

**A sample selection of our wines.**

**FREE SAME DAY LOCAL DELIVERY OR COLLECTION**

**All enquiries to John Goulding on 01908 58 20 20**

**WHITE WINE**

**Macabeo, Vina Zielo, Carinena, Spain, £7.50**

Ultra dry, crisp, zesty and refeshing white, with green apples on the palate. Drink well chilled in the sun.

**The Paddock, Chardonnay, South-Eastern Australia, £7.95.**

Easy-drinking, unoaked Chardonnay with a fresh palate of peach and pear fruit.

**Rio Rica, Sauvignon Blanc, Chile, £8.95**

Fruity, tangy sauvignon with a gooseberry and herbal palate.

**Adega de Penalva, Branco, Dao, Portugal, £8.95**

From the mountainous Dao region of Portugal comes this wonderfully aromatic, bright and crisp wine offering peach, pear and almonds, made from a blend of traditional portuguese varieties.

**Spier, Chenin Blanc, South Africa, £9.95**

Exuberant wine with bags of citrusy, tropical fruits, like a supercharged Sauvignon Blanc.

**Viognier, Baron de Basassiere, Languedoc, France, £9.95**

A rich viognier with ripe apricot fruit balanced with a fresh finish.

**Sauvignon Blanc, Vin de Pays du Val de Loire, £10.50**

A more restained style of sauvignon compared to a Kiwi version, with lively acidity and zesty citrus fruits.

**Grillo, Cento Cavalli. Sicily, £10.50**

Delicate floral aromas and a soft, peachy palate with a dry finish from Sicily’s native Grillo grape.

**Gambellara Classico, Veneto, Italy, £10.95**

Made from the Gargenega grape, this is a stylish and sophisticated aromatic, dry white wine.

**Piteira, Branco, Alentejo, Portugal, £11.50**

Pale lemon colour. Aromas of green apple and citrus. The palate is fresh and balanced, fruity but dry.

**Riesling, Jean Biecher, Alsace, France £11.95**

Classic dry riesling from Alsace with citrus aromas and peach and melon on the palate. This is quite a restrained expression of this highly individual grape variety, and a good place to start if you haven’t tried it before. **Vegan.**

**Picpoul De Pinet, La Croix Gratiot, France, £12.50**

An expressive and fuller-bodied version of Picpoul with citrus, pear and spice aromas and a full but fresh palate. **Vegan and organic.**

**Spy Valley, Marlborough, Sauvigon Blanc, New Zealand, £12.95**

Classic Kiwi Sauvigon with aromas of grapefruit, lime zest and passion fruit and a palate of tropical fruits and citrus.

**Macon-Lugny, Bouchard Pere et fils, Burgundy, France, £12.95**

Classic white Burgundy with soft pear fruit and a stylish, elegant palate.

**Grauerburgunder Peth Wetz, Germany, £13.50**

This Grauerburgunder, better known as Pinot Gris, is a ripe but dry expression of the grape, with a palate of baked apples and just a hint of spice and Turkish Delight.

**Cotes du Rhone Blanc, Guigal, France, £13.95**

Made by one of the Rhone’s great wine families, this Viognier-led blend offers floral aromas and a flavourseome broad, fresh palate of peach, pear and apricots. Never tried CDR blanc before? Then give it a go!

**De Loach, Chardonnay, California, USA £14.95**

A beautiful golden-green colour, this wine is a perfect balance between fruits of apple and pears, some acidity for freshness and a little oak for richness. A personal favourite.

**Catena, Alta, Chardonnay, Mendoza, Argentina, £21.95**

Catena is arguably the best producer in Argentina and this Chardonnay from the estate’s *historic rows* is beautiful and harmonious. Smokey aromas and a rich and opulent palate, it remains graceful with a freshness throughout. Superb.

**ROSE WINE**

**Les Nuages, Pinot Noir, Loire, France, £8.50**

Soft, strawberry fruit on this gently-textured and subtle rose. Serve cold, but not *too* cold, and best with food, I think.

**Secrets des Garrigues, Languedoc, France £8.95**

Assertive, robust, gutsy rose from the south of France. Enjoy well-chilled by itself or with anything grilled.

**SPARKLING WINE**

**Corzetti, Prosecco, Exta Dry, Italy, £10.95**

Classic prosecco with a light texture and liveley apples on the palate

**RED WINE**

**Garnacha, Vina Zielo, Carinena, Spain, £7.50**

Gutsy, fruity spanish red with dark berries and a twist of pepper.

**El Cuyo, Malbec, Mendoza, Argentina, £8.95**

A medium-bodied Malbec with red berry aromas and palate. A great all-rounder.

**Adega de Penalva, Dao, Portugal, £8.95**

“Light cherry aroma, touch of peppery spice, smells fresh rather than sweet. Red cherry fruit, a firm but polite grip from the tannins. Both dry and lively. Juicy, fresh. Perfect supper/house

red.” Julia Harding @Jancis Robinson

**Montepulciano d’Abruzzo, Italy, £8.95**

The perfect pizza and pasta wine! Medium bodied and easy to drink, it’s a great mid-week go to bottle.

**Spier, Signature Merlot, South Africa £9.95**

Densely textured Merlot with loads of upfront, ripe fruit, the signature style of renowned estate, Spier.

**Merlot, Cantina di Gambellara, Veneto, Italy, £9.95**

Smooth, velvety, rich Merlot from north east Italy.

**Los Boldos, Cabernet Sauvignon, Chile, £9.95**

Good-quality Cabernet with plenty of fruit and body.

**Carignan, Les Archeres, Languedoc, France, £9.95**

The Carignan variety is not so well known in the UK, which is a shame, as it gives rich, flavoursome wines and has a long tradition in wine-making in southern France.

**Merlot, Chateau Blanville, Pays d’Oc, France, £10.50**

Lovely fruity, gentle Merlot. Serve on the cool side to emphasise the fresh fruit. Perfect as a weekend lunchtime red. Very moreish!

**Nero d’Avola, Cento Cavalli, Sicily, £10.95**

Ripe and full bodied sicilian red, full of fruit and mediterranean sun.

**Cotes Du Rhone Rouge, Guigal, France, £10.95**

Brambley fruits and a peppery edge from this benchmark CDR from one of the Rhone’s greatest wine families.

**Gamay, Joel Delauney, Loire, France, £10.95**

A juicy palate of raspberries and blackcurrant leaf. Light and refreshing. Serve cool.

**Fantini, Sangiovese, Terre di Chietti, Abruzzo, Italy, £10.95**

This Sangiovese - the Chianti Grape – here grown just a bit further south in Abruzzo, is fuller bodied that its Tuscan cousins - lots of rich, dark cherries and a warming, vanilla finish.

**Ca’ di Alte, Pinot Nero, Veneto, Italy, £10.95**

A featherwight red with enticing, bright red cherry fruit. Try with charcuterie, salads and lighter summery-style dishes.

**Piteira, Alentejo, Portugual, £11.50**

Blackcurrant and purple violets on the palate. Quite tannic to begin with when first opened, time in glass develops a smoother finish. Don’t drink in a hurry.

**Les Haut de Janeil, Syrah/Grenache, Languedoc, France, £11.50**

Hints of pepper from the Syrah and a smooth dark fruit-rich palate. No oak, lets the fruit shine and gives a more subtle palate.

**Mencia, Pago de Valdoneje, Bierzo, Spain, £12.50**

Ripe fruit and tannins, but with acidity for lift, the lesser-known mencia grape is a great, food-friendly wine. Give it a go.

**Le Vieux Parc, Corbieres, France, £12.50**

Classic Southern French blend of Grenach, Syrah and Carignan. Ripe, sweet fruit, with gentle tannins evoking all the sun of the south of France...and a dash of gallic style!

**Primitivo, Zensa, Puglia, Italy, £12.95**

A big, gutsy wine brimming with dark fruits, spice, chocolate and with prominent vanilla on the finish.

**Bacca Nera, Negroamaro/Primitivo, Salento, Italy, £12.95**

Smooth, rich, ripe Italian red. It hits all the spots. This could be your new favourite wine! I’m serious.

**Cabernet/Merlot, Vergelegen, South Africa, £12.95**

This is great. Lots of new world fruit in this classic Bordeaux-blend, but with lift, poise and a subtley that stops it being clumsy. They do a single vineyard cabernet retailing at £18.95, but I actually think this more modestly priced blend is better, as it’s more restrained, and hence is a bit more subtle in style.

**Beaujolais-Villages, Dominique Morel, France, £13.50**

Light, fruity and nuanced. Perfect for when a lighter touched red is required. Enjoy on the cool side. A great lunchtime or impromptu supper in the kitchen red.

**Navajas, Rioja Riserva, Spain, 2011 £13.50**

Classic Rioja: ripe fruit, smoky oak and a rich, bold and expressive palate.

**LAN, Rioja Crianza, Spain, £13.95**

Lighter in style than the Riserva above, with restrained oak and gentler tannins but more pronounced acidity and red fruits. A different take on an old classic.

**Chateau Coudray-Montpensier, Chinon, Loire, France, £13.95**

100% cabernet franc, but more generous in style than many Loire reds, being richer and riper but retaining the characteristic acidity and lightness of touch of the region. Beautifully balanced, the quality of the fruit really shines through.

**Vale Das Eguas, Setubal, Alentejo West Coast, Portugal, £14.50**

Meaty, toasty aromas and a palate of concentrated, dark fruit. Unoaked, so just a pure expression of the grapes. Proximity to the sea gives a freshness and minerality.

**Lirac, Moulin des Chenes, France, £14.95**

Lirac is neighbour to Chateaneuf du Pape and produces wines of a similar ilk. This blend of Cinsault, Syrah, Grenache and Mourvedre is soft and generous with ripe fruit and a hint of herbs.

**Spatburgunder, Peth Wetz, Rheinhessen, Germany, £14.95**

This spatburgunder – german for Pinot Noir – is a littler more muscular than many of its french counterparts, but still with characteristic black cherry fruits. If you’re a pinot fan and haven’t tried any of the german expressions of the grape, here’s a great place to start.

**Alpha Zeta, Valpolicella, Ripasso, Veneto, Italy, £14.95**

Smooth, sweet ripe fruit with perfumed aromas. The ripasso style is always a winner, and deservedly this is one of our best selling wines.

**Bantu, Cannonau di Sardegna, Sardinia, Italy, £14.95**

Cannonau - better known as Grenache/Garnacha - is a bit of a speciality in Sardinia. This expression is light in style with raspberry fruits and a hint of herbs, and rather reminded me of a light, red Burgundy.

**Pinot Noir, De Loach, California, £16.95**

A ripe, fuller-bodied style of pinot compared to a Burgundy, with lots of cherries, a hint of spice, and noticable - but not too much - vanilla on the finish. Good-quality pinot for those who prefer a more fruit forward style.

**Chateau De Fontenille, Cadillac, Cotes de Bordeaux, France, 2016, £17.95**

A 50/50 blend of Bordeaux’s most prominent varieties, Merlot and Cabernet Sauvignon, produces a classic example of the region’s wines. Perfumed aromas, notes of cedar wood and black fruits, gives a more savoury, restrained and elegant character to the wine. This is great modern Bordeaux at a price that won’t break the bank!

**Vasse Felix, Filius, Cabernet Sauvignon, Margaret River, Western Australia, £16.95**

Western Australia’s Margaret River is renowned for its coller climate style of wines, and Vasse Felix is on of its best, and founding, producers. Minty Cabernet aromas and a full generaous palate offers ripe, but stylish drinking.

**The Chocolate Box, South Africa, £23.95**

This cult, multi-grape wine that has become the stuff of legends. Layers of complex flavours from the blend makes this a forceful and assertive wine with plenty to give. Get it while you can!

**LAN, Gran Riserva, Rioja, 2011, £24.95**

A beautifully balanced, Rioja. Rich and flavoursome, aromatic and elegant.

**Amarone della Valpolicella, Alpha Zeta, Veneto, Italy, £26.95**

Big. Bold. It’s Amarone. An abundance of concentrated, dried figs, prunes and cherries with a dense, smooth palate and a touch of herbs on the fringes. A wine to sip reverentially, or enjoy with rich, flavoursome food, spiced venison stew, perhaps.

**MIXED CASES**

**SIX VALUE WHITES - £48 per case -** average price of £8 per bottle

2 bottles each of the following:

Vina Zielo, Macabeo; The Paddock, Chardonnay; Rio Rico, Sauvignon Blanc

**SIX VALUE REDS - £52 per case** – average price of £8.67 per bottle

2 bottles each of the following:

Vina Zielo, Garnacha; El Cuyo, Malbec; Spier, Merlot