

## Sparkling Wines And Champagne

**Cava HILL**

Aged during 12 months in the depth, silence and darkness of the caves. The result leads to a Grate quality cava, elegant with a fine and Persistent mousse.

**£11.00**

**H. Blin & Co  
Champagne Brut**

A vibrant pinot Meunier/ chardonnay blend. Floral notes and ripe, zesty summer fruit nuances.

**£25.00**

**Special Cuvee N.V  
Bollinger**

Fresh, aromatic with a slightly toasted flavour of spicy notes. With a smooth, lingering aftertaste.

**£45.00**

## White Wines

**Old Coach Road  
New Zealand  
Sauvignon Blanc (2008)**

Fresh, lively and herbaceous with a delicious passion fruit nose. Old coach road is the historic route used in the 1850's for the first regular mail run through the Moutere area of Nelson.  
**£14.00**

**Trentham Pinot Grigio (2006)**

A light aromatic wine with delicate Perfumed fruits balanced by crisp Acidity.  
**£14.00**

**Macon Lugny  
'Les Charmes' (2007)**

Rich nutty Chardonnay on the nose-deep and exiting. On the palate deep, rich and Long lasting.  
**£15.00**

**Pinot Grigio Fattori (2008)**

Pinot Grigio has become the hottest craze on the international white wine scene. This particular selection is a cut above the entry-level offerings and clearly exhibits an enchanting texture alongside its delicately exotic dry fruit. A charming glass of Italian white wine for sure.  
**£15.00**

**Prosper Maufoux (2007)  
Rully**

This is a white Burgundy (Chardonnay grape) which is a classic of the region with Exceptional taste.  
**£15.50**

## White Wines

**Macon - Uchizy (2007)**

This Uchizy is complex, dry and well structured with slightly spicy, ripe lemon flavors with a very zesty lingering finish.  
white wine

**£18.00**

**Chablis Premier Cru  
(2006)**

Powerful but Subtle with a complex finish

**£20.00**

**Ropiteau Meursault (2005)**

Elegant mineral character balanced by Sensitive ageing in some new oak,  
Leading to a long, mellow finish.  
2003 gold medal winner.

**£35.00**

**Half bottle (2005)**

**£18.00**

## Red Wines

**Embleme D'argent  
Merlot (2008)**

This wine displays pleasant berry fruit, cherries and ripe plums on the nose and Palate. It is round, soft and easy drinking.  
**£12.00**

**Niel Joubert  
Pinotage  
(2009)**

A very approachable Pinotage with rich plum summer fruit flavours balanced by Gentle oak and soft tannins.  
**£12.00**

**Les Yeuses, Merlot  
(2007)**

A fruit driven red from the Med with ripe black fruit flavours and a soft, supple palate.  
**£ 12.50**

**Lantana  
Shiraz Cabernet  
(2006)**

A mellow red rich plum and berry fruit, fruit flavours. Grate with pasta, Lamb or beef.  
**£13.00**

**Chateau De L'Hospital  
Graves (2004)**

A fine Bordeaux wine with a long nose. A Mix of Cabernet Sauvignon and Merlot Grapes.

**Chateau de Barry  
St Emilion (2006)**

Soft rich plummy nose with a delicious ripe fruit on the pallet. Light and Flattering.  
**£16.00**

## Red Wines

**Bordeaux (2004)**  
**Chateau Ballan - Larquette**

*A ripe, smooth red from the fabled 2004 vintage. It's stuffed with soft plummy Merlot fruit, juicy yet fresh while a little tannin merely adds the kind of texture that makes this great with lamb or beef.*

**£16.50**

**Faustino Rivero Ulecia  
Crianza ((2005)**

Aged in American oak for 12 months. A cherry garnet red colour with slight ochre-Carmine shades. The aromas of ripe fruit Are present along with the spicy and Toasty aromas of the oak. Great with red meat, lamb or game.

**£14.00**

**Le Terre  
Borolo (2004)**

Garnet red colour, distinctive ethereal bouquet followed by ripe fruit flavours With a hint of oak and a long well balanced finish.

**£18.00**