

# THE VICTORIA

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Here at The Victoria, we aim to provide you with a stimulating selection of excellent wines at affordable prices. We encourage people to try something new, exciting and unique. Most importantly, all our wines are 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.

Happy sipping & remember the no.1 rule with wine is to have fun and live on the edge a little!

The Victoria Team – December 2011

## FIZZ

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

**£5.50/£28**

*Style: Fresh and Fruity*

Aromas of pears and blossom, this is vibrant fizz with just a hint of riper 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)

### **02. Crémant de Limoux Brut 'Selection' Non Vintage: Domaine Collin, France**

**£7.50/£32**

*Style: Crisp and Fresh*

Superb value bottle-fermented blend of 80% Pinot Noir and 20% Chardonnay. It's crisp fresh fizz made by Champagne people but in the Limoux region surrounding the market town on the River Aude, 20 kilometres south-west of Carcassonne. This wine follows exactly the same recipe as Champagne, exactly the same method, but comes in at a different price as it doesn't rely on the Champagne badge. Bargain! Hats off to Phillippe Collin who makes this kit, The Victoria salutes you, Sir! (12.5% abv)

### **03. Crémant de Loire Rose ' Non Vintage: Cave de Saumur, Loire, France**

**£8.00/£35**

*Style: Crisp and Fresh*

A light-bodied sparkling belter that lifts the sole and sets the stage for a great festive season! This beautiful coral pink 100% Cabernet Franc oozes soft seduction and is as delicate as a violin passage. This is great at lunch and the perfect Xmas pre-dinner tippie and best matched with highly entertaining stories 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**

**£9.50/£47**

*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 Cotes 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 Rose Prestige Non Vintage, France**

**£9.50/£47**

*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 with 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)

## BY THE GLASS

### White

<b>William Robertson Chenin Blanc 2011, South Africa</b> <i>Dry and Fresh</i>	<b>£3.95</b>
<b>Pierre Henri Chardonnay 2010, Languedoc – Roussillon, France</b> <i>Style: Crisp and Dry</i>	<b>£4.75</b>
<b>Loupart, Sauvignon Blanc de Touraine 2010, Loire, France</b> <i>Style: Crisp and Dry</i>	<b>£5.25</b>
<b>Domaine Olivier &amp; Gessler Etoile 2010, Cotes de Gascogne, France</b> <i>Style: Crisp and Fresh</i>	<b>£5.50</b>
<b>Jean d'Alibert Sept Saisons Viognier 2010, Languedoc – Roussillon, France</b> <i>Style: Creamy and Fruity</i>	<b>£5.75</b>
<b>Domaine Guillemarine Picpoul de Pinet 2010, Coteaux de Languedoc, France</b> <i>Style: Crisp and Fresh</i>	<b>£6.00</b>
<b>Tramin Pinot Grigio 2010, Alto Adige, Italy</b> <i>Style: Crisp and Mineral</i>	<b>£6.50</b>
<b>Mahi Sauvignon Blanc 2010, Marlborough, New Zealand</b> <i>Style: Dry, Crisp, Fresh and Fruity</i>	<b>£7.00</b>
<b>Mahi 'Twin Valleys' Chardonnay 2010, Marlborough, New Zealand</b> <i>Style: Soft and buttery</i>	<b>£8.50</b>
<b>Sancerre Blanc Domaine Serge Laloue 2009, Loire, France</b> <i>Style: Crisp and Fresh</i>	<b>£9.50</b>

### Rosé

<b>Chispas Rosado 2010, Spain</b> <i>Style: Soft and Fruity</i>	<b>£3.95</b>
<b>Rioja El Talud Rosado 2010, Old Vine Tempranillo, Bodegas Martinez Laorden, Spain</b> <i>Style: Full and Fruity</i>	<b>£5.50</b>
<b>Alain Marcadet Rosé 2010, Touraine, France</b> <i>Style: Soft and Fruity</i>	<b>£6.00</b>

### Red

<b>Novita Sangiovese Merlot 2010, Umbria, Italy</b> <i>Style: Light and Fruity</i>	<b>£3.95</b>
<b>Duca di Castelmonte, Fiorile Nero d'Avola/Syrah 2010, Sicily, Italy</b> <i>Style: Medium Bodied</i>	<b>£4.25</b>
<b>Chateau de Campuget, Syrah Viognier Vin de Pays du Gard 2010, France</b> <i>Style: Light and Fruity</i>	<b>£5.00</b>
<b>Luigi Bosca, Finca La Linda Malbec 2009, Mendoza, Argentina</b> <i>Style: Rich, Fruity and Silky</i>	<b>£5.50</b>
<b>Beau Chene Pinot Noir 2009, Languedoc – Roussillon, France</b> <i>Style: Light-Medium bodied</i>	<b>£5.65</b>

<b>Andeluna Merlot 2007, Mendoza, Argentina</b> <i>Style: Rich, Fruity and Full-bodied</i>	<b>£5.75</b>
<b>Chateau Fayau Rouge 2009, Bordeaux, France</b> <i>Style: Medium-bodied, Classy</i>	<b>£6.00</b>
<b>Perez Cruz, Cabernet Sauvignon Reserva 2009, Maipo, Chile</b> <i>Style: Rich, Fruity and Full-bodied</i>	<b>£6.25</b>
<b>Lanzado Crianza, Bodegas Martinez La Orden 2006 , Rioja, Spain</b> <i>Style: Full Bodied</i>	<b>£6.75</b>
<b>Mahi Pinot Noir 2009, Marlborough, New Zealand</b> <i>Style: Light-Medium bodied, classy</i>	<b>£9.50</b>

### Dessert Wine

<b>L'Ancienne Cure 2009, Monbazillac, France</b> <i>Style: Sweet &amp; sticky</i>	<b>£6.00</b>
<b>Muscat du Cap Corse: Lina Pieretti-Venturi, 2010, Corsica, France</b> <i>Style: Sweet, rich and sticky</i>	<b>£8.00</b>
<b>Quady Winery, Elysium 2010, Madera, California USA</b> <i>Style: Sweet &amp; rich</i>	<b>£8.25</b>
<b>Weingut Weegmüller, Rieslaner Auslese, Pfalz 2006, Germany</b> <i>Style: Sweet, rich and sticky</i>	<b>£10.00</b>

### SHERRY

<b>Barbadillo Medium Amonillado</b> <i>Style: Medium</i>	<b>£3.75</b>
<b>Bodegas Hildago 'La Gitana' Manzanilla</b> <i>Style: Light and Fresh</i>	<b>£4.00</b>
<b>Bodegas Barbadillo Pedro Ximenez</b> <i>Style: Sweet</i>	<b>£5.50</b>

### PORT

<b>Fonseca 'Bin 27' Reserve Port</b>	<b>£4.50</b>
<b>Croft 2005 L.B.V Port</b>	<b>£5.50</b>
<b>Taylor's 10 year Tawny Port</b>	<b>£8.50</b>
<b>Dow's 1997 Vintage Port</b>	<b>£12.00</b>

## WHITES

### **12. William Robertson Chenin Blanc 2011, South Africa**

**£3.95/£16.50**

*Style: Dry and Fresh*

South Africa rugby may be a bit shaky at the moment but their wine is going from strength to strength! The Robertson Vineyard, established in 1941 are at the top of their game and the modern, clean temperature controlled winery is an industry benchmark making consistent and highly acclaimed wine. The Chenin Blanc is a deliciously expressive wine, which oozes fresh pear and crunchy golden delicious apple characters finishing with a zesty, dry, refreshing palate. Crack open a bottle of South African sunshine and get glugging! Will match up nicely with seafood, smoked salmon, roast chicken & Pork (13.0% abv).

### **13. Pierre Henri Chardonnay 2010, Languedoc – Roussillon, France**

**£4.75/£19**

*Style: Crisp and Dry*

A great value unoaked Chardonnay with a squeaky clean finish of apples, peaches and a touch of pineapple! Pierre Henri has a solid reputation for producing quality wine in the Sunny South of France. This wine is seductive and bursting with unadulterated vibrancy. A touch aromatic, this is a great little sipper on its own but also works very well with The Victoria bar snacks, salads or light fish dishes. (13.5 % abv)

### **38. Loupart, Sauvignon Blanc de Touraine 2010, Loire, France**

**£5.25/£22.50**

*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 an overgrown 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 & Gessler Etoile 2010, Cotes de Gascogne, France**

**£5.50/£22.50**

*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)

### **15. Jean d'Alibert Sept Saisons Viognier 2010, Languedoc – Roussillon, France**

**£5.75/£22.75**

*Style: Creamy and Fruity*

Sniff this bad boy, its apricots and cream in a glass. 15% of this wine has been barrel fermented which fleshes out the texture to give it a glorious creaminess. Great flavours too - peachy and joyful. Created by Edouard Labeye from vineyards around the Minervois and the Languedoc, this is a top value mildly aromatic wine to match with salad, fish or mild chicken dishes. (13% abv)

### **25. Finca Os Cobatos, Godello Blanco 2010, Spain**

**£24**

*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 and 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 it's better known cousin, Albarino but providing great value. (13.5% abv)

**23. Domaine Guillemarine Picpoul de Pinet 2010, Coteaux de Languedoc, France** **£6.00/£25**

*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 racy number giving a ton at this price, get in quick before the "star" of Picpoul runs out! (13.5 % abv)

**31. Cederberg Chenin Blanc 2010, Cederberg, South Africa** **£27**

*Style: Dry and Rich*

The Cape's highest lying vineyards situated in the Cederberg Wilderness and in the Cape "fynbos" region, therefore this wine has serious altitude! A perfect 50 hectare oasis owned by one of the elite "winemaker guild" winemakers. Based on pure clean acidity and intense fruit is this may make the knees go weak! This Chenin is a bench mark in South Africa & has a dry & rich intense mineral spine. (13% abv)

**16. Tramin Pinot Grigio 2010, Alto Adige, Italy** **£6.50/£28**

*Style: Crisp and Mineral*

Under the guidance of Oscar Lorandi and Willi Sturtz, the Tramin winery has produced something a bit special here. Some Pinot Grigios are simple refreshing drinks made in rather a 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)

**36. Pitchfork Semillon Sauvignon Blanc 2009, Margaret River, Australia** **£28.50**

*Style: Crisp and Dry*

A sumptuous modern take on this classic white Bordeaux. It's not just the kangaroos making leaps and bounds in the Margaret River; this region is world class and stamping its name on these grapes with winemaker Michael Kerrigan at the forefront! Intense, clean and as zippy as the Waca wicket with gorgeous flavours of lemon, passionfruit and pineapple with a clean dry finish. Divine with scallops, prawns, chicken or a book! (12.5% abv)

**18. Mahi Sauvignon Blanc 2010, Marlborough, New Zealand** **£7.00/£30**

*Style: Dry, Crisp, Fresh and Fruity*

Blimey! New Zealand Sauvignon Blanc is a phenomenon, already a classic on the wine circuit and with quality like this it's easy to see why. Brian Bicknell, formally at Errazuriz and Seresin crafts, this wine with a small proportion barrel fermentation to add complexity along with wild yeasts. Unzip a bottle of this zippy zoom juice and propel your palate to the Palace of Pleasure! Think passionfruit, think clean zesty tropical fruitiness, think refreshment. (13.5% abv)

**39. Tacchino Gavi di Gavi 2010, Piedmont, Italy** **£32.50**

*Style: Crisp and Dry*

Wow, this Gavi is at the top of the tree and no wonder as 3 generations of Tacchinio 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 balances 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's and cheese ( 12.5 % abv)

**29. Larry Cherubino, Ad Hoc Wallflower Riesling 2009, Australia** **£33**

*Style: Aromatic and Fruity*

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

**17. Johann Donabaum, Grüner Veltliner 2008, Austria****£33.50***Style: Dry, Crisp and Fresh, a touch Fruity*

Grüner Veltliner is possibly the world's most food-friendly white grape and Austrian wine is enjoying a resurgence thanks to young winemakers like Johann Donabaum. Crisp dry citrus fruit flavours, aromas of white pepper and a certain weight on the palate without being oaky. Johann is a young man on a mission of modernity, and the production from his five hectares of hillside vineyards in the Spitzer Valley is miniscule. This wine works brilliantly with ingredients that are normally tricky to match such as artichoke and asparagus, but it's also the balls with scallops. (12% abv)

**21. Thalassitis, Santorini 2009, Greece****£36***Style: Dry, extremely Crisp and Mineral*

This is 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 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)

**22. Mahi 'Twin Valleys' Chardonnay 2010, Marlborough, New Zealand****£8.50/£38***Style: Soft and buttery*

Firstly, this wine is astonishing value. Secondly, if you're a fan of famous names in Burgundy such as Meursault, order this at once and be thrilled by this New World take on classic style. It's a single-estate wine that expresses the particular vineyard from which it comes – known as Twin Valleys. The grapes are handpicked, fermented in barrel and then aged for 12 months in oak. Toasty with zing, this is bespoke wine with creamy texture. Lush with roast chicken, pork or creamy dishes. Rich, buttery, complex, it reveals exactly why they proudly named the winery 'Mahi', meaning, "our work, our craft". (14% abv)

**19. Pouilly Fumé, Tabordet 2008, Loire, France****£39***Style: Crisp and Dry*

Tabordet is one of the finest modern producers in the appellation. This pearler is 100% Sauvignon Blanc with classic smoky gunflint that gives it the Fume moniker. Big bouncing mineral laden white that gives it's more famous cousin Sancerre a great run for it's money, go on jump in! This is a wine of classic restraint. (12.5% abv)

**35. Saint Clair 2010 Sauvignon Blanc, Marlborough, New Zealand****£40***Style: Crisp and Fresh*

Renowned New Zealand winemaker 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)

**24. Sancerre Blanc Domaine Serge Laloue 2009, Loire, France****£9.50/£40***Style: Crisp and Fresh*

This is text book Sancerre from a family Domaine who have been making Sancerre since 1930. The baton has been handed over to his 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, goats cheese and can also be a fantastic aperitif. (13.5% abv).

**40. Chablis Domaine Patrick Piuze 2010, France****£42***Style: Dry, Crisp and Mineral*

Patrick Piuze is definitely a man to watch! Patrick, a Canadian left his native Quebec over a dozen years ago and after stints in Australia, South Africa and Israel settled in France. Soon after studying viniculture (awarded a CFPPA) he headed up the Flaive Winery in Chablis and in 2008 took the giant step and founded his own winery. Patrick is an infectious doer and is incredibly passionate about Chablis. He seeks to maximise the 'terroir' of each vineyard and separates each Chablis into four wines from different villages – hence Terroirs De Chichée. Apple and pear flavours with a great balance of minerality and acidity (13% abv).

**28. Charles Schleret 2007 Gewurztraminer, Alsace, France****£43***Style: Dry and Crisp*

The 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 produce 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. 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****£52***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)

**26. Domaine de Georges Vernay, Le Pied de Samson 2009, Northern Rhone, France****£56***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 and 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, sexy good texture – a winner with prawns, shellfish, pork, chicken or mild aromatic dishes. Or just sip, swig and be merry! (12.5% abv)

**32. Domaine Joblot, Givry 1er Cru 'Clos de La Servoisine 2008, Burgundy, France****£58***Style: Soft and Creamy*

Givry, famous as the preferred wine of King Henri IV and situated in the heart of the Cote Chalonnaise, Domaine Joblot is the King of this excellent appellation. The Joblots lavish unbelievable attention on their vines and this fabulous intense chardonnay has been given the full Rolls Royce wine making treatment. A rich mouth filling wine with hints of ginger, white blossom and pineapple on the nose and an intense rich palate packed with fruit, lemon zest and minerals. This wine has great finesse and a lingering finish. Production is very small with limited availability. Great match with creamy sauces, white meat and game. (13% abv)

## ROSÉ

### **41. Chispas Rosado 2010, Spain**

**£3.95/£17**

*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)

### **43. Rioja El Talud Rosado 2010, Bodegas Martinez Laorden, Spain**

**£5.50/£22.50**

*Style: Full and Fruity*

Rosé rules. It's informal, it's fun and in this case it's also a world of fruity strawberry fun made from Tempranillo – the principle grape of red Rioja. Until recently, the Martinez family were content to just grow grapes but the latest generation led by José Maria Martinez decided to change that. He constructed a modern cellar and set about making fabulous modern wines from his families' 40-80 year old quality vineyards. (13.5% abv)

### **44. Alain Marcadet Rosé 2010, Touraine, France**

**£6.00/£26**

*Style: Soft and Fruity*

Alain has it all, breath taking vineyards, 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 and enjoy alone or with our salads or grilled fish from the bbq menu – indulge at will! (12% abv)

### **42. Domaine de Peyrassol Rosé 2009, Cotes de Provence, France**

**£30**

*Style: Soft and Fruity*

At Peyrassol, wine & history are a natural blend! This stunning winery has been in the Rigout family since the French Revolution so they know a little about their terroir! The vineyards and cellar are run with such exceptional attention to detail that the quality of the wine is glaringly obvious. This is a typically Provencal blend of Syrah, Grenache, Cinsault and Mourvèdre. If you spent the Summer in Provence then let this 'wonder wine' take you straight back now! With notes of delicate ripe peach and strawberry fruit with a sprinkling of soft spice, this is refined, tender and a match made in heaven with grilled fish or chicken dishes! If you haven't been away to Provence then spoil yourself as this is one of the finest estates in the Cotes de Provence AC. (12.5 % abv)

## RED

### **51. Novita Sangiovese Merlot 2010, Umbria, Italy**

**£3.95/£16.50**

*Style: Light and Fruity*

Umbria might be in the shadow of its illustrious neighbour Tuscany but this wine is not, it's a little gem and 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 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 2010, Sicily, Italy**

**£4.25/£17**

*Style: Medium Bodied*

Wonderfully balanced full flavoured wine from sunny Sicily. Unrestrained like an apprentice mafia this 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 with mild cheese. (12.5% abv)

### **52. Terre di Montelusa Primitivo 2010, Puglia, Italy**

**£19**

*Style: Rich and Silky*

What a little gem from Southern Italy! As elegant as Sophia Loren and as silky as a Versace suit, the Primitivo is believed to be the same grape as America's Zinfandel, and it's clear they both share the same rich concentration of fruit and hints of spice. Tasting notes tend to be superfluous as it always elicits sighs of satisfaction whether paired with salads and grilled meats or savoured on its own. (13% abv)

### **58. Chateau de Campuget, Syrah Viognier Vin de Pays du Gard 2010, France**

**£5.00/£21**

*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 will match well with grilled meats or fish grilled off our outdoor kitchen. (13% abv)

### **64. Luigi Bosca, Finca La Linda Malbec 2010, Mendoza, Argentina**

**£5.50/£23**

*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)

### **69. Beau Chene Pinot Noir 2009, Languedoc – Roussillon, France**

**£5.65/£23.50**

*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 winemakers Catherine and Laurent Delaunay have brought their experience and expertise to this 'terroir' and the results are very good. This wine has flair, elegance, a great berry fruit palate with a soft rounded finish. This wine is great with roast meats, cheese or simple to be enjoyed on its own. (13.0% abv)

### **57. Andeluna Merlot 2010, Mendoza, Argentina**

**£5.75/£24**

*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 clean fruit. (14.8% abv)

**54. Chateau Fayau Rouge 2010, Bordeaux, France** **£6.00/£25**

*Style: Medium-bodied, Classy*

Lower priced wines from Bordeaux are often dismissed as the poor relation to their more expensive brothers, but don't be fooled here, this is an exception. A superb restrained and savoury blend of Cabernet Sauvignon and Merlot. Bonkers value, brilliant wine.

Great with red meats, roasts or hard cheeses. (12.5% abv)

**55. Perez Cruz, Cabernet Sauvignon Reserva 2009, Maipo, Chile** **£6.25/£26**

*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? Insanely decent wine. Full bodied and amazing with red meat dishes or a slap up roast.

(14.5% abv)

**59. Lanzado Rioja Crianza, Bodegas Martinez La Orden 2006, Spain** **£6.75/£28**

*Style: Full Bodied*

Sexy, ultra modern Rioja. 100% Old Vine Tempranillo spends 383 days in French oak barrels and is then unleashed direct to your palate. Earthy with a touch of oak on the finish, this wine is incredible value and worth bathing in, makes a perfect match with lamb. José María Martínez creates this wine and is a bit of a maverick. He refuses to make Reserva and Gran Reserva level wines, insisting "the wines tell me how much oak they need, NOT the authorities!" (13.5% abv)

**68. Pitchfork Cabernet Merlot 2008, Margaret River, Australia** **£28.50**

*Style: Medium-bodied, Classy*

James Haliday (Australian Wine companion) gives Michael Kerrigan's Hayshed Hill and Pitchfork Winery a five star rating and notes "outstanding wines of the highest quality, often with a distinguished pedigree 94 – 100 points". Another twist on the Bordeaux classic this is as smooth as Elle Macpherson's legs and as elegant as a night at the Opera House. The luscious dark cherry, fresh plum and oh so smokey aromas of rosemary and mint are a match made in heaven with lamb. (14.3% abv)

**56. Corbieres "Le Fournas", Domaine St Croix 2009, Languedoc, France** **£29**

*Style: Medium-rich and Spicy*

Lush, herby, savoury wine. Handmade, this shows the potential of Languedoc to deliver value and quality in equal measure. It's a blend of Old Vine Carignan (35%), Syrah (37%), Grenache (24%) and Mourvedre (4%). Jon and Liz Bowen are Brits who are making some outstanding wines in the wild hills of Corbieres. Low yields, very old vines and some amazing vineyard sites help create some extraordinary wines. The savoury side to this wine makes it perfect to match with game. Hammertime! (13.5% abv)

**70. Malvasia Nera 'Ampelo' 2009, Puglia, Italy** **£30**

*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". An area renowned for exceptional fruit driven reds and this proves it. It's 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 and mature cheese (13.0% abv)

**74. Domaine Gry Sablon Fleurie 2010, Beaujolais, France** **£35**

*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 the it, this should come with a serious warning – it's vibrancy may well change you day night or life as 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)

**60. Mahi Pinot Noir 2009, Marlborough, New Zealand****£9.50/£39***Style: Light-Medium bodied, classy*

This is Pinot Noir in a Burgundy meets New World style – more voluptuous in terms of fruit and fuller in body than its Burgundian cousins but in a savoury elegant style. Brian Bicknell is creating a harmonious, juicy style of Pinot with plenty of red fruit as well as darker, more brooding layers and a touch of spice. Splendid silky wine to be matched with savoury wild flavours such as mushrooms, game, lamb. Proudly named after Brian's winery 'Mahi', meaning, "our work, our craft" (13.5% abv)

**66. Cederberg Cabernet Sauvignon 2008, Cederberg, South Africa****£40***Style: Rich and Silky*

David Nieuwoudt carries on the pioneering family tradition dating back to 1893 making innovative & 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)

**63. Larry Cherubino, 'The Yard' Acacia Shiraz 2008, Australia****£45***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 Lillee 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 1999, Rhone, France****£49***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 but powerful and if there was a French word for bloody ripper then this would be it. Match this up hearty bold dishes such as casseroles, roasts or hard cheese. If not have by the fire and reminisce about 1999 as this was a good year in this bottle!. (14% abv)

**62. Crozes Hermitage Alain Graillet 2009, Rhone, France****£50***Style: Classy, Medium-bodied*

Allan Graillet is King of the Northern Rhone – he rules! This wine is 100% Syrah from the small place called Crozes Hermitages... and it's sublime – subtle, deft, 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 – it's 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)

**67. Domaine Andre Brunel Chateauneuf-du-Pape 2007, Les Cailloux, Rhone, France****£58***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 thorough-bred Arc de Triomphe winning race horse, fast, lean and full of muscle! Great with strong flavoured meat dishes, game and cheese. (14% abv)

**75. Chateau Lafleur Laroze Grand Cru St Emilion 2005, Bordeaux, France****£60***Style: Full Bodied*

To quote our esteemed friend Mr. Robert Parker "this 2005 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?! 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)

**71. Nuits St Georges, Domaine Dufouleur 2007, Burgundy, France****£68***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 & Fils have consistently obtained the very best from these legendary ancient vineyards. Wine merchants since 1610, the new generation of Yvan & 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)

**65. Cote Rotie Patrick Jasmin 2005, Rhone, France****£71***Style: Spicy and Classy*

Blimey. This is superfine wine. Pepper and bacon hints on the nose, elegant and peppery on the palate its lean, muscular, fine, taut, 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)

## DESSERT

**81. L'Ancienne Cure 2009, Monbazillac, France (37.5cl)****£6.00/£20***Style: Sweet & 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, this wine retains a wonderful freshness with dried fruits. Hints of orange and honeysuckle draw you in, go on leave that palate fresh and sweet and top off your meal in the perfect way! (12.5% abv)

**82. Weingut Weegmüller, Rieslaner Auslese, Pfalz 2006, Germany (37.5cl)****£10.00/£35***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 Weegmuller (pronounced **Veeg**-Moooll-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)

**83. Muscat du Cap Corse: Lina Pieretti-Venturi, 2010, Corsica, France (75cl)****£8.00/£55***Style: Sweet, rich and sticky*

Corsica! Phenomenal Vin Doux Naturel fortified by adding a jolt of spirit to arrest the fermentation. And wow! This sweet wine that smells of lemon sherbet and orange blossom, on the palate it's deff – not too cloying, a bit like biting into the world's greatest lemon meringue pie! Excellent. You could even try it as a kinky aperitif! (15.5% abv)

**84. Quady Winery, Elysium 2010, Madera, California USA (75cl)****£8.25/£26***Style: Sweet & 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 but if in any doubt have this as dessert, close your eyes and imagine you are in wine heaven!! (15.0% abv)

## SHERRY

### **159. Barbadillo Medium Amontillado**

**£3.75/£26**

*Style: Medium*

Barbadillo has been a household name in Spain for nearly two centuries and this family Bodega is still entirely run by the heirs of original founders, Benigo and Manuel Lopez Barbadillo. Their Amontillado sherry boasts tangy notes of salted hazelnuts and chocolate, with complex dried fruit flavours. Great with blue cheese, garlic dishes and foie gras (17.5% abv)

### **160. Bodegas Hildago 'La Gitana' Manzanilla**

**£4.00/£28**

*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, charcuterie and olives (15% abv)

### **161. Bodegas Barbadillo Pedro Ximenez**

**£5.50/£30**

*Style: Sweet*

Located in the 'Jerez Superior' the long established firm of Antonio Barbadillo farm just over 500 hectares of vines. They combine state of the art winemaking facilities with ancient barrel halls that store 35 million litres of maturing sherries. This PX is a great example of the 'cream of cream sherries'. A rich, thick and sumptuously sweet sherry with intense prune and raisin flavours. Match with vanilla ice cream and any Christmas pudding or cake. (19% abv)

## PORT

### **163. Fonseca 'Bin 27' Reserve Port**

**£4.50/£32**

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 2005 L.B.V Port**

**£5.50/£38**

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 color 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/£56**

An exceptionally fine old tawny blend, aged for an average of 10 years in oak casks. Elegant and smooth, combining delicate wood notes and rich mellow fruit, it is bottled for immediate drinking. Excellent with soft cheeses such as brie; and a superb dessert wine, particularly with desserts made with coffee or 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**

**£12.00/£95**

The Dow's 1997 is an outstanding wine and due to its superb structure has evolved into a classic vintage port. 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)