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Wine by the Glass

CHAMPAGNE (125ml)

- LP1 Laurent Perrier Brut N.V** £9.50
Our highly recommended Grande Marque.
See dedicated page for more in-depth information

WHITE WINE (175 ml)

- TC Thornbury Castle 2006** £5.50
Vin de Table, UK
This wine is blended and includes grapes grown at Thornbury Castle, our sister hotel in Gloucestershire.
- 1 Sauvignon Blanc 2008** £5.25
Les Vignerons d`Ouveillan, Pays d`Oc
Dry wine. Fruity but crisp, light, and herbaceous.
- 2 Chardonnay 2008** £5.50
Thomas Mitchell, Victoria, South Eastern Australia
Full-flavoured chardonnay, light oak influence.
- 3 Chenin Blanc 2009** £5.35
Saam Mountain Vineyards, South Africa
Dry, zingy wine, with lime, lemon and grapefruit
- 57 Petit Chablis 2008** £7.00
Domaine J. de Olivera, France
- 59 Sauvignon Blanc 2008** £7.50
Huia, Marlborough, New Zealand
- 67 Pinot Blanc Vieilles Vignes 2008** £6.00
Cave de Ribeauville, Alsace, France
- 86 Chardonnay 2009** £7.00
Haystack Journeys End, South Africa

RED WINE (175ml)

- 4 Merlot 2008 Medaille d`or PARIS 2009** £5.25
Les Vignerons d`Ouveillan, Pays d`Oc
- 5 Cabernet Sauvignon Merlot 2009** £5.25
Acacia Tree, Western Cape, South Africa
- 6 Shiraz 2008** £5.75
Thomas Mitchell, Adelaide Plains, Australia
- 104 Fleurie 2008** £7.00
Domaine Gry-Sablon, France
- 122 Cabernet Sauvignon Merlot 2005** £7.00
Mad Fish, Western Australia
- 123 Rioja Crianza 2005** £7.50
Bodegas de Medievo, Aldeanueva de Ebro, Spain
- 127 Pinot Noir 2008** £7.50
Spy Valley, New Zealand

ROSÉ (175ml)

- 255 Rosé de Loire 2008** £5.50
La Prée Vinette, France





For Every Occasion and Every Meal There is Laurent-Perrier Champagne to Enjoy

Laurent-Perrier is one the largest, independent family owned champagne houses and is renowned for producing a diverse, experimental and enjoyable range of champagnes.

LP1 Laurent-Perrier Brut Non-Vintage £ 49.50

While vintage champagne shows the character of a specific harvest, non-vintage brut exemplifies the style of a particular House. Freshness, elegance and balance, all of which are typical of Laurent-Perrier's wines, are found in the Brut L-P year after year.

LP2 Laurent-Perrier Ultra Brut £ 65.00

Its creation is contemporary like that of Nouvelle Cuisine. Similar to this lighter, purer way of preparing food, Laurent-Perrier Ultra Brut appears without make-up, in its natural form. It is champagne in its purest form with no dosage.

LP3 Laurent-Perrier Vintage Brut 1999 £ 70.00

Staying true to the House style, pure in its flavours and crisp in its definition the Vintage brut aims to show the quintessential character of each year.

LP4 Laurent-Perrier Grand Siècle £ 115.00

The epitome of Champagne blending, Grand Siècle calls on wines from the finest growths and the very best harvests; years which have been declared as vintages by Laurent-Perrier. Made to be shared with friends and family, it is very seductive Champagne, totally enjoyable.

Rosé Champagne

LP5 Laurent Perrier Cuvée Rosé Brut £ 85.00

This champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. It is one of the rare rosé champagnes to be made using the maceration (skin contact) technique.

LP6 Laurent Perrier, Grand Siècle rose 1997 £ 330.00

Bernard de Nonancourt took the opportunity of his elder daughter Alexandra's marriage in 1987 to create this vintage rosé Champagne. It expresses the very highest standards epitomised by the House of Laurent-Perrier, which also produces the benchmark non-vintage rosé Champagne.



Champagne

We have recently introduced the art of sabrage to Homewood Park. This is the process of opening a bottle of champagne with a sword. First done in 1795 by the French Army, the art of 'sabrage' is a real fun way to open and enjoy the most bubbly of drinks. You can yourself become a 'sabreur' and do it yourself. Should you be interested in doing so and take away the cork as a souvenir as well as receiving the diploma to prove it, please let us know and Denis Verrier, General Manager and Maitre Sabreur will be your tutor. It only takes a few minutes and is a great memory to take away with you.

Sabrage is charged at the rate of £10.00 per person on top of the normal price of the champagne you purchase. And includes your diploma as well as a velvet bag to keep the cork in.

Non – Vintage

LP1	Laurent Perrier Brut Non-Vintage	£49.50
12	Veuve Cliquot Brut N.V, Reims	£59.00
17	Brice, Verzenay Brut Grand Cru, Bouzy	£59.00
LP2	Laurent-Perrier Ultra Brut	£65.00
18	Bollinger, Grande Cuvée NV, Aÿ	£65.00
LP4	Laurent-Perrier Grand Siècle	£115.00
16	Krug Grande Cuvée N.V, Reims	£155.00

Rosé

20	Jeunaux-Robin Rosé N.V.	£55.00
24	Veuve Cliquot Rosé N.V.	£85.00
LP5	Laurent Perrier Cuvée Rosé Brut N.V.	£85.00
LP6	Laurent Perrier, Grand Siècle Rosé 1997	£330.00

Vintage

30	Alain Thienot 1999, Reims	£51.00
35	Bollinger RD 1988, Aÿ	£199.00
LP3	Laurent-Perrier Vintage Brut 1999	£70.00

Sparkling Wines

42	Prosecco di Valdobbiadene Spumante, DOC 'Jeio', Bisol, Italy	£25.00
41	Alamos Chardonnay/ Pinot Noir Argentina	£28.00



White Wines

Crisp Mineral Whites

This family of wines share a zesty character, firm acidities and a slatey, mineral core. They work well as aperitifs, stimulating the taste buds with their freshness, and they match simple, rich foods such as shellfish risottos and richer pasta dishes, constantly refreshing the palate and making the food/wine balance work through their quiet assertion.

52	Sauvignon Blanc 2009 Saam Mountain, Paarl, South Africa	£24.50
53	Pinot Grigio 2008 <small>(SC)</small> Castello Banfi, Tuscany, Italy	£24.50
54	Gavi 2008 Tenimenti Ca'Bianca, Piedmont, Italy	£25.00
55	Mâcon Villages 2008 Bouchard Ainé & Fils, Burgundy, France	£28.00
56	'Friendly' Gruner Veltliner 2007 Laurenz V. Winery, Austria <i>Delicious flavours of peach and apple, with a refreshing palate.</i>	£28.00
57	Petit Chablis 2007 Domaine J. de Olivera, Burgundy, France	£32.00
58	Sancerre 2008 Domaine de la Chezatte, Loire Valley, France	£36.00
59	Sauvignon Blanc 2008 Huia, Marlborough, New Zealand	£37.00
60	Chablis 2008 Domaine J. de Olivera, Burgundy, France	£38.00
61	Pouilly Fumé 2008 Domaine Claude Michot, Loire Valley, France	£39.00
62	Sauvignon Blanc 2008 Cloudy Bay, Marlborough, New Zealand	£49.00

Aromatic Whites

A cracking group of wines with bags of upfront fruit and beautiful floral character. These wines need food, from fresh seafood for the zippy New Zealand riesling to roast pork for the rich stone fruit character of the d'Arenberg Hermit Crab.

66	Chenin Blanc/Chardonnay 2009 Libertad, Mendoza, Argentina	£21.00
67	Pinot Blanc Vieilles Vignes 2007 Cave de Ribeauville, Alsace, France	£26.00
68	Riesling 2008 <small>(SC)</small> Spy Valley, Marlborough, New Zealand	£29.00



69	Semillon Sauvignon 2008 ^(SC) Mad Fish, Western Australia	£29.00
70	Riesling 2007 Prinz von Hessen, Rheingau, Germany <i>A citrusy, mineral-laden wine with notes of green apples</i>	£38.00
71	Gewürztraminer Riesling Pinot Gris 2008 Knapstein, Clare Valley, Australia	£29.00
72	Albariño A2O 2008 Bodegas Castro-Martin, D.O. Rias Baixas, Spain	£29.50
73	Riesling 2007 ^(SC) Cave de Ribeauville, Alsace, France	£36.50
74	Sauvignon Blanc 2009 Newton Johnson, Aarde Valley, South Africa	£38.50
75	Viognier 2006 The Foundry, Coastal Region, Cape of Good Hope, SA	£39.50

Rich and Rounded Whites

As the title suggests, these full flavoured, rich wines are the perfect complement to food. Many of these wines will age beautifully, thanks to their strong acidic background often complemented with well balanced oak. Try with roast chicken, fuller flavoured fish and creamy pasta.

81	Chardonnay 2009 Valdivieso, Central Valley, Chile	£21.50
82	Vouvray 2008 Domaine de Vaufruges, Loire, France	£26.00
83	Chenin Blanc 2008 Dry Creek Vineyard, Clarksburg, California	£27.00
84	Chardonnay 2008 Blue Cutting Road, Barossa Valley, Australia	£28.00
85	Cotes du Rhône 2005/2007 Les Grandes Vignes du Roy, France	£29.00
86	Chardonnay 2009 Haystack, Journey's end, South Africa	£32.50
87	Chablis 2008 Domaine Laroche, France	£36.00
88	Rully « Vieilles Vignes » 2006 Vincent Girardin, France	£37.00
89	Chenin Blanc 2008 De Trafford, Stellenbosch	£39.00
90	Santorini Assyrtiko 2008 Santorini Winery, Greece	£37.00



Red Wines

Light and Fragrant Reds

Similar to the lighter whites these reds can be enjoyed equally on their own or with food. The soft red fruit character is lifted by fresh acidity and very low tannins. Excellent with light delicate fish and salads.

100	Pinot Noir St Pourcain 2007 Les Nuages, Loire, France	£21.50
101	Chianti Riserva 2004 Villa San Martino, Italy	£25.00
102	Beaujolais Villages 2008 <small>Gold Medal Paris 2009</small> Domaine de Gry-Sablon, France	£26.50
103	Bourgogne Rouge 2007 <small>(SC)</small> « Les Vendangeurs », Bouchard Ainé et Fils, France	£27.00
104	Fleurie 2008 Domaine Gry-Sablon, France	£34.50
105	Sancerre Pinot Noir 2007 Domaine Paul Prieur, France	£38.00
106	Pinot Noir 2008 Cave de Ribeauville, Alsace, France	£28.00
107	Les Sablons Ventoux Rouge 2008 Cave Terraventoux, Rhone, France	£22.00
108	Pinot Noir 2008 Mad Fish, Western Australia	£29.00
109	Bourgogne Hautes Cotes de Beaunes 2006/2007 Clos de la Perrières, Domaine Parigot, France	£39.00

Soft and Medium Reds

The most adaptable group of wines with a wide ranging scope for food matching. You will find lots of lush hedgerow fruit, chewy tannins and in some cases soft spice. The Malbec is particularly good with beef whilst the Barbera loves pink lamb!!

113	Corvina/Cabernet Sauvignon 2005 Thesaurum, Veneto, Italy	£24.00
115	Corbières 2007 Château St Eugene, France	£24.00
117	Cabernet Sauvignon 2008 Alamos, Mendoza, Argentina	£24.00
118	Malbec 2008 Tilia, Mendoza, Argentina	£24.50



119	Baron de Luze 2005 Appellation Bordeaux Rouge, France	£26.00
121	Carmenère Reserva 2008 Punto Niño, Casablanca, Valle de Colchagua, Chile	£25.00
122	Cabernet Merlot 2005 Mad Fish, Western Australia	£31.00
123	Rioja Crianza 2006 Bodegas de Medievo, Aldeanueva de Ebro, Spain	£32.00
125	Château Croix de Rambeau 2004 Lussac St Emilion, France, <i>silver medal Brussels 2008</i>	£37.00
126	Barbera d'Alba 2008 Carlo Giacosa, Barbaresco, Italy	£34.00
127	Pinot Noir 2008 Spy Valley, Marlborough, New Zealand	£44.00
128	Pinot Noir 2008 Huia, Marlborough, New Zealand	£49.00

Elegant and Rich Reds

We are getting serious now, with a collection of wine from some of the worlds most famous wine regions, offering all the traditional hallmarks of old world elegance and grace. The Ceppaino is a staggering find, a true super Tuscan in all but price

135	Ceppaino Alle Viole 2005 Ceppaino, Pisa, Tuscany, Italy	£31.50
137	Crozes-Hermitage Domaine du Colombier 2007, France	£39.00
138	Gigondas 2006, Domaine de Font-Sane Rhône Valley, France	£46.00
139	Château de Malleret 2003 <small>Silver Medal Macon 2005</small> Haut Médoc, Cru Bourgeois, France	£46.00
140	Rioja Gran Reserva 2001 Viña Pomal 'La Vicalanda', Spain	£49.00
141	Chateaneuf du Pape 2008 Château St-Jean, France	£52.00
142	Château La croix Bellevue 2004 Pomerol, France	£59.00
143	Rioja Reserva 2002 Bodegas de Medievo, Aldeanueva de Ebro, Spain	£41.00
144	Château Beaumont 2003 Haut Medoc, Cru Bourgeois, France	£43.00



Full and Powerful Reds

These wines demand food, and in most cases decanting. Ripe fruit, smokey spices and chunky tannins. Rich food is the order of the day from; BBQ and grilled meats, to cassaroles, to vension and other strong game.

156	Pinotage Cinsault 2007 Montesell, Paarl, South Africa	£24.00
157	St. Chinian 2006 Domaine de Gabelas, France	£26.00
158	Old Road Pinotage 2005 Graham Beck, South Africa	£39.00
159	Château Les Ormes 2002 Saint-Julien, France	£49.00
160	Brunello di Montalcino 2003 Talenti, Italy	£55.00
161	Barolo 'Ceretto' 2004 Zonchera Barolo, Italy	£57.00
162	Château Musar 2000 Gaston Hochar, Bekaa Valley, Lebanon	£59.00
163	Cabernet Merlot 2006 Knappstein, Clare Valley, Australia	£31.50
164	Old Vine Zinfindal 2007 Delicato Family Vineyards, California, USA	£27.00
165	LMB Cabernet Sauvignon 2005 Larry Brooks, Napa Valley, USA	£59.00



Rosé

255	Rosé de Loire 2008 La Prée Vinette	£22.00
253	Côtes de Provence 2007 Réserve du Château, Château Saint Baillon	£31.00
254	Pinot Noir Rose 2008 Bridgewater Mill, Adelaide Hills, Australia	£26.00
252	Lagrein Rosato 2007 Alois Lagader, Italy	£34.00

Sweet Wine

900	Jurançon 2006 Clos Thou 'Cuvée Julie'	50 cl	£35.00
901	Maury 2006 Vin Doux Naturel, Jean Marc Lafage	50 cl	£33.00
902	Rasteau 2003 Domaine des Escaravailles, Vin Doux Naturel	75 cl	£39.00
903	Moscato d'Asti Vigniaoli Di Stefano, Italy	75 cl	£33.00
904	Muscat de Beaumes-de-Venise 2006 Réserve J. Vidal-Fleury	37.5cl	£35.00
905	L'illa Noble Late Harvest Chenin Blanc 2007 Eilandia, South Africa	37.5cl	£24.00
907	Château de Canterrane 1976 Muscat de Rivesaltes	70 cl	£39.00
911	Elysium Black Muscat 2007 Andrew Quady, California	37.5cl	£24.00

Port

919	Cockburn's Fine Tawny	glass £5.00	75cl	£34.00
920	Cockburn's Ruby	glass £3.50	75cl	£24.00
921	Cockburn's Late Bottled Vintage 2003	glass £5.00	75cl	£34.00
922	Graham's Vintage 2003	glass £7.50	75cl	£85.00
923	Warre's Vintage 1997		75cl	£95.00
924	Fonseca Vintage 2003		75cl	£85.00
925	Croft Vintage 2000	glass £8.50	75cl	£89.00

Half Bottles

CHAMPAGNE

600 Verve Delaroy Brut NV £28.00
Celles-Sur-Ource

WHITE WINE

602 Chardonnay-Terret 2007 £16.00
Domaine Laroche, France

603 Sancerre 2007 £20.00
Paul Prieure, Loire Valley

604 Chablis 2007 £21.00
Domaine Laroche, Burgundy

608 Tilly's Vineyard 2001 £19.00
Australia

RED WINE

609 Fleurie 2008 £19.00
Les grands Vins de Fleurie, Burgundy

610 Château La croix Bellevue 2004 £25.00
Lalande De Pomerol

611 Château Ormes de Pez 2003 £44.00
St-Estèphe

613 Cotes du Rhone 2006 £18.00
Louis Bernard, France

FINE WINES

WHITE WINE

- 300 Meursault Clos du Cromin 2006**
Domaine Alex Gambal, France £79.00
A deep, dense nose with a tight core of fruit at the centre. This is concentrated and savoury with plenty of mid-palate dimension. The citrus finish gently lingers and there's barely any 'heat', just a touch of warmth and essentially no heaviness.
- 301 Puligny Montrachet 2005**
Alex Gambal, France £86.00
Complex, full, herby nutty nose with a hint of toastiness as well as some tropical fruit richness. The palate is complex with nice nuttiness and good concentration. A serious, modern-styled white Burgundy
- 302 Corton Charlemagne 2004**
Jean Claude Belland, France £149.00
Floral and elegant, with a cool persona, but no shortage of intensity. Firm and on the austere side, without a lot of oak influence. Give it time to show its citronella, lime blossom and mineral flavors. Best from 2009 through 2022.

RED WINE

- 310 Savigny-les-Beaune Vieilles Vignes 2004**
Domaine Alex Gambal, Burgundy, France £55.00
A lovely high-toned nose that mixes floral aspects with tart red-cherry. This is racy in style with very good acidity coupled to well mannered tannins.
- 311 Pommard 1^{er} Cru 2005**
Domaine Parigot, France £69.00
Intense ruby red colour. Subtle and delicate aromas of ripe jammy fruit. Well rounded, revealing good fruitiness, balanced with acidity and tightly-knit tannins. Perfect with Lamb.
- 312 Château La Tour Pibran 2002**
Pauillac £72.00
A sophisticated claret with classic smoky red and black berries on the nose and a well-rounded palate of cherries, plums from the merlot, cedar and tobacco from the cabernet sauvignon, with juicy tannins and a fresh finish.
- 313 Cornas 1996 'Les Ruchets'**
Domaine Columbo, France £72.00
Possesses a deep opaque ruby/purple color, and a reserved, but impressively built personality with tell-tale cassis intermixed with licorice, minerals, and smoke. Dense and full-bodied, with outstanding purity and length.



- 314 Château Les Ormes de Pez 2003**
Cru Bourgeois Exceptionnel, France £75.00
A pleasing nose with lots of nuttiness, and notes of beetroot. Incredibly ripe fruit knit well with mid palate tannins, finishes with lots of heat.
- 315 Nuits St Georges 2005 'Les Charmeuses'**
Domaine Remoriquet, France £79.00
Perfumed & expressive black fruit aromas lead to surprisingly elegant & pure medium weight flavours that are delicious, complex & punchy with plenty of freshness & vibrancy
- 317 Gevrey Chambertin 2005**
Domaine Guyon, France £99.00
Dark, oak-edged presentation. Decent concentration, ripe fruit and fine acidity. Plenty of mid-palate intensity.
- 318 Vosne Romanée 2004**
Domaine Guyon, France £99.00
Medium-plus cherry-red. The nose is dense with tightly bound red fruit, only faintly spicy, just a trace of cedar, quite wide. The palate is very interesting and really quite intense. The tannin is there and a little dry for about one second before smoothing-out into a very satisfying red-fruit dominated finish
- 319 Château Lèoville Barton 1996**
2ème Cru Classè, France £175.00
Fermented in wooded vats and aged in oak barrels for 18 months. Intensely concentrated nose with enormous amounts of tobacco, mocha from the cabernet sauvignon, liquorice and cassis aromas. The palate is complex and formidably concentrated, with serious structure, fine balance and a defiant finish. The perfect accompaniment to full bodied beef or venison dishes.
- 320 Château Lèoville Las Cases 1996**
2ème Cru Classè, France £199.00
Léoville Las Cases is the most legendary wine of Saint-Julien: on a quality par with the Médoc's first growths. It is a prime example of a Bordeaux 'super-second'. Grapes are fermented at lower than average temperatures, which leads to the wines displaying highly exotic aromas and aromatic richness. The 1996 vintage is drinking beautifully right now.
- 321 Château Longueville du Baron de Pichon Longueville**
2ème Cru Classè 1998, France £259.00
Dark, substantial, slightly oaky fruit. Lots of substance on the palate here, with good depth and extract. Polished, with a ripe tannic core and rather firm acidity. This wine has a fine composition, weighty but elegant
- 322 Château Lascombes Margaux 2003**
Deuxieme Grand Cru Classè, France £125.00
Exotic nose, pickling spices, and a great depth of fruit. This is distinctive and certainly denotes a wine of quality. Full, creamy presence on the palate, with firm, ripe, peppery tannins which show particularly on the endpalate.



- 323 Château Croizet-Bages 2003**
Grand Cru Classé, Pauillac, France £59.00
A nice, nutty, macerated fruit nose.. Nice, cool style on entry, well structured with ripe and supple tannins, nicely knitted into the fruit and texture. Dark fruit flavour profile.
- 324 Château Talbot 2003**
Grand Cru Classé, St Julien, France £89.00
Dark, macerated, blackberry fruit, with a buttery edge from the residual fruit. Sweet, with immediate impact on entry. Packed with loads of blackberry fruit. Nice texture and substance.
- 325 Château Poujeaux 2000**
Moulis, Bordeaux £69.00
Youthful dark ruby colour. Aroma of plums, and cedarwood. A bit of liquorice, black berries, and cherries, with well integrated tannins.



HOUSE WINE

CHAMPAGNE

	<u>Glass</u> (125ml)	<u>Bottle</u>
LP1 Laurent Perrier Brut N.V Our highly recommended Grande Marque.	£9.50	£49.50

WHITE WINE

	(175ml)	
TC Thornbury Castle 2006 Vin de Table, UK This wine is blended and includes grapes grown at Thornbury Castle, our sister hotel in Gloucestershire. Fruity Nose, Light and Refreshing.	£5.50	£21.00
1 Sauvignon Blanc 2008 Les Vignerons d`Ouveillan, Pays d`Oc Dry wine. Fruity but crisp, light, and herbaceous.	£5.25	£19.95
2 Chardonnay 2008 Thomas Mitchell, South Eastern Australia Full-flavoured chardonnay, light oak influence.	£5.50	£21.00
3 Chenin Blanc 2009 Saam Mountain Vineyards, South Africa Dry, zingy wine, with lime, lemon and grapefruit.	£5.35	£19.95

RED WINE

4 Merlot 2008 Les Vignerons d`Ouveillan, Pays d`Oc Soft and fruity wine. Raspberry and wild strawberry. Just a glass might not be enough...	£5.25	£19.95
5 Cabernet Sauvignon Merlot 2009 Acacia Tree, Western Cape, South Africa Full of juicy ripe berry fruit. Well-balanced with plenty of body.	£5.25	£19.95
6 Shiraz 2008 Thomas Mitchell, Australia Blackcurrant, cherry and spicy characters.	£5.75	£21.50

VINTAGE CHART

Every vintage chart, no matter how accurate one can be, can only ever be used as a guide. They will never be an exact account of how well a country or region performed in any given year. Therefore, don't let yourself be put off a particular vintage from a particular country or region just because the chart gives it 6 out of 10. Top producers will always produce good wines year after year. So please, use that chart as a source of valuable information and if you are unsure about a particular wine because of its vintage, do not hesitate to ask us; as we will be more than happy to give further advice.

Keys: - 1= poor; 10 = outstanding

- ○ = drink; ■ = drink or keep; ● = Keep

	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008
Champagne	6 ○	6 ○	4 ○	9 ■	7 ■	8 ■				
Red Bordeaux	7 ■	10 ■	7 ■	8 ■	9 ■	8 ●	10 ●	8 ●	7 ●	7 ●
White Bordeaux	8 ■	7 ■	10 ●	5 ■	9 ●	7 ■	9 ●	8 ●	7 ■	8 ■
Red Burgundy	9 ■	7 ■	8 ■	9 ●	8 ●	6 ●	10 ●	7 ●	6 ●	
White Burgundy	8 ○	9 ○	7 ○	9 ■	6 ○	8 ■	9 ●	9 ●	7 ●	7 ■
Rhone	9 ●	9 ●	10 ■	6 ■	7 ■	8 ■	9 ●	9 ●	10 ●	7 ●
Loire	7 ○	8 ○	7 ○	9 ■	8 ○	8 ○	10 ■	7 ■	8 ■	
Alsace	7 ■	8 ●	5 ●	9 ■	7 ●	7 ■	10 ■	7 ■	7 ■	
Italy	10 ■	9 ■	10 ■	5 ○	7 ○	10 ■	8 ■	10 ■	9 ●	8 ■
Spain	8 ●	7 ■	9 ■	7 ■	8 ■	9 ■	8 ■	7 ●	7 ■	8 ■
Portugal	6 ○	9 ○	8 ○	8 ■	6 ○	8 ■	8 ■	7 ●	7 ■	
Germany	8 ○	7 ○	10 ○	9 ■	8 ■	8 ■	10 ■	7 ■	9 ●	
Australia	8 ○	7 ○	9 ■	9 ■	6 ○	9 ■	10 ■	8 ■	7 ■	8 ■
New Zealand	8 ○	8 ○	8 ○	10 ○	7 ○	6 ○	7 ○	10 ■	8 ■	8 ■
North America	9 ■	7 ■	9 ●	8 ■	8 ■	9 ●	8 ■	7 ■	8 ■	
Chile	9 ○	8 ○	9 ○	7 ○	8 ○	8 ■	8 ○	9 ○	9 ■	8 ■
Argentina	9 ○	8 ○	8 ○	7 ○	8 ○	8 ■	8 ○	8 ○	9 ■	8 ■
South Africa	7 ○	7 ○	9 ○	7 ○	10 ○	8 ○	7 ■	9 ■	8 ■	7 ■
Vintage Port		9 ●			8 ●				9	

FOOD AND WINE MATCHING

Are you not sure which wine to choose for dinner or impress madam? Well, we thought we would try and help you make the choice you'll enjoy. Below is an easy guide to food and wine matching to give you a few ideas of what to go for. This is by no means an exhaustive list but purely a guide. But remember one the golden rules of food and wine matching: Go for what you like (ie. Don't choose red wine with meat if you don't like it).

Shellfish

Crab: [Viognier](#) or a [White Graves](#)

Langoustines and Prawns: [White Burgundy](#) or an [Italian White](#)

Lobster: [White Burgundy](#), [White Rhône](#) or a [mature White Graves](#), but if you plan to serve it plain then Champagne or Chablis are great choices

Oysters: [Champagne](#) and [Chablis](#)

Scallops: [Grüner Veltliner](#) or a [Chilean Sauvignon Blanc](#)

Fish:

Cod / Plaice: [Italian Whites](#) or [lighter styled Chardonnay](#)

Dover Sole: [White Burgundy](#) or a [North American Chardonnay](#) or alternatively, serve with a soft [White Bordeaux](#)

Skate: Most [Sauvignon based wines](#) go well with meatier and so will an [Alsace Riesling](#)

Turbot: [White Burgundy](#) or [White Rhône](#) like [Condrieu](#).

Mackerel / Sardines: [Fresh Whites](#) like [Muscadet](#), [Italian White](#) or [White Bordeaux](#)

Salmon and Tuna: [Australian Chardonnays](#), [New Zealand Pinot Noirs](#), [Buttery White Burgundy](#).

Red Mullet: [New Zealand Pinot Noir](#) or [Crisp Rosé Fresh Chardonnay](#).

Swordfish / Monkfish: [Californian Chardonnays](#) or [Dry Australian Semillons](#).

Smoked Haddock: [White Graves](#), [Californian Chardonnay](#) or [New Zealand Chardonnay](#).

Caviar: [Champagne](#) or [Vintage Champagne](#).

Gravad Lax: [Blanc de Blancs](#), [Champagne](#)

Smoked Salmon with Scrambled Eggs: [Champagne](#), [Dry Australian Semillon](#).

Wild Birds / Poultry

Roast Grouse: [Red Northern Rhône](#) top-class [mature Red Burgundy](#).

same wines will work with **Roast Woodcock** or alternatively a [mature Claret](#).

Roast Wood Pigeon: Full Flavoured [Red Bordeaux](#) or [Rioja](#).

Roast Partridge: [Syrah](#) or [Vin de Pays Syrah](#).

Roast Pheasant: [Pinot Noir North America](#) or [New Zealand](#).

Foie Gras: [Sauternes](#) or [Monbazillac](#)

Roast Duck: Light-Styled [Red Burgundy](#), [Alsace Pinot Gris Picpoul](#) or [Marsanne](#).

Roast Goose: Top Quality [Red Burgundy](#) or [Mature Claret](#).

Guinea Fowl: [Buttery White Burgundy](#) or [Red Beaujolais](#).

Quail and Turkey: [Full-Bodied Chardonnays](#) or [Mature Claret](#)

Everyday Chicken dishes [Simple Chardonnay](#) or [Dry White Bordeaux Mature Red Bordeaux](#) is an alternative.

Pork

Pork: [Beaujolais](#), [light Red Burgundy](#) or [Condrieu](#)

Pork Sausages: [Australian Shiraz](#), [Zinfandel](#) or [Chablis](#)

Lamb

Roast Lamb: [Red Bordeaux](#) such as [Pauillac](#) and [Médoc](#) or [Chilean Reds](#)

Lamb: [New Zealand Red Full Bodied Pinot Noir](#)

Venison

Venison: [Pinot Noir](#), [Northern Rhone](#), [Rioja](#)

Roast Venison: [Mature Red Burgundy Pinot Noir](#) from [New Zealand](#), [Australia North America](#) [Côtes du Rhône](#)

Beef

Roast Beef: [Mature Red Bordeaux](#) but temper the amount of horseradish sauce with your roast as this ingredient is one of wine's worst nightmares!

Steak: are some of the few food opportunities for drinking a [tannic wine](#). [Big Red Bordeaux](#) or [Red Rhône](#)

Vegetarian

Onion Tart: [Alsace Pinot Gris](#), [New World Sauvignons](#) and [Chardonnays](#)

Quiches: [Alsace Pinot Gris](#), [New World Sauvignons](#) and [Chardonnays](#)

Ratatouilles: [New Zealand Sauvignon Blancs](#)

Roasted Red Peppers: [Tempranillo based wines](#). [Australian Semillon](#) or [German Riesling Spatlese](#)

Mushroom: a [New World Merlot](#) or a [Châteauneuf-du-Pape](#)

Asparagus: [Rich White Burgundy](#) or [Sauvignon Blanc](#)

Pesto: [Savennières](#), [unoaked Chardonnay](#)

Pizza: [Italian Reds](#) such as [Barbera](#) or [Dolcetto](#)

Salade Niçoise Greek Salad: [Muscadet](#) or [crisp, White Burgundy](#) from [Macon](#)

Caesar Salad: [Italian White](#), [Muscadet](#) or [crisp, White Burgundy](#) from [Macon](#)

Tomato Salads: [New Zealand Sauvignon Blancs](#)

Goats' Cheese Salad: [New Zealand Sauvignon Blancs](#)

RED Grape Varieties Guide

CABERNET FRANC

- grassy and raspberryish
- aroma of lead pencil shavings

CABERNET FRANC, the distant relative of CABERNET SAUVIGNON, can produce deliciously perfumed, supple, raspberry and blackcurrant-infused red wines in Bordeaux, while further north in the cooler regions of the Loire Valley and in north eastern Italy, it produces a wine which is more herbaceous in style. It is often described as having the aroma of pencil shavings.

CABERNET SAUVIGNON

- capsicum and blackcurrant
- a range of cedar, vanilla and coffee notes

CABERNET SAUVIGNON covers a wide spectrum of aromas and flavours. It tends towards herbaceousness when not fully ripe with capsicum and grassy undertones, but as it ripens it develops flavours of blackcurrant and, when very concentrated, cassis. In California and Chilean cabernet, you can often spot mint or eucalyptus. Its affinity with oak lends secondary characters with a range of vanilla, cedar, sandalwood, tobacco, coffee, musk and spicy notes.

GAMAY

- bubblegum and banana
- cherry and strawberry flavours

GAMAY, the Beaujolais grape, is the gluggiest of all grape varieties, partly because of the carbonic maceration or whole berry fermentation method used, which helps preserve the naturally refreshing juiciness of the variety. Carbonic maceration is responsible for a variety of aromas and flavours ranging from bubblegum and banana through to strawberry and cherry.

GRENACHE

- white pepper and raspberry
- thyme and rosemary scents

The light-coloured GRENACHE is a quintessentially Mediterranean red variety and as a result it often mingles the classic Mediterranean garrigue scents of thyme, fennel and rosemary with white pepper and its warming, raspberryish fruit flavours. It tends to be low in tannin and hence soft and supple and, at its apogee in Châteauneuf-du-Pape, it takes on heady aromas and spicy, robust fruit flavours which can border on the raisin.

MALBEC

- mulberry and blackberry flavours
- tarry and leathery

Harsh and rustic in its homeland of south-west France, the MALBEC grape is often improved in Cahors by the addition of the softening MERLOT grape. It really comes into its own however in Argentina, where it becomes altogether smoother and lusher with all sorts of plummy, red berry and earthy fruit flavours like raspberry, mulberry and blackberry allied to tar, leather and game-like characters.



MERLOT

- bell pepper and blackcurrant
- chocolate and spice-like characters

MERLOT's soft texture helps to give it a deliciously plummy, almost fruitcake-like flavour and a mellow smoothness which makes it more approachable than its sister grape, the CABERNET SAUVIGNON. Like cabernet, it can be a little grassy and bell-pepper-like from cool climate regions and it develops blackcurrant, blackberry, blueberry, chocolate and spice-like characters when fully ripe. Chilean MERLOT often produces juicy reds with blackcurrant pastille flavours.

NEBBIOLO

- tar and roses
- truffle and liquorice spiciness

Northern Italy's thick-skinned NEBBIOLO grape of Barolo and Barbaresco fame is one of the most delightfully aromatic of red grape varieties and for that reason sometimes compared to PINOT NOIR, but the aromas and flavours are very different. Structured by high acidity and tannin, NEBBIOLO's bouquet encompasses violet, smoke and rose-like perfumes with flavours of truffle, fennel, liquorice and, most famously, tar.

PINOT NOIR

- raspberry and strawberry
- cola spice, incense and game

PINOT NOIR is one of the most sensuously fragrant red grapes in the world with a variety of scented aromas based on red berry characters closest to raspberry and strawberry, and often tinged with incense and cola-like (!) spice. It can be a little minty and vegetal but when ripe usually tastes of raspberry or strawberry as well as cherry and, when exotic, loganberry, mulberry and fraise des bois. If overripe, it becomes jammy. As it matures in bottle, it often develops silky textures and alluring undertones of truffles, game and leather.

PINOTAGE

- plummy and blackberryish
- hints of baked banana and burnt rubber

A difficult grape to grow and equally hard to make, PINOTAGE comes in a range of red wine styles from simple everyday glugger to the more serious structured reds. It is known for its characteristic burnt rubber character which most growers try to eliminate, and, when successful, produce a wine with plum, cherry, blackberry and banana flavours. With oak maturation, it can become smoky and spicy.

SANGIOVESE

- cherry and plum
- herby and savoury

SANGIOVESE, the main Chianti grape, produces a variety of styles from youthfully lively young reds with juicy, cherry flavours with mouthwatering acidity to the richer, more concentrated, long-lived, oak-aged style with dark cherry, plum, savoury and herby, bay leaf flavours. Tinged with tea, and spices picked up from oak maturation, they can develop gamey, leathery, almost animal characteristics as they mature.

SHIRAZ / SYRAH

- smoke and blackberry
- cool climate pepper and mint

SYRAH produces dark red wines whose purest incarnation in the northern Rhône produces a wine with memorable aromas which can be smoky, floral, peppery, minty or spicy and often linked to a kind of medicinal or creosote-like character. Cool climates, whether northern Rhône or Victoria and parts of Western Australia, bring out the mint, pepper and spice in SYRAH, while the warmer it gets the more it changes from raspberry to blackberry, becoming chocolaty and, with age, tarry and gamey.

TEMPRANILLO

- strawberry flavours
- a veneer of vanilla and tobacco-spice

The mainstay of Rioja and a host of other Spanish reds, TEMPRANILLO is a versatile grape which is equally well used to making juicy young strawberryish reds as well as more serious, oak-aged reds with a veneer of vanilla, liquorice and tobacco spice characters overlaying the strawberry flavours. Like SANGIOVESE, it can be very savoury, a quality often defined as tobacco leaf, and it becomes leathery with age.

ZINFANDEL

- brambly and raspberryish
- headily spicy

In its pink incarnation, ZINFANDEL, sometimes known as white ZINFANDEL, tends to be light, sweetish and bland. Take it seriously though and it produces powerfully constructed, brambly, reds with raspberry and blackberry-like flavours and plenty of tannins and spice. It is believed to be the same grape, or virtually the same grape as southern Italy's primitivo, which is equally capable of producing heady, robustly spicy reds.

WHITE Grape Varieties Guide

ALBARINO

- citrusy and crisp
- fragrant and spritz-fresh

ALBARINO, arguably Spain's best white grape variety, is sometimes referred to as Spain's RIESLING, as much because it resembles the citrusy side of RIESLING in character as because its fragrant, spritz-fresh style makes it the perfect seafood white. It has plenty of body and fresh acidity with grapefruity, citrus-perfumed flavours

CHARDONNAY

- melon, grapefruit and pineapple
- buttery and nutty

In Burgundy, CHARDONNAY ranges in quality from bland to intense and in style from oaked to unoaked and from the minerally, unoaked, lean, bone dry chablis style to the richer, classically hazelnutty intense dry whites of the Côte de Beaune. In the New World, CHARDONNAY varies from the melon, apple and grapefruit cool climate styles to more tropical fruit styles with flavours of peach, mango, lime and pineapple. As a non-aromatic variety, its affinity with oak brings both a textured, buttery roundness as well as smoky, toasty, clove and cinnamon-spice and nutty features.

CHENIN BLANC

- quince and apple
- sweet barley sugar and honey characters

CHENIN BLANC in its most classic form in the Loire Valley is full of floral and honeyed aromas and quince and apple-like flavours with good zippy acidity. When coolfermented as in so many instances in South Africa, it can be quite peardropy, becoming more peachy in fuller dry whites. With botrytis, it becomes rich in barley sugar and honeyed characters, particularly in the sweet wines of the Loire.

GEWURZTRAMINER

- fragrant rose petal and lychee
- dusting of Turkish Delight

Like walking into the perfume section of a department store, GEWURZTRAMINER is the grape variety with the most overt and recognisable range of aromas in the world. It smells of ginger and cinnamon, fragrant rose petals and pot pourri with a dusting of Turkish Delight and tastes of deliciously exotic lychees and mango. It is so spicy as to be instantly appealing, but its fragrance can rapidly pall.

MUSCAT

- grapes and raisins
- exotically fragrant

MUSCAT is best-known for its fragrantly perfumed, grapey quality, whether as a dry white or one of the sweet, fortified MUSCATs grown around the Mediterranean. In its sweet, fortified incarnation, it takes on the aromas and flavours of candied fruits, which can be a little coarse, but, in a good quality MUSCAT, exotically spicy, with suggestions of roses, raisins, crystallised oranges and pineapples.



PINOT GRIGIO / PINOT GRIS

- smoky and spicy
- occasionally oily

PINOT GRIS / pinot grigio, often lightly copper-coloured, can be a sort of halfway house between the more neutral-flavoured PINOT BLANC and the overtly spicy and fragrant GEWURZTRAMINER with smokiness, delicate spice and an occasionally oily character.

RIESLING

- apples and lime
- honey and petrol characters

In its heartland of the Mosel and Rheingau Valleys, RIESLING produces elegant wines with crisp, lime, lemon, apple and peach flavours and honeyed richness. In the Mosel it is said to become slatey (easier to describe as mineral) developing honey, petrol and kerosene-like flavours. In Alsace it can be more floral and perfumed, while Australian RIESLING, particularly from the Eden and Clare Valleys, starts out lime and lemon-like and develops mineral, kerosene character with age.

SAUVIGNON BLANC

- from gooseberry to tropical passion fruit
- aromas of elderflower and blackcurrant leaf

SAUVIGNON BLANC is at its most fragrant and fresh in the cooler climate of the Loire Valley where cut-grass, nettles, elderflower, blackcurrant leaf and gooseberries are the key flavours with mineral, zesty, flinty undertones. It is at its most assertive in the pungently catty, elderfloral style of Marlborough in New Zealand, where, depending on ripeness levels it ranges from green bean, tinned pea and asparagus flavours and the riper, more tropical characters of grapefruit, guava, passion fruit and mango.

SEMILLON

- lime citrus and honey
- lusciously sweet and marmaladey

SEMILLON varies in character considerably according to its region of origin. In Bordeaux blends with sauvignon, it can be citrusy with a lanolin-textured, waxy, honeyed richness, while Hunter Valley semillon famously develops lime and buttered toast flavours with age, in contrast to the more pungently grass and asparagus-like characteristics associated with cooler climates. Made as a sweet wine, it makes some of the world's most lusciously sweet, exotically marmaladey whites.

VIOGNIER

- peaches and apricots
- heady scents of jasmine

The hallmark of the VIOGNIER grape is the scent of spring blossom and jasmine and the rich flavours of apricot and peach. Ripening in warm sunshine, it can become quite heady and exotic with spicy undertones and plenty of body. Because of its