

# WINES AT THE POINT

## Wine Tasting Guide

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest.

Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.



## White Wines

**1. GAVI DI GAVI II PORTINO** *Italy (2)* 24.50

This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouthwatering citrus finish.

**2. GEOFF MERRILL PIMPALA ROAD  
CHARDONNAY** *Australia (2)* 29.00

Aromas of vanilla and citrus fruit burst out of this wine - you are left with flavours of lime, honeydew melon and a subtle balance of toasty oak.

**3. JARRAH WOOD CHARDONNAY** 19.00  
*Australia (2)* 175ml 4.80 / 250ml 6.50

Fresh and well balanced, this fruit driven Chardonnay has plenty of tropical fruit flavours of melons and peach with rich aromas.

**4. LE FARNIENTE VIOGNIER** 19.00  
*France (2)* 175ml 4.80 / 250ml 6.50

Fresh, floral, extremely fruity, with subtle notes of apricot and peach. A feast for the taste buds!

**5. MARQUES DEL ATRIO WHITE RIOJA** 24.50  
*Spain (2)*

Fresh, fruity hints, tropical fruit aromas with elegant herbaceous overtones. Good intensity. Clean and balanced. Very fresh in the mouth, with a fruity, intense, sweet and long after-taste.

**6. ALBARINO PEPE RIAS BAIXAS** 24.00  
*Spain (2)* 175ml 5.75 / 250ml 8.00

Apple and pear orchard flavours combine with notes of soft and tropical fruit and an underlying minerality to produce a beautifully well-balanced wine.

**7. SERENO PINOT GRIGIO** 19.00  
*Italy (2)* 175ml 4.80 / 250ml 6.50

This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

**8. POUILLY FUISSE 'LES CRAYS' DOMAINE  
AUVIGE** *France (1)* 45.00

Jean Auvigue produces Poilly Fuisse of the highest quality with a vibrant Chardonnay fruit. It is rich with mineral flavours while a brief maturation in wooden casks adds spice and complexity.

*N.B. Where wines are served by the glass a 125ml glass can be offered*

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## White Wines

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**9. WADDLING DUCK SAUVIGNON BLANC** 24.00

*New Zealand (1)*

175ml 5.75 / 250ml 8.00

Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour.

**10. PARLEZ-VOUS? 'PICPOUL DE PINET'** *France (2)* 19.50

Crystal clear with green highlights. Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth it has an excellent balance of structure and acidity.

**11. PETIT CHABLIS L'EGLANTIERE** *France (1)* 39.00

This fresh wine has an aroma of lemon rind with beautiful minerality and citrus flavours on the palate. Subtle and fine.

**12. SANCERRE DOMAINE DE DURAND** *France (1)* 36.00

This wine is from a small producer who emphasises the quality. Flinty and fruity, a wonderful nose, with all the classic flavours that follow.

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## Rosé Wines

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**13. CHARLIE ZIN - WHITE ZINFANDEL** 19.00

*USA (4)*

175ml 4.80 / 250ml 6.50

Fruity and fresh with a very pleasant mouth feel. A gorgeous Rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious after-taste.

**14. SERENO PINOT GRIGIO BLUSH** 19.00

*Italy (2)*

175ml 4.80 / 250ml 6.50

The height of fashion - light fresh strawberry flavours and very easy drinking.

**15. QUINSON PROVENCE ROSÉ** *France (2)* 20.00

A dreamy soft pink colour. Elegant and fine, flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.

*N.B. Where wines are served by the glass a 125ml glass can be offered*

## Red Wines

**16. GOURMET PERE & FILS CAMEMBERT** 20.00

**SYRAH MARSELAN** *France (C)*

The colour is deep with violet hues. Vanilla, pastry cream and slightly toasted notes. The mouth is fruity, full, sweet, with a beautiful finishing rich and gourmande.

*Perfect with one of our plates from the food menu*

**17. CYCLES GLADIATOR PINOT NOIR** *USA (B)* 27.00

Dark cherry aromas with hints of raspberry. A complex array of red fruit compote in the mouth. Plum, cherry and melba toast wrap around the tongue, which gives way to pomegranate on the finish.

**18. FAUSTINO RIVERO JOVEN - RIOJA** 21.00

*Spain (B)*

175ml 4.90 / 250ml 6.90

A bright wine with red berry aromas underscored by notes of liquorice.

**19. GEOFF MERRILL G & W CABERNET**

**SAUVIGNON COONAWARRA** *Australia (D)*

38.00

The aroma shows intense varietal characters with subtle complex oak in the background. Wonderfully supple palate with excellent structure.

**20. LA GRUPA MALBEC**

21.50

*Argentina (D)*

175ml 4.90 / 250ml 6.90

An up-front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.

**21. LE FARNIENTE CABERNET SAUVIGNON**

19.00

*France (C)*

175ml 4.80 / 250ml 6.50

A lovely Cabernet Sauvignon from South of France with a classic nose of red berry and rich flavours of blackcurrant and cherry.

**22. MARQUES DEL ATRIO SINGLE**

**VINEYARD RIOJA** *Spain (D)*

37.00

Very bright ruby-red colour with brick-red glints. Very rich aromas that provide harmony and finesse. Ample, silky, well-balanced and a very persistent mouth.

**23. RED FLAMINGO MERLOT**

20.00

*France (C)*

175ml 4.80 / 250ml 6.50

Delicious blackcurrant fruit flavours with a warm ripeness that leads to a long and smooth finish.

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### *Red Wines*

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**24. RICHLAND BLACK SHIRAZ** 24.00  
*Australia (D)* 175ml 5.75 / 250ml 8.00

Sensational, smooth and strong characters. Ripe blackberry and black cherry flavours with vanilla cream and peppery spice

**25. CLOS SAINT-VINCENT SAINT  
EMILION GRAND CRU** *France (C)* 44.00

The Clos Saint Vincent 2011 vintage offers a deep ruby colour. The nose shows pronounced aromas of blackcurrant and plum with hints of spices, coffee and tobacco. The palate is very elegant, and exhibits wild berry and cranberry with hints of cassis, vanilla and liquorice. Soft and velvety tannins, perfectly integrated and a long finish.

**26. MONTEPULCIANO D'ABRUZZO LA  
VIGNA BOTTER** *Italy (C)* 23.00

Intense ruby red in appearance showing violet highlights. Deliciously fruity aroma which continues through to the palate.

**27. NORTON FINCA LA COLONIA  
MALBEC** *Argentina (D)* 24.50

A full bodied wine with ripe red fruit flavours, an elegant touch of smoke and a hint of vanilla.

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### *Dessert Wines*

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**28. MONSOON VALLEY DESSERT CHENIN BLANC** 24.50  
*Thailand (9)*

A superb, aroma-rich sweet wine. Monsoon Valley Chenin Blanc Late Harvest is made from Chenin Blanc grapes. A nectar-like wine lush with aromas of dried orchard apples and white peach.

*Try with our cheese plate*

*N.B. Where wines are served by the glass a 125ml glass can be offered*

## Sparkling Wines

**29. BOTTEGA GOLD PROSECCO** *Italy (1)* 49.00

A fresh and aromatic Prosecco sparkling wine. The ideal choice for aperitif, dinners and parties. A prestigious gift for special occasions.

**30. BOTTEGA ROSÉ** *Italy (1)* 49.00

Scents of apple, berries, raspberries and blackcurrant glide from the glass. It tastes very like a fine Rosé Champagne - dry, fresh and full of floral and fruity flavours.

**31. CAMEL VALLEY BRUT** *England (1)* 58.00

A fresh and fruity fizz, perfect for all celebrations. With English hedgerow scents, citrus character and a touch of honey on the palate.

**32. CAMEL VALLEY PINOT NOIR ROSÉ BRUT** 60.00

*England (1)*

Really individual English style in the best possible way. Characteristic aromas of wild strawberries and raspberries, very well balanced with a pure, refreshing finish. Mouth-watering.

*Award winning wines which have been awarded the Royal Warrant by Command of HRH The Prince of Wales*

**33. DURBANVILLE HILLS SPARKLING SAUVIGNON BLANC** *South Africa (2)* 24.00

The bubble in the wine elevates both the greener and the riper tropical elements of the Sauvignon Blanc, resulting in a delightful bouquet of green pepper, kiwi, fig and gooseberry.

*Highly recommended by top sommeliers*

**34. PROSECCO SERENELLO EXTRA DRY** *Italy (1)* 28.00

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

**PROSECCO ON TAP**

125ml 4.50

## CHAMPAGNE AT THE POINT

### 35. LAURENT-PERRIER ROSÉ 85.00

France (1)

125ml 15.00

Using the highest quality Pinot Noir grapes, this iconic Rosé is one of the few Rosé Champagnes that is made by drawing the juice from black grapes in the vat, instead of bleeding red and white wines. This gives it the highly expressive bouquet and delicious raspberry and wild cherry flavours that have made it the best-selling Rosé Champagne in the world.

### 36. LOUIS ROEDERER CRISTAL *France (1)* 280.00

This famous Champagne is only produced in very small parcels and is only available on a strict allocation basis.

### 37. PERRIER JOUET BRUT *France (1)* 70.00

This consistent blend leads to a deliciously floral, slightly honeyed fruit aroma.

### 38. PERRIER JOUET BELLE EPOQUE ROSÉ 280.00

France (1)

Cuvée Belle Epoque Rosé is a delightful, gentle wine, with all the qualities of a great pink Champagne that offers both roundness and vinosity, elegance, finesse, delicacy and subtle fruity aromas.

### 39. PERRIER JOUET BELLE EPOQUE *France (1)* 190.00

A fresh fizz and superbly balanced palate with light apple and citrus notes which linger on the elegant finish.

### 40. PERRIER JOUET BLASON ROSÉ *France (1)* 90.00

A delightful Rosé that shows hints of strawberry and red fruits on the nose and a rich long palate. Up to 15% red wine from Bouzy is added to the blend giving extra body and fruit and producing the attractive salmon pink colour.

### 41. RUINART BRUT *France (1)* 70.00

Delicate and fresh with lovely hints of pears, apples and gentle dried fruits.

### 42. DOM PERIGNON *France (1)* 210.00

Incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes.

### 43. VEUVE CLICQUOT YELLOW LABEL BRUT 70.00

France (1)

A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.

**44. ACE OF SPADES GOLD CHAMPAGNE** 295.00

France (1)

Superb and singular example of a Prestige Champagne. The Cattier family, producers of Armand de Brignac, have a rich history as an elite Champagne house.

**45. ACE OF SPADES ROSÉ CHAMPAGNE** 395.00

France (1)

This Champagne is fresh and full-bodied on the palate with aromas of fresh strawberries and blackcurrant followed by the characteristic long - silky finish. Four pewter labels are applied to each bottle and polished by hand, making every bottle a unique and distinctive work of art.

**46. CHAMPAGNE DE CASTELNAU BRUT N/V** 45.00

France (1)

Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.

**48. LAURENT-PERRIER LA CUVÉE BRUT N/V** 55.00

France (1)

125ml 9.50

Laurent-Perrier's signature Champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish. Giving the wine good food compatibility.

**49. LAURENT-PERRIER VINTAGE** France (1) 75.00

Laurent-Perrier only make a vintage in years which reflect the House style. The 2007 is fresh and elegant with subtle hints of white peach, citrus and mirabelle plum.

**50. LAURENT-PERRIER ULTRA BRUT** France (1) 75.00

Made without the addition of the sugar dosage found in most Champagnes this delicate Champagne is crisp and dry with mineral notes and hints of white fruit and honeysuckle.

*Great Choice for calorie counters*

**51. LAURENT-PERRIER GRAND SIECLE** France (1) 195.00

Gloriously fine bubbles and a slight nuttiness complete a sophisticated experience all round.

**52. LAURENT-PERRIER HARMONY** 55.00

France (1)

125ml 9.50

A full bodied and generous rich wine with a rounded feel, with delicate aromas of dried fruits and toasted hazelnuts. Enjoy the softness and the gentle reminder of past pleasures provided by a Demi-Sec.

*Perfect choice with your afternoon tea if you prefer a sweeter style Champagne*