

## White Wines

- 6. Albarino, Leiras 2009 £33.95**  
**Rias Baixas, Spain**  
*Text book restrained Albariño with the characteristic floral and perfumed notes you would expect; it cries out for seafood.*
- 7. Badger Mountain Chardonnay 2008 £31.95**  
**U.S.A.**  
*From the first certified organic vineyard in Washington, crisp and mouth-watering with the oak kept to a minimum.*
- 8. Chablis 1<sup>er</sup> Cru, Vaulligneau 2008 £38.95**  
**Burgundy, France**  
*This is all that Premier Cru Chablis should be: flinty and green but with defined Chardonnay primary fruit flavours to the fore.*
- 9. Galeria Branco 2009 £21.95**  
**Bairrada, Portugal**  
*100% Bical grape variety from Central Portugal. A characterful white with tangy yet herbal fruit flavours.*
- 10. Kuki Sauvignon Blanc 2010 £27.95**  
**New Zealand**  
*Our very own Marlborough Sauvignon, aromatics but texture, breadth and palate.*
- 11. Legaris, Verdejo 2009 £23.95**  
**Rueda, Spain**  
*Fresh and racy Ruedan white from a top producer, really making waves in the UK market.*
- 12. Niel Joubert Chenin 2010 £17.50**  
**South Africa**  
*Classy Chenin from Paarl-based winery. Drier than “entry-level” versions this has concentrated melony fruit balanced by food-partnering acidity.*
- 13. Pinot Grigio, Principato 2010 £17.95**  
**Lombardia, Italy**  
*Modern Pinot Grigio produced by the impressive and award-winning Cavit co-operative of Trentino.*
- 14. Terra Andina Chardonnay 2009 £16.95**  
**Chile**  
*Ripe, fruit-driven Chardonnay with layers of richness which develop in the glass.*
- 15. Val de Salis, Viognier 2010 £20.95**  
**South of France**  
*The Viognier grape is sleek and dry with a tell-tale apricot scent; and great seafood matching possibilities.*
- 16. Woolloomooloo White 2009 £18.95**  
**Australia**  
*Named after a suburb of Sydney (!), this is an easy-drinking, if unusual blend of Verdelho, Chenin and Chardonnay.*

## Red Wines

- 17. Barolo, Patrizi 2006 £38.95**  
**Piemonte, Italy**  
*Fantastically flavoursome Barolo - three years barrel-ageing and extended time on the skins, adds to the tell-tale “tar and roses” bouquet.*
- 18. Chateauneuf-du-Pape, Galets 2003 £44.95**  
**Rhone, France**  
*A great youthful mouth of Chateauneuf – Provencal garrigue aromas lead to a palate of sweet cherry flavours. Very much made with the modern wine drinker in mind.*
- 19. Fat Tree Shiraz/Cabernet 2008 £19.50**  
**Australia**  
*Big (14.5%) and mouthfilling Oz blend, with not a harsh edge in sight.*
- 20. Pinot Noir, Collezione, Sensi 2008 £22.95**  
**Tuscany, Italy**  
*Sweet-fruited red from the fickle Pinot Noir varietal, now making a mark in central Italy.*
- 21. Quinta da Rigodeira 2008 £26.95**  
**Bairrada, Portugal**  
*Don't be put off by Bairrada's tough and tannic reputation, this powerful, French-oaked red combines approachability with rustic Portuguese charm.*
- 22. Ederra Crianza Rioja 2006 £24.95**  
**Spain**  
*A Rioja from one of the oldest estates in the region with the largest vineyard holding in Rioja Alta. Combines relative maturity with all-round drinkability.*
- 23. Septima Malbec 2010 £23.95**  
**Argentina**  
*Great example of the in-vogue Malbec grape, soft yet structured with ample black fruit flavours.*
- 24. Tall Horse Pinotage 2010 £17.95**  
**South Africa**  
*Heady, rich, chocolate and plum flavoured red from the Capes' indigenous grape – Pinotage.*
- 25. Terra Andina Carmenère 2009 £16.95**  
**Chile**  
*Stylistically the Carmenere grape has the structure of Cabernet Sauvignon with the fruitiness of Merlot, an interesting choice for red meat matching...*
- 26. Viña Borgia Garnacha 2010 £19.95**  
**Campo de Borja, Spain**  
*Bright, fresh and youthful, this a juicy forward style of Garnacha, perfect for those hot summer Scottish nights!*
- 27. Vista TR 2009 £18.95**  
**Beiras, Portugal**  
*Rich, ripe and generous red with lots of chewy fruit. Similar to an unoaked Rioja, and from the same grape, Tempranillo, or Tinta Roriz, its Portuguese synonym.*

## Sparkling Wine

**28. Prosecco Dolci Colline NV** £19.95  
**Veneto, Italy**  
*Fresh and gently fruity fizz produced from selected parcels of Prosecco grapes grown northeast of Treviso.*

**29. Codorniu Pinot Noir Rosado NV** £24.95  
**Penedes, Spain**  
*Smartly-packaged pink Cava from one of the leading houses; dry yet exuberantly fruity, with a finely textured palate.*

## Champagne

**30. Gremillet Brut Sélection** £35.00  
*Stunning award-winning Champagne from grower-turned-producer. The Gremillet estate comprises of 33 hectares of vineyards and is situated in a small village 45 kilometres from Troyes, the historic capital of Champagne.*

**31. Perrier-Jouët Grand Brut NV** £50.00  
*“Grand Brut is a Chardonnay-dominant wine with a pale colour and plenty of steadily streaming, tiny bubbles. It's a fairly subtle Champagne this, but strikes a lovely balance between easy drinkability and a bit of decisive precision.”*  
**Tom Cannavan, wine-pages**

## Dessert Wine

**32. Brachetto d'Acqui (75cl Bottle)** £17.95  
**Piemonte, Italy**  
*The Brachetto grape produces light-bodied, highly aromatic wines with noticeable sweetness. “Notes of rose petal and grape, this is lightly sparkling, fresh and fun. Not complex but a good way to end a meal”* **Sommelier Awards 2010**

**33. Avondale Muscat 2007 (Half Bottle)** £25.00  
**South Africa**  
*A rare opportunity to try a sweet red wine from the Muscat grape grown in Paarl, and produced according to “Bio-logic” agricultural practices (that's organic to you and me!)*

## Wines

### By the bottle and Glass:

## White Wines

**1. Sauvignon Blanc, Tolva 2010**  
**Chile**  
*Delightful - all the fruit and freshness you'd expect from a great Sauvignon.*

175ml glass - £4.00/Bottle - £15.95

**2. Pinot Grigio, gPG 2010**  
**Italy**  
*Lean, clean and refreshing Pinot Grigio blend. The addition of the Garganega grape adds a ripe almondy character to the finished wine.*

175ml glass - £4.00/Bottle - £15.95

## Rosé Wine

**3. Pleno Garnacha 2010**  
**Navarra, Spain**  
*Strikingly coloured rosé from the neighbouring region to Rioja. Very much European in style – dry clean and exuberantly fruity rather than sweet.*

175ml glass - £4.00/Bottle - £15.95

## Red Wines

**4. Merlot, Tolva 2010**  
**Chile**  
*Succulent raspberry flavour, silken tannins and hints of spice - New World Merlot of the highest order.*

175ml glass - £4.00/Bottle - £15.95

**5. Shiraz, Dry River 2010**  
**Australia**  
*A blockbuster Aussie Shiraz offering fruit, weight and texture making it a great foody wine.*

175ml glass - £4.00/Bottle - £15.95