

<b>Island Ales Ltd</b>		Tel. 01983 821731 to order
<b>Global Wines Division</b>		13/3/17 post budget
		<b>Tasting Notes</b>
	<b>Rose</b>	
<b>Aus</b>	Joey Brown Rose	This Australian Rose is light and refreshing with lovely summer fruit flavours.
<b>Aus</b>	Captains Table Rose	Very ripe, baked strawberry fruit, raspberry jam and red fruit compote aromas and flavours. This is pretty, juicy, easy drinking and well-balanced and can be enjoyed with a wide range of dishes such as fish, chicken, pasta and even pork.
<b>Aus</b>	Euca Hill Shiraz Rose	Ripe, sweet, squashed strawberry fruit flavours with an attractively rounded palate well-balanced by crisp cranberry acidity. Enjoy with kedgerree, salmon or prawn linguine.
<b>Fr</b>	Pierre Lacasse Rose	An elegant style of rose with tight raspberry and cranberry fruit, this has refreshing acidity and is delicate and refined. Enjoy with a prawn salad, light white fish or simple chicken dishes.
<b>Fr</b>	Baron D'Arignac Rose	Delicate pale pink with summerfruits and a hint of sweetness
<b>Fr</b>	Rose D'Anjou Andre Benoist	Medium sweet, delicate pale pink rose
<b>Fr</b>	Le Cellier Rose	Aromas of Strawberry and blackcurrent dominate the nose, while red fruit flavours linger on the palate. A fresh and lively rose ideal for any occasion.
<b>Calif</b>	Gold County Blush	This is a distinctly sweet style of rose with notes of rhubarb and custard sweets, parma violets and tutti frutti. Excellent with spicy food or dessert.
<b>Calif</b>	Discovery Beach Zinfandel Rose	The skins are left in contact for six hours before pressing. It gives the wine a darker colour as well as extracting a greater amount of fruit flavours which is evident in the ripe watermelon, strawberry and cherry flavour. This wine has a balance of floral character, sweetness and crisp acidity.
<b>Calif</b>	770 Miles Zinfandel Blush	Pale salmon pink in colour with a restrained aroma leading to a palate full of lychee, baked strawberry and roses. Enjoy on its own or with noodles, salads or meaty fish.
<b>Chile</b>	Volandas Merlot Rose	A lovely bright pink colour with subtle aromatics of rosehip, cranberry and white pepper on the nose and bramble, hedgerows and redcurrant on the palate. Perfect with prawns.
<b>Chile</b>	Rio Roca Rose	Medium depth of colour with strawberries, red grapes, lychee and flowers. This is gently aromatic with lots of flavour and would pair nicely with a stir fry, Thai food or spicy chicken.
<b>Italy</b>	Pinot Grigio Rose Ca Lunghetta	Gentle coral pink, a crisp dry flavour with hints of berry fruit.
<b>Italy</b>	San Giorgio Pinot Grigio Rose	Pale pink in colour with pretty pear, bubblegum and rosehip aromas and flavours. This is delicate, elegant, dry and fresh and can be enjoyed on its own or with seafood or prawn linguine.
<b>Spain</b>	Pleno Navarra Rose	Bright pink, intensely fresh nose with aromas of fruit and flowers

<b>Spain</b>	Liso Viente Garnacha Rose	A lovely deep colour with distinct notes of cranberry, raspberry, summer fruit cordial and Ribena. This is full of flavour, dry and well-balanced. Perfect with salads seafood and vongole pasta.
<b>Spain</b>	Coto Mayor Rioja Rose	Blended using Garnacha & Tempranillo grapes, showing a freshness with touches of strawberries & raspberries
<b>Thai</b>	Monsoon Valley Rose	A light bodied Rose with a crisp & delicate finish. Fresh aromas of mango & is produced from Malaga Blanc, Pokum & Black Muscat grapes.
<b>White Wines</b>		
<b>Arg</b>	Finca Vieja Clasica Viognier	Flavourful and off-dry with aromas and flavours of baked summer pudding, lychees, exotic fruit and tutti frutti. This would work well with spicy food, prawn pilaf or Moroccan chicken.
<b>Aus</b>	Joey Brown White	Gently aromatic with subtle aromas of violets, pineapple, apricot and honeysuckle offset by refreshing acidity. Medium bodied this wine can marry well with a multitude of foods from chicken and fish based dishes to light Asian fare.
<b>Aus</b>	Euca Hill Pinot Grigio	This is light to medium bodied with fresh acidity and aromas and flavours of honeysuckle, lemon and nuts. Enjoy with fish and chips or fish goujons.
<b>Aus</b>	Euca Hill Chardonnay	Honeysuckle, vanilla and tropical fruit notes on the nose and palate with well-balanced acidity. This is nicely rounded and would pair nicely with chicken kiev, turkey risotto or moules marinière.
<b>Aus</b>	The Landings Colombard Chardonnay	The Colombard and Chardonnay grapes are just made for each other and with the skill of a talented winemaker they have developed a very refreshing white wine with lively citrus fruit characteristics and crisp fresh acidity.
<b>Aus</b>	Williams Grove Chardonnay	Tropical stone fruit flavours and delicate hints of peach and melon combine to create this smooth, fruity Australian Chardonnay; soft and rounded on the palate. Delicious paired with roast chicken, fish, pasta with creamy sauces or salads.
<b>Aus</b>	Captains Table Semillon Chardonnay	Honeysuckle, apple, pear and nuts on the nose and palate with a pleasing, rounded texture. This wine would work very well with honey chicken thighs, garlic chicken or pâté.
<b>Aus</b>	Mountbridge Chardonnay Reserve	Subtle aroma of light white peach and plums with a suggestion of coconut. This is a well-balanced, medium bodied dry white wine that would make a good food match with creamy chicken dishes or fish pie.
<b>Aus</b>	Trentham Noble Taminga (Half Bottle)	Dessert Wine, light gold in colour, citrusy, honey blossom, apricots lushly sweet
<b>Calif</b>	Gold County Colombard Chardonnay	Honeydew melon and pineapple with ripe pear and baked apple. This is just off-dry with a soft palate and gentle acidity. Enjoy with onion soup, waldorf chicken salad and fish.
<b>Calif</b>	770 Miles Chardonnay	Round and textured with notes of honey, toffee and caramel offset with citrus acidity and a good length. Enjoy with grilled or barbecued seafood, lobster bisque or pumpkin risotto.
<b>Chile</b>	TerraMater Chardonnay, Maipo Valley	A charming combination of flamboyant fruit, subtle creamy vanilla oak and a layer of citrus as a refreshing counterpart
<b>Chile</b>	TerraMater Sauvignon Blanc, Maipo Valley	A fine Chilean Sauvignon Blanc, showing refreshing pineapple and grapefruit flavours with an elegant crisp finish
<b>Chile</b>	Vistamar Brisa Sauvignon Blanc	This pale yellow wine with green tints has intense and expressive aromas of fresh fruit such as grapefruit, green apple and pineapple that intermingle with notes of white flowers, jasmin and orange blossom. On the palate it is fresh and fruity with well-balanced acidity and a pleasant finish.
<b>Chile</b>	Vistamar Brisa Chardonnay	This is a pale yellow wine with golden highlights. It offers aromas of tropical fruits surrounded by gentle wood notes. It is fresh and rounded in the mouth with great intensity. The fruit flavours found in the nose mingle with exquisite touches of vanilla and caramel.

<b>Chile</b>	Volandas Sauvignon Blanc	Restrained herbal aroma of grass and green pepper. Light, zippy and refreshing with tomato leaf and elderflower. Enjoy with tomato and mozzarella salad, roasted vegetables or asparagus.
<b>Chile</b>	Volandas Chardonnay	Fresh, light and unoaked with grapefruit, citrus, apricot kernel and pear drops. Refreshing and easy drinking this can be enjoyed with simple chicken dishes, salad or egg fried rice.
<b>Chile</b>	Peregrino Sauvignon Blanc	Well-balanced with restrained aromatics of citrus and minerals, this has lemony acidity and a lightly herbal finish. Enjoy with Greek salad, squid or chickpeas.
<b>Chile</b>	Rio Roca Sauvignon Blanc	This is zesty and fresh, bursting with green fruit flavours as well as notes of grass and green pepper with citrus acidity. This would be delicious with different types of green salad and fish cakes.
<b>Chile</b>	Tinamou Sauvignon Blanc	Light and fresh with notes of pear, citrus, elderflower, melon and grass. The palate is zesty and refreshing with balancing acidity. Can be enjoyed on its own or with tomato based dishes, vegetarian tarts, seafood and white fish.
<b>England</b>	Chapel Down Flint Dry White	Impressive, steely, flinty dry white from accomplished Chapel Down folk. A great choice with seafood or white meat
<b>Fr</b>	Le Cellier Medium	Subtle tropical fruit such as pineapple on the nose with some peach and floral flavours. This is round and soft and can be enjoyed with dim sum, antipasti and prawns.
<b>Fr</b>	Le Cellier Dry White	Notes of pear and tutti frutti on the nose and palate this is easy drinking with well-balanced acidity and a melon and apple finish. Enjoy on its own or with a crisp green salad, delicately flavoured fish or sushi.
<b>Fr</b>	Pierre Lacasse Chardonnay	A very expressive nose of pure apricot and peach, this is full flavoured but soft and well balanced. Rounded, attractive and long this would pair well with roast chicken, butternut squash and sage ravioli or pork.
<b>Fr</b>	Pierre Lacasse Sauvignon Blanc	Fresh and vibrant with citrus, honey, nuts and elderflower. This is characterful and refreshing and can be enjoyed with grilled asparagus, honey and goats cheese.
<b>Fr</b>	Baron D' Arignac Colombard Dry White	Dry white wine with citrus overtones.
<b>Fr</b>	Baron D' Arignac VDP Medium Sweet	A delightful medium sweet Moelleux.
<b>Fr</b>	Lou Magret Colombard Sauvignon	Dry with excellent ripe fruits & notes of citrus and passionfruit.
<b>Fr</b>	Picpoul de Pinet Dom del al Serre	Crystal clear with green highlights, though can be more golden from older vines, Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth it has an excellent acid/structure balance.
<b>Fr</b>	Muscadet Sevre et Maine Andre Benoist	Good complexity and balnce with dry zesty finish
<b>Fr</b>	Marquis D'Alban Graves Superieures	Bordeaux. Classic Sauvignon – Semillon. Medium dry, un-oaked and full of flavour.
<b>Fr</b>	Macon Blanc Villages Chardonnay	Restrained aromas of milk and butter with undertones of apples, lemon sherbet and key lime pie. This is well balanced and classic with fresh acidity. Perfect with chicken and mushroom pie, sushi or chicken tagine.
<b>Fr</b>	Paul Delane Chablis	Distinctly nutty with grilled nuts, toasted chestnuts and citrus fresh lemon acidity. This is focused and still youthful but with complexing development. Enjoy with goats cheese, seabass or salads.

<b>Fr</b>	Chablis Elegance Moreau	This Cuvee has been carefully selected among its home production by the tasting committee. besides offering you all the true characteristics of teh famous Chablis appellation, crisp attack, citrussy and fresh nutty expression of teh Chardonnay grape, good minerality and long lasting finish it has been chosen for its harmounious and elegant balance between fruit structure and expression of the Terroir., excellent with all seafood, white meats, mild cheeses and cream dishes.
<b>Fr</b>	Sancerre Dom de La Perriere	Elegant aromas of elderflower, nettle and grass with some restrained minerality. This has fantastic freshness provided by the crisp acidity and is long, balanced and delicious. Perfect with goats cheese salad or seafood.
<b>Fr</b>	Pouilly Fuisse Ferraud, Cuvee La Chardonnaeraie	This wines green gold colours and delicate floral aromas are complimented by a unique herbal taste and crisp acidity.
<b>Ger</b>	Niersteiner Gutes Domtal	A wine with a subtle balance of sweetness and fruit
<b>Ger</b>	Liebfraumilch	Germany's most famous wine, floral & fruity with a touch of spice, to support this medium styled wine
<b>Ger</b>	Piesporter Michelsberg	Synonymous with Moselle wines, medium sweet with characteristic appley hints
<b>Ger</b>	Gewurztraminer	Dry and has typical spiciness and hints of rose petals on the nose. Elegant and lively finish.
<b>It</b>	Frascati Fontella Casa	Golden Colour,elegant bouquet,full flavoured and smooth on the palate.
<b>It</b>	San Giorgio Pinot Grigio	A very classic Pinot Grigio with notes of nuts, pear, melon and even a hint of banana. This is beautifully balanced with fresh citrus acidity and a nutty finish. Can be enjoyed with a number of dishes, such as crab salad or light fish dishes, and even on its own.
<b>It</b>	Famiglia Pasqua Soave	Restrained notes of toasted almonds and marzipan with a nicely textured palate. Rounded and soft with a good length this would work well with chicken risotto or butternut squash salad.
<b>It</b>	Pinot Grigio Altano Di Vico	A light delicately perfumed wine, fairly dry and easy drinking.
<b>NZ</b>	Riversdale Marlborough Sauvignon Blanc	Light and fresh with classic green, grass and citrus aromas and flavours. On the palate there is asparagus, gooseberry and zesty acidity with makes this wine a great match with oysters, chicken with tarragon and roasted vegetables with wild rice.
<b>NZ</b>	Neptune Point Marlborough Sauvignon Blanc	Pure, flavourful and intense with aromas and flavours of passion fruit and grass. This is well structured with integrated acidity and a nice rounded palate. Perfect with white fish, salads or goats cheese.
<b>Portugal</b>	Vinho verde Casal Mendes	Light and delicate, with a soft, rounded and slightly off dry palate; it combines nutty flavours with soft tropical notes and fresh acidity on the finish.
<b>SA</b>	Kleindal Chenin Blanc	Subtle notes of fruit salad and white stone fruit with a textured, well-rounded palate. There is fresh, balancing acidity and papaya and mango on the finish. Try with quiches, salads or chicken and pineapple stir fry.
<b>SA</b>	Kleindal Sauvignon Blanc	Fresh and lively with delicate aromas of asparagus and freshly cut grass with fruity undertones of granadilla, this wine offers easy drinking with a long lingering finish
<b>SA</b>	Bon Courage Chardonnay Prestige Cuvee	Light, pretty tropical fruit salad aromas and flavours with some pineapple cubes, mango mousse and green pea notes. On the palate the acidity is fresh and bright and the wine can be enjoyed with a Caesar salad, white fish or macaroni cheese.
<b>SA</b>	Cape Marlin Chenin Blanc	Fragrant and aromatic with tangerine, yellow and red plums and nectarine. Fruit forward and juicy with well-balanced acidity. Delicious with chargrilled chicken with mango salsa, chicken pie or meaty fish dishes.
<b>Sp</b>	Pleno Blanco Navarra	Principe de Viana produces this excellent dry, fruity & refreshing white with good colour & delicate flavours

<b>Sp</b>	Liso Viente Viura Chardonnay	Fresh and lively with crunchy green apples and lemon peel on the nose and palate. Refreshing and zesty with a good length and tight acidity. This wine would match well with couscous, mushroom linguine or delicate white fish.
<b>Sp</b>	Rioja Vega White	Citrus overtones, dry and refreshing
<b>Sp</b>	Coto Mayor Rioja Blanco	100% Viura, this vibrant unoaked white is medium-bodied and dry with refreshing citrus flavours - delicious with fish and seafood
<b>Thai</b>	Monsoon Valley White	Light bodied crisp white made from the local Malaga blanc grape, aromas of lemongrass with a fresh finish
	<b>Red Wines</b>	
<b>Arg</b>	Finca Vieja Shiraz Malbec	Perfumed and juicy with notes of ripe plums and soft, red berry fruits. Easy drinking with mellow tannins this would be a delicious match with bangers and mash or a lamb tagine.
<b>Arg</b>	Pablo Cortez Malbec	Blue and blackberry fruit dominates the nose with blackberry and apple crumble on the palate. Well balanced and juicy this would be delicious with a burger, lasagne or other red meat or beef based dishes.
<b>Arg</b>	Toro Fuerta Malbec	Inky-red with lush flavours of ripe, juicy berries and purple fruits. Notes of herbs, liquorice and purple floral notes. Aromas and flavours of baked bramble fruits and fruits of the forest. Juicy and delicious with gentle tannins.
<b>Aus</b>	Captains Table Shiraz	Medium bodied with raspberry jam, ripe plums and summer pudding flavours. This is well balanced and juicy with soft tannins. Enjoy with roasted red meats, tomato based tomato sauces or shepherd's pie.
<b>Aus</b>	Tempus 2 Merlot	deliciously ripe, lovely flavours of mulberry fruit with some earthiness and spice. Soft tannins complement the finish.
<b>Aus</b>	McGuigans Black Label Merlot	This full-on Merlot packs a fruity punch of raspberry, cherry and plum flavours. Match up its velvety smooth nature with a tasty dish of red meat, pork and chicken
<b>Aus</b>	Mountbridge Reserve Shiraz	Medium in colour and body with red berry fruit, baked plums and nutmeg. This is juicy, soft and enjoyable and is perfect with Moroccan lamb or beef stew.
<b>Aus</b>	The Landings Shiraz Cabernet	The combination of the Shiraz grape blended with the Cabernet Sauvignon varietal gives this wine blackcurrant and plum fruit flavours together with a tantalising hint of spice and soft yet integrated tannins.
<b>Aus</b>	Euca Hill Shiraz	Medium bodied with baked black plums and some bramble fruit. This is juicy and well balanced with soft tannins. Drink with chilli con carne or meat based pasta dishes.
<b>Aus</b>	Williams Grove Shiraz	Rich, ripe plum and raspberry fruit flavours, together with soft oak character and a hint of spice, pepper and vanilla on the palate combine to create a juicy elegant Shiraz. It is delicious with steak, lamb, burgers, pizza or roast vegetable dishes.
<b>Aus</b>	Joey Brown Soft Red	Red and black cherry, plum and blackcurrant pastilles on the nose and palate. Medium bodied with soft tannins and a baked plum finish. Enjoy with spaghetti Bolognese, pizza and duck or game.
<b>Calif</b>	Gold County Cabernet Sauvignon	Juicy and moreish with notes of sweet, ripe strawberries. This is light bodied, soft and easy drinking and can be enjoyed on its own or with spicy chicken.
<b>Calif</b>	770 Miles Red Zinfandel	Medium bodied with baked red berry fruit and brambles. This is juicy and easy drinking with pretty notes of summer pudding. This would drink very well with sausage pasta or Ossobuco.
<b>Chile</b>	Volandas Merlot - Central Valley	Medium bodied with lifted black cherry fruit, a twist of black pepper and blackcurrant leaf on the finish. Well balanced and easy drinking this can be enjoyed with spaghetti Bolognese or bubble and squeak.

<b>Chile</b>	Rio Roca Merlot	Appealing aromas of baked summer pudding and plump red fruits, this is full of soft, juicy red berry and cherry flavours. Medium bodied and well balanced this can be enjoyed with meat based pasta dishes such as lasagne or stews.
<b>Chile</b>	Volandas Cabernet Sauvignon	Medium bodied with notes of cassis, blackcurrant leaf and black fruit pastilles. This is well balanced with integrated tannins and a good length. Enjoy with rack of lamb or Shepherd's pie.
<b>Chile</b>	Peregrino Merlot - Central Valley	A juicy wine bursting with lots of blue and purple fruit such as blackberries and blueberries and also some raspberry. This is soft and approachable with mellow tannins. Drink with bubble and squeak, ratatouille or gammon.
<b>Chile</b>	Peregrino Cabernet Sauvignon - Central valley	This wine was produced in vineyards located in the Chilien Valle Central, where they enjoy exceptional soil and climate with high temperature variation between night and day. An intense dark ruby like Cabernet Sauvignon with cassis, blackberry and chocolate aromas. It is a medium-bodied harmonic and balanced wine. Enjoy with red meat, lamb, pasta, paella and cheese. Serve from 15 to 18 c.
<b>Chile</b>	Vistamar Brisa Merlot	This wine is deep red in colour with violet highlights. It offers intense aromas of red fruits and plums overlaid with pleasant notes of wood. It tastes fruity on the palate with rounded tannins, which, together with a delicious acidity go to make up a long delightful finish with plenty of mature fruits.
<b>Chile</b>	Vistamar Brisa Carmenere	This is a purple-red wine with hints of violet. It offers red fruit aromas intermingled with spice, mocha and vanilla. In the mouth there are smooth and silky tannins which together provide a long and pleasant finish with touches of mature fruits.
<b>Chile</b>	Vistamar Brisa Cabernet Sauvignon	A red coloured wine with violet highlights which has outstanding aromas of blackberries, plums and black cherries blended with hints of vanilla. In the mouth there are smooth rounded tannins and flavours of red and black fruits enhanced with notes of caramel.
<b>Chile</b>	Tinamou Merlot Cabernet	Ripe sweet aromas of red and black cherries, kirsch and Morello with a hint of cassis leaf. This is well balanced with a gentle twist of tannin on the finish. Perfect with red meat dishes.
<b>Chile</b>	Tinamou Carmenere	Brooding notes of black cherry, blackcurrant and black pepper on the nose leads to an elegant palate with integrated tannins and a fresh fruit finish. Enjoy with chargrilled red meats or roasts.
<b>Chile</b>	Tinamou Pinot Noir Curico Valley	Pale in colour with notes of crunchy red fruit, pepper and smoke. This is a relatively light bodied wine with raspberry leaf, cherry and some herbal notes. Fresh acidity lifts the wine and makes this a pleasing match with game and charcuterie.
<b>Chile</b>	TerraMater Zinfandel Shiraz, Maipo Valley	Intense nose of dark chocolate, raisins, dried figs and prunes. Great concentration with a touch of vanilla on a long lasting finish
<b>Fr</b>	Rothschild Cabernet Sauvignon	Deep ruby in colour, aroma of fruits and spices, richly balanced and supple on the mouth.
<b>Fr</b>	Rothschild Merlot	Displays perfect harmony between fine structure with generous tannins & very ripe red fruit berries
<b>Fr</b>	Le Cellier Red	Attractive, bright and youthful colour with lots of juicy plums and baked fruit compote on the nose. The palate is light to medium bodied with soft, approachable fruit. Enjoy with pasta, pizza, poultry and game.
<b>Fr</b>	Pierre Lacasse Merlot	Medium depth of colour with notes of red cherries, subtle herbs and garrigue with a suggestion of white pepper on the finish. Enjoy with a blue cheese risotto, cold meats or rich chicken stews or pies.
<b>Fr</b>	Pierre Lacasse Cabernet Sauvignon	An easy drinking, medium bodied wine with bramble fruit and light spice on the nose and palate. Ripe plums and a twist of tannin on the finish gives this red a pleasing structure. Perfect with lamb chops and other red meats.
<b>Fr</b>	Baron D' Arignac Cabernet Sauvignon	A mellow red from the south of france

<b>Fr</b>	Lou Magret Merlot Grenache	A wonderful richness on the nose. Full bodied, fruity and fresh on the palate.
<b>Fr</b>	Cotes Du Rhone Commandeur St Michel	A very charming wine with lovely fruit purity, bursting with red cherry, raspberry and cranberry. This juicy, full of fruit and easy drinking. Perfect with sausages or coq au vin.
<b>Fr</b>	Claret, Dulong Bordeaux Rouge	A classic, quite traditional style of claret with notes of cedar, redcurrant, black pepper and blackcurrant leaf. Medium-bodied and well-balanced with a good length, this wine would be delicious with venison cottage pie or roast lamb and mint sauce.
<b>Fr</b>	Chateau Lavison - Bordeaux <i>plus half bottles available</i>	Medium depth of colour with red berry fruits such as raspberry and cranberry with a sprinkling of white pepper. There are some fine, elegant tannins on the finish which helps the length along. A perfect match with roast lamb or pigeon.
<b>Fr</b>	Beaujolais Villages P Desvignes	Gamay' style, instantly recognisable and full of fruit.
<b>Fr</b>	Chateau De La Cour St Emilion Yvon Mau	85% Merlot,15% Cabernet Franc. Has an intense colour with refined tannins and an aromatic bouquet.
<b>Fr</b>	Vieux Chateau Negrit - Montaigne Saint Emilion	A classic wine with aromas and flavours of blackcurrant leaf, pencil lead and pepper. This is well structured with tight tannins and a twist of plump black cherries on the finish. Enjoy with fillet of beef or daube of beef.
<b>Fr</b>	Chateaneuf Du Pape Beauchene	A flagship wine with a strong structure,full rich flavours, a fine bottle that ages well.
<b>It</b>	San Giorgio Montepulciano d'Abbruzzo	Medium bodied with lots of black cherries, bramble fruits, herbs and violets. Easy drinking, round and soft this would drink beautifully with burgers or lasagne.
<b>It</b>	Chianti Fontella Girelli	Largely sangiovese, ruby red. A hint of violet aroma. Harmonious on the palate.
<b>It</b>	Famiglia Pasqua Passimento Rosso	This medium bodied wine has an attractive, vibrant colour and notes of spice, vanilla, Black Forest gâteau and black cherries. With a suggestion of sweetness this would make a great match to hard cheeses or a rich beef stew.
<b>NZ</b>	Neptune Point Marlborough Pinot Noir	Medium depth of colour with attractive spicy berry and bramble fruits along with black cherry notes. This is a classic Pinot Noir with well integrated tannins and a good length. Enjoy with game or poultry.
<b>SA</b>	Cape Marlin Red	Medium bodied with soft and juicy red and black fruit, bramble, black pepper, a suggestion of smoke and cranberries on the finish. This wine would marry well with braai meats such as sausages or lamb chops.
<b>SA</b>	Kleindal Ruby Cabernet	A bright, youthful colour with raspberry, cranberry, red cherry fruit and an herbal edge. This is unoaked, soft and juicy with mellow tannins. Perfect with game or venison.
<b>SA</b>	Bon Courage Pinotage	A lovely youthful purple colour with notes of black pepper and rich black fruits such as damson, plum and blackberry with firm mocha tannins on the finish. This would be a perfect match with steak but will also work well with other red meat dishes such as lamb shanks and also BBQ'd meats.
<b>SA</b>	Kleindal Pinotage	Distinctive Pinotage notes of pepper, smoke and tar with juicy red berry fruits and cranberries underneath. This is soft and succulent and can be enjoyed with spare ribs or curry.
<b>SA</b>	Bon Courage 'Inkara' Shiraz	A great depth of colour with really attractive warming, seductive notes of coffee and mocha on the palate balanced by ripe, rounded blackberry, blueberry and bilberry fruits. This is extremely drinkable and would be a perfect match with steak Diane or steak and kidney pie.
<b>Sp</b>	Pleno Tinto Red	Young and fruity,intense fresh flavours,pure tempranillo
<b>Sp</b>	Liso Viente Tempanillo	Medium bodied with notes of dill, mushroom and red fruits. There is cranberry, raspberry and redcurrant on the palate with a firm tannin finish. Enjoy with cottage pie or pie and mash.

<b>Sp</b>	Coto Mayor Rioja Crianza	Medium bodied with baked red berry fruits, cedar and a suggestion of toffee on the finish. Fruit driven with balanced tannins this could be enjoyed with offal or chilli con carne.
<b>Sp</b>	Rioja Vega Tinto	Pure Tempranillo & Garnacha. Red berried fruit aromas. Well structured, round & smooth in the mouth.
<b>Sp</b>	Rioja Vega Crianza	Aged for 12 months in oak. Complex wine, rich in aromas, with vanilla, toasty oak and spicy flavours.
<b>Sp</b>	Rioja Vega Reserva	Oak aged. This wine is beautifully mature & represents excellent value.
<b>Sp</b>	Vega Clara 'Mario'	Grapes are: 75% Tempranillo - 25% Cabernet Sauvignon, production area Finca de Vega Clara. Pago de Carretuerta. MARIO 09 presents, as usual, an amazing nose of a very high intensity and complexity. Aromas of red berries and ripe cherries harmonize with spiced aromas, such as clove, sweet pepper and smoky notes coming from the barrels. On the palate, MARIO 09 is powerful and strong, yet still silky and gentle. Very smooth and has elegant tannins. Creamy, balanced and with a very long aftertaste.
<b>Thai</b>	Monsoon Valley	Medium body with a velvety finish, made from a blend of Pokdum, Shiraz & Black Muscat grapes
	<b>Sparkling/Champagne</b>	
<b>England</b>	Chapel Down Vintage Reserve Brut NV	Fresh, soft and fruity. Great as an aperitif or as a partner to canapes
<b>Fr</b>	Bollinger Brut Special Cuvee	With 80% of its grapes coming from Premier & Grand Cru's, it has a full bodied style resulting from the large amount of Pinot Noir in the blend.
<b>Fr</b>	Jules Feraud NV Champagne	An extremely appealing nose of caramel and buttered toast, grilled nuts and pistachio shells. This is a flavoursome champagne with a nuts and crumble palate, fresh acidity and a long length. Delicious on its own or with quails eggs.
<b>Fr</b>	Jules Feraud NV <b>Rose</b> Champagne	Very attractive development on the nose with buttered toast and a suggestion of raspberries. On the palate is bread and butter pudding, apple crumble and toasted hazelnuts. Beautifully balanced, elegant and refined this is best enjoyed on its own or with sushi.
<b>Fr</b>	Mumm Cordon Rouge	Top quality champagne, with good mousse and soft developed yeasty tones
<b>Fr</b>	Lanson Brut NV	Crisp, fresh, lemony style with a long delicate finish.
<b>Fr</b>	Moet et Chandon Brut Imperial	Lively, clean and expressive with a soft, approachable, subtle flavour.
<b>Aus</b>	Mountbridge Sparkling Brut	Soft crisp & dry with complex fruity taste.
<b>It</b>	Asti Spumante Santini	
<b>It</b>	Martini Asti	
<b>It</b>	Treviso DOC Prosecco	Subtle aromatics of grilled hazelnuts, crisp green apples and melon. This is lively and well-balanced with an elegant palate. Drink as an aperitif, with nuts or Italian style tapas and even Pana cotta.
<b>It</b>	Nua Prosecco Vino Spumate	Light and fresh with attractive aromas and flavours of melon and green apples. Well-balanced with fresh acidity and a lively mousse. Great as an aperitif or with gravlax.



<b>It</b>	Nua Brut	Attractive aromas of melons and lightly grilled nuts with a good balance between the bubbles, acidity and a suggestion of sweetness on the finish. Perfect as an aperitif or with Italian antipasti.
<b>It</b>	Nua Brut Rose	Lightly aromatic with notes of melon, pear and sweet cranberry on the nose and palate this is a very refreshing Spumante Rose with well-balanced acidity and bubbles. Enjoy on its own or with dim sum.
<b>Sp</b>	Can Petit Cava	A smaller mousse, easy drinking, lighter in yeast flavours
<b>Sp</b>	Portacelli Cava Reserva <b>Rose</b>	Vibrant pink awash with raspberry aromas and a soft subtle finish