

# Wine List 2011

TRINITY HALL  
CAMBRIDGE



## Whites

Bin Num:

- 1. Emiliana Sauvignon Blanc 2009/10, Chile** £12.00  
Really tasty crisp, fresh, zesty Chilean Sauvignon Blanc, easy drinking with lots of fruit
- 2. Outback Chase, Semillion-Chardonnay, SE Australia 2009** £13.00  
Well-rounded with peach, citrus and lemongrass notes, finishes zesty
- 3. Mirabello Pinot Grigio 2009/10, Italy** £14.00  
Light yet flavoursome and tasty white classic; fresh and delicate with pear-drop and mineral fruit.
- 4. Marques de Goulaire, Cuvee du Millenaire, Musadet de Sevre et Maine Sur Lie 2008** £17.00  
Appetising, crisp acidity and appley fruit, the palate is bone-dry and light
- 5. Torres Vina Esmeralda 2009, Spain** £17.50  
Fresh, summery and medium-dry, this is a lovely drop; bright and fruity, it's a perfect aperitif wine
- 6. Touraine Sauvignon, Domaine Trotignon 2009, France** £19.00  
From close to the city of Touraine, made from the most famous of Loire grapes, comes this zesty, gooseberry scented wine with a dry, crisp finish
- 7. MOKOblack Sauvignon Blanc 2009/10, New Zealand** £19.50  
Attractive perfumed nose with lime and lemon, elderflower, blackcurrant and stone fruits. It's zesty and tangy with lovely pure fruit and really good acidity. It's pretty classic Marlborough Sauvignon but with great purity and almost a tightness.
- 8. Picpoul de Pinet, Domaine Sainte-Anne, Coteaux de Languedoc 2009** £19.50  
The Picpoul grape has been grown around the sleepy village of Pinet for centuries, bright & fresh, it's rather like a fuller bodied Muscadet with plenty of citrusy fruit.
- 9. Caves de Turckheim Gewurztraminer 2008, France** £20.50  
Classic perfumed Alsatian wine. Lychee and spice on the nose, flowery and spicy on the palate, great with spicy dishes.
- 10. Pewsey Vale Riesling 2009, Australia** £21.50  
Delicious limey Riesling from the Eden Valley. This crisp dry Riesling is full of flavour and makes a delicious Aperitif as well as being great with fish dishes and lightly spiced foods.
- 11. Gavi di Gavi la Toledana, Villa Lanata, 2009, Italy** £24.00  
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere



## Whites contd..

- 12. La Colombe Chablis 2008, France** **£25.50**  
 Pretty classic Chablis. Minerals, and fresh lemon citrus on the nose. It's really crisp and fresh on the palate. Bone dry with lemony fruit, it's flinty and minerally with good acidity. Tight and racy it's a classic example of village Chablis made traditionally.
- 13. Montagny 1er Cru La Grande Roche, Louis Latour 2007** **£26.50**  
 Delicate, buttery overtones on the palate and a good weight of fruit with subtle oak character and enough acidity to give a lingering finish
- 14. Sancerre Chateau de Sancerre, Marnier-Lopostolle 2008 France** **£33.00**  
 Classic elegance evolves into a classic grassy vibrancy that develops citrus honeyed hints with age
- 15. Domaine Pfister Gewurztraminer 'Silberberg' 2005, France** **£38.00**  
 Spicy nose with lychee and musk. It's got good fruit. Honeyed citrus and lychee with lots of musky spice. Rich and dry with a touch of burnt sugar too. Good acidity
- 16. Pouilly Fuissé Vieilles Vignes Les Reisses Robert Denogent 2008** **£45.00**  
 This comes from a mature vineyard, that is also a monopole. Lovely bright citrus and stone fruits, fresh and zesty, yet creamy and rich. Long and nutty with lots of minerals too. Fabulous wine.
- 17. Bachelet Puligny-Montrachet 1er Cru Referts 2006** **£57.00**  
 Stylish and intense yet elegant Burgundy from a small but superb estate, fabulous nutty, toasty nose with great length and texture

## Rosé

- 18. Vipra Rosa Cerasuolo Montepulciano d'Abruzzo, Bigi 2009** **£14.50**  
 A fresh and fragrant rose with fruity tones of cherry and other red fruits backed by floral notes of violets and roses
- 19. Pulenta 'La Flor' Malbec Rosé 2009, Argentina** **£18.50**  
 A great addition to the list, this is, as you can see by the colour, a generously flavoured rosé - nothing wishy-washy at all. Sweet, ripe and spicy fruit with a quite refreshing palate.
- 20. Chateau Moutete Cotes De Provence Rosé 2009, France** **£21.50**  
 Classic, salmon-pink coloured rosé. Delicate strawberry and cherry with fruit and fresh acidity. Great with fish and lighter salad dishes



## Reds

- 21. Emiliana Merlot 2009/10, Chile** **£12.00**  
 Excellent value, rich deep plummy Merlot, it's soft and full of appealing fruit
- 22. Altozano Tempranillo-Shiraz de Castilla, Gonzalez Byass 2009, Spain** **£13.00**  
 Juicy cherry and plum fruit flavours backed with a touch of pepper spice
- 23. Gran Sasso Montepulciano d'Abruzzo 2008, Italy** **£15.00**  
 A much loved-maligned region of Italy, in the past guilty of producing some heinous wines – this was a revelation – medium to full in body yet packed with black cherry, olive, herbs and spice – lovely
- 24. Novas Organic Carmenere-Cabernet Sauvignon 2008, Chile** **£18.00**  
 Winner of a Great Value wine award and gold medal at the 2009 International Wine Challenge. Black cherry and blueberry aromas are layered over chocolate, vanilla and mocha. The lush palate is velvety and smooth and carries delicate notes of smoke and liquorice throughout the long finish
- 25. Fleurie Les Muriennes, Thorin 2009, France** **£18.50**  
 The name Fleurie aptly describes the fresh, floral style of the wine
- 26. William Robertson Shiraz 2009, South Africa** **£19.00**  
 This is tremendous value; rich and bright, juicy and dense, with a hint of smoke and creamy oak – very drinkable
- 27. Dona Paula Malbec 2009, Argentina** **£19.50**  
 Deep in colour and aroma and flavour with spice, cherries and chocolate; the palate is, most importantly fresh and juicy with a lovely core of black fruits
- 28. Bila Haut Cotes du Rousillon M.Chapoutier 2008, France** **£20.00**  
 Really inviting on the palate with really bright red fruits, it's juicy and crunchy with pepper, spice and a touch of dried herb
- 29. Artesa Organic Rioja 2007** **£20.00**  
 Classic Rioja at it's savoury, rich and supple best, with black fruit, olives and creamy, toasty oak
- 30. Willunga 100 Cabernet-Shiraz 2008, Australia** **£20.50**  
 Definitely an over-achiever is this spectacular red from the McLaren Vale; full-bodied and perfect for the cooler evenings, this is packed with red and black fruits, spice, a hint of liquorice and chocolate
- 31. MOKOblack Pinot Noir, Central Otago 2009/10, New Zealand** **£21.50**  
 A great value Pinot from Central Otago, it's not often value and Central Otago are mentioned in the same breath! Fairly pale colour, the nose displays ripe cherry, strawberry and raspberry fruit with a hint of chocolate and oak. It's bright and juicy on the palate lots of sweet raspberry, plum and cherry.



## Reds contd..

- 32. Chateau La Fleur Plaisance, Montagne Saint-Emillion 2006, France** £23.00  
Traditional Claret, harvested entirely by hand, and made to give a full bodied, soft Merlot-based wine with a complex ripe bouquet
- 33. Corte Giara 'Ripasso' Valpolicella 2008, Italy** £24.00  
A delicious blend of Corvina & Rondinella, this has spice, clove, plum and damson on the nose; the palate is typically quite rich yet softly textured and with excellent length
- 34. Kurt Angerer 'Barrique' Zweigelt 2008, Austria** £24.50  
This 100% Zweigelt is packed with bright cherry fruit with a touch of spice and oak too. Not unlike a really dense cru Beaujolais from a great vintage; bright and very appealing
- 35. Saint Clair, Merlot, Marlborough 2003** £26.00  
A medium bodied Merlot with lifted aromas of plums, currants & mushroom with hints of spicy, toasty oak. The palate is elegant & youthful with well balanced acidity that leads to a warm lingering finish
- 36. Beau-Rivage, Claret Bordeaux 2003** £26.00  
Soft easy drinking style with much blackcurrant fruit
- 37. Domaine du Grand Tinel, Chateuneuf du Pape 2004** £27.00  
Chateuneuf is perhaps the quintessential blended wine, with rich strawberry and red cherry tones, with notes of herbs and lavender
- 38. Chateau Sergeant - La Lamel de Pomerol 2005** £33.00  
Aromas of blackberry, forest fruits and liquorice with just a hint of spice. Full bodied with ripe fruits and velvety tannins, raisins, toasted oak and just a hint of dark chocolate
- 39. Chateau La Tour de By Haut Medoc Cru Bourgeois 2004, France** £34.00  
Really high quality claret. It's a dense, cedary meaty wine, dark berry fruits and some spice. Rich and full, it's a terrific chunk of red for drinking with red meat dishes
- 40. Chateau Musar Red Gaston Hocher, Bekaa Valley 1999, Lebanon** £45.00  
An iconic wine which always reflects the vintage, yet maintains it's identity through it's rich, dark fruited palate and lingering complex finish. The 1999 is noted for it's Rhone like character. Ripe black cherries, figs and damsons
- 41. Chateau L'Enclos, Pomerol 2004, France** £50.00  
A classic right bank Bordeaux, predominately Merlot, this is elegant and savoury in an understated manner; a velvety texture with plenty of plum and cassis extract and fine tannins
- 42. Virgile Lignier Morey-St-Denis Vieilles Vignes 2001, France** £70.00  
Fuller and more expressive on the nose with pretty, sweet, slightly smoky aromas and fine, detailed, quite focused medium bodied flavours of raspberry/plum fruits



## Red's contd

- 43. Domaine Clos du Caillou Chateauneaf-du-Pape Reserve 2004, France £85.00**  
The first release since the fabulous 2001, this is a blend of 60% Grenache, 30% Mourvedre, and 10% Syrah. Has a wonderful, opulent nose of ripe berry, cassis, mocha, clove, black pepper and cinnamon. It is really rich yet restrained on the complex palate. Lovely fruit with great spice and depth – beautiful

## Sparkling Wine

- 44. Frassinelli Prosecco, Italy £19.00**  
Beautifully elegant and pure, quite dry and simply easy to drink
- 45. Mionetto Legatura Frizzante NV Italy £19.00**  
A lovely strawberry and plum sparkler, medium rather than dry but fresh and light
- 46. Jansz Brut, Tasmania £23.00**  
Traditional method, very classy, quite Champagne-like with hints of breadly autolysis and excellent fine bubbles
- 47. Morton Estate Premium Brut NV £25.00**  
This is a delicious non vintage brut from Morton Estate. The grapes come from both Hawkes Bay and Marlborough. A blend of Chardonnay, Pinot Noir and Pinot Meunier, aged for a minimum of 18 months on lees before being disgorged. Great champagne style at an excellent price
- 48. Taltarni Brut Tache 2008 Australia £30.00**  
Produced using the Champagne-method; drier, classier, more character and subtlety. Delicious flavours, and an almost creamy finish. An elegant salmon colour, this wine expresses an assortment of redcurrant, ripe strawberry and floral aromas and complex yeast characters

## Champagne

- 49. Renard-Barnier Brut NV £31.00**  
Lovely, light, not too dry – not overly fizzy, and no apple core fruit, this has delicious elegance to it with plenty of soft fruits
- 50. Clos de la Chapelle 'Instinct' Premier Cru Brut NV £37.00**  
The Champagne Clos de la Chapelle was founded in 1948 by a few vine-growers wishing to join forces to market their production and add value to their work. They now number 23 independent vine-growers situated in Villedommange which is a 1er Cru-rated village. This is a lovely well aged wine, with a fine mousse and lots of stone fruit, red berry too, fresh and really attractive.
- 51. G. H. Mumm Cordon Rouge Brut £40.00**  
The dominance of Pinot Noir and Pinot Meunier, which constitute 45% & 25% respectively of the blend is befitting of a Reims-based house.



## Champagne contd..

52. **Tattinger Brut Reserve NV** **£41.50**  
Perhaps the lightest and most elegant of the Grand Marque Champagnes, an intensely fragrant, subtle biscuity complexity and superb elegance from a predominance of Chardonnay
53. **Perrier-Jouet Belle Epoque Brut 2002** **£120.00**  
A prestige cuvee renowned for great length and elegance, these bubbles are also bursting with seductive, ripe berry richness
54. **Bollinger Cuvee Speciale Brut NV** **£POA**  
Perhaps the most famous Champagne house, the style is always quite 'big'. It has smoky, nutty and glace fruit-like aromas, rich, long flavour and a dry, firm backbone

## Dessert Wine

55. **Peter Lehmann Botrytis Semillon** **£18.00**  
The lifted nose shows classic botrytis marmalade characters and deep honey notes. This is a wine of real intensity with superb weight of luscious honeyed fruit on the mid palate tangy apricot and pineapple.
56. **Stanton & Killeen Liqueur Muscat NV, Australia 37.5cl** **£21.00**  
Like liquid Christmas Pudding. This rich nectar, is great with intense, sticky desserts and can go with chocolate. Also ideal for sipping after a meal or with fine cheeses
57. **Chateau Laville Sauternes, 2006 France 37.5cl** **£29.00**  
Sweet, fresh and lively. Orange and honey aromas, the palate is rich and complex with a clean long finish. Delicious Sauternes

## Port and Sherry

58. **Trinity Hall own label Ruby Port** **£19.50**
59. **Trinity Hall own label Special Reserve Port** **£21.00**
60. **Cockburn's Special Reserve** **£29.00**
61. **Warre's Otima, 10 Year Old Tawny** **£36.00**
62. **Barros Late Bottled Vintage Port 1995** **£36.00**
63. **Barros Vintage Port 1997** **£41.00**
64. **Barros Vintage Port 1991** **£48.00**
65. **Trinity Hall own label Amontillado Sherry, Medium Dry** **£19.00**
66. **Trinity Hall own label Fino Sherry, Dry** **£19.00**



## Non-alcoholic Drinks

Still/Sparkling Mineral Water 1 litre bottle	£2.50
Sparkling Elderflower Presse	£7.00
Fresh Orange Juice	£7.50
Fresh Apple Juice	£7.00
Orange, Apple or Cranberry Juice	£5.00
Coke, Diet Coke, Lemonade, Ginger Beer, Cloudy Lemonade	£5.00

All of the above soft drinks are served in 1 litre jugs; equivalent of approximately 5 glasses

## Other Drinks

Pimm's Cocktail	£4.00
Mulled Wine	£4.00
Non-alcoholic fruit cocktail	£2.50
Spirit & Mixer	£3.75

**After dinner drinks selection:-** Baileys, Single Malt Whisky, Brandy, Calvados, Port

**If there is anything you specifically require that is not listed on this menu, please ask the Conference office for a bespoke drinks menu.**

**Please note, on occasions the Vintage listed is not available, please check with the Conference Office for further information.**

**Please note all prices are exclusive of VAT**