

# WINE LIST

## WINES BY THE GLASS

### White

	175ml	Bottle
2017 Yealands Estate, Sauvignon Blanc, Marlborough, NZ <i>Lemon - Green Pepper - Gooseberry</i>	7.50	30.00
2017 Bosstok Chenin Blanc, Rhebokskloof, Paarl, South Africa <i>Rose Water - Lychees - Passion Fruit.</i>	7.00	28.00
2017 Picpoul De Pinet, Baron de Badassiere, Languedoc <i>Quince - Apple - Citrus</i>	7.00	28.00
2017 The Money Spider, d,Arenberg Roussanne, McLaren Vale <i>Apple - Green Mango - Papaya</i>	7.50	28.00
2017 Chardonnay Reserva, Valle de Layda, Chile <i>Ripe Citrus - Guava - Passion Fruit</i>	7.50	28.00
2013 Meursault, Domaine Remi Jobard, Burgundy, France <i>White peach – Vanilla – lemon butter</i>	20.00 (125ml)	70.00

= Out of Stock

## Rose

2016 A. Mano, Rosato, Puglia, Italy 7.50 28.00

*Strawberry – Red Cherry – Hint of Blackberry*

2017 Willunga 100 Grenache Rose, McLaren Vale, Australia 7.50 28.00

*Strawberry – Summer Fruit – Red Berry's*

## Red

2016 Campesino , Cabernet Sauvignon, Carmanere, Chile 7.00 26.00

*Black berry - Cranberry - Spice*

2014 Ruca Malen, Malbec, Mendoza, Argentina 8.50 34.00

*cherry - Blackberry – spice*

2015 Soraie, Veneto, Cecilia Beretta, Italy 7.50 29.00

*Black Plum - Black Cherry -Vanilla*

2016 Brunito Toscana, Cantina di Montalicino, Sangiovese Italy 7.50 29.00

*Ripe Red Fruits - subtle oak - Light Spices*

2016 Bourgogne Pinot Noir, Gilles Jordan, Burgundy, France 9.00 35.00

*Raspberry - Cherry - Vanilla*

2015 Gevrey-Chambertain, Domaine Rossignol - Trampet, Burgundy

*Bramble Fruit - Vanilla - Spice* 15.00 (125ml) 80.00

2013 Le Sondraia Bolgheri Superiore, Tuscany 15.00 (125ml) 60.00

*Blackberry – Ripe cherry – Red current*

# Champagne and Sparkling

<b>1:</b> Prosecco Superiore, Villa Luigia Brut Il Follo <i>Crab Apple - Citrus fruit- Honeysuckle</i>	<i>Prosecco</i>	8.50	32.00
<b>2:</b> Guy de Chasse, Grand Cru, Brut, France <i>Brioche - Toast - Fresh Fruit</i>	<i>Reims</i>	13.00	45.00
<b>3:</b> Peller Estates, Ice Cuvee, Rose <i>Strawberry - Cranberry - Sherbet</i>	<i>Niagara Peninsula</i>		50.00
<b>4:</b> Louis Bouillot, Cremant de Bourgogne, Brut Rose <i>Blackcurrant - Strawberry - Biscuit</i>	<i>Bourgogne</i>	10.00	38.00
<b>5:</b> Charles Heidsieck Rose Reserve, France <i>Raspberries - Red Berries - Mousse</i>	<i>Reims</i>		60.00
<b>6:</b> Vintage 2005, Charles Heidsieck, Millesime, France <i>White Peach – Honeysuckle - Marzipan</i>	<i>Reims</i>		90.00
<b>7:</b> 2006 Dom Perignon <i>Lemon Spice - Creamy Vanilla - Candied fruit</i>	<i>Reims</i>		225.00

# White Wines

## *Floral / Zesty*

<b>8:</b> 2016 Muscadet Sevre Et Maine, Sur Lie	<i>Loire</i>	32.00
<i>Lime Peel - Lemon - Mineral</i>		
<b>9:</b> 2015 Purist, Lieserer Schlossberg, Riesling, Germany	<i>Mosel</i>	34.00
<i>Lime - Sherbet - Orange</i>		
<b>10:</b> 2017 Touraine Sauvignon Blanc, Les Sauterelles	<i>Loire</i>	34.00
<i>Butter - Apricot - Orange Blossom</i>		
<b>11:</b> 2015 Herri Mina, Famille Berrouet	<i>Irouleguy</i>	34.00
<i>Honey - Orchard Fruits - Minerality</i>		
<b>12:</b> 2016 Chablis, Domaine Millet	<i>Burgundy</i>	35.00
<i>Grapefruit - Lemon - Buttery</i>		
<b>13:</b> 2015 Riesling, Dandelion Vineyards, Australia	<i>Eden Valley</i>	36.00
<i>Lime skin - Ripe guava - Cinnamon Spice</i>		
<b>14:</b> 2017 Albarino Atlantico, Mar de Frades,	<i>Rias Baixas</i>	38.00
<i>Lime - Apricot - Elderflower</i>		
<b>15:</b> 2017 Sancerre, Domaine Vincent Delaporte	<i>Loire</i>	39.00
<i>Citrus - Grapefruit - Gooseberry</i>		
<b>16:</b> 2015 Muddy Waters Riesling, New Zealand	<i>Waipara</i>	40.00
<i>Zingy - Apple - Mineral Tones</i>		
<b>17:</b> 2015 Henschke Tilly's Vineyard, Australia	<i>Eden Valley</i>	40.00
<i>Tropical - Grassy - Citrus</i>		
<b>18:</b> 2016 Chablis, Premier Cru, Domaine Chantemerle	<i>Burgundy</i>	50.00
<i>Grapefruit - Steely - Lemon</i>		
<b>19:</b> 2009 Riesling, Cuvee Frederic Emile, Trimbach	<i>Alsace</i>	70.00
<i>Apricot - Orange Peel - Vanilla</i>		

## *Crisp / Aromatic*

<b>20:</b> 2015 Spice Route Chenin Blanc, South Africa	<i>Swartland</i>	32.00
<i>Ripe Pear – Apple - Lemon</i>		
<b>21:</b> 2016 Soave Classico Pieropan, Calvarino, Italy	<i>Soave</i>	34.00
<i>Almond - Pear Drops - Lemon</i>		
<b>22:</b> 2015 Pinot Gris, Caves Hunawihr, France	<i>Alsace</i>	34.00
<i>Peach - Apricot - Lemon curd</i>		
<b>23:</b> 2016 Sauvignon Blanc, Yealands Estate, Single Block	<i>Marlborough</i>	34.00
<i>Grapefruit Skin - Grass - Gooseberry</i>		
<b>24:</b> 2016 Mâcon – Igé, “Château London”, Domaine Fichet	<i>Burgundy</i>	36.00
<i>Buttery - Floral - Lemon</i>		
<b>25:</b> 2016 Pinot Blanc Auxerrois, France	<i>Alsace</i>	34.00
<i>Pear - Citrus - Peach</i>		
<b>26:</b> 2016 Pouilly Fume, Domaine Herve Seguin	<i>Loire</i>	39.00
<i>Smoky - Musky - Gooseberry</i>		
<b>27:</b> 2016 La Giustiniana, Gavi di Gavi, “Lugarara”, Italy	<i>Piemonte</i>	40.00
<i>Floral - Lime Citrus - Lemon</i>		
<b>28:</b> 2017 Greywacke, Sauvignon Blanc, New Zealand	<i>Marlborough</i>	46.00
<i>Mango - Guava - Cut Grass</i>		
<b>29:</b> 2015 Auxey – Duresses, La Macabree, Olivier Leflaive	<i>Burgundy</i>	50.00
<i>Buttery - Citrus - Floral</i>		

## *Rich / Textured*

<b>30:</b> 2014 Belezos, Blanco Rioja, Bodegas, Spain	<i>Rioja</i>	34.00
<i>Lime Peel - Pear - Toast</i>		
<b>31:</b> 2015 Crozes Hermitage, Nicolas Perrin	<i>Rhone</i>	40.00
<i>Peach - Apricot - Banana</i>		
<b>32:</b> 2015 Macon-Verze, Domaines Leflaive	<i>Burgundy</i>	42.00
<i>Melon - Lemon - Butter</i>		
<b>33:</b> 2015 Cesconi, Olivar Dolomiti, Italy	<i>Vigneti delle Dolomiti</i>	42.00
<i>Peach - Fig - Apricot</i>		
<b>34:</b> 2013 Gewurztraminer Reserve, FE Trimbach,	<i>Alsace</i>	44.00
<i>Ginger Spice - Lychee - Orange Peel</i>		
<b>35:</b> 2015 Haskell Anvil Chardonnay, South Africa	<i>Stellenbosch</i>	48.00
<i>Apple - Pear - Roasted Nuts</i>		
<b>36:</b> 2015 Pouilly Fuisse, J. Pierre & Michel Auvigue	<i>Burgundy</i>	48.00
<i>Honeysuckle - White peach – Mineral</i>		
<b>37:</b> 2011 Jean Thevenet Domaine de la Bongran, Maconnais	<i>Burgundy</i>	55.00
<i>Honey - Vanilla – Tropical Fruit</i>		
<b>38:</b> 2014 Bourgogne, Chardonnay, Francois Carillon	<i>Burgundy</i>	55.00
<i>Straw - Yellow Orchard Fruit – Melon</i>		
<b>39:</b> 2013 Greywacke, Chardonnay, New Zealand	<i>Marlborough</i>	55.00
<i>Tropical Fruits - Spice - Oak</i>		
<b>40:</b> 2016 Condrieu, Domaine Pierre Gillard	<i>Rhone</i>	60.00
<i>Exotic Peach - Passion Fruit - Apricot</i>		
<b>41:</b> 2013 Meursault, Domaine Remi Jobard, France	<i>Bourgogne</i>	70.00
<i>Melon – White Peach – Lemon Butter</i>		
<b>42:</b> 2015 Puligny-Montrachet Hubeit Lamy	<i>Bourgogne</i>	70.00
<i>White Peach - Melon - Lemon Butter</i>		

# Rose Wines

**43:** 2010 Bourgogne Rose Cuvee Margoton, Oliver Leflaive      *Cote d'Or*      34.00

*Redcurrant - Raspberry- Mineral Notes*

**44:** 2016 Spy Valley, Pinot Noir, New Zealand      *Marlborough*      36.00

*Strawberry - Peach - Caramel*

**45:** 2015 Rose of Virginia, Charles Melton, Australia      *Barossa Valley*      40.00

*Strawberry - Roses - Cassis*

# Red Wine

## *Light/Perfumed*

<b>46:</b> 2016 Wildflower, J. Lohr, Arroyo vista, U.S.A. (chilled)	<i>Monterey</i>	30.00
<i>Raspberry - Cranberry - Banana</i>		
<b>47:</b> 2016 Brouilly, Domaine Laurent Martray, France	<i>Beaujolais</i>	32.00
<i>Raspberry - Cherry - Earthy</i>		
<b>48:</b> 2016 Fleurie, Clos de la Roilette, France	<i>Bourgogne</i>	36.00
<i>Strawberry - Cherry- Yellow Plum</i>		
<b>49:</b> 2014 Wild Earth, Pinot Noir, New Zealand	<i>Central Otago</i>	40.00
<i>Blueberry - Herbs - Spice</i>		
<b>50:</b> 2014 Carmel Road, Pinot Noir, U.S.A.	<i>Monterey</i>	45.00
<i>Black Cherry - Roses - Warm Spice</i>		
<b>51:</b> 2014 Cote De Nuits Villages, Gilles Jordan, Cote d'Or	<i>Burgundy</i>	50.00
<i>Cherries - Peppers - Blackberries</i>		
<b>52:</b> 2013 Pegasus Bay, Pinot Noir, New Zealand	<i>Waipara Valley</i>	55.00
<i>Violets - Raspberry - Rose petal</i>		
<b>53:</b> 2014 Moulin-a-Vent Les Vieilles Vignes, France	<i>Beaujolais</i>	55.00
<i>Raspberry - Strawberry - Cinnamon</i>		
<b>54:</b> 2014 Pommard, Domaine Cyrot-Buthiau, Cote d'Or	<i>Bourgogne</i>	60.00
<i>Smoky - Raspberry - Liquorice</i>		
<b>55:</b> 2015 Gevrey-Chambertin, Domaine Trampet Pere & Fils	<i>Burgundy</i>	80.00
<i>Bramble Fruit - Vanilla - Spice</i>		
<b>56:</b> 2015 Barbera d'Alba, G.D Vajra, Italy	<i>Barbera d'Alba</i>	65.00
<i>Raspberry- Violet - Perfume</i>		



## Hearty/aromatic

<b>57:</b> 2016 Santa Ana, Malbec Reserve, Argentina	<i>Mendoza</i>	32.00
<i>Blackcurrant - Chocolate - Spice</i>		
<b>58:</b> 2013 Ken Forester, Shiraz-Grenache, South Africa	<i>Stellenbosch</i>	34.00
<i>Spices - Nutmeg – Plum</i>		
<b>59:</b> 2015 Valpolicella Ripasso, Cecilia Berretta, Italy	<i>Valpolicella</i>	38.00
<i>Wild Cherry - Strawberry - White Pepper</i>		
<b>60:</b> 2015 Belezos, Rioja Crianza	<i>Rioja</i>	40.00
<i>Red Cherry - Vanilla - Blackberry</i>		
<b>61:</b> 2014 Gigondas, Tardieu-Laurent	<i>Rhone</i>	40.00
<i>Cherries - Cocoa - Blackberry</i>		
<b>62:</b> 2013 Petit Verdot, Azamor, Portugal	<i>Alentajo</i>	40.00
<i>Ripe Blackcurrant - Raspberries - Perfume</i>		
<b>63:</b> 2015 Chianti Classico Tenuta Fontodi, Italy	<i>Tuscany</i>	40.00
<i>Dusty Cherry - Damson - Cassis</i>		
<b>64:</b> 2014 Trinity Hill, Syrah, Hawkes Bay, New Zealand	<i>Gimblett Gravels</i>	40.00
<i>Blackberry - Pepper- Spice</i>		
<b>65:</b> 2010 Howard Park, Shiraz, Western Australia	<i>Cowaramup</i>	45.00
<i>Plum- Raspberry- Blueberries</i>		
<b>66:</b> 2014 Saint-Emillion Grand cru Chateau Barrail Du Blanc	<i>Bordeaux</i>	50.00
<i>Chocolate - Plum - Red Fruit</i>		
<b>67:</b> 2008 Rioja Reserve, Vina Ardanza, Spain	<i>Rioja Alta</i>	55.00
<i>Morello Cherries - Blueberries - Spiced - Dried Fruit</i>		
<b>68:</b> 2011 L'Hospital de Gazin, Pomerol	<i>Bordeaux</i>	70.00
<i>Plum - Chocolate - Racy</i>		
<b>69:</b> 2011 Il Pino di Biserno Tenuta di Biserno, Italy	<i>Tuscany</i>	60.00
<i>Leather - Red Cherry - Cassis</i>		
<b>70:</b> 2007 Saint-Emillion 1er Grand Cru, Chateau Magdelaine	<i>Bordeaux</i>	85.00
<i>Chocolate - Plum - Red Fruit</i>		

<b>71:</b> 2014 Chateau de Lamarque, Cru Bourgeois, Haut-Medoc	<i>Bordeaux</i>	62.00
<i>Blackberry - Tobacco - Coffee</i>		
<b>72:</b> 2014 Pago de los Capellanes Reserva , spain	Ribera Del Duero	80.00
<i>Vanilla - Ripe Cherry - Cassis</i>		
<b>73:</b> 2013 Barolo, Massolino, Serralunga D Alba, Italy	<i>Barolo</i>	70.00
<i>Cherries - Violets - Perfume</i>		

## *Rich/Concentrated*

<b>74:</b> 2011 Chateau de Crouseilles, France	<i>Madiran</i>	34.00
<i>Coffee - Licorice - Toast</i>		
<b>75:</b> 2014 Ruca Malen, Malbec, Argentina	<i>Mendoza</i>	34.00
<i>Cherries - Plum - Violets</i>		
<b>76:</b> 2016 Cote du Rhone, Domaine Roche	<i>Rhone</i>	34.00
<i>Graphite - Strawberry Compote- Licorice</i>		
<b>77:</b> 2015 Los Osos, Merlot, J.Lohr, Paso Robles, U.S.A.	<i>California</i>	36.00
<i>Black cherry - Cranberry - Oak</i>		
<b>78:</b> 2016 Clonakilla, Shiraz, Hilltops, Australia	<i>Canberra District</i>	42.00
<i>Ripe Blackcurrant - Morello Cherry - Asian spice</i>		
<b>79:</b> 2014 Palazzo della Torre Allegrini, Veneto, Italy	<i>Verona</i>	42.00
<i>Perfumed violet - Raspberry - Cassis</i>		
<b>81:</b> 2015 Zinfandel Sonoma County Seghesio, U.S.A.	<i>Sonoma County</i>	45.00
<i>Blackcurrant - Smoky Cherry - Wood Spice</i>		
<b>82:</b> 2006 Chateau Musar, Gaston Hochar, Lebanon	<i>Bekaa Valley</i>	45.00
<i>Raisins - Spice - Chocolate</i>		
<b>83:</b> 2011 Haskell IV, South Africa	<i>Stellenbosch</i>	52.00
<i>Tobacco - Chocolate - Christmas Pudding</i>		
<b>84:</b> 2012 Nelson Estate, Shiraz, South Africa	<i>Paarl</i>	55.00
<i>Dark Fruits - Cigar - chocolate</i>		
<b>85:</b> 2013 Nine Popes Charles Melton, Australia	<i>Barossa Valley</i>	60.00
<i>Black Cherry - Parma Violets - Blackcurrant</i>		
<b>86:</b> 2013 Sondaia Bolgheri Superiore, Italy	<i>Tuscany</i>	60.00
<i>Ripe Cherry- Redcurrant – Blackberry</i>		
<b>87:</b> 2013 Henschke, Keyneton Estate Euphonium	<i>Barossa Valley</i>	60.00
<i>Cassis - Blackberry - Cedar</i>		
<b>88:</b> 2013 Passopisciaro IGT Scilia, Andrea Franchetti	<i>Sicilia</i>	60.00
<i>Violet - Cherry - Smoky</i>		

<b>89:</b> 2014 Chianti Classico Reserva 'Vigna del Sorbo' Fontodi	<i>Tuscany</i>	75.00
<i>Dark cherry - Redcurrant - Asian spice</i>		
<b>90:</b> 2014 Chateauneuf-du-Pape Jean Roger	<i>Rhone</i>	68.00
<i>Redcurrant - Strawberry - Violet</i>		
<b>91:</b> 2013 Brunello di Montalcino, Fossacolle Italy	<i>Tuscany</i>	75.00
<i>Morello Cherry - Strawberry - Perfume</i>		
<b>92:</b> 2013 Allegrini, Amarone classic Italy	<i>Valpolicella</i>	100.00
<i>Violets - Bitters - Almonds - Cherries</i>		
<b>93:</b> 2012 Col Solare, Red Mountain, Columbia Valley	<i>Washington</i>	115.00
<i>Cherry - Black Current - Dried Fruit</i>		
<b>94:</b> 2010 La Poja, Allegrini	<i>Valpolicella</i>	100.00
<i>Black Cherry - Blackcurrant - Smooth</i>		
<b>95:</b> 2012 Cotie Rotie, Clusel-Roch	<i>Rhone</i>	115.00
<i>Smoky - Velvety - Roast Plum</i>		
<b>96:</b> 2013 Stag's Leap, Cabernet Sauvignon	<i>Napa Valley</i>	200.00
<i>Chocolate - Cooked Cherry - Spiced Vanilla</i>		
<b>97:</b> 1999 Sassicaia, Bolgheri	<i>Tuscany</i>	300.00
<i>Black Truffle - Red Cherry - Spices</i>		

# Dessert Wines & Ports

		50ml	Bottle
2011 Chateau Laville, Sauternes, <i>Pineapple- coconut- golden syrup</i>	<i>Bordeaux</i>	6.00	65.00
Lustau San Emilio Pedro Ximenez, Spain <i>Raisin - treacle - mollasses</i>	<i>Jerez</i>	6.00	
2014 Sticky Mickey, Eradus, Late Harvest S/B, 375ml <i>Honey- apricots - pineapple</i>	<i>NZ</i>	6.00	35.00
2015 Cabernet Franc, Icewine, Peller Estate, 375ml <i>Rhubarb- pomegranate - blackberry</i>	<i>Canada</i>	9.00	70.00
2014 Elysium, California Black Muscat, 375ml <i>Blackberry- vanilla- marble syrup</i>	<i>USA</i>	6.00	35.00
2008 Dobogo, Tokaji, 6 Puttonyos 500ml <i>Oranges- marmalade- apricot</i>	<i>Hungary</i>	7.00	60.00
2009 Niepoort Late Bottle Vintage Port <i>Redcurrant - black cherry- sweet cassis</i>	<i>Portugal</i>	6.00	42.00
Niepoort Dee Tawny Port <i>Ripe blackcurrants -sweet violets- chocolate</i>	<i>Portugal</i>	6.00	38.00
Sandeman 20 Year Old Tawny Port <i>Dried Raisen – Cooked Berries – Vannila Toast</i>	<i>Portugal</i>	7.00	
Sandeman 10 Year Tawny Port <i>Ripe blackcurrants – Dried Raisen - Cooked Plum</i>	<i>Portugal</i>	6.00	





# Half Bottle List

## White

2013 Simon Hackett, Brightview, Chardonnay, Australia	<i>Barossa Valley</i>	16.00
<i>Blossom - lemon curd- gooseberry</i>		
2015 Sancerre, Domaine du Nozay, France	<i>Sancerre</i>	18.00
<i>Citrus- grapefruit- gooseberry</i>		
2015 Domaine Vincent Dampt, Burgundy, France	<i>Chablis</i>	18.00
<i>Grapefruit - steely- lemon</i>		
2013 Greywacke Wild Sauvignon, New Zealand	<i>Marlborough</i>	30.00
<i>Tropical fruit- flint- smoky</i>		

## Red

2015 Domaine Lathuiliere Gravallon France	<i>Fleurie</i>	16.00
<i>Floral - raspberry - cassis</i>		
2014 Château La Fleur des Graves	<i>Bordeaux</i>	19.00
<i>Raisins - chocolate - spicy</i>		
2007 Vina Ardanza, Rioja Reserva, Spain	<i>Rioja</i>	27.00
<i>Morello cherries - blueberries - spiced dried fruit</i>		
2014 Zinfandel Sonoma County Seghesio, USA	<i>Sonoma</i>	30.00
<i>Blackcurrant jam- chocolate- soft oak</i>		



# Wines Of The Month

2017 Chinon, Bernard Baudry, Cabernet Franc, Les Granges                      Loire    36.00

Nyetimber Sparkling Rosév

West Chiltington