flavours. Try chilled as an aperitif.

**£3.50**

### 35. Churchill Graham Reserve Port

Ruby port with intense colour and concentrated flavours.

**£3.50**

### 36. 2005 Late Bottled Vintage, Churchill Port

This port is bottled after four years maturation in wood; the wine is unfiltered and medium-bodied with red berry flavours. Delicious!

**£4.00**