

THE VICTORIA

Here at The Victoria, we encourage people to try something new, exciting and unique. Most importantly, we want you to have fun and enjoy tasting our carefully selected wine, all from producers who are striving for the highest possible quality using an astonishing mix of their own personal winemaking talent and the natural qualities from the "terroir" they are so lucky to work from.

Here are a few of our favourites for September - Happy Sipping – Team Victoria

FIZZ

02. Saumur Mousseux Brut, Loire, France

£7.50/£36

Style: *Fresh and Dry*

This is a cracking drop from Saumur in the central Loire valley between Angers and Tours. Wine from this area was first shipped to England in 1194 and at this stage out priced Champagne but you don't have to worry about that here as this is well priced sparkling with real class. An aperitif blend of Chenin Blanc, Chardonnay and Cabernet Franc will delight your palate with a classic toastiness, an amazing lively mousse then for the finale, a clean crisp finish – yeah we love it! (12.5% abv)

WHITE

33. Muscadet Sevre ET Maine 2011, Loire, France

£26

Style: *Crisp and Dry*

Think Picpoul meets Albarino with juicy fruit, a cool mineral core and salty ocean tang. Yves Bretonniere is the 4th generation to be working the 15 hectares of prime vineyard between the Sevre et Maine rivers. Keeping any chemical intervention to an absolute minimum is Yves's style and he's widely regarded as a star of the future! Great with shellfish, grilled fish and spicy dishes! (13% abv)

RED

66. Cederberg Cabernet Sauvignon 2009, Cederberg, South Africa

£39

Style: *Rich and Silky*

David Nieuwoudt carries on the pioneering family tradition dating back to 1893 making innovative and award-winning wines, and wow, this is pure grace and finesse. With surprisingly low alcohol content, it screams dark fruit with smoky depths, silky tannins, lingering eucalyptus with a mouth-watering finish! A phenomenal match with lamb, but no need to wait for food! (13.5% abv)

ROSÉ

43. Locus Ameno Rosé 2012, Provence, France

£34

Style: *Silky and Full Bodied*

Locus Ameno is Latin for "the place where one feels comfortable" and we hope for you, it is this wine in our garden here at The Victoria where even the mistral can't track you down! This wine is full of passion from Phillippe Vincent and his ever-expanding family who work their "terroir" with true excellence. Close your eyes and imagine you're on your back soaking up the sun in the Med! This wine hits the mark with outstanding accuracy as it radiates blue clear skies, aromas of Provence and the clear reminder of a deep tan gained from total relaxation by the pool! Sip this absolute ripper of quality and you won't drink anything else all summer – we love it. (12.5% abv)

FIZZ

01. Carpeno Malvolti, Prosecco di Conegliano Extra Dry, Veneto, Italy

£6.00/£28.50

Style: *Fresh and Dry*

Aromas of pears and blossom, this is vibrant fizz with just a hint of ripe summery fruit as it slips down. Ideal for an impromptu celebration, this fizz is almost entirely Prosecco grapes with a dash of Verdiso and Perera made by the Charmat method – where secondary fermentation takes place in a pressurised stainless steel tank rather than each individual bottle. (11% abv)

07. De Stefani Prosecco Zero, Conegliano, Veneto, Italy

£36

Style: *Fresh and Dry*

What a winner, the De Stefani winery is not only the birthplace of seriously impressive wine but also where a wounded Ernest Hemingway spent the night during WW1. Alessandro De Stefani treats his prosecco with the love most reserve for their children, using the unique 'metodo zero' method, of chilling the wine to zero degrees during vinification to preserve all the incredible pure freshness and depth of flavour. When we tasted De Stefani we knew you would want this top class Prosecco to swig at the bar or drink throughout your meal even with dessert, yippee – bring on the summer! (11% abv)

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03. Crémant de Loire Rosé ' Non Vintage: Cave de Saumur, Loire, France

£8.50/£38

Style: *Crisp and Fresh*

A light-bodied sparkling belter, which lifts the soul, and sets up a great party atmosphere at The Victoria. This beautiful coral pink 100% Cabernet Franc oozes soft seduction and has the pure delicacy of a violin passage. This is great as an aperitif, especially in the garden, and best matched with outrageous frivolity and laughter! An elegant delicious Loire winner without the Champagne price tag – go on you know you want to! (12.5% abv)

04. Champagne Moutard Prestige Cuvée Non Vintage, France

£10/£51

Style: *Fruity and Fresh*

An equal blend of Pinot Noir and Chardonnay, this Champagne is a real find with a lightness of touch – elegant, crisp, plenty of life and with a creamy texture to the mousse. Made by a smaller producer whose family have lived in the village of Bruxeuil in the Côtes des Bar (southern Champagne) for hundreds of years, the Moutard label delivers class and precision to its fresh Prestige Cuvée. This Champagne is aged an average of three and a half years before release and seems all the more keen to leap out of the bottle and show off its lively character and gorgeously fresh finish. Go on, spoil yourself! (12% abv)

05. Champagne Moutard Rosé Prestige Non Vintage, France

£10/£51

Style: *Crisp, Fruity and Fresh*

A real find this one, a delicate salmon colour with delicate bubbles and real class. Good fruity wine with a clean finish and aromas and flavours that are complex, yet subtle, elegant and downright classy. If the sun's out, buy a bottle. If it's raining, buy two and within minutes, your day will be brightened. (12% abv)

WHITE

GLASS (175ml) & CARAFE (500ml)

Santo Isidro de Pegoes, 2012, Terras do Sado, Portugal <i>Style: Fresh and Fruity</i>	£4.25/£12.50
Pasos de la Capula Verdejo 2012, La Tierra De Castilla, Spain <i>Style: Crisp and Dry</i>	£4.50/£13.00
Boundary Line Chardonnay 2012, Barossa, South Australia <i>Style: Crisp and Fresh</i>	£5.00/£14.00
Boer and Brit Chenin Blanc 2012, Western Cape, South Africa <i>Style: Fresh and Fruity</i>	£5.50/£15.00
Loupart, Sauvignon Blanc de Touraine 2012, Loire, France <i>Style: Crisp and Dry</i>	£5.75/£16.50
Weingut Rabl, Gruner Veltliner 2011, Kamptal, Austria <i>Style: Crisp and Dry</i>	£6.50/£17.50
Domaine Guillemarine Picpoul de Pinet 2012, Coteaux de Languedoc, France <i>Style: Crisp and Fresh</i>	£6.75/£18.50
Gerard Bertrand Naturalys Viognier 2012, Languedoc – Roussillon, France <i>Style: Fresh and Aromatic</i>	£7.00/£19.50
Tramin Pinot Grigio 2012, Alto Adige, Italy <i>Style: Crisp and Mineral</i>	£7.50/£22.00
Wild South Sauvignon Blanc 2013, Marlborough, New Zealand <i>Style: Crisp, Dry and Zesty</i>	£8.00/£24.00

RED

Novita Sangiovese 2012, Umbria, Italy <i>Style: Light and Fruity</i>	£4.25/£12.50
Chateau de Campuget, Syrah Viognier 2012, France <i>Style: Light and Fruity</i>	£4.75/£14.50
Chevalier d'Or, Bordeaux Rouge 2010, France <i>Style: Rich, Fruity and Medium-bodied</i>	£5.25/£16.00
Bodegas Arrocal AC, Ribera del Duero 2012, Spain <i>Style: Fruity and Spicy</i>	£6.00/£16.50
Beau Chene Pinot Noir 2012, Languedoc – Roussillon, France <i>Style: Light-Medium bodied</i>	£6.25/£17.00
Luigi Bosca, Finca La Linda Malbec 2011, Mendoza, Argentina <i>Style: Rich, Fruity and Silky</i>	£6.50/£17.50
Andeluna Merlot 2011, Mendoza, Argentina <i>Style: Rich, Fruity and Full-bodied</i>	£6.75/£18.50
Edulis Crianza, 2010, Rioja, Spain <i>Style: Rich and Full Bodied</i>	£7.00/£18.75
Perez Cruz, Cabernet Sauvignon Reserva 2011, Maipo, Chile <i>Style: Rich, Fruity and Full-bodied</i>	£7.25/£19.00
Tuatara Bay Pinot Noir, 2012, Marlborough, New Zealand <i>Style: Light-Medium bodied, Fruity</i>	£8.00/£22.00

ROSÉ

GLASS (175ml) & CARAFE (500ml)

Chispas Rosado 2012, Spain <i>Style: Soft and Fruity</i>	£4.50/£13.00
Chateau De Campuget Rosé 2012, Rhone, France <i>Style: Crisp and Fruity</i>	£5.75/£16.00
Les Vignes d'Oc Rosé 2012, Montpeyroux, France <i>Style: Dry and Fruity</i>	£6.00/£16.50
Alain Marcadet Rosé 2012, Touraine, France <i>Style: Soft and Fruity</i>	£6.50/£18.00

DESSERT WINE

GLASS (100ML)

L'Ancienne Cure 2010, Monbazillac, France <i>Style: Sweet and Sticky</i>	£6.00
Gerard Bertrand Banyuls 2009, Languedoc – Roussillon, France <i>Style: Fruity and Spicy</i>	£7.50
Quady Winery, Elysium 2011, Madera, California USA <i>Style: Sweet and Rich</i>	£8.25
Weingut Weegmüller, Rieslaner Auslese, Pfalz 2009, Germany <i>Style: Sweet, Rich and Sticky</i>	£12.50

SHERRY

GLASS (75ML)

Gonzalez Byass La Concha Medium Amonfillado <i>Style: Medium</i>	£3.75
Bodegas Hildago 'La Gitana' Manzanilla <i>Style: Light and Fresh</i>	£4.00
Gonzalez Byass Pedro Ximenez Dulce <i>Style: Sweet</i>	£5.50

PORT

GLASS (75ML)

Fonseca 'Bin 27' Reserve Port	£4.50
Croft 2007 L.B.V Port	£5.50
Taylor's 10 year Tawny Port	£8.50
Dow's 1997 Vintage Port	£12.00

WHITES

12. Santo Isidro de Pegoes, 2012, Terras do Sado, Portugal

£4.25/£17

Style: Fresh and Fruity

Wow, zippy zoom juice, this is clean, fresh, well balanced and a winner in our book. Recently tasted by our esteemed panel of experts who all agreed it was a wine that would be well appreciated (quaffed) in the bar but also works wonders with seafood, bar snacks and light bites. Founded in 1958 when the government granted winegrowers land in the small village of Pegoes, things have come a long way. Multi award-winning Portuguese wine maker, Jaime Quendera, heads up the wine making at what is now a very impressive modern winery offering superb value. Bring on the summer!! (12.0% abv)

10. Pasos de la Capula Verdejo 2012, La Tierra De Castilla, Spain

£4.50/£18.50

Style: Crisp and Dry

From La Mancha this wine is young, unoaked and delivered to you for easy relaxed drinking, preferably in glorious sunshine! The indigenous grape Verdejo bursts onto the nose with gooseberries, apples and peaches and is rich to taste, so jump in and go all med with this top glugger – a real favourite with our team and no doubt you will agree! (12.5% abv)

13. Boundary Line Chardonnay 2012, Barossa, South Australia

£5.00/£20

Style: Crisp and Fresh

A great value Chardonnay, with a light crisp finish of citrus and melons, gently oaked to provide complexity and texture. Bob and Cherie Bertons vineyard in Eden Valley South Australia, produces wonderful wines partly due to the altitude, 450m above sea level, cool climate and fantastic state of the art wine making facilities but primarily due to their quality winemaking beautifully blended with the local "terroir". We love this easy drinking Aussie smiler and it drinks bonza on its own but beds well with chicken, seafood or a little spice! Cheers and we applaud you Bob and Cherie! (12.5 % abv)

15. Boer and Brit Chenin Blanc 2012, Western Cape, South Africa

£5.50/£21.50

Style: Fresh and Fruity

Bitter enemies at war, the Boer (President Kruger) and the Brit (Field Marshall French) died enemies but more than a century later their descendants Paul Kruger and Alex Milner have dropped the battle and joined forces to make exceptional wine. This is food friendly and has a blast of peaches and apricots, with the body of a Boer and the nose of an Englishman, you just can't go wrong! Good sneaky minerality on board here – lets raise a glass to this wonderful reconciliation. (13% abv)

38. Loupart, Sauvignon Blanc de Touraine 2012, Loire, France

£5.75/£23.50

Style: Crisp and Dry

Grown in fine pedigree Sauvignon Blanc vineyards around Tours in the Loire Valley, this is a class Sauvignon blended by the fine hands of one of The Victoria's favourite customers and a decanter judge himself Steve Daniel. Steve has a vast depth of experience with 23 years in the business, predominantly as a wine buyer and has scarily good taste buds and the nose of a giant roman. This has upfront fruit with a distinct 'terroir' feel giving Sancerre a real sprint to the line and at this price, drink this until the barman turns out the lights! A great match for fish, shellfish, white meat, goat's cheese but just right by itself – we love it! (12% abv)

14. Domaine Olivier and Gessler Etoile 2011, Cotes de Gascogne, France

£24

Style: Crisp and Fresh

Olivier and Roland Gessler hunted across Gascony for the grapes for this belter. Scented like a giant luminous grapefruit, the palate is stacked with verve. It's uplifting, fresh, and a blend of Colombard, Ugni Blanc and Gros Manseng. There's a gingery touch to this vino, one to match up with anything bright and gingery on the menu or just as a sipper in its own right. (11.5% abv)

36. Terre di Sava Chardonnay Malvasia 'Lucarelli' 2012, Puglia, Italy**£25***Style: Crisp and Creamy*

Delizioso, a wonder wine - unoaked Chardonnay from North Salento in Puglia. This wine is super fresh, and bursts into life with ripe peaches, passion fruit and mandarins but is incredibly well balanced to provide a creamy and smooth palate, a true Italian gem! Superb as an aperitif, great with starters, light pasta dishes and brilliant with soft cheeses. Easy to drink but 'class in a glass' at this price as it punches well above its weight and just like the terroir it's from, is one to watch in the future. We love it so don't be afraid to taste but we recommend you drink while planning a trip there! (12.5% abv)

30. Weingut Rabl, Gruner Veltliner 2011, Kamptal, Austria**£6.50/£26***Style: Crisp and Dry*

Direct to Sheen from the prestigious Kamptal-Donau (Danube) winemaking region of Austria, Weingut Rabl and family are renowned for outstanding winemaking from 75 hectares of wonderful hillside vineyards in and around Langenlois. Rudolf Rabl Jr's care and precision in the vineyard ensure the grapes are of very high quality producing multi award-winning wines. It is no surprise that they have a great reputation and are true stars of Austrian winemaking! Taste the spicy grapefruit with tropical fruit and a sensational fresh mineral crisp finish – just perfect! Beautiful with spicy dishes, asparagus, white meat and heavy fish. (12% abv)

23. Domaine Guillemarine Picpoul de Pinet 2012, Coteaux de Languedoc, France**£6.75/£26.50***Style: Crisp and Fresh*

The local grape winning the hearts of the masses! Picpoul de Pinet is considered the "Muscadet" of the South. Grown a short crawl from the oyster beds of the Bassin de Thau, this wine screams at you to match up with oysters, all shellfish and fish! Beware it's also a winner as an aperitif or with light salads but you can unwittingly drink this in the sun all day long! Picpuoul (also known as Folle Blanche or gros plant) means "lip stinger", which refers to the high acidity is crisp, long and full with a nose of floral and mineral notes. With this very drinkable naughty number giving a ton at this price, get in quick before the "star" of Picpoul runs out! (13.5 % abv)

25. Finca Os Cobatos, Godello Blanco 2011, Spain**£27***Style: Dry and Mineral*

As bracing as standing naked on the cliffs overlooking the Bay of Biscay in a gale force wind, but not quite as risky! Mildly aromatic with a peachy, pineapple nose and a slight salty tang creating a mild mineral sensation. Refreshing and long dry finish and perfect with any of Neptune's tasty little treasures. The Godello variety is indigenous to Spain, and grown in the small town of Monterrei and Galicia (Northwest Spain). Godello is every bit as good as its better known cousin, Albarino but providing great value. (13.5% abv)

170. Gerard Bertrand Naturalys Viognier 2012, Languedoc – Roussillon, France**£7.00/£27.50***Style: Fresh and Aromatic*

Superman Gerard Bertrand is dynamic and brilliant just like this fabulous wines and it's no doubt why his vineyard was named European Winery of the Year. His wine methods are built on sustainability with small yields per hectare. Aged in oak for 30% of the blend for 6 months, this is fresh, aromatic and decadent on its own or with chicken or spicy dishes and at this price a real pearler!(13.5% abv)

34. Dopff Au Moulin, Pinot Blanc 2011, Alsace, France**£28.50***Style: Fresh and Dry*

A lively Pinot Blanc from a vineyard with fine pedigree. Since 1574, the Dopff family, from father to son have worked their magic with fervor and enthusiasm to produce high quality wine using traditional methods. Grown around the little town of Riquewihr on the South slopes of Schoenenbourg, excellent Riesling country, this really is a superb wine showing off some super Alsatian flair. Sniff the apple blossom and taste the ripe pears ooooooh, so very gooooood! Mild acidity, fresh, light and easy drinking makes this a dreamy wine. Great with white asparagus, fresh water fish and white meat, especially chicken.(12.5% abv)

16. Tramin Pinot Grigio 2012, Alto Adige, Italy**£7.50/£29.50***Style: Crisp and Mineral*

Under the guidance of Oscar Lorandi and Willi Sturtz, the Tramin winery has produced something special here. Some Pinot Grigios are simple, refreshing drinks made in a rather neutral style for easy quaffing. Not here. This wine has all that glorious refreshment and in addition a touch more richness and complexity with a long-lasting minerality. Great as an aperitif, or indulge with lighter bites such as salads, mild pasta dishes and fish. (13% abv)

33. Dr Loosen Riesling 2011, Mosel, Germany**£32***Style: Aromatic and Mineral*

Exceptionally fine Riesling is like classical music, it's emotional, beautiful, wonderfully structured and thoroughly addictive. Ernst Loosen is a recent winner of Decanter's Man of the Year – I think primarily for giving us [this](#) wine – a delicately boned and graceful Riesling. It has blessedly low alcohol, incredible purity of fruit, a perfectly poised sweetness and gooseberry - giving freshness. If you want a breath of fresh air, this will do it and even better to have it with a spicy Merrett dish! (8% abv)

31. Wild South Sauvignon Blanc 2013, Marlborough, New Zealand**8.00/£32.50***Style: Crisp, Dry and Zesty*

"Wild South" gets its name from the raw awesome beauty of Marlborough, where wine is created to reflect the incredible unique character and spirit of an outstanding world-class wine region. Wild South combines this unique zone of "wonder wine" with the unfettered and carefree attitude of beautiful young wine maker, Christie Brown, a potent combination producing this zappy and vivacious wine overflowing with lime zest and gooseberries. Best friends with shellfish and fish. (12.5% abv)

340. Elena Walch Pinot Grigio 2012, Alto Adige, Italy**£33***Style: Dry and Mineral*

Every woman has dreamed a dream... Elena married into the most prestigious vineyard owning family in the beautiful mountains of Alto Adige. Swapping architecture for winemaking, a courageous move but turns out she is pretty darn good at this, building the estate into one of the most awarded wineries in Italy. This PG is stunningly elegant and concentrated, just like Elena herself and has real backbone so devour on its own, or match with a number of our dishes. (12.5% abv)

39. Tacchino Gavi di Gavi 2012, Piedmont, Italy**£34***Style: Crisp and Dry*

Wow, this Gavi is at the top of the tree and no wonder as 3 generations of Tacchino family members have nurtured these wines with outstanding success! Set in a perfect amphitheatre of vines in the hills of Piedmont, this unique topography has given this Gavi an unbelievable purity and ripeness that perfectly balances the cool minerality and the acidity. As elegant as Penelope Cruz, and ridiculously moreish (probably like her also!), best resign yourself to a second bottle now! Enjoy Italy's answer to Chablis with fish, pasta, salami and cheese (12.5 % abv)

29. Larry Cherubino, Ad Hoc Wallflower Riesling 2009, Australia**£34.50***Style: Aromatic and Fruity*

Larry has been nominated several times for Best Young Australian wine maker and International wine maker of the year – he is a true winemaking legend. This is a single vineyard wine made with intense fruit, creating a fresh and aromatic beauty from down under! The maestro has produced a brilliant all rounder with citrus and lemon notes, soft acidity and luscious fruit with a finish as long and clean as the air you breathe in this part of Aussie! This can handle a plethora of rich flavours, shellfish, salads, pasta, grilled fish, pork or duck. (12.5% abv)

390. Pomino Bianco, Marchesi Frescobaldi DOC 2012 Tuscany, Italy**£36***Style: Fresh & Fruity*

Drenched in sunshine, this blasts out of the bottle and before you get a chance to taste, whacks you on the nose with apples and pears & jasmine – ooh yeah! Full of sun-kissed golden sparkles, the colour is nearly as stunning as its classic label! With an Italian heritage dating back 700 years, Frescobaldi's wine is produced with tradition, innovation and finesse, clearly shown in this little ripper which is fresh, well balanced with a long finish. Get a friend, get a table and get a bottle of this Chardonnay / Bianca blend .Devour with the char grilled sea bass or spit roast chicken from our BBQ menu! (12.5% abv)

20. Hen and Chicken Chardonnay 2011, Pemberton, WA, Australia **£38.50**

Style: Soft and Creamy

Named 'Winery of the Year' in James Halliday's 2011 Wine Companion, it is no surprise that wine maker Larry Cherubino is fast becoming a cult figure in world wine. His wines are as distinctively natural with as little interference in the winery as possible and most importantly with very close monitoring to ensure picking is completed at the perfect time! Larry Cherubino is to Australian Wine what Alan Border was to Australian Cricket, determined, hugely competitive, and always striving for the highest quality results. A nose of melon and citrus that follows delicately through to the palate. Creamy with great structure and a flavour beautifully balanced with minerality and nuttiness. A long clean finish, which remains until the next bottle arrives, this is pure luxury. Great with poultry, game, fish or blue cheese. (13.5% abv)

11. Bodegas Gargalo Albarino 2011, Monterrei, Spain **£39**

Style: Mineral and Aromatic

The salty ocean blasts from the Bay of Biscay feed the vineyards of Rias Baixas on the wild and rugged North West coast of Spain. This boomer is superbly indigenous; it is aromatic, and perfectly captures the rich peachy flavours from the famous Spanish sunshine. If you are a virgin to this grape, now is your moment! Close your eyes and taste the refreshing tang of salty deliciousness and dream of lazy long Spanish lunches with not a care in the world – ooh yeah, we like it! (12.5% abv)

21. Thalassitis 2012, Santorini, Greece **£40**

Style: Dry, extremely Crisp and Mineral

This is made of 100% Assyrtiko grapes (pronounced ASS-**EAR**-TEA-KOH) from the Episkopi Vineyard made by "the George Clooney" of Greek wine, Yiannis Paraskevopoulos. Thalassitis means "from the sea" in Greek because these vines withstand searing hot summers, they are only irrigated by the tangy dew from the sea mist – which gives the wine its salty tang. This uniquely fresh white wine is so deliciously dry it's like sucking on a frosty volcano! From some of the oldest vineyards in the world, think salt, lemon and verve packed into a crunchy diamond. If you like your wine searingly dry and are up for tasting something wonderfully unique, place your order now. Sensational! (13% abv)

192. Cutizzi Greco di Tufo, Campania DOP 2012, Italy **£41**

Style: Fresh and Spicy

No messing about here, named Italy's winery of the year 2013 by the esteemed Italian Sommelier Association, Feudi di San Gregorio wines are zooming up the pecking order in Italian whites like a Ferrari powering through the Dolomites! The Greco oozes class, has elegance in bundles but with subtle notes of fresh mint and green plum. A young producer in terms of years with 30 under his belt, but is a master at creating beautifully balanced wines which are now among the best in Italy. With a touch of spice, this will only get better with a Merrett spice-based dish – go Italian, it's the new France!!(13.5 abv)

24. Sancerre Blanc Domaine Serge Laloue 2009, Loire, France **£42.50**

Style: Crisp and Fresh

This is textbook Sancerre from family Domaine who have been making it since 1930. The baton has been handed over to extremely talented son, Frank, who continues the modern work on the classic 100% sauvignon wine. A stunning silver colour with brilliant green highlights, this has intense perfume of acacia and orange blossom with a sneaky touch of rhubarb. On the palate, sensations of fullness are in perfect harmony with the firmness that is characteristic with this vintage. The finish is precise, very long and fruity, with spicy notes. This should come with a warning – drink this and you may never stop smiling! A great match for fish, shellfish, white meat, goat's cheese, and can also be a fantastic aperitif. (13.5% abv)

35. Saint Clair Sauvignon Blanc 2011, Marlborough, New Zealand **£43.50**

Style: Crisp and Fresh

Renowned New Zealand wine maker Matt Thomson has created this magical Sauvignon Blanc called Pioneer Block 18 from the snap block. This vineyard was originally an apple orchard growing the snap variety. The nose is of passionfruit and grapefruit and a palate of intensely concentrated passionfruit and blackcurrant with a salty minerality giving a great long finish. Matt Thomson's award-winning vineyard wins trophies by the bucket load and this Sauv is no exception, pure class in a bottle. A ripper with spicy food, grilled fish and char grilled vegetables. (13.5% abv)

28. Charles Schleret Gewurztraminer 2007, Alsace, France **£47**

Style: Dry and Crisp

This wine is as stunning as the location – Charles Schleret's vineyard is in the village of Turckheim just West of Colmar on the river Fecht. One of the finest independent vigneron in Alsace, his wines have become legendary with numerous medals in prestigious wine competitions. He has an avant-gardist temperament, and is a devoted wine grower who respects the great traditions of Alsace wines. All grapes are hand harvested at optimum ripeness to create this benchmark Gewurztraminer, which is laced with tropical fruit but balanced beautifully against peppery characteristics to combine and produce a stunning rich and complex palate. This is the perfect match with Thai or Indian flavours but equally wonderful with many spices. (14.5% abv)

27. Cote de Beaune La Grande Chatelaine 2007, Burgundy, France **£55**

Style: Creamy and Mineral

This posh white burgundy is gloriously laced with the scent of truffles. Sniff it! Truffles! The texture of this wine is off the scale in its lushness. It has ping, a sexy vibrant finish, and the ruthless energy of a biodynamic wine with no additives, just pristine fruit and precision winemaking. Let this speak for itself – it will scream class. (13% abv)

188. The Gatecrasher Sauvignon Blanc, Hawkes Bay 2009, New Zealand **£57**

Style: Crisp, Aromatic and Fruity

Pow – this Sauv from New Zealand would gatecrash any party! Jose Mourinho thinks he's the "special one" but that's debatable, this Sauvignon is truly special and with only 1500 bottles produced of its kind, taste while you have a chance as you won't regret it! Gatecrasher is not your average Sauvignon from New Zealand as Rod & Emma Easthope have carefully handpicked their grapes to ensure a purity of the terroir remains featuring gooseberry aromas and a palate of almonds, citrus and sage! We suggest you get in quick and see for yourself as if you blink this vintage will be gone – this is a sensational wine from a world class wine region. (13.5 abv)

26. Domaine de Georges Vernay, Le Pied de Samson 2010, Northern Rhone, France **£60**

Style: Crisp and Rich

A Viognier with true class from the Rhone valley. Legend has it that a colossus straddled the Rhone where these vines grow! Check out this wine's delicate floral and honeysuckle aromas with a touch of apricot. Blimey, this Viognier has gorgeous round fruit on the palate, plenty of peach and apricot stone fruit with a dash of citrus lift and a sexy texture – a winner with prawns, shellfish, pork, chicken or mild aromatic dishes. Or just sip, swig and be merry! (12.5% abv)

32. Givry, Domaine Joblot 2008, Burgundy, France **£65**

Style: Rich and Buttery

The Joblot family have been producing top class wines for over three generations on their 13 hectares of heavenly vineyards in three 1er cru areas in Givry, Burgundy. The emphasis is all about vineyard management with small yields and extremely limited availability. This wine is powerful, yet elegant, and because of the world-class quality, it is very much in worldwide demand. It has real intensity and is a concentrated creamy wine produced from old vines. This is so rich and long on the finish that you will taste it all the way home and probably into your dream of lazy afternoons in Givry! Great with game and white meats especially with rich sauces. (13% abv)

185. Meursault 'Le Limozin' Domaine Rene Monnier 2011, Burgundy, France **£75**

Style: Creamy, Zesty and Mineral

Domaine Rene Monnier was founded in 1723 and is currently in the hands of the tenth generation of the Monnier family. They are true legends of the wine world and have 18 hectares of vineyards in amongst the best crus of the Cote de Beaune. This is one of the largest privately owned Domaines in this exceptional wine region and great attention is paid to limiting the yields, and guaranteeing the best possible wine with a beautiful balance of fruit and acidity. This is elegance at its very best with fine lemony fruit combined with peach and pineapple notes. It has a sensational oak integration with a long lovely length. A winner with chicken, fish or veal dishes. (13.5% abv)

187. Chassagne Montrachet 1^{er} Cru, Marc Morey 2008, Burgundy, France

£98

Style: Rich, Mineral and Toasty

Domaine Marc Morey is run by Bernard Mollard and his wife, Marc Morey's daughter. The old cellar lies underneath their magnificent home, which has been in the Morey family for 100 years and was a former Coaching Inn. Bernard Mollard's wines have become world renowned since the mid-nineties, producing some of the finest Chassagne Montrachet's available. This is opulent, elegant and complex, although wonderfully mineral. This has a perfect balance with a toasty oak and long supple finish. This is white Burgundy at its finest! Don't take our word for it – dive in and bath in this beauty! This is a present that your palate will thank you for, for a very long time!! (13.5% abv)

RED

51. Novita Sangiovese 2012, Umbria, Italy

£4.25/£17

Style: Light and Fruity

Umbria might be in the shadow of its illustrious neighbour Tuscany but this wine is not, it is a little gem, although this is no surprise here as the wine consultant is leading Italian maestro Riccardo Cotarella. Alessandro Lumini and sister Serana have just completed their state of the art cellar at Podere Le Vaglie Estate in the picturesque town of Orvieto. This wine is modern, has tons of summer fruit and is a real pleasure to drink. Great with pasta, roasts and cheese, or a log afternoon beside the fire! (12.5% abv)

53. Fiorile Nero d'Avola/Syrah 2011, Sicily, Italy

£18.50

Style: Medium Bodied

A wonderfully balanced full flavoured wine from sunny Sicily. Unrestrained like an apprentice mafia it explodes plummy fruit on the palate but retains lightness and has a sensational ruby colour! Great on its own but its Syrah blend – originally from the Rhone – ensures the Mediterranean heritage gives it enough grunt to be good friends with roast and grilled meats, meaty pasta dishes and mild cheese. (12.5% abv)

58. Chateau de Campuget, Syrah Viognier 2012, Rhone, France

£4.75/£21.50

Style: Light and Fruity

This is the ultimate summer red, best served chilled in a walled sunny garden just like ours!! This classic Rhone blend has the spicy red raspberry lift of Syrah and the full seduction of white flower and peaches of Viognier. As popular in summer as Rafa Nadal and as versatile as a Swiss Army knife! Drink cool on its own or match with either grilled meats or fish from our outdoor kitchen. (13% abv)

54. Chevalier d'Or Bordeaux, Merlot Cabernet 2010, France

£5.25/£24

Style: Rich, Fruity and medium-bodied

Bordeaux, in South West France, is arguably the most famous wine region in the world. This, married with the outstanding skills, of one of The Victoria's favourite customers, Steve Daniel, creates this easy drinking elegant and classy claret. Steve, a renowned wine buyer, blender and also a decanter judge, possesses scarily good taste buds and the nose of a giant roman, whom some say, can sniff out a corked wine in the next restaurant, not seat! This has plenty of berry fruit, medium weight and is super fresh on the palate. Don't mess around, drink with red meat, cheese or by the fireplace! (13.5% abv)

76. Bodegas Arrocal AC, Ribera del Duero 2012, Spain

£6.00/£24.50

Style: Fruity and Spicy

Ribera, a wine region with a reputation for high quality and high prices, so what a thrill to find a small and humble family-owned winery making this incredible, intense wine from 30 year old Tempranillo vines. Rich dark and spicy with a touch of vanilla and all the finesse and polish you would expect from such a prestigious region. We recommend you drink in the sun now! (14% abv)

69. Beau Chene Pinot Noir 2012, Languedoc – Roussillon, France

£6.25/£25.00

Style: Light-Medium bodied

The Pinot Noir grape originated from Burgundy but is now performing well on the cool hillside vineyards in The South of France where the med and oceanic climates meet. The Delaunay Family have produced in Burgundy for over 100 years and now young wine makers, Catherine and Laurent Delaunay, have brought their experience and expertise to this 'terroir' and the results are very good. This wine has flair, elegance, and a great berry fruit palate with a soft rounded finish. This wine is great with roast meats, cheese, or simply to be enjoyed on its own. (13.0% abv)

64. Luigi Bosca, Finca La Linda Malbec 2011, Mendoza, Argentina

£6.50/£25.50

Style: Rich, Fruity and Silky

Leoncio Arizu took over this winery in 1908 as a 25 year old and it has been with the same family since. Arizu means 'oak grove' and never did they imagine oak would have played such a major role in their families lives, but some things really are meant to be! This wine has an intense red ruby colour with a delicious splash of cherries, plums, vanilla and spice, with lashings of Latino passion. Indulge with pork chops, veal or lamb. (14.0% abv)

73. Lionello Marchesi Sangiovese 2012, IGT Toscana, Italy**£26***Style: Silky and Fresh*

Ohh, the classic of Tuscan beauty, wonderful sour cherries with a smoky hint of leather combined with an incredible freshness. It is silky, clean, as passionate as our Managers and loaded with character making it the perfect lunch or dinner partner whether with friends, colleagues or if you're lucky, lover/s!! History shows Sangiovese as the most famous and noble Tuscan grape but don't let history rule here, you decide for yourself. Situated South West of Sienna on hillsides 10km from the coast, the winemaking attention to detail is clear by the outstanding taste so 'applausi a Lionello.' (12.5% abv)

57. Andeluna Merlot 2011, Mendoza, Argentina**£6.75/£27***Style: Rich, Fruity and Full-bodied*

You decide what you think but this is superb, and there is no wonder they won producer of the year award at the sommelier wine awards this is stylish, full and very classy. Tapenade, chocolate, vanilla oak flashes and the perfect sexy match with a charry steak. Quite a full style and packed with deep juicy fruit, this is an indication of the future from Argentina – top class and bold modern fruit. (14.8% abv)

8. Edulis Crianza 2010, Rioja, Spain**£7.00/£27***Style: Rich and Full Bodied*

If Ribera del Duero is the 'negro torro' of the tempranillo world, then Rioja produces the flamenco dancer; supple and seductive red fruit with complex yet mesmeric dance moves. Edulis is a modern winery that is proud to be working in harmony with nature and no expense has been spared in allowing them to produce wonderfully elegant, yet vibrant and sexy wines that will take your taste buds pretty close to heaven! (13.5% abv)

55. Perez Cruz, Cabernet Sauvignon Reserva 2011, Maipo, Chile**£7.25/£28***Style: Rich, Fruity and Full-bodied*

One of the biggest bargains on this list. Beautiful wine from Chile's Alto Maipo Valley which pumps uniqueness into the grapes – blackcurrant, a hint of fresh mint and even a tropical tang. Smell it! Guava anyone? This is an insanely decent wine. Full bodied and amazing with red meat dishes or a slap up roast. (14.5% abv)

97. Tuatara Bay Pinot Noir, 2012, Marlborough, New Zealand**£8.00/£30***Style: Light-Medium bodied, Fruity*

Sniff this Marlborough beauty and you will be hooked, the expression of this Pinot Noir is as pure as you will get outside Burgundy, but at a fraction of the price. From the stable of the Saint Clair Family Estate and made by multi award-winning Matt Thomson, this punches well above its weight. We could go on for days about the quality wines produced from Neal and Judy Ibbotson's vineyards, which are renowned worldwide, but to save you time just taste them and find out for yourself. This is a big juicy crowd pleaser with loads of summer berries and balanced superbly with good acidity and a toasty finish to boot, YUM YUM! Quaff on its own or devour with grilled meats, fish and salads. (13.5% abv)

70. Malvasia Nera 'Ampelo' 2011, Puglia, Italy**£33***Style: Full Bodied*

Wow, we tasted this recently and immediately felt it would be a great addition to our list. Cantina Terre Sava, established in 2008 by a group of wine lovers who saved this winery from financial disaster. They knew the potential of this unique land and the amazing qualities of the "terroir" – renowned for exceptional fruit driven reds and this proves it. It is beautiful, elegant, complex and fresh, with a stunning ruby red colour. This is seductively smooth with a jet of cherry. Enjoy with red meat, roast meat with rich sauces, or mature cheese. (13.5% abv)

85. Manium Crianza 2010, Bierzo, Spain**£38***Style: Medium-Full bodied*

The secret here – 5th generation wine maker, Perez Pereira and the marriage with the native Mencia grapes! 'Honus Manium' was the name given by the Romans to the inhabitants of this area of Leon because of their resistance and fortitude, which are two qualities needed by the bucket load to grow in this terrain. The Mencia grape is the most exciting new Spanish find since Penelope Cruz but equally seductive!! Deep crimson in colour, dark and intense with blackberry, cassis and a hint of spice this is incredibly well structured with sweet tannins and an elegant silky finish. This is pure hedonism in a glass so comes with a warning: taste and you may fall in love, and we did! (14.5% abv)

74. Domaine Gry Sablon Fleurie 2011, Beaujolais, France**£40***Style: Light and Fruity*

An exuberant beauty! This Fleurie is full of ripe fruit, silky tannins and hints of violets that you can't help but fall in love with. This should come with a serious warning – its vibrancy may well change your day, night or life, at least while you're with us! It's simply amazing so much character and charm can fit into such a small bottle! A great wine to drink chilled at lunch, and room temperature in the evening. This is no namby-pamby Beaujolais; this is the real deal so tuck in folks! (12.5% abv)

61. Crozes Hermitage 'Terre d'Eclat' Domaine de la ville rouge 2010, Rhone, France**£42***Style: Classy, Medium-bodied*

After an 'exhausting' trip through the Rhone Valley with 6 of London's top sommeliers, we found this gem – the gorgeous 2010 Hermitage is a serious Inspiration! This is a great small family run estate with son Sebastien Girard now at the helm. Since returning from oenology school in 2005, he has overseen the building of the über modern winemaking on the estate and now bottle on site. They use only the very best of their crop for bottling, which is the mark of quality producers who are fast building a very strong reputation in Northern Rhone. The deep ruby-purple colour draws you in then the full concentration of fruit but silky smooth tannins make this one to remember. Great with poultry, red meat and cheese but also very good on the Sofa on a Sunday afternoon!! Robert Parker agrees with 90 points. (13% abv)

99. Michele Chiarlo 'Vigne Di Chiarlo Monferrato Rosso' 2010, Piedmont, Italy**£45***Style: Rich and Elegant*

Piedmont, in Italian, means at the foot of the mountain, but the wines from this Northern Italian region are well and truly from the top of the tree. Michele Chiarlo is one of Piedmont's truly great wine makers winning numerous world awards for fine wine making. This wine is a unique blend of Barbera and Nebbiolo grapes, which create elegance and is rich in texture, but smooth on the palate. We think this will be as well received around here, as a great local pub but let's see! If you love it we will list a Barolo and Barbera from Chiarlo so you can indulge in a bath of luxury! We suggest you match with rich pasta dishes, roast meat and cheese, or just have a bottle by the fire with charcuterie – jump in! (13% abv)

63. Larry Cherubino, 'The Yard' Acacia Shiraz 2010, Australia**£51***Style: Rich and Spicy*

The "Wizard of Aus" strikes again with a sublime and incredibly refined Syrah from the cool Western Australia. This is a world away from the jammy monsters coming out of Southern Australia. Imagine Dennis Lillie and Rudolph Nureyev having a wine love child, this is it, pure strength yet finesse and balance! This oozes style with a smoky black pepper, violet and raspberry nose and a rich, intense but incredibly elegant palate that goes on as long as a five day test! Some say who needs Cote Rotie when this exists; go on find out for yourself! (14% abv)

72. Gigondas Pascal Frères 2006, Rhone, France**£52***Style: Dry and Full Bodied*

Textbook 'cigar box and spice' aromas with a palate of warm cuddly Autumnal fruit. This marks a rare opportunity to buy a really mature Southern Rhône wine at an exceptional price. It is both elegant and powerful; if there was a French word for bloody ripper then this would be it. Match this up with hearty bold dishes such as casseroles, roasts or hard cheese. If not have by the fire and reminisce about 2006, as this was a good year in this bottle! (14% abv)

75. Chateau Lafleur Laroze Grand Cru St Emilion 2006, Bordeaux, France **£64**

Style: Full Bodied and Elegant

This 2006 is as seductive as a young Bordeaux can be. This is the second label of renowned Chateau Laroze, but trust us, second only in name! Now who said that sex doesn't sell, this is our Victoria secret! Lose yourself in the wonderful depths of rich blackcurrant, silky black cherry and smooth smoky chocolate flavours – divine, velvet laced and incredibly sumptuous. (13.5% abv)

62. Crozes Hermitage Alain Graillot 2011, Rhone, France **£64**

Style: Classy and Medium-bodied

Allan Graillot is King of the Northern Rhone – he rules! This wine is 100% Syrah from the small place called Crozes Hermitages... and it is sublime, subtle, deft and graceful. Forget bristling peppery Shiraz, this wine is all about elegance. Smell the glory! Black fruit, a touch of smoke, and even a whiff of violets. Sip it – bright red wine with blueberry fruit, deft craftsmanship and a smoky hazy finish. Great with pies, stews, lamb, mushrooms and a terrific all-rounder. (13% abv)

428. Brio de Cantenac Brown 2008, Bordeaux, France **£65**

Style: Medium bodied, Classy

From arguably the world's most recognised wine regions, this quality Bordeaux is from a 42-hectare vineyard in the heart of the Margaux appellation. The Cantenac Brown soil is typical Medoc gravel and Cabernets do incredibly well in this soil producing wine with an intense bouquet naturally designed for aging. The Cabernet Sauvignon is the perfect blend with Merlot and Cabernet Franc, which create the depth of colour and richness. Laced with deep black fruits, it is velvety smooth with cedar and chocolate hints, producing a luxurious and moreish wine that is a dream with grilled or roast meat, a newspaper by the fire, or to buy and leave on the shelf for another ten years! (13% abv)

71. Nuits St Georges, Domaine Dufouleur 2008, Burgundy, France **£72**

Style: Light-Medium bodied, Classy

The Dufouleur family have been in Burgundy for over 400 years. Through perseverance, innovation and by constantly thriving for a level of excellence, Dufouleur and Fils have consistently obtained the very best from these legendary ancient vineyards. Wine merchants since 1610, the new generation of Yvan and Yann started distributing the family Estate Wines a year ago and no wonder they are in serious demand, they are wines of opulence and pure grace. The vineyards are in Pinot Noir heaven and extend from Fixin to Santenay. This fantastic Pinot Noir will love to match up with venison, wild boar, lamb and game. (13% abv)

67. Domaine Andre Brunel Chateauneuf-du-Pape 2008, Les Cailloux, Rhone, France **£77**

Style: Rich and Spicy

"Andre Brunel has always been one of the most progressive and brilliant producers of Chateauneuf-du-Pape" This is a quote from Robert Parker (regarded as the most followed and influential critic of French wines in the world). This is straight out of the top quality drawer of Chateauneuf-du-Pape and French reds. This gift of god manages to harness sheer brutal animal power with an amazing clarity and fine elegance. Think snarling raging unrelenting bull crossed with a true thoroughbred Arc de Triomphe winning racehorse, fast, lean and full of muscle! Great with strong flavoured meat dishes, game and cheese. (14% abv)

429. Gevrey-Chambertin, Domaine Pierre Naigeon 2009, Burgundy, France **£85**

Style: Silky and Classy

Pierre Naigeon is the fifth generation of his family to produce wine in Gevry Chambertin, and his ancestors have been there since 1700 farming and producing barrels! Therefore there isn't much this family doesn't know about this world-renowned wine making region. Pierre is an extremely passionate sustainable wine maker who farms without the use of herbicides and produces high class Pinot Noir from this 8th wonder of the world! The fruit, mainly off 50-year old vines, is bursting with ripe blackberry and combines beautifully with the characteristics of the complex and earthy Gevry 'terroir'. Superb depth and real concentration, perfect with grilled meats, poultry, veal and fine cheeses. (13% abv)

65. Cote Rotie Patrick Jasmin 2008, Rhone, France

£90

Style: Spicy and Classy

Blimey. This is super fine wine. Pepper and bacon hints on the nose, elegant and peppery on the palate, it is lean, muscular, fine, taut and lively, and the flavours last for ages once you've sipped. Cote Rotie is arguably the world's finest Syrah (same as Shiraz) and this wine – though young today – is the manifestation of impeccable winemaking. (13% abv)

431. Barolo Cerequio Michele Chiarlo 2007, Barolo, Piedmont, Italy

£100

Style: Full Bodied, Rich and Elegant

Maestro Michele Chiarlo is one of Piedmont's truly great wine makers. Cerequio is one of Barolo's most revered Cru areas and this wine is nothing short of sensational! Not only is this wine produced by a legend in winemaking but also it is produced only in the very best vintages! This is definitely a guilty pleasure you can't run from, so drink one and take one home and try it again in 2 or ten years! This is beautifully elegant and complex with balsamic bursts, magically balanced with mint, fruit jam and most importantly the knowledge there are real genuine geniuses in the world of wine! This wins awards faster than they can be dished out and is the perfect partner with red meat, game and mature cheese. (14.5% abv)

ROSÉ

41. Chispas Rosado 2011, Spain

£4.50/£18

Style: Soft and Fruity

The perfect summer quaffer made from 100% Grenache from the upcoming Cariñena region. The style is simple, fruity and dry with juicy red berry flavours and a lovely crisp close to the finish. A giant grin in a glass. (13%abv)

45. Chateau De Campuget Rosé 2012, Rhone, France

£5.75/£23

Style: Crisp and Fruity

This is summer, oozing berries, and some great weight, showing off stunning pink legs – oh, the French know how to make Rosé! This is crisp, lingering and matches perfectly with barbeque, salads... add in The Victoria walled garden and you won't want to go home – yes summer time rules apply now! (13% abv)

47. Les Vignes d'Oc Rosé 2012, Montpeyroux, France

£6.00/£24

Style: Dry and Fruity

This wine is laidback like you will be in the garden! It's pumped with blackcurrant, red fruit and some great subtlety with spice. The ideal aperitif, which is rich and crisp, as long as the Thames on the finish! Drink cold so this wine can show off its fruit, and match with our grilled chicken off the barbeque or with fish and salads – we suggest you dive in! (12% abv)

44. Alain Marcadet Rosé 2012, Touraine, France

£6.50/£25

Style: Soft and Fruity

Alain has it all, breath taking vineyards, a multi award-winning state of the art winery and a booming handlebar moustache! His winemaking quality and panache are obvious in this classic and pale summer blend of happiness. Grapes are Cabernet Franc and Pinot Noir, lighter than its new world competitors and filled to the rim with cooling raspberry sorbet and bursting with juicy acidity – bring on the sunshine! Enjoy by itself, with our salads, or grilled fish from the BBQ menu – indulge at will! (12% abv)

43. Locus Ameno Rosé 2012, Provence, France

£34

Style: Silky and Full Bodied

Locus Ameno is Latin for "the place where one feels comfortable" and we hope for you, it is this wine in our garden here at The Victoria where even the mistral can't track you down! This wine is full of passion from Phillipe Vincent and his ever-expanding family who work their "terroir" with true excellence. Close your eyes and imagine you're on your back soaking up the sun in the Med! This wine hits the mark with outstanding accuracy as it radiates blue clear skies, aromas of Provence and the clear reminder of a deep tan gained from total relaxation by the pool! Sip this absolute ripper of quality and you won't drink anything else all summer – we love it. (12.5% abv)

46. Sancere Maulin Bele Rose 2012, Loire Valley, France

£46

Style: Dry and Opulent

This classy Sancere is sophisticated, beautifully rounded and sits at the top of our list here in grand style! Andre Vatan and his ever-expanding family produce this high quality wine which is juicy, delicate, elegant and very long. They have produced world class wines for over 30 years and are becoming more and more modern in their style which is taking their wine to a new level! We tracked it down but don't take our word for it – splash out and find out why we are shouting from the cellar about this wonderwine! Superb aperitif or exceptional; with fish and salads! (12.5% abv)

DESSERT

81. L'Ancienne Cure 2010, Monbazillac, France (37.5cl)

£6.00/£21

Style: Sweet and Sticky

This fantastic sweet blend of Semillon, Sauvignon Blanc and Muscadelle is the perfect partner to blue cheese or fruit desserts. Christian Roche has produced this wine, which although richly sweet, retains a wonderful freshness with dried fruits. Hints of orange and honeysuckle draw you in, go on leave that palate fresh and sweet by topping off your meal in the perfect way! (12.5% abv)

82. Weingut Weegmüller, Rieslaner Auslese, Pfalz 2009, Germany (37.5cl)

£12.50/£45

Style: Sweet, Rich and Sticky

Sweet, clean and sticky with a life-affirming twist of zip. Think apricots and marmalade with plenty of zest to balance the sweetness. 100% Rieslaner (a crossing of Riesling/Sylvaner grapes) farmed and made by Steffi and Gabi Weegmüller (pronounced Veeg-Mooll-uh) – a family team producing wonderful wines. Their vineyards are farmed organically and they deliberately restrict yields to gain concentration and weight. Scrumptious. (9.5% abv)

84. Quady Winery, Elysium Black Muscat 2011, Madera, California USA (37.5cl)

£8.25/£27

Style: Sweet and Rich

Elysium, Greek for heaven and no wonder renowned Californian wine maker Andrew Quady has named this wine in such a way. Black Muscat grapes; magenta in colour with a haunting rose-like aroma this is magnificent! A rich berry flavour, which is superb with chocolate desserts, vanilla ice cream, blue cheese. If in any doubt have this as dessert, close your eyes and imagine you are in wine heaven!! (15.0% abv)

85. Gerard Bertrand Banyuls 2009, Languedoc – Roussillon, France (75cl)

£7.50/£50

Style: Fruity and Spicy

BREAKING NEWS! This is the most recent addition to our Superman collection, courtesy of Gerard Bertrand! Named "European Winery of the Year" 2012 by Wine Enthusiast, Bertrand goes from strength to strength and this Banyuls is no exception. This full-bodied Grenache grape has fine spice, a nose of dried cherries, fig and a hint of caramel – the perfect dessert wine with summery fruit-based desserts and blue cheese, or live on the edge a little and have as an aperitif! (16% abv)

SHERRY

159. Bodegas Gonzalez Byass, La Concha Medium Amontillado

£3.75/£26.50

Style: Medium

175 years old and still family owned, the Gonzalez Byass Bodegas is best known for its world famous sheries. The high quality Palomino grape is blended with the sweeter Pedro Ximenez (PX) and then aged for 3 years in oak casks. La Concha has a fine nutty nose and slightly sweet flavor and is an excellent match with seafood, charcuterie or cheese. (17% abv)

160. Bodegas Hildago 'La Gitana' Manzanilla

£4.00/£28.50

Style: Light and Fresh

The vines are planted in Albariza soil in the area 'Balbaina' and 'Miraflores' in the Jerez Superior District. This wine is dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. A great start to your evening, as this little ripper is lightweight and balanced, zesty and refreshing. Also, a top match with shellfish, especially oysters or charcuterie and olives. (15% abv)

161. Bodegas Gonzalez Byass Nectar, Pedro Ximenez

£5.50/£37

Style: Sweet

Nectar seems such an appropriate name for this wine, given its raisiny mouth-coating sweetness and treacly texture. It is made from sun-dried Pedro Ximenez grapes and fermented to around 370 grams per litre of residual sugar, fortified and then aged in solera for an average of 9 years. The Nectar pours ebony in the glass and has complex flavours of caramel, dried fruits, figs, mocha and spice. You'll fall in love. "My Sherry Amour, lovely as a summer day..." (15% abv)

PORT

163. Fonseca 'Bin 27' Reserve Port

£4.50/£35

Manoel Pedro Guimaraens who founded the firm in 1822, created a special port, which was reserved for his family and kept in Bin no.27 of their private cellar. Five generations of Fonseca Guimaraens have maintained the quality and style of this fine reserve blend. Bin no.27 is bottled in Oporto and is ready to drink right now! Great with cheese or chocolate-based dishes and Christmas pud! (20% abv)

164. Croft 2007 L.B.V Port

£5.50/£38.50

The House of Croft has been an important player in this style of Port for many years. The House policy is to bottle at six years from the harvest to gain best maturity, yet retain the plump, full berry fruit flavours. Produced only in years in which the harvest has been very good, Croft LBV is a consistently approachable; ready to drink Port with good colour and an attractive fruity, rich taste. Match with chocolate desserts, cakes and mature cheeses. (20% abv)

165. Taylor's 10 year Tawny Port

£8.50/£60

An exceptionally fine old tawny blend, aged for an average of 10 years in oak casks. Elegant and smooth, combining delicate woodnotes and rich mellow fruit, it is bottled for immediate drinking. Excellent with soft cheeses such as Brie; and a superb dessert wine, particularly those made with coffee, almonds or toffee. Taylor's 10-year old Tawny is delicious served lightly chilled at the end of the meal for pure relaxation! (20% abv)

166. Dow's 1997 Vintage Port

£12/£96

The Dow's 1997 is an outstanding wine, and due to its superb structure has evolved into a classic vintage port. A very dark opaque purple colour with a spicy nose and intense underlying aromas of blackberries and blackcurrants. On the palate, enormous weight and structure with a marvelous balance of dense black fruit flavours wrapped in a tannic cloak. Great with mature cheeses, fresh fruit or light chocolate desserts. Very stylish, very long, very Dow, very lovely and very fine! (20% abv)