# The Champagnes

125ml **Bottle** 

#### #3114 Champagne Taittinger, Brut, NV

£11.00 £62.50

Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish.

#### #3115 Champagne Taittinger, Prestige Rose, NV

£74.65

Fresh aromas of wild strawberries and spice precede the balanced, smooth flavours of red fruits. This Rose displays charm and a subtle harmony of flavours.

#### #3107 **Champagne Bollinger Brut NV**

£80.50

This traditional champagne house makes a full-bodied, very dry style. It has smoky, nutty and glace fruit-like aromas, rich, long flavour and a dry, firm backbone.

# The Sparklings

		125ml	Bottle
#320	2 Cava Brut Castillo de Montblanc, Spain The Castillo de Montblanc Cava has been fermented at length at low temperatures and aged in the bottle for 2 years. The resulting clarity and complexity of aromas is outstanding.	£5.00	£26.50
#321	2 Cava Rose Castillo de Montblanc, Spain An intense salmon pink colour and fine mousse; the nose is crisp and elegant, dominated by strawberries with a hint of toast. It's bright and lively in the mouth with good fruit, good acidity and a long-lasting finish.	£5.50	£28.50
#320	Jeio Prosecco di Valdobbiadene Brut, Italy Posh Prosecco at a great price. Brilliant straw yellow and an extremely fine, vivacious creamy light mousse texture. Aromas of wildflowers and almonds are balanced on the palate by notes of pear and a refreshingly crisp acidity.		£31.50
#306	Miolo Millesime, NV, Brazil, 2009 This is a premium, traditional method sparkling wine produced by Miolo in conjunction with Michell Rolland. It is a blend of Pinot Noir and Chardonnay and is only produced in exceptional years.		£36.50

## The Roses

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	125ml	175ml	Bottle
#3030 Cruz de Piedra Garnacha Rosado, Spain, 2011 Fresh and fruity, it has exuberant concentrated berry flavours (strawberry and raspberry), supported by a magnificent structure. A medium bodied and dry Rose. Fresh and fruity, concentrated strawberry and raspberry flavours, supported by its structure.	£3.80	£5.30	£20.50
#3031 Cinsault Muscat, Pretty Gorgeous, Languedoc, 2011 A delightful and dainty rosé, ideal during the warmer months. Intense lychees and strawberry notes are greeted with hints of violet and good acidity.	£3.40	£4.70	£18.00
#3032 Tapiz Rose Malbec, Argentina, 2011 Young wine with an intense rosé colour. A seductive nose with a full fruit character touches of ripe cherries and delicate floral hues. Fresh, balanced with a long aftertaste.			£27.50

# The Whites 125ml 175ml Bottle

#### Iberia

#1608 Cruz de Piedra, Macabeo, Spain, 2011  Very pale in colour and pure and clean on nose developing into light tropical aromas. Ripe and rich with good length of fruit on the palate. The wine has balanced acidity and a long creamy finish while remaining very clean.	£3.80	£5.30	£20.50
#5 Espiga Fernao Pires Sauvignon, Quinta da Boavista, Lisboa, 2010 Is a crisp blend of the white varieties of Fernão Pires, Vital, Arinto, Moscatel and Sauvignon Blanc. Aromas are spring blossoms of honey, pear and apple fruit. It's smooth and fresh with creamy orchard fruits and rounded acidity.			£21.00
#1605 Mariona Blanco, Moscatel, Alicante, 2010 An explosion of fruit on the nose is the recognisable characteristic of these simple, fresh and drinkable wines.			£22.90
#1609 Marques de Riscal, Blanco Rueda, Spain, 2011 Brilliant straw colour. Superb example of Verdejo varietal wine with a mixture of tropical fruit aromas and hints of fennel and fresh green grass. Refreshing mouthfeel, full bodied with a slight final bitterness which gives it complexity and the very characteristic personality of wines of this variety.	£4.60	£6.40	£24.90
#1610 Ailala Riberio Do Avia, Treixadura, Spain, 2011 Pale gold in colour with lively reflections. There are clean, powerful aromatics on the nose with apricot, white flowers and a sort of saline, sea-shell undertone. Spices such as clove, mint and fennel are also present. The palate displays sweet lemon and ripe melon with plenty of zing and grapefruit peel.			£26.90
#1601 Vallobera, White Rioja, 2011 Lovely ripe apricot and peach aromas and flavours. Well-integrated oak, round clean finish with a mineral, chalky texture.			£25.00
#39 Martin Codax, Mara Martin, Godello DO Monterrei, 2010 Pale lemon colour. Pure pear, lemon and spice abound on the nose and on the juicy, fruit driven palate. The 2009 is medium-bodied with refreshing acidity, and a long lemony finish.	£5.30	£7.40	£28.50
#1606 Eidosela Albarino, 2011  Aromatic with good straight forward fruit showing hints of apricot stones, fresh and balanced, pure flavours show good mineral character with a good length and texture on the palate.			£30.90

South America	125ml	175ml	Bottle
#1152 La Paz, Sauvignon Blanc, Central Valley, 2011 Pale straw yellow, with aromas of lemon and lime. Crisp and fresh, with a crunchy citric core surrounded by passion fruit and green apple notes.			£18.00
#1004 Caracter Chardonnay Chenin Blanc Bodegas Santa Ana, 2011 Bright gold in colour with youthful flashes of lime green which indicate its fresh nature. On the nose this wine is clean, fruit aromas consisting mostly of pineapple and citrus. The palate is light to medium bodied and dry.			£18.50
#1704 Vinas Riojanas, Torrontes, 2011 100% Torrontes. Highly aromatic wine, with flavours of fresh grapes and elderflower on a dry and refreshing palate.			£19.50
#1156 De Gras, Chardonnay, Colchagua Valley, 2011 Crisp clean tropical fruit flavours of melon and pineapples on the nose and palate, with underlying vanilla wood tones. Medium-full bodied style, with a long lingering length. Ends crisp and refreshing.			£20.50
#1120 Finca Los Prados, Chenin Semillon, San Rafael, 2011 This wine is bright lemon yellow in colour, with lively citrus zest on the nose alongside a fresh gooseberry character. This is an aromatic, medium-bodied wine which combines the apple and citrus fruit of Chenin Blanc with more weight and gooseberry flavours from the Semillon.			£21.00
#1151 Elki, Pedro Ximenez, Elqui Valley, 2010  Lush peachy flavours of the Pedro Ximenez are complemented by the crisp, freshness and citric zest of the Sauvignon Blanc.	£4.10	£5.70	£21.90
#1121 Santa Ana, Torrontes, 2011  Bright, pale gold in colour with flashes of green at the rim. The nose is powerfully aromatic with an array of wildflower and tropical fruits. Medium bodied, fruity and crisp, well balanced with a clean finish.	£4.20	£5.90	£22.90
#136 Picada 15 Sauvignon Blanc, Chardonnay, Pinot Noir 2011 With tropical fruits and pink grapefruits on the nose and apple and pineapple aromas coming from the Chardonnay, this wine is fresh and crisp on the palate with a dry finish.			£25.00
#115 Miolo Fortaleza Do Seival, Pinot Grigio, 2011 Notes of citrus fruit, pear drop and fresh dough. Dry, balanced with a fresh acidity and pleasant texture. A well made wine with a clean finish.	£4.70	£6.60	£25.50
#1003 Santa Ana, Viognier Reserve, Mendoza, 2010  Medium bodied, rounded and fruity with a succulent mouth feel.  The finish is crisp and refreshing.			£26.90

Europe	125ml	175ml	Bottle
#12 Corvinus, unoaked Chardonnay, 2009 It is probably the freshest Chardonnay you have ever tried. This wine is dry, and shows the true butter-biscuit and citrus tones of the variety.			£18.00
#1407 Il Banchetto Bianco, North Italy, 2011 An easy-drinking style and plenty of pear, citrus and apple fruit.	£3.40	£4.80	£18.50
#1251 Vermentino, Vieilles Vignes Les Archers, Languedoc, 2011 Crispy wine, redolent of lemon and lime leaves with an almost salty mineral twang.	7		£19.00
#1200 Biddenden Vineyards, Ortega, Kent, 2010  Medium full fruit wine, well balanced with a distinctive fragrance and good acidity. An award winning wine for many years.	£4.20	£5.90	23.00
#1414 A Mano, Fiano Minutolo & Greco di Tufo, Puglia, 2011 The 2008 Bianco, 50% Fiano Minutolo and 50% Greco di Tufo, is pale yellow in colour, with perfumes of citrus, white peach and apricot with a hint of honey, almonds and rose petal. The palate is clean and fresh, with good body form the Greco, lively fruit and zesty finish.			£25.50
#1300 Riesling Qba, Nahe, Weingut Tesch, 2010  Tesch is perceived by many as the star of modern style of German Riesling with amazing concentration and finesse. This wine is off-dry, rich with notes of acacia, honey and lime on the nose. On the palate it possesses amazing concentration of fruit.	£4.80	£6.70	£25.90
#1266 Muscadet sur Lie, Sevre et Maine, Domaine La Haute Fevrie, 2010 Fresh, crisp and minerally - to the point that you can taste the saltiness of the near-by sea. A perfect aperitif or accompaniment to seafood.			£25.00
#1402 Alpha Zeta, Pinot Grigio, Verona, 2011  It is a pale and bright with a scented, spicy character on the nose, good weight and breadth on the palate. Good acidity on the surprisingly long finish gives a fresh, crisp character. This wine has a purity of fruit rarely found in a Pinot Grigio from the Veneto.			£25.50
#1270 Macon Villages, Chardonnay, Cave de L'Aurore, Burgundy, 2011 Quite full, attractive forward fruit and floral nose. Rich, full, soft citrus fruits on the palate, a wine to drink over the coming year.	£5.00	£6.90	£26.90
#1150 Chateau Belingard Blanc Sec, Bergerac, 2010 Lifted aromas of elderflower and greengage, followed by a citrus palate with a textural character from the Semillon.			£30.00

#1254 Cave Ribeauville, Gewurztraminer Prestige, Alsace, 2009 Intense in the nose with complex and fine notes of rose and lyche Full bodied, opulent and rich with spicy notes (pepper, coriander well as floral (rose). Good balance and bright acidity that gives freshness and finesse to this wine.		Bottle £34.90
#1259 Chablis, Domaine De Vauroux, Burgundy, 2010 Aromatic with clean mineral notes and hints of citrus. The palate medium bodied with crisp, appley acidity, tight, pure fruit flavour white peach and pears with a classic, steely, dry finish.		£34.90
#1100 Loimer, Riesling, Kamptal, 2011 A classic, refreshing Riesling with aromas of lime, green apple, apricot and undertones of fine blossoms. Delicate, juicy fruit on the palate balances a mineral freshness.	he	£35.00
#50 Riesling Reserve, Domaine Jean Sipp, Alsace, 2009 An elegant wine offering stone fruit aromas with hints of lime, unfolding onto a rich yet dry palate with wax & spicy nuances balanced by a good acidity and depth leading through to a long & elegant finish.		£35.50
#1411 Gavi di Gavi Giacomo Ascheri, Piemonte, 2011  Made from Cortese grapes grown in the Gavi area of Piedmont, the rendition is surprisingly full bodied. It's an off-dry wine with good acidity and fine minerality to support the kiwi-honeydew melon flavors. It could work well enough with poultry, and equally well a an aperitif.	d	£36.00
#1258 Domaine des Bosquets, Pouilly Fume, Loire Valley, 2010 Grassy, herby notes on the nose echoed on the palate with the addition of that slightly flinty character this style of wine is famou for. Very concentrated with great length.	us	£37.00
#1272 Sancerre Domaine Des Vieux Pruniers, 2010 100% Sauvignon Blanc. Grapefruit and minerals are pretty explosivon the nose, somewhat delicate but broad on the palate with a sex round texture and a snappy bright finish.		£40.00
#100 Pouilly Fuisse Les Perrieres Tete De Cru, Domaine J.A. Ferret, 20 Intense and complex with notes of grilled nuts, orange peel and gingerbread.	006	£68.50

New World	125ml	175ml	Bottle
#1554 Stormy Cape, Pinot Grigio, Coastal Region, 2012  Medium bodied and light with zesty citrus flavors and hints of ripe stone fruit.			£20.00
#1555 Fairvalley, Chenin Blanc, Paarl Western Cape, 2011 Fresh fruity nose (apples and pears) with a lemon lift. The palate is clean and crisp with more flavour than you'd expect at this price point. Good acidity, herby edge, and satisfying weight of fruit on the finish.			£21.90
#1509 The Frost Pocket, Sauvignon Blanc, Marlborough, 2011 Sauvignon Blanc with trademark passion fruit and gooseberry aromas, red bell-pepper, lime and melon notes. The palate features a strong lemon/lime acidity that provides wonderful crispness and fine minerality on the finish.	£4.40	£6.20	£23.90
#1220 Billi Billi, Pinot Grigio, Mount Langhi Ghiran, Victoria, 2010 Pear, apple and honeydew melon, with flint and mineral characters in the background.	L		£25.00
#1050 Stickleback, Semillon Viognier Verdelho, 2010 Bright and lively yellow colour. Soft tropical fruit aromas with supple nectarine and peach flavours. A fresh well-balanced blend that has finesse.			£25.00
#1700 Bogle Vineyards Chardonnay, C.A, 2010  The inviting aroma suggests freshly sliced pears and apples, while the delicately creamy entry gives way to reveal softer hints of baking spices like cloves and nutmeg. Topped with just a touch of butter, this well integrated wine ends with a long, crisp finish.	£5.20	£7.20	£28.00
#1507 Tinpot Hut, Pinot Gris, Marlborough, 2011 Wonderfully intense wine, with lifted aromas of pear and apricot with underlying notes of freshly baked bread and spring flowers. Refreshing and mouth filling it is great with a wide range of foods.	1		£35.00
#1051 Hellfire Bay, Chardonnay, Mount Barker, W.A, 2010 This excellent wine is full of fresh lively citrus and grapefruit characters which are perfectly balanced with hints of oak. Pale straw in colour with aromas of rock-melon, ripe peaches and cashews.			£30.00

# The Reds

		125ml	175ml	Bottle
	Iberia			
#2553	El Muro Tinto, Tempranillo – Garnacha, Carinena, 2011 The wine is ruby red in colour, with aromas and flavours of berries, plum, tobacco, vanilla, leather and herb.			£19.00
#2600	Cruz de Piedra, Garnacha, Spain, 2010 Spicy, warm summer fruits (redcurrants and blackberries) follow on from the ripe, fruity nose. Consistently one of our best value wines, with a good weight of fruit and well integrated oak and tannins. Good length on the finish.	£3.80	£5.30	£20.50
#2612	Mariona Alicante, Bouschet, Spain, 2011 Is a smooth and balanced young red wine with glorious notes of ripe red berries and aromatic herbs on the nose and a beautifully opulent silkiness on the palate.			£21.90
#2613	El Mago Terra Alta Organic, Garnacha, 2011 This moderately ruby/purple-hued wine exhibits complex aromas of liquorice, roasted herbs, sweet cassis and cherries, smoked meat, and spices. A light style of Garnacha offering an elegant, surprisingly silky and vibrant wine.			£26.00
#231	Vallemayor Vina Encineda, Rioja, 2009 This beautiful semi Crianza Rioja has been aged in oak for 6 months and bottled unfiltered. It has an intense colour with a violet edge and a floral aroma with a balsamic note. Complex in the mouth, this wine has good structure and smooth tannins on the finish.	£5.20	£7.20	£28.00
#2500	Azamor, Syrah Merlot Touriga National, Alentejano, 2008 Containing seven different grape varieties, this is an exceptionally well rounded wine with complex flavours of plum, mocha & vanilla. The fruit is beautifully integrated and the tannins are very soft & supple.	£5.30	£7.50	£29.00
#2614	El Brindis Massard, Monsant, Spain, 2010 El Brindis is packed with red and black fruit, displaying herbal scents of thyme and eucalyptus and some toasty spice. There's a certain Mediterranean generosity and concentration of fruit combined with elegant restraint of this great high altitude terroir.			£31.00

		125ml	175ml	Bottle
	South America			
#2152	De Gras, Cabernet Sauvignon, Colchagua Valley, 2010 With notes of blackcurrant, cassis and blackberry, this wine offers soft tannins with lingering spicy fruit and a firm finish.			£20.50
#2002	Finca los Primos, Malbec, Valentin Bianchi, Mendoza, 2011 Intense flavours of blackberry, peppery spice, and balsamic herbs.	£4.40	£6.20	£24.00
#2157	<b>De Gras, Carmernere Reserva, Colchagua Valley, 2010</b> A full bouquet of spice, oak and black fruit precedes a firm but juicy palate of plum and currant characters alongside well integrated toasty oak.	£4.60	£6.50	£25.00
#206	La Noche de San Juan Syrah, 2009 Brilliant red colour with hints of purple. Smooth and round on the nose, impressive for its seamless balance. This wine offers distinct notes of black pepper, blackberry and violets. In the mount, it has notes of red fruits and spices mixed with chocolate and sweet plum. Well structured tannins and a soft body that makes this wine so exotic and elegant			£26.00
#2052	Bonarda Reserva, Bodegas Santa Ana, Mendoza, 2010 It has a very intense ruby-violet colour. On the nose are sweet aromas of ripe red fruits with a delicate vanilla touch. On the mouth it's velvety with soft tannins and a long finish.			£26.90
#214	Malma Classico, Merlot, 2009 This wine from the southernmost wine region in the world has an intense ruby colour with purple hues. With aromas of red fruits, such as, raspberries and plums. It is intensely fruity in the mouth, with touches of vanilla coming from the aging in oak. Amazingly full bodied with a long finish.	£5.20	£7.20	£28.00
#2000	Tomero Malbec, Mendoza, 2010 Ruby red colour, leaning to very dark, intense red. Powerful but elegant flavours, with plumy and blackberry hints. A wonderful butterscotch and slight spiciness is totally integrated by the subtle notes of vanilla that comes from the oak aging. A full-bodied wine, with ripe tannins and voluptuous mid-palate and a long, very enjoyable, finish.			£28.90
#241	Tapiz, Malbec, 2011 This Malbec comes from one of the best areas in Mendoza, showing an exceptional concentration of fruit. The wine is attractive, with intense purple colour and aromas of red berries and black fruit. Velvety roundness and elegant complexity coming from the French and American oak.			£29.50
#241	Malma, Finca la Papay Pinot Noir, Patagonia, 2011 Bright red in colour. Red berries such as strawberries and ripe plums characterize the nose of this Pinot Noir. Fruity on the palate with a spicy and vanilla touch imparted by slight oak ageing. This is a soft and elegant wine.			£30.50

#2003	Vistalba Corte C, Malbec/Merlot, Mendoza, 2010 Deep ruby with a purple tinge. Loads of vibrant berry fruit and herby, savoury character. Medium weight with good balance.	125ml	175ml	Bottle £32.00
#2003	Marichal, Tannat, Canelones, Uruguay, 2009 Deep red colour with violet glints. Attractive ripe fruit aromas together with pepper. In the palate, ripe and sweet with plum, blackberry, blueberry and smoky oak. Well balanced tannins.			£40.00
#2200	Antu Ninquen, Cabernet Carmenere, Colchaqua Valley, 2010 Deliciously ripe fruit dominates the nose, supported with spicy vanilla notes. The palate is full and concentrated but rounded and easily approachable, offering dense blackcurrant fruit, smoky oak flavours and fine grained tannin on the finish.			£40.00
	Europe			
#2205	Carignan Vieilles Vignes Les Archeres Languedoc, 2011 A bright ruby red colour with attractive purple hues. A soft, spicy wine displaying aromas of blackcurrant and summer berries with hints of eucalyptus and a smooth round palate.			£19.00
#2215	Cannonau Di Sardegna, Grenache, Picco Del Sole, Sardinia, 2010 A typical Sardinian red with a deep ruby colour and a palate brimming with ripe fruit and hints of sweet spice. Good acidity, soft tannins and a well-balanced, persistent finish.	£3.80	£5.30	£20.50
#2207	Saint Chinian, Shiraz Grenache, Domaine Du Barres, Languedoc, 2011 This medium bodied blend of Grenache and Syrah is packed with perfumed, scented fruit and rounded out with soft tannins.			£21.00
#2611	Esprit de Serame, Vin du Pays d'Oc, Merlot, 2010 This Merlot from Esprit de Serame is characterised by its appealing garnet hue and intensely ripe fruit bouquet. On the palate, it is fat and supple with a long silky finish. Elegant and generous.	£4.00	£5.60	£21.50
#2357	Podere, Montepulciano d'Abruzzo, 2011 Offers a complex nose of plums and currants with spices and a touch of wood. The palate is medium bodied, dry and with a finely textured structure to support the ripe plummy fruit. The finish is soft.			£23.00
#233	<b>Biddenden Vineyard, Donfelder, Kent, 2009</b> A light summery red wine, an ideal accompaniment to Mediterranean style meals.	£4.40	£6.20	£23.90
#2400	Saumur, Cabernet Franc, La Cabriole, Loire, 2009 A leafy fresh example of Cabernet Franc with vibrant raspberry sorbet fruit flavours and a pleasant herby undercurrent. Serve with grilled meat, poultry and soft cheese.			£23.90
#205	Chateau de Chenas, Gamay, Beaujolais, 2010 Simple, juicy and very drinkable. Typical raspberry Gamay fruit.			£25.00
#2217	Cotes du Rhone, Le Pas de la Beaune, 2011 Lovely fresh raspberry fruit - ripe yet not overripe - with intensity carrying well on to the palate. Very delicate tannin, juicy in the mouth with good balance between the components.			£25.50

#2552	Valpolicella Superiore, Villa Novare Bertani, Veneto, 2011 Bright ruby-coloured wine, lively and fruity, with a good concentration of raspberry and red cherry.			£28.00
#2608	Da Vinci, Chianti, 2010 85% Sangiovese, 10% Merlot, 5% Other red grapes			£29.90
	Very deep ruby in colour with a youthful purple rim and lively, perfumed nose. Cherries, ripe blackberries and a touch of spice on the nose give way to a supple, dark plumy structure with a spicy, black pepper character on the finish.			
#2370	Chateau De Fontenille, Bordeaux Rouge, 2009 60% Merlot, 25% Cabernet Franc, 15% Cabernet Sauvignon Deep cherry red in colour with aromas of black fruits, dark plum, blackcurrant and black cherry. On the palate it is soft and supple with vibrant black fruit character, good balance, acidity and length.			£31.00
#2208	<b>Pinot Noir, Domaine Bernard Moreau, Burgundy, 2010</b> 100% Pinot Noir. Lovely purity of morello cherry, sloe and rosehip fruit. Soft texture, very fresh, fine tannin and juicy fruit on the finish.			£36.00
	New World			
#215	Man Vintners, Pinotage, Coastal Region, 2010 95% Pinotage, 3% Syrah, 2% Viognier. Deep ruby red in the glass with a beguiling nose of strawberries and black cherries, and a subtle hint of Pinotage's trademark smoky complexity. Juicy and fresh on the palate, this wine is extremely moreish.	£3.90	£5.40	£20.90
#2054	Tooma River, Shiraz Reserva, New South Wales, 2011 With a rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices. A great match to barbequed meat, red meat stews or a fillet steak.	£4.10	£5.70	£21.90
#2420	Domaine Larroque, Merlot Syrah, 2009 Rich deep ruby in colour with a generously fruity nose of berries, hints of spice and some minty characters. The palate is soft, juicy and round, quite plump in the middle with a smooth finish dominated by red and blackberry fruits and hints of vanilla oak.			£26.50
#2458	<b>Tinpot Hut, Pinot Noir, Marlborough, 2008</b> 100% Pinot Noir. Lifted aromas of cherries and plums, with a hint of redcurrant. Attractive floral notes also shine through which are nicely integrated with savory mushroom and toasty oak characters. Classic cherry flavours dominate the palate and are supported by hints of plum and redcurrant. Structurally the tannins are soft and silky, and well balanced acidity ensures good length of flavour.	£5.50	£7.70	£29.90
#2053	Willunga 100 Shiraz/Viognier, McLaren Valley, 2009 Deep red purple colour typical of this blend. A perfumed lifted nose with a hint of Viognier amid the inanes, smoky brambley Shiraz fruit. It has excellent structure, with great depth on the palate. Sandy soils provide lifted aromatics, and darker soils including 'Terra Rossa' types contribute to rich, bold tannins.			£32.00

A dark, rich purple colour. This delicious black Shiraz has hints of chocolate, menthol and tobacco leaf on the nose. Plums, blackcurrant and spice flavours abound on the palate and are perfectly balanced by fine, supple tannins.

## The Dessert Wines

		75ml	Bottle
	France		
#310	Muscat de Saint Jean de Minervois Domaine de Barroubio, 2010 100% Muscat Blanc a Petits Grains.  This fortified sweet wine - vin doux naturel - is shimmering goldenin the glass with an intense, complex nose of grapes, pear, rose petals and citrus. On the palate it is sweet, rich and powerful with a balancing zesty acidity on the long finish.	£6.25	£26.50
#757	Sauternes, Clos Dady, Bordeaux, France, 2009 2% Muscadelle, 8% Sauvignon Blanc and 90% Semillon. A highly complex wine which entices you with its scents of lime, acacia, apricots, grilled almond and honeyed aromas. The palate is luscious and generous with its sweet apricot, honey, roasted nut and marmalade flavors and perfectly balanced with a zesty, lime rind acidity, finishing clean, uplifted and satisfying.	£8.00	£71.00
	Hungary		
#777	<b>Royal Tokaji, 5 puttonyos, 2007</b> The Aszu or dessert wines of the Tokaji region in northeast Hungary have seen considerate the world's finest since the 17 <sup>th</sup> century. The rich colour of this wine is balanced with uplifting acidity due to the unique wine production process. Good with fruit desserts, cheese or on its own.	£11.00	£65.75
	Italy		
#312	A Mano, Aleatico Di Puglia, Passito, 2008 Deep ruby red in colour with a lovely perfume of dried cherries with a characteristic bitter twist. On the palate it is sweet and luscious, with a rounded, rich dried cherry character. Despite its sweetness, it is not cloying and has an attractive clean finish.	£8.00	£48.00
#314	Vin Santo Reserva, Capezzana, 2003 Deep golden colour, quite complex in the nose, fruity, with dried fruit and candied apricot and orange peels; floral nuances of yellow flowers In the palate, complex, sweet, soft and opulent with a sweet persistent finish of candied fruit.	£15.30	£65.00
	Portugal		
#753	Moscatel Douro, Portal, Portugal NV 100% Moscatel. Fresh tasting dessert-style white, with appealing ripe pear, caramel and maple flavors. Orange peel notes give to the finish. Serve well-chilled or on ice as an aperitif.	£5.50	£45.00

## The Ports

# #86 Quinta do Infantado, Tawny Port, 10 years old Excellent body and richness, with notes of roasted hazelnuts and sultanas followed by just a hint of sweetness. It combines the chewy,

tannic bite of red wine with a sweetness that helps buffer the added

alcohol and supports the spicy plum and dark berry fruits.

## The Sherries

		75ml	Bottle
#407	Manzanilla La Gitana, Bodegas Hidalgo – La Gitana Produced near the Coast, this is one of the drier styles of white sherry which has a touch of saltiness on the finish.	£5.00	£27.30
#327	Amontillado, Bodegas Barbadillo As a result of a long maturing process in the traditional 'Solera' system, this medium sherry has an amber colour, full body and a rich, medium dry finish.	£5.75	£32.00
#406	Pedro Ximenez, Triana, Bodegas Hidalgo – La Gitana Pedro Ximenez is made from sun-dried grapes of the same name and aged in American oak cask for several years. Very dark, rich an opulently sweet with dried plum flavours and raisins on the nose.	£7.75	£45.00