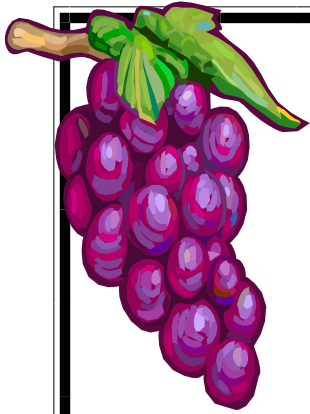


Wine List





A slight insight to some of the wines we have in stock.

All prices are shown as 175ml / 250ml / Bottle

Miller's Grove Private Reserve Shiraz 2002 (Australia)

Style: Full and Fruity Reds

The low-down: A great value Reserve Shiraz that's affordable enough not to just reserve for special occasions. All the meaty, spicy flavours you'd expect from tub-thumping Aussie Shiraz, but with some cool climate elegance as well. We got a great price for it (which we're passing on to you) because it

was made with passion and dedication by a lovely couple - who worked so hard on the wine they forgot to sell any! Delicious with steak of course, but also works wonders with swordfish. £3.00 / £4.00 / £10.00

As recommended by Jonathan Ray in the Daily Telegraph

Belmonte Marlborough Sauvignon Blanc 2004 (New Zealand)

Style: Kiwi Sauvignon Blanc Style

The low-down: This is our all time bestselling

New Zealand Sauvignon Blanc. You've probably never heard of Dr. John Forrest but he is New Zealand's winemaker of the year 2000. If you're a fan of Cloudy Bay a) this is the same grape variety, b) it is made next door, c) you can actually buy it! This has a price tag that would make most of its neighbours blush and is so good that we bought the lot! Drink chilled when you want to...chill. £3.00 / £4.00 / £10.00

As recommended by Malcolm Gluck on Superplonk

Camu Camu St. Chinian 00/01 (France)

Style: Full and Fruity Reds

The low-down: If your idea of Heaven is getting tanked up on great grog, but you feel you

really ought to be doing something more noble than pleasuring yourself then look no further than this gorgeous southern French red for the solution. With every bottle you put away its selfless owner, custodian-of-the-forest Bertie Eden, will shell out a bundle to the Rainforest foundation to help preserve what's left of the Equatorial jungle. £3.00 / £4.00 / £10.00

Cantine Foraci Inzolia Chardonnay 03/04 (Italy)

Style: Fragrant but Dry Whites

The low-down: Enjoy a local wine for local people. This interesting crossbreed takes the omnipotent chardonnay and fuses it with the inzolia grape, one of Sicily's rich native varieties that is bursting with fragrance and tropical fruit flavours. If you don't like change, then stick to your plain old chardonnay, but if you want to burn the past, here's an exciting new wine to drink with fish. It's in a league of its own. £3.00 / £4.00 / £10.00

As recommended by Jonathan Ray in the Daily Telegraph

Concha y Toro Winemakers Lot Chardonnay 2002 (Chile)

Style: Oakly Aussie Chardonnay Style

The low-down: Don't you feel a little bit

cheated when a wine maker keeps the best grapes back for himself? Well now you can find out what's on the dinner table in the Concha y Toro household with this special reserve Chardonnay. Fruity, ripe and bursting with oak, this is a real treat for any New World Chardonnay fan. Dominates a salad, tames oysters and puts lobster in its place. £3.00 / £4.00 / £10.00

Tino Rosso Piceno 2003 (Italy)

Style: Lunchtime Reds

The low-down: This Italian wine comes from a magical place high in the mountains. The vineyards are overlooked by Mount Sibillini, which, according to legend, is home to Sibilla, a witch who was granted immortality by the god Apollo. Whether you believe in legends or not, this wine certainly tastes like it has been blessed by the gods, with a rich and spicy berry taste Chianti fans are sure to worship. A hearty great banquet wine to wash down roast boar and traditional Italian dishes. £3.00 / £4.00 / £10.00

Virgin Wines Red Wine of the year 2004

Capcanes Mas del Ponts 2002 (Spain)

Style: Huge Reds

The low-down: This exact wine was awarded 90 points by Robert Parker under a different

label in the states. If you love Rioja, but want to at least pretend to try something different for a change, then this Spanish garnacha will help you make the transition with ease. Deep red and bursting with cherry and vanilla lusciousness, this wine from the super-premium new wine region of Montsant near Barcelona goes a treat with a rack of lamb. £3.00 / £4.00 / £10.00

Also, normally in stock:

- **Shiraz**
- **Cabernet Sauvignon**
- **Cabernet Shiraz**
- **Rioja**
- **Bordeaux**
- **Tempranillo**
- **Rose**
- **Sauvignon Blanc**
- **Pinot Grigio**
- **Dry Muscat**
- **Chardonnay**

All are subject to availability.

House Red / White 175ml £1.50 250ml £2.00

We also have a range of Greek wines including the award winning Spiropoulos

all £3.00 / £4.00 / £10.00

