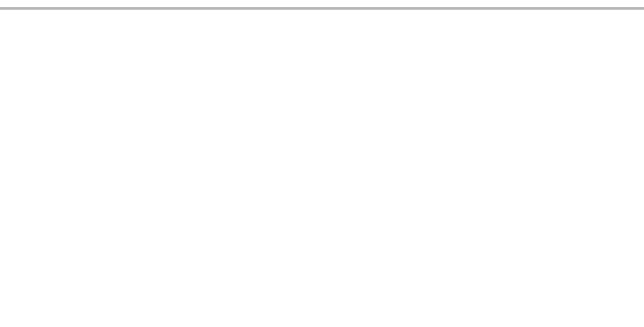




ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE  
1511 – 2011



# Wine List

*2010-2011*







Welcome to the new St John's College Wine List for 2010 - 2011.

The wines as usual have been chosen for their individual style and quality.

The Catering and Conference Team here at St John's College have tasted many of the new wines on the list, to see if it falls within our quality remit.

We have also tasted some of the wines against some of the menu items that feature on the new set of menus.

We hosted a wine supplier lunch in January 2010, to discuss the new wine list. The suppliers have given great help and support, during what has been difficult times in the wine trade, with VAT/Duty changes, currency fluctuations and change of government having a great impact on prices.

I managed to visit some wineries in Portugal, including our Port House and Quinta do Crasto and wineries in the Douro region. I also had private tastings with John Forrest from Forrest Wines in New Zealand and Fanny Sucre of Plaimont, who supplies the Madiran on the list. They are very passionate about their products. I also visited Changyu's new winery on the edge of Beijing in July 2009. I also met up with 2 ex-students from Cambridge, who are now based out in Beijing and they have their own wine consultancy/teaching firm.

In May 2010 I went to Spain for a tasting of some very good wines in Emporda that I will look to feature on the wine list next year. Some of the wines are served in the Royal Household in Spain and also in the White House.

I again was judge at the International Wine Challenge, held in April 2010 for the 12th year running. This is an event where you get asked to attend to taste and judge wines, 10,000 wines are judged, over a two week period.

I also attended the Decanter Fine Wine Show in London in November.

The vintages are correct at the time of going to press. All wines are 75cl bottles unless stated.

I would also like to thank Pol Roger for their support with the Special Celebration Champagne that features on the list this year. It will feature St John's on the label and is a special one-off for this year. James Simpson MW from Pol Roger, has given us great support with this – I hope you enjoy it and all the wines selected for this list as we believe them to be excellent. I welcome any comments you may have regarding the wines.

We do as always have a selection of non-alcoholic drinks at the back of the wine list.

**W A Brogan**

*Catering & Conference Manager*  
September 2010





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## House Wines White

- Bin 1**      **Vermentino Vieilles Vignes**      **£12.50**  
*Vin de Pays d'Oc, Les Archeres, Languedoc Roussillon, France*  
100% Vermentino. Bright yellow with green hues. Floral, peachy and white blossom aromas. Soft and creamy and well balanced. Early morning harvest followed by gentle pressing. The wine stayed on its lees during low temperature fermentation. Ageing occurs in stainless steel tanks. Great with grilled chicken, avocado, crab/prawn, risottos.
- Bin 2**      **Opal Ridge Gewurztraminer 2009**      **£14.05**  
*Riverina, Australia*  
The wine is 48% Gewurztraminer; 48% Verdelho and 4% Frontignac. The grapes are from Riverina (New South Wales) with small parcels from vineyards in South Australia and Victoria. Cold fermented in stainless steel, the nose has rose petals, glace cherries and exotic fruit aromas. It has a finely balanced palate with pure fruit flowers of lychees, honeydew melon and custard apples with refreshing acidity. Ideally suited to Asian food, cheese and even desserts.
- Bin 3**      **GB23 Chardonnay / Viognier 2008**      **£14.30**  
*Grant Burge, South Australia*  
2008 had ideal weather conditions for growing Chardonnay in South Australia. It is 92% Chardonnay and 8% Viognier. The fruit is crushed and cold settled before starting fermentation. Some underwent malolactic fermentation whilst a further 20% was aged on yeast lees for 4 months to add complexity. The wine has ripe peach, apricot and fresh melon aromas and a good acid balance. Great with fish, poultry and white meats.

## House Wines Red

- Bin 4**      **Santa Cecilia, Cabernet Sauvignon 2009**      **£10.75**  
*Videma SA, Central Valley, Chile*  
An easily accessible and appealing fruity red with simple but pure blackcurrant flavours. Great depth and good long length, medium bodied. Great with meats, game and cheese.
- Bin 5**      **GB51 Cabernet Sauvignon / Syrah 2008**      **£14.30**  
*Grant Burge, Barossa Valley, South Australia*  
Most of the grapes come from South Australia and these two varieties were kept separate during the fermentation process. The wine was fermented on skins for 5-7 days. After blending, the wine was transferred to 2/3/4 year old French and American oak for 12 months. Deep purple in colour; ripe red berry fruit, sweet strawberry jam and dried Autumn leaves. Fleshy tannins. Is drinking very well and is very smooth. Great with casseroles, tomato dishes and roast meats.
- Bin 6**      **Domaine Des Corbieres 2007**      **£15.15**  
*Vignobles Lorgeil, Corbieres, Languedec, France*  
Deep garnet colour with vibrant reflections. A powerful nose of preserved fruit such as blackberries, combined with scents of the garrigue (liquorice, fennel and thyme) give a lot to the wine. Rich and fleshy, tannins lean and elegant - although balanced with fruit. Winemaker is Nicolas de Lorgeil Great with duck, game and beef. Medium bodied.



## Champagnes

**Bin 7**      **Pol Roger Brut Reserve**      **£32.15**  
*Champagne, France*

This is made up of a third of Pinot Noir, Chardonnay and Pinot Meunier. Pol Roger owns 86HA of vineyards on prime sites in Champagne. This is fabulous quality. They also sponsor many student events in Cambridge and Oxford. I visited in November 2007 and is a truly wonderful location and great champagne.

**Bin 8**      **Pol Roger Pure NV**      **£37.30**  
*Champagne, France*

A new champagne produced by Pol Roger. It has been on the market for just over 30 months. It is subtle, light and refreshing. Bone dry, it has no added sugar. Tasted in November 2007 before its release onto the UK market. This is delicious.

**Bin 9**      **Pol Roger Vintage 2000** (College Celebration 2011 Pol Roger)      **£42.50**  
*Champagne, France*

This very special champagne will feature the St John's Crest on the Back of the bottle which is very rare. A joint partnership between Pol Roger, our house champagne and St John's College, only limited amounts will be available. Drink it in our special celebration year at any of your functions or buy to give as presents. A very special champagne for a very special occasion. A very good vintage.

**Bin 10**      **Pol Roger Brut Reserve Magnum NV**      **£60.75**  
*Champagne, France*

A wonderful champagne with lots of style and theatre in the serving of the magnum. Pol Roger has stocks of 6.5 million bottles - 5 years supply. It is a small Champagne house, still family owned, but ranks the highest in prestige and reputation. Its cellars extend to 7km and lies on 3 levels. Visited in February 2009 to organise the special Pol Roger Champagne for the College's 500th Celebrations in 2011.

## Sparkling Wines

**Bin 11**      **Mas Macia Cava Brut**      **£16.60**  
*Penedes, Spain*

A classic blend of Macabeo, Parellada and Xarel - IO grapes. The winemakers are Jordi and Josep Casanova. The wine is matured for an extended period of 24 months before disgorgement, to enhance the complex fruity aromas. Very small fine bubbles. A great Cava to use at receptions or even with food. It won Bronze Medal at Decanter World Wine Award 2008.

**Bin 12**      **Prosecco Argeo Ruggeri Brut**      **£18.40**  
*Veneto, Italy*

A classic, elegant Prosecco with very tiny bubbles on a fresh green apple nose and palate. Long crisp finish. The grapes are 95% Prosecco, 3% Perena and 2% Verdiso. Uses a technique called white vinification "without the skins". The grapes are from the hills of the Dolomite Ridges in the north of Italy. A very good wine.

## Rosé Wine

**Bin 13**      **Gimenez Mendez Tannat Rose 2008**      **£13.45**  
*Las Brujas, Uruguay*

Gimenez Mendez is a family winery with some 100 hectares of vines. Las Brujas is the origin of this very grand rosé. It has good fleshy fruit and balanced acidity. It is from the south of the country, bordering the estuary of the Rio de la Plata and is a good wine with or without food.

# White Wines Old World

- Bin 14**      **Quinta do Crasto, Blanco 2009**      **£15.65**  
*Douro, Portugal*
- This is made from more than 20 different grape varieties, most are native to this region. The main grape variety is the Gouveid. The winemakers are Dominic Morris and Manuel Labo. Possibly my favourite vineyard location of all. It is just stunning with great views of the River Douro, (after you have got there through the winding roads). This is a serious Quinta. The winery dates back to 1615. Serious investment is taking place in this winery and it shows. Goes well with salad, poultry, fish, game and cheese.
- Bin 15**      **Villa de Puppi Pinot Grigio 2009**      **£15.70**  
*Friuli Venezia Giulia, Italy*
- The wine maker is Marco Pechiari who makes the wine for Villa de Puppi. The wine has amazing flavour and this is a very serious wine, intense exotic fruits and banana. It is fresh with light acidity. This was very highly rated by my team when we did the tasting. Great by itself or with shellfish, poultry and vegetarian dishes. One of the best Pinot Grigio wines.
- Bin 16**      **Sauvignon St Bris AOC 2009**      **£16.30**  
*Lamblin et Fils, Auxerrois Vineyard, France*
- The wine is showing pale green hues with very full fruit of the Sauvignon grape, with underlying floral fruit hints. Good depth and light acidity. It is quite an obscure region, only given AOC with the 2002 vintage. It is attached to the Chablis wine region.
- Bin 17**      **Gruner Veltliner 2009**      **£16.45**  
*Trocken, Stadt Krems, Reiden, Austria*
- A great concentrated lively wine with apple fruits and hints of herbs and subtle spice. A dry white wine that goes very well with full flavoured dishes. Has helped put Austria on the wine map. This wine style is now becoming very popular. Wonderful with fish.
- Bin 18**      **Riesling Dopff 2009**      **£16.80**  
*Dopff au Moulin, Alsace, France*
- Discreet fruit nose with a touch of mineral. Crisp, bone dry. Lively citrus on the palate. A very good wine producer and well respected in Alsace. Rene Dopff was the first to have faith in the concept of terroir, restructuring the vineyard into five domains and then planting each one with the most suitable variety. The wine is pale yellow, fresh with white flowers. Touch of mineral element, citrus and green apple aromas. Good length. It is stored on lees for 4 weeks and then for 6 months in tanks before bottling. Goes well with fish and seafood.
- Bin 19**      **Cascina Bongiovanni Langhe Arneis Doc 2009**      **£17.05**  
*Cascina Bongiovanni, Piedmont, Italy*
- A classic wine made from 100% Arneis grape variety. The light straw yellow colour entices you into a nose of summer fruit. It is crisp dry. On the palate there is apple, pear and peach and good acidity. A very elegant wine and a good grape variety that is underrated.
- Bin 20**      **Xion Albarino**      **£17.65**  
*Bodegas Attis, Rias Baixas, Spain*
- A fresh full-bodied wine with attractive flavour and tropical aromas on the nose. Aromatic and delicious. Always well made. The wine is becoming very popular: The palate has apricots and peaches with a creamy character. This is one of my favourite styles of wine and in the summer it is hard to beat.
- Bin 21**      **Macon Charnay Les Chenes 2008**      **£18.65**  
*Domaine Monciat-Poncet, Maconnais, France*
- Fresh youthful ripe aromas of apples and some yeasty character. The palate is soft and showing grapefruit and minerals and a clean finish. This wine is totally unoaked and is from a single vineyard called les Chenes.
- Bin 22**      **Las Faite Blanc 2008**      **£22.75**  
*Producteurs Plaimont, Cotes du Saint Mont, South West France*
- A luxurious aperitif style and thrillingly fragrant, velvety and slightly off dry from this very good producer. Using local grape varieties such as Arrufiac Petit Corbu and Petit and Gros Mansengs. "Le Faite" means The Peak. Tasted at Southwold in February 2010 and was stunned by its quality. If you look at the label it is very different as the bottles used to be buried underground. Gerrard Basset was guest blender who has just been voted a Master Sommelier of the World, who opened the first Hotel du Vin in Winchester many years ago

**Bin 23**      **Chablis 1er Cru Vaillons 2007**      **£30.25**

*Drouhin, France*

A dry wine, typical of Chablis. Brilliant yellow/green colour with green reflections. On the nose, mineral and complex aromas of lemon and white flowers and hints of mushroom and vanilla. Clean and long on the aftertaste with fruity and good mineral flavours. This is a perfect accompaniment to starters, fish, poultry and light game. I walked through the Chablis vineyards in winter a few years ago, it was inspiring.

**Bin 24**      **Chateauneuf du Pape 2004**      **£30.85**

*Domaine du Pegau, Rhone Valley, France*

An historic property with one of the most complex and concentrated wines. A wine from the old school, the Domaine is owned and run by the rugged rugby loving Paul Feraud. He has 11 separate vineyard parcels, making 18HA in total. One vintage was harvested late in 1995, when all the pickers had gone back to college, as the harvest did not start until 8th October. The wine has very long length. It is excellent value for this quality.

## White Wines New World

**Bin 25**      **Sula Sauvignon Blanc 2009**      **£13.60**

*Sula Vineyard, Nashik, India*

Sula produces modern wines of international standards. Young Indian entrepreneur and owner Rageev Semant, believes that India has great potential to produce world class wine. Sula is India's leading producer. It is 100% Sauvignon Blanc. Fruit is sourced from around Dindori which has hills and gentle slopes. It is about 2000ft above sea level. The soil is red with gravel and clay. Kerry Demskey is the winemaker. Grapes are whole bunch pruned. I visited in July 2007 and stayed at the vineyard. A great location. Dindori is about 50km away from the winery at Nashik.

**Bin 26**      **Wyken Bacchus 2006**      **£16.05**

*Wyken Vineyard, Stanton, Bury St Edmunds, Suffolk, England*

A 7 acre vineyard on a south facing slope in a very dry region of England. The grapes were planted in 1988. A wonderful white wine. The vines are grown in the vineyard just north of Bury St Edmunds in a very beautiful location. The wines are starting to make a name for themselves. The grapes are vinified at Shawsgate near Framlingham. They are very good and go well with a wide range of foods such as salads, cheese, poultry, fish and smoked fish. Also home to one of the best farmers markets in the UK and the Leaping Hare Restaurant - possibly the best in Suffolk. Also produce a wonderful sparkling wine call Moonshine which is made by Owen Elias of Chapel Down fame.

**Bin 27**      **Forrest Estate Riesling 2008**      **£16.20**

*Wairau River, Marlborough Valley, New Zealand*

Leaving behind a career in Medicine and Molecular Biology, doctors John and Brigid Forrest established Forrest Estate in Wairau River in 1987. They won a trophy with their first vintage. The wine is typical Riesling and goes well with fish, poultry, light game, cheese and salads. Visited in 2004, not far from Cloudy Bay. A good wine - always well made and very highly rated. Goes well with fish, shellfish, poultry, salads, pork or by itself.

**Bin 28**      **Sauvignon Blanc Uralar 2009**      **£17.70**

*Wairarapa, North Island, New Zealand*

All the wines are organic and biodynamic and a single vineyard wine. The wines are handmade. It is a family owned estate. These wines are classed as cult wines. It has zesty gooseberry, lime and capsican with hints of passion fruit. Uralar is a Gaelic word, meaning Earth. The majority of the grapes are fermented in stainless steel at low temperatures with the rest fermented in old oak barrels. An excellent wine, very well made and goes very well with all seafood.

**Bin 29**      **Pfeiffer Carlyle Chardonnay Marsanne 2008**      **£19.05**

*Rutherglen, North East Victoria, Australia*

A screw cap wine, it is 50% Chardonnay and 50% Marsanne. An early vintage due to the drought, with February being cool and a heat wave in March. Fermented in stainless steel tanks for 14 days. Extended lees contact (batonnage) for four months. This produces a creamy texture across the mid-palate. Great with fish, pasta, poultry and vegetable dishes. It is rich and opulent.

**Bin 30**      **Ktima Biblia Chora 2007**      **£21.50**  
*Kavola, Greece*

This is an organic blend, 60% of Sauvignon Blanc and 40% Assyrtiko. It is one of the newest wine estates in Greece, the vineyards are based in Kavala the second largest city in Northern Greece. The two winemakers Evangelas Gerovessilioli and Vassilis Tsaktsalus are two of the best in Greece. It is a very rich wine with a hint of nettles and gooseberry and wild herbs, delicious minerality and a refreshing acidity. The grapes are hand picked from an altitude of 350m on south facing slopes. It is close to the sea. Fermented in stainless steel, no fining or filtration. A very classy wine.

**Bin 31**      **Pinot Gris Quartz Reef 2008**      **£22.45**  
*Cromwell, Bendigo, Central Otago, New Zealand*

Named after New Zealand's largest Quartz deposit. Bendigo vineyard, Cromwell that lies beneath the wineries principal vineyards at Bendigo Station. Winemaker Rudi Bauer states that his wines exhibit a symphony of flavours. In March 2010 he was voted "Winemaker of the Year" in New Zealand. The wines are very highly rated and hard to obtain. Pinot Gris is the only still white wine made by Quartz Reef. The grapes are hand-picked in ideal conditions. Whole bunch pressed minimum settling followed by warmish fermentation. Lees stirred for 10 months. It is a pure gold in colour, hints of lychee, stone fruit and pear. Goes well with Asian food, salad, fish and desserts. It is wonderful.

## Red Wines Old World

**Bin 32**      **Quinta do Crasto, Douro Red 2008**      **£15.60**  
*Douro, Portugal*

The wine is made by Dominic Morris and Manuel Lobo. Deep, opaque red in colour with aromas of intense berry fruits with subtle oak. On the palate it is rich, full and concentrated, showing great depth of fruit. Possibly one of the most beautiful vineyards and winery locations in the world, looking down onto the Douro River. Visited in 2007 and June 2008. Made from Tinta Francesa, Tinta Roriz and Touriga Nacional - a 1/3 of each. Spends 9 months in American oak. Was a previous "Red Wine of the Year". The wines are wonderful and have good spice.

**Bin 33**      **Dolcetto d'Alba 2008**      **£16.35**  
*Cascina Bongilovanni, Piemonte, Italy*

Medium dark fruits with sour cherries, highlighting a touch of earthiness. A good balance of acidity and tannin. Very good wine with food. This wine is made from the Dolcetto grape from the hills of the Alba area.

**Bin 34**      **St Amour 2009**      **£18.40**  
*Domaine le Carjat, Beaujolais, France*

A voluptuous and mouth-filling wine with juicy red fruit flavour and a dry finish. Goes well with fish, salads, cheese as well as meat. Made from the Gamay grape, it is quite delicate. A good example of a Cru Beaujolais wine, of which there are ten.

**Bin 35**      **Chianti Classico DOCG 2007**      **£21.15**  
*Castello di Querceto, Tuscany, Italy*

Amazing concentration of cherry fruit and a hint of violet on the nose. On the palate it has exceptional concentration of fruit, a firm structure and a long finish. A very serious Chianti. I visited the winery in January 2008 and had lunch with the family. A great location. The grapes for this wine come from the best vineyards – Bronze Medal ISWC 2009, 88 points. Robert Parker 2009. Commended Decanter World Wine Awards 2009. Great with red meats, especially beef, lamb, braised dishes, game, pasta and cheeses. Full bodied

**Bin 36**      **Chateau Cissac 2004**      **£22.10**  
*Cru Bourgeois Supérieur, Haut-medoc, Bordeaux, France*

Located in the village of Cissac between St Estephe and Pauillac. The vines are approximately 30 years old with 75% Cabernet Sauvignon, 20% Merlot and 5% Petit Verdot. Grown on fine gravel over chalk. There are ten high wooden vats at Chateau Cissac. The grapes are handpicked. The wine is matured for 18 months in barrels of which 40% is New oak. Has attractive aromas of crushed blackberries, tobacco and vanilla with fresh clean tannins. The Chateau is owned by the Vialord family.

**Bin 37**      **Priorat 2002**      **£22.75**  
*Legitim Crianca D Muller, Priorat, Spain*

Garnacha, Merlot, Syrah and Carinena grape are the varieties used. Released 6 years after vintage, sensual aromas of vanilla, after ageing in French and American oak for 12 months. Ripe red fruits, great structure and firm tannins. Will go well with red meats, game and cheese. It is a great wine from a region that is producing great wine.

**Bin 38**      **Bodegas Ugarte Reserva 2008**      **£24.55**

*Rioja, Spain*

The vines are 40 years old from Ugartes own vineyards around Laguardia. It is 95% Tempranillo, 5% Graciano. It spends 12 months in barrels. It has a rich nose of red and black fruits with hints of strawberry and chocolate. The palate is smooth, but has complex red fruit flavours. Fresh acid and fine tannins. A wonderful rustic wine region with great food. Try the wine here at St John's or go and visit and take in nearby (to Rioja) Bilbao, one of the great food cities in the world.

**Bin 39**      **Chateau Simian 2008**      **£29.60**

*Chateauneuf du Pape, France*

This wine is made up of 70% Grenache Noir, 20% Syrah, 5% Cinsault, 5% Mourvedre. It has great concentration and very long after taste. The nose is rich with aromas of tar, cedar fruit. It is drinking very well and is a superb wine in its class.

**Bin 40**      **Madiran Plenitude 2005**      **£30.60**

*Producteurs Plaimont, Madiran, South West France*

The wine translates as "Fullness or abundance". It is the top co-op in the region. Produced from local grape varieties such as Tannat with 40% in the blend Pinenc, Fer Servadou and Cabernet Franc. It is a very long lasting wine. It has to be aged for a year before being released. It is aged in new oak. Very big aromas and great concentration and depth. Completed a tasting in Southwold in February 2010 of these wines. It has very smoky aromas, which mellows giving great fruit. Great with beef, game, cheese and rustic dishes.

**Bin 41**      **Barolo di Serralunga d'Alba 2006**      **£34.40**

*Fontanafredda, Piedmont, Italy*

Visited in November 2008. What superb wines and a stunning winery. It is a big winery and is situated in a beautiful location. This is a serious wine, made by winemaker Danilo Drocco. It has serious depth of flavour and length but is very balanced and smooth. They make 6m bottles a year of a range of wines, including 3.5m bottles of Asti. They are renowned for their Barolo wine. It is a very famous historic estate. Just down the road is Alba, where you can smell and taste the famous truffles as you walk round the town.

**Bin 42**      **Héloïse 2006**      **£63.85**

*Chêne Bleu, Vin de Pays, France*

A recently renovated medieval priory and vineyard in the foothills of Mont Ventoux in the Southern Rhône, it had been left for decades. The estate was established in 1427. It has a 75-acre vineyard and is true to its terroir: They follow biodynamic practices. The name comes from a Blue oak tree on the estate. The vineyard is situated at a height of 1600 feet and sports a state-of-the-art gravity-fed winery. The winemaker is Jean-Louis Gallucci. It is 65% Syrah 30% Grenache and 5% Viognier. The wine is deep ruby purple in colour. The vines are up to 40 years old. It is a magnificent wine, well balanced and structured.

This wine already has a top write up from Michel Bettane, co-author of the Bettane-Desseauve guide book - the Robert Parker of France, and Rhône Medal from the prestigious International Wine Challenge.

## Red Wines New World

**Bin 43**      **Cousino Macul Cabernet Sauvignon 2007**      **£11.25**

*Maipo Valley, Chile*

Beautiful red cherry in colour with violet hints. Intense fruit aromas where the morellos and red cherries stand out and hints of walnut. Fresh on the palate with soft red fruits. Medium bodied but long finish.

**Bin 44**      **Zinfandel 2008**      **£13.95**

*Sula Vineyard, Nashik, India*

Visited in the Summer of 2007 and what a great light wine I thought this was. A different style of Zinfandel, light and delicate. A great modern forward thinking winery, rated one of the best new wineries in the world by the Observer Magazine. Goes very well with all types of food. Zinfandel cuttings were brought over from the Napa Valley in 1997 and planted in Nashik. This style is fruit driven and approachable. Sula is in the western Ghats. Climate is mild, rainfall is high. Fermented in stainless steel and then in oak for 3 months.

- Bin 45**      **Changyu Noble Dragon 2005**      **£14.65**  
*Shandong Province, China*
- A great value for money red wine from China and possibly the best producing region. Visited this region in December 2006 and studied Asian Wines for a year in 2007. This region is improving rapidly and flying winemakers are being used by many wineries. Wine sales are on a rapid increase. The wine is made from Cabernet Sauvignon and Syrah. Shandong is a cool region that shares the same latitude as Bordeaux. This estate was founded in 1892. The winery is in the heart of the Shandong Peninsular. Visited the new super Chateau Changyu in Beijing in July 2009. Vast money has been spent on this winery, which is also a hotel vineyard and small French town all owned by Chengya.
- Bin 46**      **Amalaya Malbec 2009**      **£16.15**  
*Bodega Colomé, Calchaqui Valley, Salta Province, Argentina*
- A deep red wine with purple tinges. Spicy with subtle fruity aromas resembling cherries, raspberries and a subtle vanilla scent coming from barrel ageing. An intense wine, easy to drink but with a long finish. Tannins are mild and rounded. Ideal to be served with pasta, red meat and tomato based dishes. It is 70% Malbec, 20% Cabernet Sauvignon and 5% Syrah. Goes very well with grilled meats, red poultry, game and pasta. It is full bodied. This wine is organic and biodynamic, they are some of the highest vineyards in the world at 3113km above sea level. The electricity is generated by turbines driven by melt water from the Andes which gives enough power for the vineyard and the luxury boutique hotel on site. Partially aged in French oak.
- Bin 47**      **Pinot Noir Yering Station 2008**      **£16.40**  
*Yarra Valley, Victoria, Australia*
- A rich silky and elegant wine. It is a cool climate Pinot Noir. Willy Lunn is the winemaker and he uses traditional Burgundian techniques. The cap in the 4 tonne open fermentor is plunged by hand. The Pinot is then put into barriques, using only a fifth new wood. I visited here whilst driving to Canberra from Melbourne. Goes well with red meat, game but also poultry, vegetarian dishes and cheese. Beautiful location.
- Bin 48**      **La Reserve du Couvent 2008**      **£16.90**  
*Chateau Ksara, Bekaa Valley, Lebanon*
- Kesara is the oldest and largest winery in Lebanon with a modern approach to wine. They have equipped the winery with up to date equipment. It is high elevation, so is cool in the evening sun, but has little rainfall. It is a blend of Cabernet Sauvignon, Cabernet Franc and Syrah with six months in wood. Good with beef, lamb and game. A big mouthful with structured tannins. Long length.
- Bin 49**      **Saint Clair Estate Pinot Noir 2008**      **£17.95**  
*Tuatara Bay, Marlborough, New Zealand*
- We did list the unoaked Chardonnay a couple of years ago. I visited this winery 6 years ago, it is in such a beautiful location and the wines are first class. Exceptionally well made. They also have a wonderful restaurant producing fabulous food. The wine is aged in French oak.
- Bin 50**      **Petite Sirah Castle Rock 2006**      **£20.95**  
*Sonoma County, Russian River Valley, California, USA*
- The nose is full of berries and on the palate is tart, but then spicy characteristics come through. Some chocolate notes come through and a touch of white pepper. The grape variety is the Durif, now increasingly important as a single variety in the USA, Australia and Israel. Good with pasta, risotto and even fish.
- Bin 51**      **Bleasdale Malbec 2008**      **£22.50**  
*Langhorne Creek, South Australia*
- A great location for Malbec. It has vibrant fruit aromas with a delicate but chewy feel. It is velvety, smooth with balanced tannins with a soft, long finish. Visited a few years ago in a remote location well to the South of Adelaide. It is a big wine with great depth. Visited the vineyard and had a vertical tasting of the wines.
- Bin 52**      **Ridge Zinfandel 2006**      **£36.90**  
*Geyserville, Ridge Vineyard, Sonoma, USA*
- The winemaker is Paul Draper, who is one of the best in the world. Nearly all Zinfandel, but some 200 year old Carignane added. It has opulence, complexity, great concentration, very well balanced and spends 14 months in barrels. Not often seen. It is a wonderful wine and is from the Alexander Valley. This single site Zinfandel has been made every year since 1966.

## Dessert Wines

- Bin 53**     **Rive Haute Pacherenc Vic-Bilh 2006**     37.5cl     **£17.65**  
*Producteurs Plaimont, South West France*
- An outstanding sweet wine, light, refreshing, well balanced. Made from the Gros Mansang grape variety. Fantastic value, this is slightly oaked. Great with desserts and cheese. Not often seen, but very highly rated.
- Bin 54**     **Seppeltsfield Muscat No 9 N.V.**     75cl     **£23.80**  
*Barossa Valley, South Australia*
- This winery was established in 1851. Seppeltsfield is the largest producer of fortified wine in Australia. It is known as Muscat 8 in Australia. Rutherglen Muscat is made from Brown Muscat grapes. It is harvested as peak ripened and fortified. It is fragrant, spicy with rose petals. It was the "Wine of the Week" by Jancis Robinson and received 91 points in the 2010 James Halliday Australian Wine Companion. A great luscious dessert wine. It was owned by Fosters but was sold to new wine passionate owners in 2007.
- Bin 55**     **Tokaji Aszu 5 Puttonyos 2002**     50cl     **£29.40**  
*Crown Estates, Hungary*
- Is the leading Hungarian producer of Tokaji and is responsible for 25% of all Tokaji wine. They own the Museum Cellar which is protected by armed guards. This has a really rich, apricot wine with velvety sweetness and acidity that balances the luscious style. Very good length and tremendous concentration. Tokaji - Hegyalja in north east of Hungary is a very historic and romantic area. The vines are grown on volcanic soil.
- Bin 56**     **John Forrest Collection Noble Riesling 2006**     37.5cl     **£26.60**  
*Brancott Valley, Marlborough, New Zealand*
- This wine was described in The Telegraph. This botrytised wine has been made since 1993. The Brancott Valley has an older soil profile of undissected river terraces together with an elevated location 50m above the Wairau Valley resulting in cooler temperatures and a later harvest than in many areas of Marlborough. It has aromas of ripe apricots, honeysuckle and orange zest and has a luscious palate of fresh mango. It has refreshing acidity and very long length. The yield is 1.5 tonne per acre and only 600 cases are made. It is rich and wonderful. Perfect with all types of puddings, some cheeses or by itself.

## Ports, Sherries and Sake

- Bin 57**     **College Label Fino**     75cl     **£14.85**  
*Lastau Family,  
Jerez de la Frontera, Cadiz, Spain*
- A very dry Fino with a distinctive floral nose. Very good as an aperitif or with delicate food. One of the best Sherry producers. In 1990, the business was sold to Luis Caballero who still continues to produce this excellent quality Sherry.
- Bin 58**     **College Label Medium Sweet Oloroso**     75cl     **£14.85**  
*Lastau Family,  
Jerez de la Frontera, Cadiz, Spain*
- Good as an aperitif or with dessert or cheese. It has aromas of baked nuts with deep cedar smoky charcoal. Also has a touch of citrus and bramble leaves. Very good nose and long length. It is the darkest, most fortified type of Sherry.
- Bin 59**     **College Label Tawny Port**     75cl     **£16.70**  
*Quinta do Bucheiro, Douro Valley, Portugal*
- A high quality Tawny Port which is widely admired. It is from a stunning location just 12km from Pinhao. The winemakers are Dias Teixeira and Jorge Silva. Visited in June 2007, June 2008 and November 2009.
- Bin 60**     **College Label LBV Port 1989 - 1993**     75cl     **£23.05**  
*Quinta do Bucheiro, Douro Valley, Portugal*
- A superb, elegant Port with great finesse and suppleness. Light brown in colour; the Port was bottled in 1993. The family acquired the vineyard in 1872. The Quinta was established in 1717. They apply modern methods with the traditional way of making Port. Great length.

**Bin 61**      **Vintage Port 2005**      **£38.40**

*Quinta do Bucheiro Douro Valley, Portugal*

A dark berry fruit, intense, ripe and spicy Port. . Silky tannins with long length - an outstanding Port. The winemakers are the same as for the College Label LBV and Tawny Port. It won Silver Medal at the International Wine and Spirit Competition in 2009 and Bronze Medal at the Decanter World Competition in 2009. It is a very good quality, serious Port.

**Bin 62**      **Choya Sake 72cl**      **£16.95**

*Nara Prefecture, Japan*

Can be drunk either warm or cold. It is a region famous for its Sake. It also grows Kaki Persimman, strawberries and tea. Many Buddhist temples exist in the region. A land locked prefecture. In the Kinki region on Honshu Island, Sake has been produced for over a 1000 years in this western region of Japan.

## Other Drinks

### ALCOHOLIC

Bellini	£8.70 per glass
Kir Royale	£8.70 per glass
Kir	£7.60 per glass
Pimms	£4.60 per glass
Raspberry Pimms	£4.60 per glass
Mulled Wine	£3.80 per glass
Hot Apple Toddy	£3.80 per glass
Fino or Oloroso Sherry	£4.35 per glass

### NON-ALCOHOLIC

Local Apple Juice - Cam Valley	£9.20 per jug
Fresh Orange Juice	£9.20 per jug
Elderflower Presse	£9.20 per jug
Organic Lemonade	£8.15 per jug
Raspberry Lemonade	£8.15 per jug
Fruit Punch	£8.15 per jug
Cranberry Presse	£9.20 per jug
Red Grape and Blackcurrant (sparkling)	£8.15 per jug
Sparkling or Still Table Water	£3.30 per bottle
Corkage	£10.50 per bottle

**ALL PRICES ARE INCLUSIVE OF VAT AT THE PREVAILING RATE**  
**REGISTERED CHARITY NUMBER 1137428**

Sometimes your choice of wine might not be available, if not, please accept our apologies and we will suggest an alternative. We will also endeavour to supply the vintage indicated, however; if this changes, we will inform you. We will provide the updated vintage on our list.

The pictures in this wine list are mainly taken by W.A. Brogan



## Patron Saints of Wine

### **St Trifon Zarezan**

Bulgarian Patron Saint of Wine Growers and Wine Makers.

### **St Vincent of Saragossa**

Official Saint of Wine Makers celebrated on 22nd January.

### **St Urban of Langres**

Hid from persecution in a vineyard, converted workers and nobly devoted himself to wine.

### **St Morand**

Lesser known Saint. Lived through Lent off a single bunch of grapes.

### **St Amand of Maastricht**

Preached so extensively in wine and beer regions that he is not only the patron Saint of Wine Merchants, but also of bar staff and brewers.



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