

# Wine List

## White Wine

### **La Tierra Rocosa Sauvignon Blanc, Chile**

A great entry-level Sauvignon that has concentrated aromas of zesty grapefruit, pineapple and lime with hints of passionfruit and a crisp dry finish. A good, excellent value all-rounder. (2)

*Bottle 14.50, 250ml 5.10, 175ml 4.05*

### **Five Foot Track Chardonnay, Australia**

A pale, straw yellow colour with ripe apples on the nose and hints of vanilla. Crisp lemon and lime on the palate with a rounded buttery feel. (3)

*Bottle 14.50, 250ml 5.10, 175ml 4.05*

### **Le Colline di San Giorgio Pinot Grigio, Italy**

Made from a blend of two local grapes, this lovely wine offers clean spring-fresh pure green fruits with a lip-smacking dry mineral finish. Light in body but with plenty of flavour. (2)

*Bottle 14.50, 250ml 5.10, 175ml 4.05*

### **Villa Maria Sauvignon Blanc, New Zealand**

From New Zealand's most awarded winery, this delicious wine is approachable and food friendly with a beautiful expression of crisp lime and ripe passionfruit. (2)

*Bottle 17.50, 250ml 5.95, 175ml 4.75*

## Red Wine

### **Vina Carrasco Merlot, Chile**

This rich Merlot displays smooth plum and black cherry fruit flavours and is the ideal partner to a variety of red and white meats and pasta dishes. (B)

*Bottle 14.50, 250ml 5.10, 175ml 4.05*

### **Flor del Fuego Cabernet Sauvignon, Chile**

A very robust and relatively light Cabernet Sauvignon which is packed with fruity flavours of plum and blackcurrant, with a cassis-like concentration, lifted by a subtle peppery tinge.

Very quaffable! (B)

*Bottle 14.50, 250ml 5.10, 175ml 4.05*

### **Five Foot Track Shiraz, Australia**

A good versatile food matcher, whose standout role is being an over-delivering enjoyable tippie. Chunky and robust with good sweet fruit and a little acidity too. (C)

*Bottle 16.50, 250ml 5.70, 175ml 4.50*

### **Aires Andinos Malbec, Argentina**

Rich concentrated scents of plums and cherries.

Juicy with layers of ripe red fruit. Tannins are velvety and sweet with a long fruity aftertaste. (C)

*Bottle 17.50, 250ml 5.95, 175ml 4.75*

## Rosé Wine

### **Wildwood Zinfandel Rosé, California**

Californian sunshine works its magic to produce a sensational soft strawberry-filled glass of pink perfection! (3/4)

*Bottle 14.50, 250ml 5.10, 175ml 4.05*

### **Les Bois des Violettes Rosé, France**

A juicy rosé from the south of France. Light and crisp, it is packed with berry flavours with subtle hints of violets. (2)

*Bottle 14.50, 250ml 5.10, 175ml 4.05*

## Sparkling Wine

### **Prosecco La Marca, Italy**

A delicate and aromatic Prosecco with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish. (2)

***Prosecco by the glass.***

*200ml bottle 5.25*

### **Prosecco Corte Alta Rosé, Italy**

Pink fizz! The sister grape of the white Prosecco grape makes a similarly delicate sparkling rosé wine.

An elegant and intense bouquet, dry and soft with fresh peach and red berry flavours on the palate. A round and full-bodied structure. (3)

*Bottle 19.25*

### **Prosecco Corte Alta, Italy**

Sparkle the Italian way! Classic Prosecco with a lovely nose of herbs, warm crusty bread, peaches and punchy apple notes.

A creamy lemon-tangy palate and a bright lively finish. (2)

*Bottle 19.25*

### WINE DEVELOPMENT CODE

White and Rosé wines are numbered 1-4, with 1 being the driest and 4 the sweetest. Red wines are coded by letters A-D, with A being the lightest and D the most full-bodied.

\*\*125ml glasses are available if required\*\*