

The Central

House Wines

white

175ml glass 250ml glass bottle

- 01. Pleno Viura Chardonnay - Navarra, Spain** £4.50 £6.50 £15.95
Great, value for money. Crisp, fresh, balanced with lemon & apple notes. Perfect with white meats, fish & salads (or by itself!)
- 02. Terrapura Sauvignon Blanc - Central Valley, Chile** £4.50 £6.50 £15.95
Classic flavours of gooseberry & grapefruit with tropical overtones.
- 03. Cosmina Pinot Grigio - Romania** £4.75 £6.75 £17.95
Opulent notes of apple with citrus finish. From the trendsetting Cramele Recas, run by Philip Cox of Bristol!

red

- 04. Terrapura Merlot - Central Valley, Chile** £4.50 £6.50 £15.95
Classic Merlot aromatics of plum & damson. Medium bodied, juicy red.
- 05. Terrapura Cabernet Sauvignon - Central Valley, Chile** £4.50 £6.50 £15.95
Classic flavours of blackcurrant & violet. Medium to full bodied.
- 06. Deakin Estate Shiraz - Mendoza, Argentina** £4.75 £6.75 £17.95
Notes of currants, plums and spices. Medium to full bodied, very approachable, but surprising structure at such a price.

rosé

- 07. Trashumante Rosado - Navarra, Spain** £4.50 £6.50 £15.95
Possibly the greatest wine label in the world? Named after the Sheep Herding Nomads of the Navarra Hills....Not a flimsy/bland rosado but one with structure & balance. Notes of cherry, lychees & peach skin. Great food rosé!
- 08. Henry Boon White Zinfandel Rosé - California, USA** £4.75 £6.75 £17.95
Medium sweet rose from Cramele Recas, Romania's trendsetting winery. Opulent juicy sweet red berry flavours abound. "very good quality." (Tom Cannavan, Wine Pages)

French Specials

- 09. The Holy Snail Sauvignon Blanc - Loire Valley, France** £20.95
Classic Old World sauvignon that is a half way house from a Sancerre to a Kiwi, fruit driven style. Captivatingly fresh, beautifully balanced, long and full in the mouth. A firm favourite.
- 10. Château Labattut St Georges St Emilion - Bordeaux, France** £34.95
"GOLD MEDAL" (Concours des Grands Vins de France, Mâcon, 2013)
From one of the leading satellite areas of Saint Emilion. Merlot dominated. Aged in French oak. Made by Bertrand Bourdil, former winemaker at Château Mouton Rothschild.

Bubbles

- 11. La Pieve 'Pergolo' Spumante Prosecco N.V - Veneto, Italy** £24.95
Here the fizz comes from secondary fermentation (therefore Champagne cork). "87/100. green apple and floral aromas. Bright and fresh. Finishes with decent length and a hint of sweetness." (Stephen Tanzer)
- 12. Rigol Brut Nature Cava N.V. - Catalonia, Spain** £22.95
Made by the traditional (Champagne) Method. Dry, fresh, elegant and structured. Minimal residual sugar. Bottle aged for 12 to 18 months. LESS CALORIES THAN SKINNY PROSECCO (6 grams of sugar per litre as opposed to 1.5 grams of sugar per litre).
- 13. Pasqua Romeo & Juliet Prosecco N.V - Treviso, Italy** £28.95
The romantically inspiring city of Verona is where this producer Pasqua was founded in 1925. It also provides the backdrop for Shakespeare's Romeo & Juliet. This Prosecco is an homage to that love story. Lightly aromatic, easy-drinking with a soft mousse and an off-dry feel. Gentle flavours of pear, clementine and white apple are lifted by soft acidity..
- 14. Louis Nouvelot Brut N.V. - Champagne, France** £49.95
"GOLD MEDAL" (Concours International des vins de Monde - Brussels) From the family owned Baron Albert Champagne House. "Fresh mixed fruit scents (exotic fruits, citrus) with similar characters on the palate, young & lively." (Le Guide Hachette des Vins)

Portuguese Specials

- 15. Porta 6 Vinho Verde - Minho, Portugal** **£19.95**
Fresh flavours of apple, white peach and tropical fruit combine wonderfully with a classic touch of spritz. This low alcohol wine is the perfect partner to salads and seafood, or simply chilled as an aperitif.
- 16. Porta 6 Red - Lisboa, Portugal** **£19.95**
"GOLD MEDAL WINNER" (Los Angeles Intl. Wine Competition)
"OUTSTANDING. ..the aroma shows intense, ripe summer pudding fruits with a spicy accent. Refreshing, modern style with linen-textured tannins & bright acidity, the fruit & oak are well-integrated. Long finish." (International Wine & Spirit Competition)
As seen on BBC's Saturday Kitchen! James Martin's favourite!

White Wines

- 17. Stoneburn Sauvignon Blanc - Marlborough, New Zealand** **£23.95**
This wine is all about the fruit flavours - ripe stone fruit, elderflower, citrus & flinty tones - coupled with a well-honed blade of acidity.
- 18. Domaine des Lauriers Picpoul de Pinet Classic - Languedoc, France** **£23.95**
Refreshing & zingy, almost Sauvignon-like herbaceous & tropical intensity, some notes of lychee & mango, & a blast of citrus.
- 19. Saladini Pilastris Falerio - Marche, France** **£24.95**
Like a super charged Pinot Grigio with flavors of aromatic herbs & stone fruits, this builds nicely, finishing with a subtle dusty saline character & hints of passion fruit & banana. Organic!
- 20. Walt Riesling - Pfalz, Germany** **£24.95**
Lovely pear, white peach & refreshing apple crispness. A perfect partner to spicy cuisine. Off-dry, vegetarian.

Red Wines

- 21. Katnook Founders Block Shiraz - Coonawarra, S. Australia** **£24.99**
Generous depth of ripe flavour, showing varietal red berry fruit qualities with hints of pepper and liquorice. The juicy palate is underscored with gentle sweet vanilla oak and fine tannins.
- 22. Cosmina Pinot Noir - Banat, Romania** **£17.95**
A soft-centred mulberry and cherry-filled modern red flecked with oak spice.
- 23. Santa Ana Malbec - Mendoza, Argentina** **£19.95**
"SILVER MEDAL"(Expovinos) Medium to full-bodied with soft, ripe blackcurrant flavours and balance, finishing round and juicy.
- 24. Masi Renzo Chianti - Tuscany, Italy** **£21.95**
Excellent balance. Medium to full-bodied red with intense red and black cherry tones. From the award winning and highly respected Paolo Masi.

Staff Recommendations

Chef's Recommendation...

- 25. Tor Del Colle Montepulciano d`Abruzzo Riserva - Abruzzo, Italy** **£22.95**
If you don't know Montepulciano, it is Italy's answer to new world wines...big, oaky and rich, with that magic Italian food friendly 'thang' going on. Aged for 12 months in oak.

Cara's Recommendation...

- 26. Romeo & Julieta's Passimento Rosso - Veneto, Italy** **£28.95**
In memory of Romeo & Juliet! The label is a copy of the award winning photo of the love-note covered walls of Juliet's house in Verona. From partially dried Merlot & Corvina. 3 months in oak. Aromas of red berries with hints of spices. Medium to full bodied. The palate is balanced with velvety tannins, & soft and round finish. Special. Vegetarian.

Vegan Friendly

- 27. Deakin Estate Chardonnay - Victoria, Australia** **£17.95**
"Double Silver Medal Winner" (Hong Kong International Wine & Spirit Competition 2017 & 2018 Sakura Wine Awards, Japan). White peach, pear, hints of citrus. Vegetarian & Vegan Friendly.
- 28. Deakin Estate Cabernet Sauvignon - Victoria, Australia** **£17.95**
"BEST VALUE...3 Stars. (Winestate Magazine, Australia) Smooth, rich, full bodied. Blackcurrant, plum, hints of chocolate, vanilla and spice. Vegetarian & Vegan Friendly. Low Residual Sugar 2.0g/l.

all wines supplied by:

McAlindon Wines



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"Direct Wine Shipments, run with great passion by the McAlindon brothers"
(THE SUNDAY TIMES)