

## White Wines

**Trebbiano** £14.50 2008 £10.95 £3.60  
Lovely, simple, soft, gulping wine from the Adriatic coast of Italy.

**Sauvignon Blanc / Chenin Blanc** £15.60 2009 £11.70 £3.90  
The high altitude vineyards of Mendoza produce attractive and approachable great value wines. The blend is dominated by the floral characteristics of the Sauvignon grape with a slight lemony finish.

**Chardonnay** £16.30 2008 £12.15 £4.10  
Soft, unoaked and intensely fruity Chilean Chardonnay. A full flavoured wine that will be a good match to accompany your meal.

**Pinot Grigio / Garganega** £17.40 2009 £12.90 £4.40  
Dry, fruity, mineraly Italian blend with an attractive floral nose. Makes a great aperitif but has enough character to accompany food well.

**Nico** £18.20 2008  
A delightful, light, summery drink from Portugal with aromatic overtones.

**Viognier (Chateaux Bastide)** £20.00 2008  
This wine from the south of France is the one to go for if you often find whites too tart. A full, rounded and peachy wine.

**Youvray (Le Cormier)** £21.70 2008  
Rich, lush, fruity wine from the Loire region of France. While distinctly off dry, the sweetness is counter balanced by a lovely acidity.

**Gavi (La Battistina)** £22.00 2008 / 2009  
Italian chic, attractive fresh, balanced and fruity, made from the Cortese grape native to the area around Gavi.

**Sauvignon Blanc (Pencarrow)** £24.00 2008 / 2009  
New Zealand Sauvignon has taken the world by storm with its crisp and clean palate with spicy fruit flavours. This example is really well balanced and will be a much better match for food than the other Sauvignon we stock.

## Champagne & Sparkling Wine

**Joseph Perrier N.V.** £35.00  
Full flavoured, classy Champagne from a highly respected house.

**Cava - Anna de Codorniu** £19.50 Mini Bottle 20cl £6.00  
Across the world Chardonnay makes the lightest and most elegant sparkling wines and this blend is Codorniu's Chardonnay based upmarket label.

**Rosé Wine** Bottle & Vintage 1/2 Litre 175ml  
**Merlot Rosé** £14.95 2009 £11.45 £4.10  
A fresh rose reminiscent of summer fruits from Chile

**Sherry** Try one of our chilled Spanish Sherries with Tapas

Long recommended by wine writers and increasingly by top chefs, Sherry is some of the most striking wine available and comes in many styles most of which are naturally dry.

Manzanilla (very dry) Glass (75ml) £3.50

Fino, Tio Pepe (crisp and dry)

Oloroso (full and dry)

**Sherry by the Bottle; great value and fresher wine (40% off)** Bottle £18.00

## Red Wines

**Nero d'Avola** £14.50 2008 £10.95 £3.60  
Made in Sicily from the Nero d'Avola grape. It is medium to full in weight with soft tannins and the aromas of rich, ripe, dark fruit.

**Garnacha** £15.00 2008 £11.30 £3.80  
Barsao make a light, soft and fruity wine, from this grape - one of the principle varieties used in Rioja.

**Sangiovese** £15.60 2008 £11.70 £3.90  
Plum and cherry fruit with light tannins.

**Malbec Shiraz** £16.60 2008 £12.40 £4.15  
Malbec is Argentina's gift to the world of wine. Grown in Mendoza up in the Andes this grape variety produces juicy reds with great character either alone or here partnered with Shiraz.

**Merlot** £17.50 2008  
Rightly popular for producing soft, round and juicy red wines, this Merlot from the south of France also has the benefit of some complexity.

**Pinot Noir** £19.50 2007  
Perhaps the next big thing? Pinot is famous for the wines of Burgundy but increasingly produces light wines with great aromas from other cool climates (this one is from Chile). The flavours of smooth light red fruit lingers on the palate.

**Valpolicella** £23.50 2008  
A top tip from wine writers is to look out for the growers of the wine not just where it comes from. Allegrini has a very good reputation in Valpolicella producing excellent fruit, balance, depth and intensity with smoothness on the palate.

**Rioja** £24.50 2004  
Aged in oak for twelve months (Crianza) this well-balanced Rioja (called Urbina), with it's ruby red colour, has nuances of blackberry fruit on the palate with good structure and persistence.