

Champagne

Our pouring Champagne comes from the Chatelin family, a small family producer noted for their traditional, biscuity style with real brioche character. Ayala is again a notable small Grande Marque, family owned since the 1800s it was bought by Bollinger five years ago and the subsequent investment is telling in the elegance and breeding of the now award winning Champagne, though the identity of the house will remain wholly independent.

500.	Cuvee Georgina NV Brut, Chatelin Pere et Fils	Champagne	45.00
501.	Ayala NV Brut Majeur	Champagne	50.00
502.	Ayala NV Brut Majeur Rose	Champagne	60.00
504.	Laurent Perrier NV Brut	Champagne	69.00
505.	Veuve Clicquot NV Brut Yellow Label	Champagne	70.50
506.	Laurent Perrier Cuvée Rose	Champagne	95.00
507.	Louis Roederer Vintage 2003	Champagne	115.00
508.	Taittinger Comtes de Champagne Vintage 1995	Champagne	175.00
509.	Krug Vintage 1995	Champagne	225.00

Sparkling Wines

Prosecco has become so popular but a great deal is rather thin and mean and acidic. Here we have three generations working in the same winery with 85 year old Matriache, Olimpia, at its head. Lots of ripe apple and pear fruit with a zesty, uplifted finish, characterful, joyful Prosecco. They also make the Rosato Pinot – again, a lot of ‘pink Prosecco’ is simply coloured with Merlot or Raboso but here is a ‘proper’ wine, carefully Blended from Three Pinots – Grigio, Bianco and Nero – grown in their own vineyards. Delicate, salmon pink with bright red fruit character.

510.	Prosecco NV Extra Dry Spumante, Le Contesse	Treviso, Italy	26.00
511.	Pinot Rosato Spumante NV Brut (Pinots Grigio/Bianco e Nero), Porte Leone	Treviso, Italy	26.00
512.	Pelorus NV Brut, Sparkling wine of Cloudy Bay	Marlborough, NZ	40.00

Rose Wines

Many styles here, the Garanache from Navarra is a little earthy and spiced, ideal with robust fish cooking, lentils and chorizo, for example, Ramato is the traditional style of very pale copper coloured Pinot Grigio, light and elegant whereas The Syrah is more vibrant, more vivid with a little pepper character. The Douro Rosado is made out of the free run juice of the traditional Port grape varieties, Tinto Rodrigez, Nacional and so on, perfect with charred seafood typical of the Atlantic coast of Portugal and the Sancerre Rose is all Pinot Noir, delicate in colour yet with real, lingering Pinot character from the delightful Prieur family

520.	Garnacha Rosado 2010 Castiluzar San Salvador	Navarra, Spain	20.00
521.	Carlo Damiani Pinot Grigio Rose 2011 Fabiano	Venezie, Italy	21.00
522.	Syrah Rose 2011 Les Vignes de l'Eglise	Southern France	22.00
523.	Douro Rosado 2011 Vila Real	Douro Valley, Portugal	25.00
524.	Sancerre Rose 2010 Domaine Paul Prieur	Loire	38.00

Elegant, Zesty White Wines

A collection of white wines that are lean and ultimately zesty and edgy; the Sauvignons listed here have more of these characteristics than scent. Grillo is a native variety of Sicily noted for its lime zest character, like a squirt of lemon over fritti misti, Luigi & Bepe's single estate Pinot Grigio has mineral vibrancy and is not dull and flat as so many commercial versions tend to be. Picpoul, from its enclave in Southern France again has those lip smacking, lime zest notes with pair with simply cooked shellfish so well, likewise Albarino, grown in Galicia it matches perfectly the seafood landed on this part of the Atlantic coast, both saline and creamy. Lastly, a delightful Sancerre from the Prieur family, benchmark, award winning, discreet and restrained, a great foil to the exuberant styles of New World Sauvignons

530.	Chenin Blanc 2011 Ben & Rudi Scott	Paarl, South Africa	18.00
531.	Grillo di Sicilia Njiro 2010 Vitivinicola Tola	Sicily	19.00
532.	Sauvignon Blanc 2021 Isabella da Silva	Valle de Rapel, Chile	21.50
533.	Pinot Grigio delle Venezie 2011 Az Agricole Anselmi	Venezie, Italy	21.50
534.	Picpoul de Pinet 2011 Domaine La Croix Gratiot	Southern France	26.00
535.	Albarino 2010 Pazo san Mauro	Riax Bias, Galicia, Spain	33.00
536.	Sancerre 2011 Domaine Paul Prieur	Loire	39.00

Aromatic Sauvignon Blanc & Alternatives

Trying hard here to put forward alternatives to Sauvignon Blanc, all of these wines of a degree of scent as part of their character, some more overt than others, remember that insistent scent that makes a wine so appealing at first may well become tiresome down the bottle and may dominate delicate fish cooking. The Bush Vine Sauvignon has great Sauvignon definition but also restraint and poise, far more French in style than, say NZ – this is due to the cool, high altitude location of The Darling Ranges. Rueda made from Verdejo has a great vibrant smell but importantly on the palate it is a little muted, leaving plenty of room for food flavours. The 'sleeper' here is the Sauvignon de Touraine from a small family producer, here we have a Sauvignon that is as elegant as most producer's Sancerre. Do try the other alternatives here – Falanghina is a fascinating, ancient Roman variety from Campania, heady with scent and luxurious fruit, NZ Dry Riesling is flinty rather than Rose petal and the Bianco di Bianco is a triumph of the understanding three different grapes – Sauvignon, Chardonnay and Pinot Bianco, from the foothills of the hills that border Slovenia.

540.	Trebbiano/Gargenega del Veneto 2011 Ponte Pietra	Veneto, Italy	18.00
541.	Bush Vine Sauvignon Blanc 2011 Lyme Fontaine	Darling Ranges, South Africa	22.00
542.	Rueda 2011 Verdejo, Prios Maximus	Rueda, Spain	25.50
543.	Sauvignon Blanc 2011 Curio Bay	Marlborough, NZ	26.00
544.	Riesling 2009 Dr L, Ernst Loosen	Mosel	27.00
545.	Sauvignon de Touraine 2011 Domaine Renaudie	Loire	28.00
546.	Gewurtzaminer d'Alsace Reserve 2011 Hunawihl	Alsace	30.00
547.	Falanghina 2011 Benevenuto	Campania, Italy	29.00
548.	Bianco di Bianco del Friuli Superiore 2008 Anselmi (Sauvignon/P Bianco/Chardonnay)	Friuli, Italy	32.00
549.	Dry Riesling 2009 Yealands Estate	Marlborough, NZ	34.00
550.	Pouilly Fume 2011 Domaine de l'Abbaye	Loire	35.00
551.	Dry Riesling 2008 Wild Earth	Central Otago, New Zealand	37.00

Mineral Chardonnays & Mid Weight Alternatives

The image of Chardonnay has rather been tarnished with the brush of rather clumsy, over oaked styles that came out of the New World in the Eighties when actually it is capable of reflecting terroir, the notion that wine should taste of the place from whence it came, perhaps more than any other white grape. The humble unoaked Chardonnay from Comtesse de Marion is a delightful wine, not intrusively weighty, not with a heady scent but perfectly balanced and a great food wine matching simply cooked grilled pork and chicken and the like. Valency blends Sauvignon and Chardonnay, one of the very few appellations to do so, the Pinot Blanc from Villa Wolf is a great mineral alternative to Chardonnay, grown just over The Vosges Mountains from Alsace it is wholly dry and a great food partner – nothing like most people's experience of German wine. Gruner has Become quite fashionable, deservedly so with its mineral/spice balance again making it a great food partner and Jeffrey Grosset is one of the greatest white wine makers in the Southern Hemisphere

560.	Unoaked Chardonnay 2011 Comtesse de Marion	Southern France	20.00
561.	Sauvignon Semillon Blanc 2010 Domaine Daniel Oliver	Montravel, SW France	23.00
562.	Friulano 2010 Az Agricole Anselmi	Friuli, Italy	23.00
563.	Valencay 2010 Domiane Sebastian Vaillant	Loire	28.00
564.	Pinot Blanc 2011 Villa Wolf (Ernst Loosen)	Rhinephalz	29.00
565.	Gruner Veltliner Lois 2011 Kamptal, Fred Loimer	Austria	30.00
566.	Petit Chablis 2010 Domaine St Marc Brocard	Burgundy	31.00
567.	Montagnay 1er Cru 2010 Domaine Stephane Aladame	Burgundy	46.00
568.	Semillon Sauvignon 2008 Jeffrey Grosset	Clare/Adelaide Hills, South Australia	48.50
569.	Chablis 1er Cru Beauregard 2007 Domaine St Marc (Brocard)	Burgundy	52.00

Broader, Richer Chardonnays & their Alternatives

Here we have some broader fruited wine and some wines with oak influences – oak should always supplement white wines, not dominate them. The Burgundians represent their Appellations well, with a certain value from the Maconnaise and more complexity from the Cotes de Beaune. The junior New World Chardonnays tend to be lush and ripe whereas the likes of Shaw & Smith M3 and Leeuwin produce World Class examples. Our new Viognier is tremendous, always a tricky variety to make, here its elusive orange blossom and honeyed character has been captured in a delightful wine. Stag's Leap make great Chardonnays with polished, refined fruit and judicious oak aging and Paolo Monti's Langhe Bianco is a wonderful eccentric – oak fermented Chardonnay blended with steely Dry Riesling resulting in a complex, fine white wine.

575.	Chardonnay 2011 Finca Los Primos, Valetin Bianchi	Argentina	21.00
576.	Viognier 2011 Domaine Preignes La Vieux	Southern France	25.00
577.	Roussanne 2011 La Croix Gratiot	Southern France	26.00
578.	St Veran 2010 Domaine Philippe Charmond	Burgundy	34.50
579.	Macon Charnay 2010 Domaine Didier Tripoz	Burgundy	33.50
580.	Chardonnay 2007 Hawk Crest, 2 nd wine Stag's Leap Vineyards	California	32.00
581.	Pinot Gris 2009 Firesteed	Oregon, California	35.00
582.	Pouilly Fuisse 2010 Domaine Philippe Charmond	Burgundy	45.00
583.	Langhe Bianco 2007 Paolo Monti	Piedmont	55.00
584.	Chardonnay M3 Vineyard 2010 Shaw and Smith	Adelaide Hills, South Australia	55.00
585.	Meursault Le Limouzin 2007 Jean Claude Boisset	Burgundy	85.00
586.	Art Series Chardonnay 1996 Leeuwin Estate	Margaret River, Western Australia	90.00
587.	Chardonnay 2007 Stag's Leap Wine Cellars	Napa Vally, California	90.00
588.	Meursault – Charmes 2002 Vins Fin de Bourgogne	Burgundy	90.00

The Rhone, Southern France and Rhone styles from Around the World

These wines share some of those slightly earthy, Mediterranean herb characters, rosemary, thyme, roasted earth and warm stones. The Grenache Syrah from Comtesse de Marion captures these simply and effectively with supple tannins rather than the hard, tarry flavours that Southern France used to be connected with. Malbec from Argentina matches the bloody grilled meat that is the national cooking style, The Black Shiraz is a reminder what was so good about these styles of rich, indulged spicy wines from Australia but from which they recently seem to have been diverted. The Fourteen Hands winery in Washington State has made a great and highly original wine out of a seemingly jumble of grape varieties it is rich, heady earthy and with an almost Port-like finish. Domaine Cigalons in Chateauneuf is made by the Berthet-Rayne family, all organic and a great example of this rather abused Appellation. Louis Barroul of St Cosme is one of the great makers of the Southern Rhone, along with Paul Draper, Seghesiomaker some of California's greatest Zinfandels (15.5%!) and John Duval used to head up the wine making team for Grange Hermitage, here making wine from his own vineyards.

600.	Cabernet Shiraz 2011 Ben & Rudi Scott	Coastal Plain, South Africa	18.00
601.	Grenache Syrah Reserve 2011 Comtesse de Marion	Southern France	20.00
602.	Malbec 2011 Casa Juanita	Mendoza, Argentina	22.00
603.	Vieilles Vignes Cotes du Rhone 2009 Club de Vignerons	Rhone	23.50
604.	Black Shiraz 2010 Westend Estate	SE Australia	24.50
605.	Merlot Syrah Cabernet Mouvedre 2010 Hot to Trot, Fourteen Hands Winery	Washington State	33.00
606.	Malbec 'Punto Final' Reserva 2009 Bodegas Renacer	Mendoza, Argentina	39.00
607.	Chateauneuf du Pape 2009 Domaine de Gigalons	Rhone	50.00
608.	Zinfandel 2010 Seghesio	Sonoma County, California	57.00
609.	Entity Shiraz 2007 John Duval	Barossa Valley, South Australia	59.00
610.	Cote Rotie 1998 Domaine St Cosme	Rhone	98.00
657.	Shiraz 1996 Wynn's Coonawarra Estate	Australia	78.00

Pinot Noir, Cru Beaujolais & Other Elegant Reds

Here we have a diverse section dominated by Pinot Noirs from all over the World: always difficult to offer value with Pinot Noir as it tends to be a low cropping variety and extremely fussy about where it will do well. That said, La Source offers some true fresh woodland mulch character and the wine from the Woollaston Winery, one of the leading eco wineries in NZ, has lots of pure stone fruit that you would expect in a decent Burgundy. Chilean Pinots tend to be fleshier and more rotund and the senior NZ wines from Ata Rangī and Wild Earth are really very accomplished indeed

615.	Pinot Noir 2011 La Source	Southern France	26.00
616.	Pinot Noir 2009 Wingspan, Woollaston Winery	Nelson, New Zealand	28.50
617.	Brouilly 2010 Domaine St Ennemond	Cru Beaujolais	31.00
618.	Pinot Noir 2011 Punto Nino	Chile	31.00
619.	Fleurie 2010 Domaine Gry Sablon	Cru Beaujolais	34.00
620.	Vieilles Vignes Pinot Noir 2009 Domaine Didier Tripoz	Burgundy	35.00
621.	Crimson Pinot Noir 2010 Ata Rangī	Martinborough, NZ	49.00
622.	Pinot Noir 2009 Wild Earth	Central Otago, NZ	55.00
623.	Gevrey Chambertin 2008 Domaine Harmond-Geoffrey	Burgundy	68.00

Claret and other Cabernet & Merlot Wines from Around the World

Lots of different styles of wines here, from simple juicy, berryish wines like the Finca Lucia, ideal with flash cooked bavette through the fleshier Merlots of Chile and South Africa – the latter having a great weight of roasted earth spice character, the more restrained offering from Bergerac – delicious, sappy and vibrant, perfect for lunch, the mid Atlantic style of the Stag's Leap wine – like a plummy Margaux, Mitolo's beast of a wine made using the Amarone technique of The Veneto in NE Italy, half drying some of the fruit to intensify the flavour and Amancaya a combined effort from Nicolas Catena, one of Argentina's finest makers and the Rothschilds Estate it is sort of the Opus One of South America

630.	Cabernet Sauvignon 2010 Finca Lucia	Valle de Rapel, Chile	18.00
631.	Merlot 2011 Santa Rosato	Valle de Rapel, Chile	18.00
632.	Merlot 2009 The Pillar Box Tree	Coastal Plain, South Africa	22.00
633.	Cabernet Merlot 2009 Domaine Daniel Oliver	Bergerac, SW France	25.00
634.	Chateau de Fontenille 2009	Bordeaux	30.00
635.	Cabernet Sauvignon 2006 Hawk Crest, 2 nd wine Stag's Leap Vineyards	California	38.50
636.	Cabernet Sauvignon 2009 Jester, Mitolo Vineyards	South Australia	41.50
637.	Malbec Cabernet 2010 Amancaya, Nicolas Catena/Lafite Rothschild	Mendoza, Argentina	48.50
638.	Chateau De Pez 2007 St Estephe	Bordeaux	57.00
639.	Chateau Talbot 2005 St Julien	Bordeaux	95.00

Iberia & Italy

We have given these two countries their own section simply because their wine styles and varieties tend to be very much their own, and for whatever reason, they do not seem to get the attention they deserve. These two countries produce powerful, flavoursome wines, like the New World, but have the ancient food traditions that the wines have grown up which means the wines are considerate around food, powerful perhaps but not dominating food. Wines that are not just about muscular fruit.

Southern Italian varieties such as Nero d'Avola and Negroamaro offer great gobs of earthy character, the likes of the Nasarre Crianza offers great Value when compared to Rioja, the aged Montepulciano Riserva is gentle and languid now, the new Douro wine is bright and rich without the mouth stripping tannins of old, Allegrini's Valpolicella is the benchmark for this vibrant, cherry fruited style (they also make the Ripasso, a wine passed over the lees of Amarone) and the sleeper here is the Pago de l'Ermita from Castilla, a new wave Spanish red with more forward fruit than traditional styles, aged in new French Barriques rather than old American oak it offers great value as no one knows what it is!

645.	Merlot/Corvina 2011 Pontepietra	Veneto, Italy	19.00
646.	Tempranillo Cabernet Crianza 2008 Castiluzar San Salvador	Navarra, Spain	19.50
647.	Nero d'Avola di Sicilia 2011 Njiro, Vitivinicola Tola	Sicily	21.00
648.	Shiraz di Sicilia 2010 Collina di Estate	Sicily	20.00
649.	Rioja Crianza 2007 Domino Nasarre	Rioja, Spain	24.00
650.	Douro 2009 Vila Real	Douro Valley, Portugal	25.00
651.	Negroamaro di Puglia 2011 Alessandre e Michelle, Cantine San Marzano	Puglia, Italy	26.00
652.	Montepulciano d'Abruzzo Riserva 2006 Cantina Sgarzi	Abruzzo, Italy	26.50
653.	Valpolicella 2011 Allegrini	Veneto, Italy	29.00
654.	Barrique aged Tempranillo Syrah Cabernet 2009 Pago de l'Ermita	Castilla, Spain	30.00
655.	Valpolicella Ripasso 2010 Cortegiara	Veneto, Italy	35.00
656.	Cramignano 2006 Villa Capezzana	Tuscany	78.00

Dessert Wines

Some excellent wines here, two red dessert wines from Puglia and Yecal, Italy and Spain respectively, offering more elegant sweet flavours than Port, a personal favourite in Stephanie Toole's Corton Cut Riesling which is delightfully deft and elegant in its sweetness rather than thick and unctuous.

640.	Chateau Calabre 2009 Semillon	Montravel	Half	6.00	24.00
641.	Monbazillac 2009 Domaine de l'Ancienne Cure	SW France	Half	6.00	24.00
642.	Primitivo di Puglia Dolce 2006 Madrigale Rosso	Puglia, Italy	Bottle		43.75
643.	Cordon Cut Riesling 2011 Mt HorricksClare Valley,	South Australia	Half	8.50	46.00
644.	Monastrell Dolce 2009 Bodega Casteno	Spain	50cl	7.75	39.95

