

At The Victoria, we encourage our guests to try something new, exciting and unique but most importantly, we want you to have fun and enjoy tasting our carefully selected wine. These producers are striving for the highest possible quality, using an astonishing mix of their own personal winemaking talent, innovative techniques and the natural qualities from the “terroir” they are so lucky to work from. If you’re not living on the edge you are taking up too much room so go for it, try something new that may just change your life! Team Victoria.

THE MOST EXCITING NEW SPANISH FIND SINCE PENELOPE CRUZ

85. Manium Crianza 2010, Bierzo, Spain

40.00

Style: Medium-Full bodied

The secret here – 5th generation wine maker, Perez Pereira and the marriage with the native Mencia grapes! ‘Homus Manium’ was the name given by the Romans to the inhabitants of this area of Leon because of their resistance and fortitude, which are two qualities needed by the bucket load to grow in this terrain. The Mencia grape is the most exciting new Spanish find since Penelope Cruz but equally seductive!! Deep crimson in colour, dark and intense with blackberry, cassis and a hint of spice this is incredibly well structured with sweet tannins and an elegant silky finish. This is pure hedonism in a glass so comes with a warning: taste and you may fall in love, we did! If pinot noir is your tiple, dive in! (14.0% abv)

FIZZ



01. Favola Prosecco, Extra Dry, Veneto, Italy

7.00 / 29.00

Style: Fresh and Dry

Aromas of pears and blossom, this is vibrant fizz with just a hint of ripe summery fruit as it slips down. Ideal for an impromptu celebration, this fizz is almost entirely Glera grapes with a dash of Verdiso and Perera made by the Charmat method – where secondary fermentation takes place in a pressurised stainless steel tank rather than each individual bottle. (11% abv)

02. Saumur Mousseux Brut, Loire, France

7.50 / 38.00

Style: Fresh and Dry

This is a cracking drop from Saumur in the central Loire valley between Angers and Tours. Wine from this area was first shipped to England in 1194 and at this stage out priced Champagne but you don’t have to worry about that here as this is well priced sparkling with real class. An aperitif blend of Chenin Blanc, Chardonnay and Cabernet Franc will delight your palate with a classic toastiness, an amazing lively mousse then for the finale, a clean crisp finish – yeah we love it! (12.5% abv)

03. Crémant de Loire Rosé ’ Non Vintage: Cave de Saumur, Loire, France

40.00

Style: Crisp and Fresh

A light-bodied sparkling belter, which lifts the soul, and sets up a great party atmosphere at The Victoria. This beautiful coral pink 100% Cabernet Franc oozes soft seduction and has the pure delicacy of a violin passage. This is great as an aperitif, especially in the garden, and best matched with outrageous frivolity and laughter! An elegant delicious Loire winner without the Champagne price tag – go on you know you want to! (12.5% abv)

04. Champagne Moutard Prestige Cuvée Non Vintage, France

10.00 / 55.00

Style: Crisp and Fresh

An equal blend of Pinot Noir and Chardonnay, this Champagne is a real find with a lightness of touch – elegant, crisp, plenty of life and with a creamy texture to the mousse. Made by a smaller producer whose family have lived in the village of Bruxeuil in the Côtes des Bar (southern Champagne) for hundreds of years, the Moutard label delivers class and precision to its fresh Prestige Cuvée. This Champagne is aged an average of three and a half years before release and seems all the more keen to leap out of the bottle and show off its lively character and gorgeously fresh finish. Go on, spoil yourself! (12% abv)

05. Champagne Moutard Rosé Prestige Non Vintage, France

10.00 / 56.00

Style: Crisp, Fruity and Fresh

A real find this one, a stunning salmon colour with delicate bubbles and oozing with real class. Good fruity wine, a clean finish and with aromas and flavours that are complex, yet subtle, elegant and downright top drawer. If the sun’s out, buy a bottle. If it’s raining, buy two and within minutes, your day will be brightened. (12% abv)



12. Santo Isidro de Pegoes, 2014, Terras do Sado, Portugal

4.50 / 12.50 / 18.00

Style: Fresh and Fruity

Wow, zippy zoom juice, this is clean, fresh, well balanced and a winner in our book. Recently tasted by our esteemed panel of experts who all agreed it was a wine that would be well appreciated (quaffed) in the bar but also works wonders with seafood, bar snacks and light bites. Founded in 1958 when the government granted winegrowers land in the small village of Pegoes, things have come a long way. Multi award-winning Portuguese wine maker, Jaime Quendera, heads up the wine making at what is now a very impressive modern winery offering superb value. Bring on the summer!! (12.0% abv)

10. Pasos de la Capula Verdejo 2014, La Tierra De Castilla, Spain

19.00

Style: Crisp and Dry

From La Mancha this wine is young, unoaked and delivered to you for easy relaxed drinking, preferably in glorious sunshine! The indigenous grape Verdejo bursts onto the nose with gooseberries, apples and peaches and is rich to taste, so jump in and go all med with this top glugger – a real favourite with our team and no doubt you will agree! (12.5% abv)

13. Boundary Line Chardonnay 2013, Barossa, South Australia

5.25 / 14.00 / 20.50

Style: Crisp and Fresh

A great value Chardonnay, with a light crisp finish of citrus and melons, gently oaked to provide complexity and texture. Bob and Cherie Bertons vineyard in Eden Valley South Australia, produces wonderful wines partly due to the altitude, 450m above sea level, cool climate and fantastic state of the art wine making facilities but primarily due to their quality winemaking beautifully blended with the local "terroir". We love this easy drinking Aussie smiler and it drinks bonza on its own but beds well with chicken, seafood or a little spice! Cheers and we applaud you Bob and Cherie! (12.0 % abv)

17. Vellas Sauvignon Blanc 2014, Central Valley, Chile

21.50

Style: Crisp and Fresh

This Sauv bursts out of the glass with a fresh fruit bang on the palate. Ripe pears are at the forefront of this big flavoured wine grown with a wonderful combination of superb grape growing conditions, a can do attitude and a full understanding of modern international winemaking. This is a top aperitif or match with salads, shellfish, fish & white meat. Personally we think this wine is just as happy with no food but you can be the judge of that! Chile may not have gone too far in the World Cup but there is no stopping this over performing bottle of fun juice! (12.5% abv)

15. Boer and Brit Chenin Blanc 2014, Western Cape, South Africa

23.00

Style: Fresh and Fruity

Bitter enemies at war, the Boer (President Kruger) and the Brit (Field Marshall French) died enemies but more than a century later their descendants Paul Kruger and Alex Milner have dropped the battle and joined forces to make exceptional wine. This is food friendly and has a blast of peaches and apricots, with the body of a Boer and the nose of an Englishman, you just can't go wrong! Good sneaky minerality on board here – lets raise a glass to this wonderful reconciliation. (13% abv)

38. Loupart, Sauvignon Blanc de Touraine 2013, Loire, France

6.25 / 18.00 / 25.00

Style: Crisp and Dry

Grown in fine pedigree Sauvignon Blanc vineyards around Tours in the Loire Valley, this is a class Sauvignon blended by the fine hands of one of The Victoria's favourite customers and a decanter judge himself Steve Daniel. Steve has a vast depth of experience with 23 years in the business, predominantly as a wine buyer and has scarily good taste buds and the nose of a giant roman. This has upfront fruit with a distinct 'terroir' feel giving Sancerre a real sprint to the line and at this price, drink this until the barman turns out the lights! A great match for fish, shellfish, white meat, goat's cheese but just right by itself – we love it! (11.5 abv)

30. Weingut Rabl, Gruner Veltliner 2014, Kamptal, Austria

6.50 / 18.50 / 26.50

Style: Crisp and Dry

Direct to Sheen from the prestigious Kamptal-Donau (Danube) winemaking region of Austria, Weingut Rabl and family are renowned for outstanding winemaking from 75 hectares of wonderful hillside vineyards in and around Langenlois. Rudolf Rabl Jr's care and precision in the vineyard ensure the grapes are of very high quality producing multi award-winning wines. It is no surprise that they have a great reputation and are true stars of Austrian winemaking! Taste the spicy grapefruit with tropical fruit and a sensational fresh mineral crisp finish – just perfect! Beautiful with spicy dishes, asparagus, white meat and heavy fish. (12.5 % abv)



23. Domaine Guillemarine Picpoul de Pinet 2014, Coteaux de Languedoc, France

27.00

Style: *Crisp and Fresh*

The local grape winning the hearts of the masses! Picpoul de Pinet is considered the “Muscadet” of the South. Grown a short crawl from the oyster beds of the Bassin de Thau, this wine screams at you to match up with oysters, all shellfish and fish! Beware it’s also a winner as an aperitif or with light salads but you can unwittingly drink this in the sun all day long! Picpuoul (also known as Folle Blanche or gros plant) means “lip stinger”, which refers to the high acidity is crisp, long and full with a nose of floral and mineral notes. With this very drinkable naughty number giving a ton at this price, get in quick before the “star” of Picpoul runs out! (12.0 % abv)

25. Finca Os Cobatos, Godello Blanco 2014, Monterrei, Spain

7.25 / 19.00 / 27.50

Style: *Dry and Mineral*

As bracing as standing naked on the cliffs overlooking the Bay of Biscay in a gale force wind, but not quite as risky! Mildly aromatic with a peachy, pineapple nose and a slight salty tang creating a mild mineral sensation. Refreshing and long dry finish and perfect with any of Neptune’s tasty little treasures. The Godello variety is indigenous to Spain, and grown in the small town of Monterrei and Galicia (Northwest Spain). Godello is every bit as good as its better known cousin, Albarino but providing great value. (13.5% abv)

170. Gerard Bertrand Naturalys Viognier 2013, Languedoc – Roussillon, France

7.50 / 20.00 / 28.00

Style: *Fresh and Aromatic*

Superman Gerard Bertrand is dynamic and brilliant just like this fabulous wines and it’s no doubt why his vineyard was named European Winery of the Year. His wine methods are built on sustainability with small yields per hectare. Aged in oak for 30% of the blend for 6 months, this is fresh, aromatic and decadent on its own or with chicken or spicy dishes and at this price a real pearler!(13.5% abv)

34. Dopff Au Moulin, Pinot Blanc 2013, Alsace, France

29.00

Style: *Fresh and Dry*

A lively Pinot Blanc from a vineyard with fine pedigree. Since 1574, the Dopff family, from father to son have worked their magic with fervour and enthusiasm to produce high quality wine using traditional methods. Grown around the little town of Riquewihr on the South slopes of Schoenenbourg, excellent Riesling country, this really is a superb wine showing off some super Alsatian flair. Sniff the apple blossom and taste the ripe pears ooooooh, so very goooood! Mild acidity, fresh, light and easy drinking makes this a dreamy wine. Great with white asparagus, fresh water fish and white meat, especially chicken.(12.5% abv)

18. Marchesi De Frescobaldi, Albizzia Chardonnay 2013, Tuscany, Italy

29.50

Style: *Crisp and Fresh*

Wine families don’t get much more famous then Frescobaldi and no wonder they have made wine in Tuscany for thirty generations – truly remarkable! They blend tradition delicately with innovation and produce fantastic wines at affordable prices and their aim to be the most prestigious Tuscan wine producer and they are right up there with the best.

This is great modern fresh example of Tuscan Chardonnay. At first this bursts with citrus on the nose with a scent of pear and then transforms to tropical fruit so sensations are really excited & alive here! The taste is clean, fresh, golden apples with an abundance of freshness. This is not history in the making, this is history made!! Great with small plates, fish and white meats. (12.0% abv)

19. Andeluna Torrontes 2014, Mendoza, Argentina

7.50 / 21.00 / 29.50

Style: *Fresh and Fruity*

Torrontes is the holy grail of white wine from Argentina. This fantastic grape varietal is not dissimilar to Viognier but this little winner is from the world renowned Andeluna Estate. They are planted firmly in the New World camp in a stunning vineyard that climbs the foothills of the Andes. World class winemaking techniques, state of the art facilities, terroir of Tupungato 1300 mts above sea level and the legendary Michel Rolland create this outstanding wine. The wide temperature ranges allow for production of grapes that are intense in colour and flavour so expect a fresh attack with an intense finish - plunge pool followed by a sauna – yeah we love it! (13.5% abv)

16. Tramin Pinot Grigio 2014, Alto Adige, Italy

8.00 / 22.00 / 31.00

Style: *Crisp and Mineral*

Under the guidance of Oscar Lorandi and Willi Sturtz, the Tramin winery has produced something special here. Some Pinot Grigios are simple, refreshing drinks made in a rather neutral style for easy quaffing. Not here. This wine has all that glorious refreshment and in addition a touch more richness and complexity with a long-lasting minerality. Great as an aperitif, or indulge with lighter bites such as salads, mild pasta dishes and fish. (13% abv)



33. Dr Loosen Riesling 2013, Mosel, Germany

32.00

Style: *Aromatic and Mineral*

Exceptionally fine Riesling is like classical music, it's emotional, beautiful, wonderfully structured and thoroughly addictive. Ernst Loosen is a recent winner of Decanter's Man of the Year – I think primarily for giving us this wine – a delicately boned and graceful Riesling. It has blessedly low alcohol, incredible purity of fruit, a perfectly poised sweetness and gooseberry - giving freshness. If you want a breath of fresh air, this will do it and even better to have it with a spicy Merrett dish! (8.5 % abv)

31. Wild South Sauvignon Blanc 2014, Marlborough, New Zealand

8.50 / 24.00 / 33.00

Style: *Crisp, Dry and Zesty*

"Wild South" gets its name from the raw awesome beauty of Marlborough, where wine is created to reflect the incredible unique character and spirit of an outstanding world-class wine region. Wild South combines this unique zone of "wonder wine" with the unfettered and carefree attitude of beautiful young wine maker, Christie Brown, a potent combination producing this zappy and vivacious wine overflowing with lime zest and gooseberries. Best friends with shellfish and fish. (12.5% abv)

22. Kozlovic Malvasia 2014, Istria, Croatia

35.50

Style: *Crisp, Dry and Zesty*

If you are a wine lover, you must try this but beware this could change your life! The Kozlovic family have been making wine in Istria since 1904 and they are very passionate about making the finest wine in Croatia and by not by chance, Antonella Kozlovic makes the best dinner there too! This is world class wine which gives you an explosive punch of ripe melon and citrus with great minerality on the finish. For this reason it's a wonderful food wine which is superb with shellfish, fish dishes and various small plates! (13.0 % abv)

39. Tacchino Gavi di Gavi 2014, Piedmont, Italy

36.00

Style: *Crisp and Dry*

Wow, this Gavi is at the top of the tree and no wonder as 3 generations of Tacchino family members have nurtured these wines with outstanding success! Set in a perfect amphitheatre of vines in the hills of Piedmont, this unique topography has given this Gavi an unbelievable purity and ripeness that perfectly balances the cool minerality and the acidity. As elegant as Penelope Cruz, and ridiculously moreish (probably like her also!), best resign yourself to a second bottle now! Enjoy Italy's answer to Chablis with fish, pasta, salami and cheese (12.5 % abv)

390. Pomino Bianco, Marchesi Frescobaldi DOC 2014, Tuscany, Italy

37.00: *Style: Fresh & Fruity*

Beware, this is underrated so ignore at your detriment! Drenched in sunshine, this blasts out of the bottle and before you get a chance to taste, whacks you on the nose with apples and pears & jasmine – ooh yeah! Full of sun-kissed golden sparkles, the colour is nearly as stunning as its classic label! With an Italian heritage dating back 700 years, Frescobaldi's wine is produced with tradition, innovation and finesse, clearly shown in this little ripper which is fresh and well balanced with a long finish. Get a friend, get a table and get a bottle of this Chardonnay / Bianca blend .Devour with grilled fish sea bass or spit roast chicken from our Garden Kitchen Menu!(12.5% abv)

29. Larry Cherubino, Ad Hoc Wallflower Riesling 2012, Australia

38.50

Style: *Aromatic and Fruity*

Larry has been nominated several times for Best Young Australian wine maker and International wine maker of the year – he is a true winemaking legend. This is a single vineyard wine made with intense fruit, creating a fresh and aromatic beauty from down under! The maestro has produced a brilliant all rounder with citrus and lemon notes, soft acidity and luscious fruit with a finish as long and clean as the air you breathe in this part of Aussie! This can handle a plethora of rich flavours, shellfish, salads, pasta, grilled fish, pork or duck. (11.5% abv)

20. Hen and Chicken Chardonnay 2014, Pemberton, WA, Australia

39.00

Style: *Soft and Creamy*

Named 'Winery of the Year' in James Halliday's 2011 Wine Companion, it is no surprise that wine maker Larry Cherubino is fast becoming a cult figure in world wine. His wines are as distinctively natural with as little interference in the winery as possible and most importantly with very close monitoring to ensure picking is completed at the perfect time! Larry Cherubino is to Australian Wine what Alan Border was to Australian Cricket, determined, hugely competitive, and always striving for the highest quality results. A nose of melon and citrus that follows delicately through to the palate. Creamy with great structure and a flavour beautifully balanced with minerality and nuttiness. A long clean finish, which remains until the next bottle arrives, this is pure luxury. Great with poultry, game, fish or blue cheese. (13.0% abv)



37. Chablis, Domaine Grande Roche 2013, Burgundy, France

10.00 / 28.00 / 40.00

Style: Mineral, Dry & Crisp

Class Chablis from Saint-Bris le Vineux grown on 22 hectares of family owned vineyards in Chablis and Auxerre. This area has produced wine since the 12th century so they know a thing or two about both the terroir and winemaking. A new winery has been installed and modern winemaking is the way they operate but with beautifully integrated techniques of past generations. This is crisp, mineral and very fresh as the soil is loaded with limestone. Great with anything from the ocean & white – simply superb! (12.5% abv)

192. Cutizzi Greco di Tufo, Campania DOCG 2013, Italy

42.00

Style: Fresh and Spicy

No messing about here, named Italy's winery of the year 2013 by the esteemed Italian Sommelier Association, Feudi di San Gregorio wines are zooming up the pecking order in Italian whites like a Ferrari powering through the Dolomites! The Greco oozes class, has elegance in bundles but with subtle notes of fresh mint and green plum. A young producer in terms of years with 30 under his belt, but is a master at creating beautifully balanced wines which are now among the best in Italy. With a touch of spice, this will only get better with a Merrett spice-based dish – go Italian, it's the new France!! (13.0% abv).

24. Sancerre, Domaine de la Villaudiere 2013, Loire Valley, France

42.00

Style: Mineral & Zesty

Sensational Sancerre from Jean-Marie and son Guillaume who work their 7 generation family vineyard with three things in mind, patience, perseverance, & precision! This wine captivates both authenticity and modernity using twenty year old vines. The finish is precise, very long and fruity. This should come with a warning – drink this and you may never stop smiling! A great match for fish, shellfish, white meat, goat's cheese, and can also be a fantastic aperitif. (13.0% abv)

32. Givry, Domaine Joblot 2012, Burgundy, France

65.00

Style: Rich and Buttery

The Joblot family have been producing top class wines for over three generations on their 13 hectares of heavenly vineyards in three 1er cru areas in Givry, Burgundy. The emphasis is all about vineyard management with small yields and extremely limited availability. This wine is powerful, yet elegant, and because of the world-class quality, it is very much in worldwide demand. It has real intensity and is a concentrated creamy wine produced from old vines. This is so rich and long on the finish that you will taste it all the way home and probably into your dream of lazy afternoons in Givry! Great with game and white meats especially with rich sauces. (13% abv)

202. Chablis Grand Cru, Bougros 2008, Burgundy, France

75.00

Style: Dry, Intense and Mineral

Domaine Servin has been expertly handed from father to son through five generations and no wonder, not only are they a great winemaking family but the Estate is gold dust in the Chablis world! One of seven Chablis Grand Cru vineyards situated on the right side of the Serein River, where lime-clay soils are dominant and form the basis of this dry, intense & mineral Chablis screaming elegance. This retains a fantastic "freshness" due to the fermentation in stainless steel tanks and Francois uses traditional methods but with a modern edge. There are only 4 hectares in Chablis Grand Crus so remember this when you have that giant smile on your face! This wine is a superb aperitif and loves dining with oysters, shellfish, fish and light lamb dishes (13% abv)

WHITES



185. Meursault 'Le Limozin' Domaine Rene Monnier 2011, Burgundy, France

80.00

Style: Creamy, Zesty and Mineral

Domaine Rene Monnier was founded in 1723 and is currently in the hands of the tenth generation of the Monnier family. They are true legends of the wine world and have 18 hectares of vineyards in amongst the best crus of the Cote de Beaune. This is one of the largest privately owned Domaines in this exceptional wine region and great attention is paid to limiting the yields, and guaranteeing the best possible wine with a beautiful balance of fruit and acidity. This is elegance at its very best with fine lemony fruit combined with peach and pineapple notes. It has a sensational oak integration with a long lovely length. A winner with chicken, fish or veal dishes. 13.5 abv

187. Chassagne Montrachet 1^{er} Cru, Marc Morey 2008, Burgundy, France

95.00

Style: Rich, Mineral and Toasty

Domaine Marc Morey is run by Bernard Mollard and his wife, Marc Morey's daughter. The old cellar lies underneath their magnificent home, which has been in the Morey family for 100 years and was a former Coaching Inn. Bernard Mollard's wines have become world renowned since the mid-nineties, producing some of the finest Chassagne Montrachet's available. This is opulent, elegant and complex, although wonderfully mineral. This has a perfect balance with a toasty oak and long supple finish. This is white Burgundy at its finest! Don't take our word for it – dive in and bath in this beauty! This is a present that your palate will thank you for, for a very long time!! (13.5% abv)

ROSÉ



41. Tierra Antica Syrah Rose 2014, Central Valley, Chile

5.00 / 14.50 / 20.00

Style: Fresh and Fruity

This bursts out of the glass with a fresh fruity bang on the palate, With its perfect pink colour, this refreshing rosé is brimming with aromas of summer berries and nuances of spice. Strawberry cream flavours on the palate. The wine maker Constanza Schwarzerer has produced a fashionable glugger, perfect on its own or with our Asian influenced dishes. (12% ABV)

44. Alain Marcadet Rosé 2014, Touraine, France

6.50 / 18.00 / 26.00

Style: Soft and Fruity

Alain has it all, breath taking vineyards, a multi award-winning state of the art winery and a booming handlebar moustache! His winemaking quality and panache are obvious in this classic and pale summer blend of happiness. Grapes are Cabernet Franc and Pinot Noir, lighter than its new world competitors and filled to the rim with cooling raspberry sorbet and bursting with juicy acidity – bring on the sunshine! Enjoy by itself, with our salads, or grilled fish from the Outdoor Garden Menu – indulge at will! (12.5% abv)

50. St Claire Pinot Gris Rosé, Marlborough, New Zealand 2014

£31.00

Style: Refreshing and Elegant

This is vibrant & fresh with strawberries, watermelon and raspberry and surely that's what you need on a summer's day! World class wine makers Matt Thomson and Hamish Clark have produced this absolute gem from the legendary St Clair Family Estate, over 11,500 miles away. That trip was worth the wait and is perfect grilled fish, summer salads & friends! Drink this but be warned, you may have to go there on holiday for more as this is a life changer! (13.0% abv)

46. Sancerre Rosé, Domaine de la Villaudiere, Loire Valley, France 2013

£42.00

Style: Dry, Fresh & Clean

Pure elegance personified from Jean-Marie Reverdy. This is a Loire classic, pale in colour, 100% Pinot Noir and it's all about strawberries with a hint of spice! This salmon pink beauty won't be on the shelves long as the family vineyard is a perfectly formed 15 hectares, proving the theory; good things come in small parcels! This is a dreamy Rose that will love anything with some spice or lighter Summer dishes but it won't hang around so neither should you – go for it and this will guarantee a great Summer (13.0% abv)



51. Novita Sangiovese 2014, Umbria, Italy

4.50 / 12.50 / 18.00

Style: *Light and Fruity*

Umbria might be in the shadow of its illustrious neighbour Tuscany but this wine is not, it is a little gem, although this is no surprise here as the wine consultant is leading Italian maestro Riccardo Cotarella. Alessandro Lumini and sister Serena have just completed their state of the art cellar at Podere Le Vaglie Estate in the picturesque town of Orvieto. This wine is modern, has tons of summer fruit and is a real pleasure to drink. Great with pasta, roasts and cheese, or a log afternoon beside the fire! (11.5% abv)

58. Chateau de Campuget, Syrah Viognier 2014, Rhone, France

5.25 / 15.00 / 22.00

Style: *Light and Fruity*

This is the ultimate summer red, best served chilled in a walled sunny garden just like ours!! This classic Rhone blend has the spicy red raspberry lift of Syrah and the full seduction of white flower and peaches of Viognier. As popular in summer as Rafa Nadal and as versatile as a Swiss Army knife! Drink cool on its own or match with either grilled meats or fish from our outdoor kitchen. (13% abv)

53. Fiorile Nero d'Avola/Syrah 2012, Sicily, Italy

22.50

Style: *Medium Bodied*

A wonderfully balanced full flavoured wine from sunny Sicily. Unrestrained like an apprentice mafia it explodes plummy fruit on the palate but retains lightness and has a sensational ruby colour! Great on its own but its Syrah blend – originally from the Rhone – ensures the Mediterranean heritage gives it enough grunt to be good friends with roast and grilled meats, meaty pasta dishes and mild cheese. (12.5% abv)

52. Prova Tempranillo 2011, Alentejo, Portugal

23.00

Style: *Light and Fruity*

Portugal are making some great wine and this little red is a quality example of simple wine that is fresh, clean and made with very little oak. Its purplish ruby red in colour, is light to medium bodied with soft tannins so works well in all weather and is a pleasure with pasta dishes or spicy food which you will always find on Mr Merrett's menus! You may not drink Portuguese wine but take it from someone that has spent many a Summer there that this works and packs a punch for its price. Don't be shy – go for it! (13% abv)

76. Bodegas Arrocal Tempranillo AC, Ribera del Duero 2014, Spain

25.00

Style: *Fruity and Spicy*

Ribera, a wine region with a reputation for high quality and high prices so what a thrill to find a small and humble family-owned winery making this incredible modern intense wine from 40 year old Tempranillo vines. Rich dark juicy black fruit, spicy with a touch of vanilla and all the finesse and polish you would expect from such a prestigious region. Robert Parker recommends you drink so do we! (14%abv)

64. Luigi Bosca, Finca La Linda Malbec 2013, Mendoza, Argentina

6.50 / 17.50 / 26.00

Style: *Rich, Fruity and Silky*

Leoncio Arizu took over this winery in 1908 as a 25 year old and it has been with the same family since. Arizu means 'oak grove' and never did they imagine oak would have played such a major role in their families lives, but some things really are meant to be! This wine has an intense red ruby colour with a delicious splash of cherries, plums, vanilla and spice, with lashings of Latino passion. Indulge with pork chops, veal or lamb. (14.0% abv)

8. Edulis Crianza 2011, Rioja, Spain

6.75 / 18.50 / 27.00

Style: *Rich and Full Bodied*

If Ribera del Duero is the 'negro torro' of the tempranillo world, then Rioja produces the flamenco dancer; supple and seductive red fruit with complex yet mesmerizing dance moves. Edulis is a modern winery that is proud to be working in harmony with nature and no expense has been spared in allowing them to produce wonderfully elegant, yet vibrant and sexy wines that will take your taste buds pretty close to heaven! (13.5% abv)

57. Andeluna Merlot 2012, Mendoza, Argentina

7.00 / 19.00 / 28.00

Style: *Rich, Fruity and Full-bodied*

You decide what you think but this is superb, and there is no wonder they won producer of the year award at the sommelier wine awards this is stylish, full and very classy. Tapenade, chocolate, vanilla oak flashes and the perfect sexy match with a charry steak. Quite a full style and packed with deep juicy fruit, this is an indication of the future from Argentina – top class and bold modern fruit. (14.0% abv)



91. Chateau de Fayau, Merlot/Cabernet Sauvignon 2012, Bordeaux, France

7.25 / 19.50 / 29.00

Style: Medium Bodied, Classy

Olivier Medeville has true international pedigree with a determined approach to making modern, fruit driven wines that provide exceptional value. This wine punches well above its weight and loves to compete with its far more expensive big brothers from Bordeaux. It has an earthy & herbaceous nose but with no oak ageing is modern, clean and has great smooth cigar tannin which makes it a versatile little superstar. Great match with steaks, casseroles, game and with cheese and a paper by the fire! Everyone loves a claret at this price – great work Oli, we love ya (12.5% abv)

55. Perez Cruz, Cabernet Sauvignon Reserva 2012, Maipo, Chile

7.25 / 20.00 / 29.00

Style: Rich, Fruity and Full-bodied

One of the biggest bargains on this list. Beautiful wine from Chile's Alto Maipo Valley which pumps uniqueness into the grapes – blackcurrant, a hint of fresh mint and even a tropical tang. Smell it! Guava anyone? This is an insanely decent wine. Full bodied and amazing with red meat dishes or a slap up roast. (13.5% abv)

69. Gerard Bertrand, Naturalys Pinot Noir 2013, Languedoc Roussillon, France

7.50 / 21.00 / 32.00

Style: Spicy, Elegant & Smooth

Gerard Bertrand is dynamic, brilliant and was a pretty good rugby player in his day! Winery of The Year winner in a number of publications, Gerard's wines are very high quality. This Pinot Noir is Biodynamic and for that reason reveals the true nature of the « terroir ». The grapes have been hand harvested and this wine has been nurtured with great care and dedication to high level wine producing. Ruby red 100% Pinot Noir with ripe cherry, wild raspberry and a touch of spice. Like the French backline, this is elegant, velvety smooth & incredibly well balanced! Will work very well with lamb, chicken with spice and cheese (12.5% abv)

97. Tuatara Bay Pinot Noir, 2013, Marlborough, New Zealand

33.00

Style: Light-Medium bodied, Fruity

Sniff this Marlborough beauty and you will be hooked, the expression of this Pinot Noir is as pure as you will get outside Burgundy, but at a fraction of the price. From the stable of the Saint Clair Family Estate and made by multi award-winning Matt Thomson, this punches well above its weight. We could go on for days about the quality wines produced from Neal and Judy Ibbotson's vineyards, which are renowned worldwide, but to save you time just taste them and find out for yourself. This is a big juicy crowd pleaser with loads of summer berries and balanced superbly with good acidity and a toasty finish to boot, YUM YUM! Quaff on its own or devour with grilled meats, fish and salads. (13.5% abv)

70. San Marzano Malvasia Nera 'Falo' 2013, Puglia, Italy

8.00 / 23.00 / 35.00

Style: Full Bodied

Wow, we tasted this recently and immediately felt it would be a great addition to our list. Cantina Terre Sava, established in 2008 by a group of wine lovers who saved this winery from financial disaster. They knew the potential of this unique land and the amazing qualities of the "terroir" – renowned for exceptional fruit driven reds and this proves it. It is beautiful, elegant, complex and fresh, with a stunning ruby red colour. This is seductively smooth with a jet of cherry. Enjoy with red meat, roast meat with rich sauces, or mature cheese. (13.5% abv)

85. Manium Crianza 2010, Bierzo, Spain

40.00

Style: Medium-Full bodied

The secret here – 5th generation wine maker, Perez Pereira and the marriage with the native Mencia grapes! 'Honus Manium' was the name given by the Romans to the inhabitants of this area of Leon because of their resistance and fortitude, which are two qualities needed by the bucket load to grow in this terrain. The Mencia grape is the most exciting new Spanish find since Penelope Cruz but equally seductive!! Deep crimson in colour, dark and intense with blackberry, cassis and a hint of spice this is incredibly well structured with sweet tannins and an elegant silky finish. This is pure hedonism in a glass so comes with a warning: taste and you may fall in love, and we did! (14.0% abv)

56. Larry Cherubino Cruel Mistress Pinot Noir 2014, Western Australia, Australia

10.00 / 28.00 / 40.00

Style: Light and Sexual

This is sex in a bottle, the Cruel Mistress will tempt you with a beautiful pale ruby exterior, a mesmerising aroma of naughtiness and a light, sweet, smokey & spicy advance on your palate – pure bliss in a bottle. Larry Cherubino is a world class winemaker and we found him before he became an Aussie legend but he will only become more renowned in world wine so my bet is get in early before this bottle costs three times and Larry is retired with his fee up on the beach! Great with shellfish over Summer and awesome with game. This is a top tip from the boss! (13.5% abv)

**99. Michele Chiarlo 'Vigne Di Chiarlo Monferrato Rosso' 2012, Piedmont, Italy****41.00***Style: Rich and Elegant*

Piedmont, in Italian, means at the foot of the mountain, but the wines from this Northern Italian region are well and truly from the top of the tree. Michele Chiarlo is one of Piedmont's truly great wine makers winning numerous world awards for fine wine making. This wine is a unique blend of Barbera and Nebbiolo grapes, which create elegance and is rich in texture, but smooth on the palate. We think this will be as well received around here, as a great local pub but let's see! If you love it we will list a Barolo and Barbera from Chiarlo so you can indulge in a bath of luxury! We suggest you match with rich pasta dishes, roast meat and cheese, or just have a bottle by the fire with charcuterie – jump in! (13% abv)

74. Domaine Gry Sablon Fleurie 2013, Beaujolais, France**42.00***Style: Light and Fruity*

An exuberant beauty! This Fleurie is full of ripe fruit, silky tannins and hints of violets that you can't help but fall in love with. This should come with a serious warning – its vibrancy may well change your day, night or life, at least while you're with us! It's simply amazing so much character and charm can fit into such a small bottle! A great wine to drink chilled at lunch, and room temperature in the evening. This is no namby-pamby Beaujolais; this is the real deal so tuck in folks! (12.5% abv)

61. Crozes Hermitage 'Terre d'Eclat' Domaine de la ville rouge 2011, Rhone, France**44.00***Style: Classy, Medium-bodied*

After an 'exhausting' trip through the Rhone Valley with 6 of London's top sommeliers, we found this gem – the gorgeous 2010 Hermitage is a serious Inspiration! This is a great small family run estate with son Sebastien Girard now at the helm. Since returning from oenology school in 2005, he has overseen the building of the über modern winemaking on the estate and now bottle on site. They use only the very best of their crop for bottling, which is the mark of quality producers who are fast building a very strong reputation in Northern Rhone. The deep ruby-purple colour draws you in then the full concentration of fruit but silky smooth tannins make this one to remember. Great with poultry, red meat and cheese but also very good on the Sofa on a Sunday afternoon!! Robert Parker agrees with 90 points. (13% abv)

195. Nipozzano Chianti Rufina Reserva 2011, Chianti, Tuscany, Italy**50.00***Style: Spicy and Smooth*

From the heart of Tuscany, a land infamous for its fine art and red wine, arrives this stunning Chianti Rufina. From Fescobaldi's Castello di Nipozzano Estate, an historic Estate built in 1000 as a defensive fortress whose now fantastic terroir for wine producing is perfectly reflected with this well balanced ruby red wine. Dark wild berries, cherry and hints of candyfloss, lilac & chocolate produce a lively palate well worth the wait! This is a sure bet with grilled meats, hearty stews and aged cheese. This is a smiler in our book so try now! (13.5%abv)

63. Larry Cherubino, 'The Yard' Acacia Shiraz 2013, Australia**54.00***Style: Rich and Spicy*

The "Wizard of Aus" strikes again with a sublime and incredibly refined Syrah from the cool Western Australia. This is a world away from the jammy monsters coming out of Southern Australia. Imagine Dennis Lillie and Rudolph Nureyev having a wine love child, this is it, pure strength yet finesse and balance! This oozes style with a smoky black pepper, violet and raspberry nose and a rich, intense but incredibly elegant palate that goes on as long as a five day test! Some say who needs Cote Rotie when this exists; go on find out for yourself! (14% abv)

193. Domaine Richeaume, Cotes de Provence 2012, France**58.00***Style: Rich and Delicious*

A Provencal wonder wine made by German wine maker Henning Hoesch, a history professor who started with two hectares in 1972 and now has twenty five! This is an organic gem and like Henning's cello playing simply rather heavenly! This is youthful, ripe and successfully bridges a gap between Rhone and Bordeaux New World and Old. With a beguiling bouquet of garrigue berries and herbs, this contains a warming core that is deep, rich, wonderful and thoroughly delicious. A great match with game and stews – don't wait until this is out of stock, it could ruin your festive joy! (14.0% abv)

75. Chateau Lafleur Laroze Grand Cru St Emilion 2006, Bordeaux, France**64.00***Style: Full Bodied and Elegant*

This 2006 is as seductive as a young Bordeaux can be. This is the second label of renowned Chateau Laroze, but trust us, second only in name! Now who said that sex doesn't sell, this is our Victoria secret! Lose yourself in the wonderful depths of rich blackcurrant, silky black cherry and smooth smoky chocolate flavours – divine, velvet laced and incredibly sumptuous. (13.5% abv)

62. Crozes Hermitage Alain Graillot 2012, Rhone, France**68.00***Style: Classy and Medium-bodied*

Allan Graillot is King of the Northern Rhone – he rules! This wine is 100% Syrah from the small place called Crozes Hermitages... and it is sublime, subtle, deft and graceful. Forget bristling peppery Shiraz, this wine is all about elegance. Smell the glory! Black fruit, a touch of smoke, and even a whiff of violets. Sip it –bright red wine with blueberry fruit, deft craftsmanship and a smoky hazy finish. Great with pies, stews, lamb, mushrooms and a terrific all-rounder. (12.5% abv)

428. Brio de Cantenac Brown 2009, Bordeaux, France**74.00***Style: Medium bodied, Classy*

From arguably the world's most recognised wine regions, this quality Bordeaux is from a 42-hectare vineyard in the heart of the Margaux appellation. The Cantenac Brown soil is typical Medoc gravel and Cabernets do incredibly well in this soil producing wine with an intense bouquet naturally designed for aging. The Cabernet Sauvignon is the perfect blend with Merlot and Cabernet Franc, which create the depth of colour and richness. Laced with deep black fruits, it is velvety smooth with cedar and chocolate hints, producing a luxurious and moreish wine that is a dream with grilled or roast meat, a newspaper by the fire, or to buy and leave on the shelf for another ten years! (13% abv)

67. Domaine Andre Brunel Chateauneuf-du-Pape 2011, Les Cailloux, Rhone, France**75.00***Style: Rich and Spicy*

"Andre Brunel has always been one of the most progressive and brilliant producers of Chateauneuf-du-Pape" This is a quote from Robert Parker (regarded as the most followed and influential critic of French wines in the world). This is straight out of the top quality drawer of Chateauneuf-du-Pape and French reds. This gift of god manages to harness sheer brutal animal power with an amazing clarity and fine elegance. Think snarling raging unrelenting bull crossed with a true thoroughbred Arc de Triomphe winning racehorse, fast, lean and full of muscle! Great with strong flavoured meat dishes, game and cheese. (14% abv)

71. Nuits St Georges, Domaine Dufouleur 2011, Burgundy, France**76.00***Style: Light-Medium bodied, Classy*

The Dufouleur family have been in Burgundy for over 400 years. Through perseverance, innovation and by constantly thriving for a level of excellence, Dufouleur and Fils have consistently obtained the very best from these legendary ancient vineyards. Wine merchants since 1610, the new generation of Yvan and Yann started distributing the family Estate Wines a year ago and no wonder they are in serious demand, they are wines of opulence and pure grace. The vineyards are in Pinot Noir heaven and extend from Fixin to Santenay. This fantastic Pinot Noir will love to match up with venison, wild boar, lamb and game. (13% abv)

429. Gevrey-Chambertin, Domaine Pierre Naigeon 2010, Burgundy, France**88.00***Style: Silky and Classy*

Pierre Naigeon is the fifth generation of his family to produce wine in Gevrey Chambertin, and his ancestors have been there since 1700 farming and producing barrels! Therefore there isn't much this family doesn't know about this world-renowned wine making region. Pierre is an extremely passionate sustainable wine maker who farms without the use of herbicides and produces high class Pinot Noir form this 8th wonder of the world! The fruit, mainly off 50-year old vines, is bursting with ripe blackberry and combines beautifully with the characteristics of the complex and earthy Gevry 'terroir'. Superb depth and real concentration, perfect with grilled meats, poultry, veal and fine cheeses. (13% abv)

65. Cote Rotie, Domaine Georges Vernay, 2008, Rhone, France**90.00***Style: Smooth and Elegant*

Wine made by Georges Vernay "King of the Condrieu" who are responsible for the exceptional growth and worldwide recognition of this small but incredible appellation. All 16 hectares of steep and uneven vineyards are maintained entirely by manual labour and propagated without any use of residual herbicide or insecticide. This is benchmark Syrah, smoky black olives with power and structure although delivered with a smooth and elegant style much like French Rugby Team! This is super fine wine, dive in and enjoy the fruits of Christine's (Georges daughter) sensational winemaking. Cote Rotie is arguably the world's finest Syrah (same as Shiraz) and this wine is the manifestation of impeccable winemaking. (12.5% abv)

204. Château Pichon-Longueville Baron Pauillac 2007, Bordeaux, France**165.00***Style: Elegant, Intense and Medium Bodied*

The History of the Pichon family goes back to the Middle Ages and since then various family members have played significant roles in the history of Bordeaux. In 1964, Jacques de Pichon, Baron de Longueville, married the daughter of Pierre de Rauzan, who created the estate. History lesson over, this incredible wine is elegant rather than powerful, medium bodied with a great balance of pure fruit and creamy oak. It's velvety and has a gorgeous perfume – this is simply lush and we love it with staff dinner! Great intensity of flavour and classic Pauillac! Superb match with game, roast beef (13% abv)

PORT



163. Fonseca 'Bin 27' Reserve Port

4.50 / 36.00

Manoel Pedro Guimaraens who founded the firm in 1822, created a special port, which was reserved for his family and kept in Bin no.27 of their private cellar. Five generations of Fonseca Guimaraens have maintained the quality and style of this fine reserve blend. Bin no.27 is bottled in Oporto and is ready to drink right now! Great with cheese or chocolate-based dishes and Christmas pud! (20% abv)

164. Croft 2007 L.B.V Port

5.50 / 40.00

The House of Croft has been an important player in this style of Port for many years. The House policy is to bottle at six years from the harvest to gain best maturity, yet retain the plump, full berry fruit flavours. Produced only in years in which the harvest has been very good, Croft LBV is a consistently approachable; ready to drink Port with good colour and an attractive fruity, rich taste. Match with chocolate desserts, cakes and mature cheeses. (20% abv)

165. Taylor's 10 year Tawny Port

8.50

An exceptionally fine old tawny blend, aged for an average of 10 years in oak casks. Elegant and smooth, combining delicate woodnotes and rich mellow fruit, it is bottled for immediate drinking. Excellent with soft cheeses such as Brie; and a superb dessert wine, particularly those made with coffee, almonds or toffee. Taylor's 10-year old Tawny is delicious served lightly chilled at the end of the meal for pure relaxation! (20% abv)

DESSERT



81. L'Ancienne Cure 2011, Monbazillac, France (37.5cl)

6.00 / 21.00

Style: Sweet and Sticky

This fantastic sweet blend of Semillon, Sauvignon Blanc and Muscadelle is the perfect partner to blue cheese or fruit desserts. Christian Roche has produced this wine, which although richly sweet, retains a wonderful freshness with dried fruits. Hints of orange and honeysuckle draw you in, go on leave that palate fresh and sweet by topping off your meal in the perfect way! (13.0% abv)

84. Quady Winery, Elysium Black Muscat 2013, Madera, California USA (37.5cl)

8.25 / 27.00

Style: Sweet and Rich

Elysium, Greek for heaven and no wonder renowned Californian wine maker Andrew Quady has named this wine in such a way. Black Muscat grapes; magenta in colour with a haunting rose-like aroma this is magnificent! A rich berry flavour, which is superb with chocolate desserts, vanilla ice cream, blue cheese. If in any doubt have this as dessert, close your eyes and imagine you are in wine heaven!! (15.0% abv)

285. Gerard Bertrand Banyuls 2009, Languedoc – Roussillon, France (75cl)

7.50 / 50.00

Style: Fruity and Spicy

BREAKING NEWS! This is the most recent addition to our Superman collection, courtesy of Gerard Bertrand! Named "European Winery of the Year" 2012 by Wine Enthusiast, Bertrand goes from strength to strength and this Banyuls is no exception. This full-bodied Grenache grape has fine spice, a nose of dried cherries, fig and a hint of caramel – the perfect dessert wine with summery fruit-based desserts and blue cheese, or live on the edge a little and have as an aperitif!(16% abv)



159. Bodegas Gonzalez Byass, La Concha Medium Amontillado

3.75 / 26.50

Style: Medium

175 years old and still family owned, the Gonzalez Byass Bodegas is best known for its world famous sherries. The high quality Palomino grape is blended with the sweeter Pedro Ximenez (PX) and then aged for 3 years in oak casks. La Concha has a fine nutty nose and slightly sweet flavor and is an excellent match with seafood, charcuterie or cheese. (17% abv)

160. Bodegas Hildago 'La Gitana' Manzanilla

4.00 / 28.50

Style: Light and Fresh

The vines are planted in Albariza soil in the area 'Balbaina' and 'Miraflores' in the Jerez Superior District. This wine is dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. A great start to your evening, as this little ripper is lightweight and balanced, zesty and refreshing. A great aperitif or superb with shellfish, charcuterie, olives & almonds. (15% abv)

161. Bodegas Gonzalez Byass Nectar, Pedro Ximenez

5.50 / 37.00

Style: Sweet

Nectar seems such an appropriate name for this wine, given its raisiny mouth-coating sweetness and treacly texture. It is made from sun-dried Pedro Ximenez grapes and fermented to around 370 grams per litre of residual sugar, fortified and then aged in solera for an average of 9 years. The Nectar pours ebony in the glass and has complex flavours of caramel, dried fruits, figs, mocha and spice. You'll fall in love. "My Sherry Amour, lovely as a summer day..." (15% abv)