Wine is bottled poetry

Robert Louis Stevenson
Our wines are knowledgeably selected to suit British tastes and to match our menus – each enhancing the flavour of the other. We have scoured the globe to find great wines that will deliver variety, quality, value and choice.

From celebratory fizzés and crisp whites to full-bodied reds, we have an excellent selection of wines for everyone, from the connoisseur to the occasional drinker. You'll find classic wines and traditional favourites, as well as an excellent collection of boutique wines for those who like to sample something new, like English wines. Our delicious collection of Bon Viveur wines from the south-west of France, which has been exclusively blended for us by TV personality and wine expert Olly Smith, offers great quality at a great price.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before ordering.

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Notable qualities
Throughout the wine list we have highlighted wines with notable qualities:
- A wine which has been clarified using vegan substances.
- A wine which has been clarified using vegetarian substances.
- Produced by organic viticulture, avoiding synthetic treatments, chemical pesticides and fertilisers.
- Produced according to biodynamic principles which state that agriculture should be conducted in tune with the basic forces of nature, both terrestrial and celestial.

Wine Style Guide
Our knowledgeable waiters are available to help you select the perfect wine to accompany your meal. In addition, we have created the following tasting guide to assist you:

WINE PHILOSOPHY

Like the dishes we serve, we take our wines, and your enjoyment of them, pretty seriously too.
**Champagne and Sparkling**

**CHAMPAGNE**

4. Taittinger Brut Reserve NV Champagne, France (2)
   - Great with chicken and fish.

5. Taittinger Brut Prestige Rosé Champagne, France (2)
   - Enjoy with salads and shellfish.

**SPARKLING**

14. Prosecco Superiore, Bortolin Angelo, Valdobbiadene DOCG (2)

13. Prosecco, Canti, Veneto DOC (3)

**White wine**

**FRESH AND CRISP**

81. Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand (2)
   - Great with chicken and fish.

51. Pinot Grigio, Pulaiatto, Giovanni Puiatti, Friuli-Venezia Giulia, Italy (1)
   - Perfect as an aperitif or with light salads and fish dishes.

82. Sauvignon Blanc, Whakapapa Farm, Marlborough, New Zealand (1)
   - Easy drinking on its own or with chicken salads and fish dishes such as grilled salmon.

32. The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, France (2)
   - A delicious accompaniment to fish and seafood dishes.

73. Vinho Verde, Quinta de Azevedo, Vinho Verde, Portugal (2)
   - Ideal to go with fish, seafood, salads, pasta dishes, or just on its own.

**FRUITY AND AROMATIC**

110. Kung Fu Girl Riesling, Charles Smith, Washington State, USA (2)
   - Brilliant with curries, Asian fusion and spicy cuisine.

88. Unwooded Chardonnay, Devlin’s Mount, South Australia (2)
   - A fine match for a wide variety of seafood, composed salads and chicken dishes.

84. Pinot Noir, Stoneburn, Marlborough, New Zealand (B)
   - Splendid with grilled meats.

66. Rioja Blanco, El Coto, Rioja, Spain (2)
   - A perfect match to seafood, salads and chicken.

1. The Bon Viveur White
   - Colombard/Ugni Blanc, IGP Côtes de Gascogne, France (2)
   - Perfect with salad and fish dishes.

**RICH AND FULL BODIED**

56. Chardonnay, Planeta, Menfi DOC, Sicily (2)
   - A perfect accompaniment to lighter meat and creamy chicken dishes.

86. Chardonnay Reserve, Tooma River, Warburn Estate, South Eastern Australia (2)
   - A perfect accompaniment for roast chicken, pork fillet or richer fish dishes.

**Rosé wine**

**FRUITY AND AROMATIC**

41. Melopée de Gavoty Rosé, Domaine Gavoty, Côtes de Provence, France (3)
   - A fine aperitif wine that is well matched to seafood and Mediterranean cuisine.

2. The Bon Viveur Rosé
   - Merlot/Cabernet Sauvignon, IGP Côtes de Gascogne, France (3)
   - Enjoy with salads and shellfish.

**FRUITY AND OFF-DRY**

111. Zinfandel Rosé, West Coast Swing, California, USA (5)
   - A perfect accompaniment for spicy foods, summer salads, fresh fruit or as an aperitif.

**Red wine**

**LIGHT AND FRUITY**

84. Pinot Noir, Stoneburn, Marlborough, New Zealand (B)
   - Splendid with grilled meats.

**SOFT AND ROUNDED**

68. Rioja Crianza, Castillo de Clavijo, Rioja, Spain (C)
   - A perfect accompaniment for red meats, ham and poultry.

17. Corney & Barrow Claret, Maison Sichel, France (E)
   - The perfect partner for lamb.

42. Côtes du Rhône, Hubert & Fils, France (C)
   - A perfect accompaniment for sausages, cassoulet and duck.

102. Merlot, Panul, Viñedos Marchigué, Colchagua Valley, Chile (C)
   - Wonderful with red meats.

**RICH AND SPICY**

96. Wirra Wirra Church Block, McLaren Vale, Australia (E)
   - Brilliant with robust red meat, including steak.

114. Velvet Devil Merlot, Charles Smith, Walla Walla, Washington State, USA (C)
   - A wonderful match with grilled and roasted meat dishes, it also pairs beautifully with hard cheeses.

93. Devlin’s Mount Shiraz, South Australia (E)
   - Goes well with pizza, tomato-based pastas and Italian-style dishes.

105. Malbec, Kaiken Reserve, Mendoza, Argentina (D)
   - An excellent match with red meat dishes, duck and game.

95. The High Trellis Cabernet Sauvignon, d’Arenberg, McLaren Vale, Australia (E)
   - Delicious with a wide range of red meat and game dishes.

74. Vinha Grande, Casa Ferreirinha, Douro, Portugal (D)
   - Goes well with red meat dishes, cheeses and sophisticated pasta dishes.

3. The Bon Viveur Red
   - Grenache/Syrah, IGP Pays d’Oc, France (D)
   - Enjoy with meat dishes and mild spicy flavours.
Olly Smith is the P&O Cruises Food Hero who reigns over the mighty grape across our fleet. Sailing the High Seas of Wine, with his uniquely informal and enthusiastic style, Olly believes there is a bottle out there to suit every palate and every pocket, and we’re delighted to share his expertise on board.

The vineyards of south-west France remain a hidden gem. In fact these vineyards are more of a treasury of local grape varieties, which not only taste beautifully fruity and pure, but also offer exceptional value for money. These exclusive wines from the Gascony and Languedoc regions, which span from the Atlantic to the Mediterranean, are designed to be informal, easy and a superb sip either with or without food.

In these rural areas, co-operative wineries form the lifeblood of the local communities. Their knowledge, passion and know-how are fuelled by hundreds of small family growers across the region, providing an unbeatable range of grape varieties, flavours and textures. It’s here that Olly scoured the region, hand-selecting the very best and crafting them into his own unique signature blends especially for our guests on board P&O Cruises. As Olly himself said, “These are the wines that I love to sip and share when I’m on holiday.” With a zesty white, fruity rosé and a gorgeous sleek red to choose from, we can see why!

Our exclusive new range of delicious Bon Viveur wines created by Olly himself is only available on board P&O Cruises ships and nowhere else in the world. We raise our glasses to you and in the words of Olly, “Here’s to your happy holiday and to the glory of wine!”

1. **The Bon Viveur White**
   Colombard/Ugni Blanc, IGP Côtes de Gascogne (2)

   This white is unoaked to allow the natural zest of the Colombard grapes to flourish. If you’re a fan of zingy whites such as Sauvignon Blanc, this white offers uplifting refreshment and a lingering citrus buzz. Perfect for sipping as an aperitif or with salads and fish dishes thanks to the vineyards for this wine nestled between the oceans and the mountains of south-western France. They benefit from sunny French summers as well as the cooling influence of altitude and the surrounding maritime climate. You could almost wave to the vineyards both from the Atlantic and the Mediterranean!

2. **The Bon Viveur Rosé**
   Merlot/Cabernet Sauvignon, IGP Côtes de Gascogne (3)

   Rosé is one of the most popular styles of wine in the UK right now. Its fruity and easy appeal makes it perfect with a huge range of dishes from salads to shellfish, light meats to nibbles – and of course served chilled on its own, it just seems to sing out the very essence of holidays. This blend is from Cabernet Sauvignon and Merlot, two of the world’s most prestigious and prized grape varieties. We reckon rosé should be revered as well as celebrated for its informality and this fruity glass of summery fun is tailor made for you to raise a glass to the good times.

3. **The Bon Viveur Red**
   Grenache/Syrah, IGP Pays d’Oc (D)

   The fruit for this wine is soft and vibrant with perfect appeal for sipping solo or to pair with meaty dishes or even mild spicy flavours while you’re relaxing on board. Grenache offers fantastic value for money and is hugely underrated with the flavours of sun kissed summer fruits and a jot of alluring spice. Syrah is richer and darker with a fragrant soft dark fruit character and when these two come together, they’re like the Batman and Robin of the wine world. Apart they are ace, but together they are awesome!
**CHAMPAGNE AND SPARKLING WINE**

**CHAMPAGNE** is home to the world’s greatest sparkling wines, of such high quality that Champagne has become the most recognisable wine name across the globe. A combination of soil, climate and heritage make this a unique and special wine that is the perfect choice for any celebration.

### GREAT BRITAIN

9  **Chapel Down Classic NV Brut**, Kent, England (2)
   A great example of a classic sparkling wine from England’s leading wine producer. Aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles.

### FRANCE

10 **Veuve Clicquot Yellow Label Brut NV**, Reims (2)
   The Yellow Label offers a perfect balance of finesse and forcefulness. The House’s motto is ‘Only one quality, the finest’.

11 **Laurent Perrier Cuvée Rosé**, Tours-sur-Marne, France (2)
   Presented in an elegant wine bottle inspired by King Henri IV, this Rosé Champagne has been widely acknowledged for its consistent high quality for more than 40 years.

### ITALY

13 **Prosecco**, Canti, Veneto DOC (3)
   Located in the heart of the Prosecco DOC production area, this Prosecco is dry and delicate, with a creamy mousse and fresh pear flavours.

14 **Prosecco Superiore**, Bortolin Angelo, Valdobbiadene DOCG (2)
   The finest Proseccos come from the Valdobbiadene DOCG. The low residual sugar levels typical of this region accentuate the maximum aromatic expression from the fruit.

15 **Asti Spumante**, Piedmont DOCG (6)
   This iconic sweet sparkling wine is made from the Moscato grape. Asti is a delicious light wine with a distinctive fruity taste.
FRANCE

BORDEAUX is founded on the principle of blending grape varieties together to form a harmonious whole. This is the largest fine wine area on earth and produces a range of styles from the classic Claret of the Medoc and Saint-Émilion to the dry whites of the Graves and the luscious sweet wines of Sauternes. These days with modern winemaking techniques most of the wines can be enjoyed immediately.

WHITE

16 Château Sainte Marie, Entre-deux-Mers (1)
A blend of Sauvignon (crisp lemon freshness) and Sémillon (rich & full bodied) with a dash of Muscadelle (floral scent), all from a selection of the estate’s best old vines. Beautiful aroma of passion fruit, grapefruit and a little oak.
A marvellous match with a wide range of seafood dishes.

RED

17 Corney & Barrow Claret, Bordeaux AC (E)
Corney & Barrow Claret is produced by Maison Sichel, a family owned business set up in 1883 and now under control of the 6th generation. The family looks after some of Bordeaux’s most famous Châteaux, such as Château Palmer. A modern claret combining vivid, red fruit and floral aromas with a classic structure from a harmonious blend of Merlot, Cabernet Sauvignon and Cabernet Franc.
The perfect partner for lamb.

18 Château La Fleur des Graves Vayres, Graves de Vayres (D)
An honest, attractively balanced claret from a relatively rare appellation, based in the Entre-deux-Mers, on the left bank of the Dordogne.
Delicious with reds meats and creamy cheese.

19 Corney & Barrow Saint-Émilion Grand Cru (E)
Founded in 1780, Corney & Barrow has used centuries of experience to seek out the best producers to bottle under its own label. This is a Merlot dominated blend, soft and warming from one of the most famous wine regions in the world.
A fine match with red meats, poultry and game.

20 La Réserve de Léoville Barton, St-Julien (C)
From the gravelly dunes of Léoville-Barton’s vineyards, leading down to the bank of the Gironde, La Réserve is the second wine of this famous vineyard. With a bouquet of smoky blackberry fruit, on the palate it is rich and rounded with well integrated oak.
Wonderful with lamb.
BURGUNDY is the home of Pinot Noir and Chardonnay, wines that are often imitated but seldom bettered. The heart of Burgundy is the Côte d'Or or ‘Golden Slope’ where the very best vineyards are located. Further south is the Mâconnais with fresh, vibrant white wines and the Beaujolais where the Gamay grape delivers fleshy, red fruit flavours.

WHITE

21 Chablis, Domaine de Biéville (1)
Notes of mineral and citrus on the nose are followed by a crisp, dry and acidic palate with a clean citrus and stone notes.
A perfect match with shellfish.

22 Bourgogne Chardonnay, Les Murelles, Domaine Roux (1)
Domaine Roux Père et Fils is a family-run business based in the hills of St-Aubin, at the southern end of the Côte d’Or. This is a rich style of white wine with aromas and flavours of lemon, apple and brioche. A creamy mouth feel balanced by good freshness.
Splendid with chicken and creamy dishes.

23 Pouilly Fuissé, Domaine Corsin (1)
This is a superb example of classic Chardonnay in top condition – elegant, with layers of flavour, beautifully integrated oak and superb balance and length.
A Burgundy wine full of character!
Goes perfectly with fish or white meat.

RED

24 Gevrey-Chambertin, Vieilles Vignes, Domaine Marchand Frères (C)
The Domaine Marchand Frères has been around since 1813 through seven generations, and for most of that time it was based in Morey St. Denis. In 1983, however, the domain bought a winemaker’s house in the very centre of Gevrey-Chambertin, ostensibly for the beautiful working cellars underneath.
Perfect with meaty fish and beef.

25 Bourgogne Pinot Noir, Domaine Cyrot-Buthiau (C)
During the 1930s the French authorities moved the boundaries of the famous Pommard appellation from one side of the main road to the other. These now declassified vines that once produced Pommard wines, could now produce this delicious Bourgogne Pinot Noir – a real insider’s secret.
Perfect with grilled white meats, duck, game and roast beef.

27 Beaujolais-Villages, Louis Tête (B)
The wines of Louis Tête are some of the region’s best. Balanced and pure in character, they showcase the Gamay grape to perfection.
A perfect accompaniment for tuna, white meats or lamb.

28 Fleurie, Mommessin (A)
The vineyards of Fleurie produce some of the finest Cru Beaujolais wines and this wine is chock full of ripe red fruits such as raspberries, strawberries and cherries.
A splendid match with tuna, poultry and game dishes.
LOIRE VALLEY is named after the longest river in France which journeys through a multitude of wine regions from Sancerre and Pouilly-Fumé, through to Vouvray and finally Muscadet close to the mouth of the Loire. The white wines are some of the finest in the country with fresh, vibrant orchard fruit flavours and zesty acidity.

WHITE

29 Sancerre, Le Petit Broux (2)
Overt gooseberry style Sauvignon flavour mingled with hints of exotic tropical scents. Immediately appealing, crisp and clean with a good concentration of green fruit, crisp citrus flavours and a racy, mineral streak, finishing clean, refreshing and eminently drinkable.

A fine match with light seafood dishes, fusion cuisine and goat’s cheese.

30 Muscadet de Sèvre et Maine sur lie, Château Chasseloir (1)
This wine has complexity on the nose brought about by ageing on the lees, while the palate is well balanced with good concentration followed by a dry, crisp finish.

Best of all with shellfish.

31 Vouvray Demi-Sec, Domaine Sylvain Gaudron (3)
A delightful medium style Vouvray. Hints of honey and fresh hay with a backbone of fresh crisp acidity, energetic and vibrant, but rounded out with the merest hint of sweetness.

A perfect accompaniment for pork, veal and turkey.

The ultimate cheese wine.

32 The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay (2)
Crisp and fresh, with a good balance of delicate fruit flavours and zippy, refreshing acidity from Thierry Delaunay, a fine example of the best of the new generation of French wine makers.

A delicious accompaniment to fish and seafood dishes.

33 Pouilly Fumé, Ladoucette (2)
At Château du Nozet, Baron Ladoucette follows a family tradition producing some of the best Loire wines available. Superb Pouilly-Fumé with pungent elder-tinged fruit and a smoky, steely finish.

A perfect accompaniment for white fish and poultry.

ALSACE is a region that can be forgiven for having a confused identity, having spent most of its history changing hands between France and Germany. Its wines are delicious and unique, loved by the wine trade and wonderful with food.

WHITE

35 Gewürztraminer, Cave de Hunawihr, Haut-Rhin (4)
A beautiful golden colour with very delicate perfumes of lychee, mango and particularly rose. Full-bodied, this off dry wine has a refreshing acidity with roses lingering on the long finish.

Brilliant with spicy dishes and Asian cuisine.

LANGUEDOC is one of the largest wine producing areas in France and the source of increasing high quality wines from innovative young producers who also respect the traditional values of the region. These Mediterranean vineyards are located in a crescent shape stretching from the Rhône in the east to the Pyrenees in the south-west.

WHITE

36 Picpoul de Pinet, La Viste, Côteaux du Languedoc (2)
Seen as one of the most on trend white wines available, Picpoul de Pinet is from France’s Languedoc appellation specialising in citrus scented refreshing whites.

A great all-rounder particularly with seafood, and a lovely match with Mediterranean dishes.

RED

37 Merlot, La Place, IGP Pays d’Oc (B)
From the sun-drenched vineyards of the Languedoc in southern France this Merlot is soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.

A fine match with pasta, poultry and grilled meat.

38 Pinot Noir, La Muse de Cabestany, Celliers Jean d’Alibert, IGP Pays d’Oc (C)
A tribute to a 12th century artist, the Maître de Cabestany, this Pinot Noir benefits from the sunny-breezy Mediterranean climate of the Minervois region. The rich variety of soils explain the perfumed violets and concentrated cherry notes. Silky and supple in texture, this elegant wine has a fresh, lingering finish.

Perfect with grilled white meats, duck, game and roast beef.

39 Château du Caillau, Cahors (D)
If you think only Argentina can produce amazing Malbec, then think again. This wine is bursting with black fruits and a subtle smoky nuance.

Perfect with red meats, duck, game and meaty pasta.
FRANCE

**Rhône and Provence** are situated in the south-east of France within a rough triangle between Lyon, Nimes and Nice and centred on the Rhône river and delta. They are the source of robust red wines and delicious rosés, principally from Syrah and Grenache grapes grown in the sun-drenched vineyards of the south.

WHITE

40 Côtes-du-Rhône Préférence, Caves Saint-Pierre, Southern Rhône (2)
This region makes some bold and inventive whites. A multi varietal blend of Rhône grapes from a leading producer in the appellation.
A wonderful match with fish but also white meat and with Asian inspired dishes.

ROSÉ

41 Melopée de Gavoty Rosé, Domaine Gavoty, Côtes de Provence (3)
The estate has been in the Gavoty family for more than 200 years, and is currently run by the eighth generation, Roselyne. This beautiful Provençal Rosé is deceptively pale, the nose full of crushed summer fruits, whilst the palate is a mouth-wattering blend of strawberries and redcurrants, allied to an elegant creamy texture.
A fine aperitif wine that is well matched to seafood and Mediterranean cuisine.

RED

42 Côtes du Rhône, Hubert & Fils (C) 🌼
This wine is made under the watchful eye of chief winemaker Ralph Garcin, whose clearly stated aim is to produce wines that reflect the character of the southern Rhône.
A perfect accompaniment for sausages, cassoulet and duck.

43 Gigondas, Le Grand Montmirail, Domaine Brusset (E)
Wonderfully genuine, just-picked raspberries and crushed black pepper aromas enveloped by a mouth-watering yeastiness, like baking bread. With raspberry and black cherry flavours, although the youthful tannin and crisp acidity suggest pomegranate or cranberry.
Perfect with lamb.

44 Châteauneuf-du-Pape, Terres des Pontifes (D) 🌼
This is a typically robust, warming Rhône wine. A blend of predominately Grenache and Syrah grapes, this full bodied wine has ripe flavours of black fruits.
Great with grilled meats and stews.

45 Crozes-Hermitage, Domaine Etienne Pochon (C)
Lovely density and roundness to this Crozes-Hermitage. With vineyards on the hills rather than down on the plain, yields are lower and the concentration in the wines far greater than in many Crozes. The wines see no oak and are fruit-laden and fresh, designed for early consumption.
A great match with lamb or steak with any sauce.

GREAT BRITAIN

**GREAT BRITAIN** has burst on to the world wine scene with typical Team GB style in recent years. Great Britain’s white and sparkling wines are internationally lauded and increasingly in demand. The cool climate allows grapes to develop complexity and elegance as they ripen slowly and the results can be nothing short of spectacular.

WHITE

46 Flint Dry, Chapel Down, Tenterden (2)
A great introduction to quality English wine, this fruit-driven white wine is an ideal alternative to aromatic white wines such as Sauvignon Blanc or Pinot Grigio. This wine is characterised by crisp aromas of ripe apple, grass and citrus zest.
Great with poultry dishes and summer salads.

47 Bacchus, Chapel Down, Tenterden (2) 🌼
Bacchus is England’s answer to Sauvignon Blanc, this single varietal wine is packed full of green fruit aromas together with crisp acidity and a hatful of awards! In this wine there are intense aromas of tropical fruit; pineapple, lime and hints of green pepper.
Great for enjoying on its own or with seafood or Thai dishes.

GERMANY

**GERMANY** produces wines quite unlike anywhere else – aromatic, elegant and amazingly diverse in style, from dry to sweet and crisp to full-bodied. Superb Rieslings from some of the most northerly vineyards in the world are Germany’s flagship offering and work perfectly as an aperitif or with food.

WHITE

48 Piesporter Michelsberg, Johannes Egberts, Mosel (4)
One of the best known wines from the Mosel Valley, this is an easy drinking medium white wine with a floral bouquet and fruity flavour.
A fine aperitif and good with light seafood dishes and salads.

50 Riesling Trocken, Dr. Bürklin-Wolf, Pfaiz (1) 🌼
This historic estate has a 400 year history and owns 83 hectares of vineyards in many of the Pfaiz’s finest terroirs. Superb Riesling with a nose of ripe apples and honey, the palate is rich and ripe, with fine crisp acidity.
A fine match with roast pork. Delicious with Asian cuisine and a wide variety of fish.
ITALY

ITALY has the largest variety of indigenous grape varieties in the world and the perfect climate for growing them. As a result, regions such as Chianti, Piedmont, and Valpolicella produce a wide range of styles which are wonderful food wines with concentrated fruit flavours.

### WHITE

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| 51 | Pinot Grigio, Puiattino, Giovanni Puiatti, Friuli-Venezia Giulia (1) | | Giovanni Puiatti’s father Vittorio developed what is now Italy’s dominant white winemaking technique, frequently called the “Metodo Puiatti”. Using 100% stainless steel throughout fermentation and ageing brings a super clean, steely style with fresh, grassy notes and hints of green apples. The palate has a touch of honeyed richness but is fresh and crisp.  
**Perfect as an aperitif or with light salads and fish dishes.** |
| 52 | Pinot Grigio Sonetti, Puglia (1) | | A crisp version of this Italian classic, this is gently perfumed, showing flavours of fresh peach and lemon with a delicate dry finish.  
**A perfect accompaniment for seafood, chicken and turkey.** |
| 53 | Verdicchio dei Castelli di Jesi, DOC Classico, Villa Bianchi Umani Ronchi, Marche (2) | | Verdicchio is the most famous export from Jesi, a dry, fresh and vibrant white wine with typical almond flavours.  
**A fine match for white fish dishes and poultry.** |
| 54 | Gavi di Gavi, Figini, La Chiara, Piedmont (2) | | Gavi has become one of the most sought-after premium Italian wines. This renowned wine is made from the Cortese grape in Piedmont and offers delicious mineral elegance and fresh orchard fruit flavours with real finesse.  
**Splendid with seafood, lightly spiced vegetarian dishes and poultry.** |
| 55 | Fiano, Mandrarossa, Sicily (2) | | Fiano is a grape native to southern Italy and produces fabulously fruity, easy to drink white wine which matches a wide range of food.  
**A perfect accompaniment for seafood, poultry and vegetarian dishes.** |
| 56 | Chardonnay, Planeta, Menfi DOC, Sicily (2) | | On the nose, this wonderful wine is layered and delicious, with citrus fruit flavours, chestnut, honey and a spicy complexity. As good as top Cru white Burgundy.  
**A perfect accompaniment to lighter meat and creamy chicken dishes.** |

### ROSÉ

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| 57 | Pinot Grigio Blush, Via Nova, Veneto (2) | | A fun wine which is perfect for drinking outdoors on a warm, sunny day, Via Nova is full of red berry fruit flavours.  
**A perfect accompaniment for seafood and poultry.** |

### RED

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| 58 | Amarone della Valpolicella, Villa Belvedere, Veneto (E) | | Amarone is made in a slightly unusual way in that the grapes are traditionally harvested and then dried on straw mats before being made into wine. This concentrates their flavour and the result is a rich, complex, wine. It is full-bodied and the flavours are of plums, blackberries and raisins.  
**A perfect match with steak.** |
| 59 | Montepulciano d’Abruzzo, Podere, Umani Ronchi, Abruzzo (B) | | The vineyards of d’Abruzzo tumble down to the Adriatic and are the source of this robust, fruity wine from the Montepulciano grape.  
**A fine match with poultry and game birds.** |
| 60 | Chianti Riserva, Teuzzo, Toscanà (C) | | Through the many reinventions of Chianti, the Cecchi family has maintained a traditional approach focused on marrying longevity to drinkability.  
**A round, well balanced wine with notes of black cherry, plum and kirsch.** |
| 61 | Barolo, Fontanafredda, Piedmont (D) | | Known by admirers as the ‘King of Wines’, Barolo is the top expression of the Nebbiolo grape. This Barolo, the ‘King of Wines, is made from Nebbiolo in Piedmont; it’s powerful, concentrated, with classic liquorice, red fruit and perfumed roses.  
**Perfect accompaniment to rich red meats and with medium or mature cheeses.** |
| 62 | Biferno Rosso Riserva DOC Palladino, Montepulciano (D) | | From the region of Molise, the second smallest wine region in Italy, nestled on the Adriatic coast, just above the better-known southern region of Puglia. Blueberries, cherries and new oak on the nose, leading to a very soft, medium-bodied texture in the mouth. Very gentle and rounded.  
**A perfect accompaniment to roast meats and game.** |

### AUSTRIA

AUSTRIA Small is beautiful – that is what best describes Austrian wine, when put into international perspective. There are no run of the mill wines, but rather a rare speciality. Austria makes world class dry white wines from Riesling and Grüner Veltliner.

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| 63 | Grüner-Veltliner, Smaragd Kollmütz, Erich Machherndl, Wachau (2) | | Produced in the heart of the Wachau region at Woesendorf, south-west of the town of Krems. Camomile aromas with a rich, round palate and a crisp and refreshing finish.  
This wine has a remarkable ability to pair with every food from seafood to spicy. |

**CELLAR RESERVE SELECTION**
**PORTUGAL**

PORTUGAL is feted for its indigenous grape varieties and Port industry, but today’s wines offer so much more. From international classics to quirky new trendsetters, the maritime climate produces an intriguing range of wines to suit every palate.

**WHITE**

**64** Sauvignon Blanc, Ramon Bilbao, Rueda (2)

Try this if you enjoy NZ Sauvignon Blanc, Sancerre or Pouilly-Fumé, as it offers a distinctly Spanish inflection to this popular grape variety – fresh bay leaf and cut grass aromas with passion fruit and lychees.

*A fine match with shellfish and white fish dishes.*

**65** Castro Valdes Albarino, Rias Baixas (1)

Rias Baixas is situated in the cool, green region of Galicia, where the steep-sided ‘Rias’ or fjords offer perfect vineyard sites. Once the best kept secret in Spain, this trendy seafood friendly wine has delicate tongue-tingling, musky apricot fruit with a lingering mineral and spice finish.

*Delicious with a wide range of seafood, but particularly shellfish.*

**66** Rioja Blanco, El Coto, Rioja (2)

Pale yellow in colour, the wine is dry and fresh on the palate with aromas of peaches, apples, citrus, tropical fruits and a little banana.

*A perfect match to seafood, salads and chicken.*

**67** Vinho Verde, Quinta de Azevedo, Vinho Verde (2)

A delightful bright, fresh wine with vibrant acidity, good balance, intense tropical fruit flavours and a persistent finish.

*Ideal to go with fish, seafood, salads, pasta dishes, or just on its own.*

**RED**

**69** Rioja Gran Reserva, Campo Viejo (D)

Ruby red colour, it retains the ripe red-berry fruit aromas of blackberries, blueberries and plums extraordinarily well.

*Perfectly matched with red meat and game casseroles.*

**70** Rioja Reserva, Campo Viejo (D)

Ruby-red colour. There is a great balance between the fruit (cherries, black plums, ripe blackberries) and the clean nuances coming from the wood (clove, pepper, vanilla and coconut).

*Delicious with roast lamb and duck.*

**71** Marques de Burgos, Ribero del Duero (D)

Flavours of ripe wild berries as well as hints of flowers (violets). Notes of liquorice, coffee, vanilla and cocoa. Velvety in the mouth, tasty and very persistent.

*Goes well with cold starters, pasta and casseroles.*

**72** Petit Pissarres, Costers del Priorat, Priorat (D)

A very fresh aroma, full of flowers and fruits sensations that are confirmed in the palate. It is cheerful and lively, with citrus and peach/apricot flavours.

*Goes well with grilled meats and pasta.*
SOUTH AFRICA

SOUTH AFRICA produces some of the finest New World wines and is giving Australia and the rest some high quality competition across a range of varietals and styles. Pinotage is the country’s iconic grape with juicy dark fruit flavours and rounded tannins, while Sauvignon Blanc, Chenin Blanc and Cabernet Sauvignon all produce splendid wines.

WHITE

76  Chenin Blanc, Kleine Zalze Bush Vine, Coastal Region (1) 🍴
Produced in a family-owned vineyard situated just outside Stellenbosch in the heart of Cape Winelands, this is an easy-drinking, fresh and crisp wine, with delicious ripe tropical fruit flavours and attractive aromas of lime zest and guava.
A fine match with seafood, especially spicy dishes.

77  Sauvignon Blanc, Vergelegen, Stellenbosch (2)
A classic Sauvignon Blanc: refreshing and crisp, with notes of tropical and stone fruit from the mountain vineyards of the Western Cape.
A perfect accompaniment for white fish, chicken and summer salads.

RED

78  Petit Pinotage, Ken Forrester, Stellenbosch (B)
Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, supported by smoky bacon nuances this is crisp and refreshing with such gentle tannin that you can enjoy it chilled.
Perfect with pizza or barbecue dishes.

79  Merlot, Thelema, Western Cape (C)
Thelema Mountain Vineyards comes from the wilder side of Stellenbosch where leopards roam the vineyards. This Merlot is packed with juicy red and black berry fruits with subtle hints of spice and liquorice. The finish is long and smooth.
A fine match with game or lamb dishes.

80  The Chocolate Block, Boekenhouts Kloof, Western Cape (E)
The nose is an abundance of complex red and dark berry fruit, violets and intense aromas of white pepper. Dark fruit follows through onto a structured, opulent palate with notes of cardamom, cumin, cloves and black pepper.
Great with steak or duck.

NEW ZEALAND

NEW ZEALAND wines have caught the imagination of wine drinkers everywhere thanks to the country’s cool climate vineyards which provide deliciously fresh and crisp whites and supple, textured red. Joining forces with Hunter’s and Yealands Estate, our New Zealand selection features four award-winning wines from Marlborough which show the true nature of this superb region.

WHITE

81  Sauvignon Blanc, Cloudy Bay, Marlborough (2)
One of the most prestigious Sauvignon Blancs in the world, Cloudy Bay was created in 1985 in the Wairau Valley in Marlborough. A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit which is succulent and crisp.
Great with chicken and fish.

82  Sauvignon Blanc, Whakapapa Farm, Marlborough (1)
This wine is made employing cool stainless steel fermentation to preserve the vibrant fruit character and freshness of this grape variety. Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.
Easy drinking on its own or with chicken salads and fish dishes such as grilled salmon.

83  Sauvignon Blanc Reserve, Villa Maria, Marlborough (1) 🍴
The influences of the more southerly Awatere Valley and the Clifford Bay’s cooling effect are immediately apparent here with powerful aromas of currants, wild grass and fresh lime. It has a generous, fleshy mouthfeel and long, steely finish.
A brilliant match to any fish/shellfish, salads and mild creamy cheeses.

RED

84  Pinot Noir, Stoneburn, Marlborough (B) 🍴
A bouquet of black cherry and raspberry gives way to a silky texture on the palate with more summer fruits and a hint of spice. A great all-rounder, its soft nature allows you to use this wine with any meat dish.
Goes well with grilled meats.
AUSTRALIA

Used to be known as the ‘Empire’s Vineyard’, but these days is popular the world over for its ripe, fruity, full-flavoured wines. Regions such as Barossa and the Hunter Valley have established enviable reputations for their quality and Shiraz, the most popular red grape, has found a new home away from the Rhône Valley.

WHITE

85 Sauvignon / Semillon, McWilliam’s Inheritance, New South Wales (2)
Aromas of ripe stone fruit, peach blossom and yellow nectarine with a hint of pineapple are supported by a fine nutty character and subtle background oak.
A splendid match with most seafood dishes.

86 Chardonnay Reserve, Tooma River, Warburn Estate, South Eastern Australia (2)
This wine is packed with grapefruit, lime and melon flavours, with a zesty, citrus acidity which cuts through to the finish.
A perfect accompaniment for roast chicken, pork fillet or richer fish dishes.

87 Sauvignon Blanc Helmsman, Robert Oatley, Western Australia (2)
This zingy and fresh Sauvignon bursts with tropical fruits and grassy notes, ideal for every day drinking, it’s a true crowd pleaser.
Great with Asian food and seafood dishes.

88 Unwooded Chardonnay, Devlin’s Mount, South Australia (2)
Thomson Estate is one of the oldest grape growers in the Riverland area. This is an elegant, zesty style wine with crisp citrus and rounded stone fruit flavours.
A fine match for a wide variety of seafood, composed salads and chicken dishes.

89 Chardonnay, McWilliam’s Inheritance, New South Wales (2)
With six consecutive generations of winemakers and over 140 years of experience, the wines McWilliam’s make are more than just quality, award-winning wines. The Inheritance Chardonnay has aromas of ripe stonefruit, peach and yellow nectarine with a hint of ripe melon supported by a fine nutty character and subtle background oak.
A perfect accompaniment to seafood.

RED

93 Devlin’s Mount Shiraz, South Australia (E)
Paddy Devlin was a self-made man who ran a wine ‘shanty’ where he peddled wine to the weary cattlemen who passed through his property and vineyard. This wine has a lovely perfume on the nose with great crushed dark berry and spices on the palate.
Goes well with pizza, tomato-based pastas and Italian-style dishes.

95 The High Trellis Cabernet Sauvignon, d’Arenberg, McLaren Vale (E)
Made from grapes handpicked from high trellises in the McLaren Vale, this has ripe blackcurrant and mint aromas and flavours.
Delicious with a wide variety of red meat and game dishes.

96 Wirra Wirra Church Block, McLaren Vale (E)
A classic Australian blend of Cabernet, Shiraz and Merlot from the McLaren Vale. The Church Block is named after a small parcel of vines next to the 19th century church at Bethany.
Brilliant with robust red meat, including steak.

97 Penfolds Bin 28 Kalimna Shiraz, Barossa Valley (E)
First made in 1959, Bin 28 is named after the famous Barossa Valley Kalimna Vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Deep, rich bramble fruits with hints of dark chocolate.
Works well with lamb.

98 Shiraz, Helsmann, Robert Oatley (D)
Slip in to something sumptuous and velvety with this warming berry scented Shiraz, while flavours of plums, spice and a touch of mocha whisper sweet nothings to your palate.
An excellent match for grilled and roasted red meats.
**CHILE**

**WHITE**

- **99** Sauvignon Blanc, Tacora, Valle Central (2)  
  Well rounded fruit driven Sauvignon Blanc from a new and exciting Chilean producer. This wine has masses of clean gooseberry fruit and cut grass flavours and smooth rounded refreshing finish.  
  Excellent with shellfish and goat’s cheese.

- **100** Chardonnay Reserva, Viña Mar, Casablanca Valley (2)  
  Viña Mar’s Chardonnay Reserva offers appealing tropical fruit flavours and has the light creamy texture of the world’s most classic Chardonnays.  
  Splendid with a wide range of seafood dishes especially in creamy sauce.

**RED**

- **101** Escudo Rojo, Baron Philippe de Rothschild (D)  
  A fine blend of traditional grape varieties, Cabernet Sauvignon, Carmenère, Syrah and Cabernet Franc which are vinified in the Baron de Philippe de Rothschild Maipo Chile Bodega. Ripe red fruit notes such as cherry and raspberry, and an array of red and black fruit flavours accompanied by subtle coffee notes.  
  A splendid match with duck.

- **102** Merlot, Panul, Viñedos Marchigué, Colchagua Valley (C)  
  Chile has been blessed with near-perfect vine growing conditions and the Colchagua Valley, with its balmy climate and luminous sunshine, yields pure, ripe Merlot. Panul takes its name from the native Chilean Indian word meaning ‘embrace’ or ‘hug’. Soft and ripe with subtle spice.  
  A perfect accompaniment for red meats.

- **103** Carmenère, Casa Felipe, Valle Central (D)  
  Made by Chile’s signature grape Carmenère, this fruity red wine displays aromas of cherries and plums, combined with notes of mocha, chocolate and spices. It delivers smooth tannins and a velvety finish.  
  A perfect accompaniment to red meats.

**ARGENTINA**

**WHITE**

- **104** Chardonnay/Torrontes Santa Florentina, Famatina Valley (2)  
  The exceptional purity and refreshing flavours of this Chardonnay are a hallmark of this winery in the remote Famatina Valley.  
  A fine match with a wide variety of seafood and poultry dishes.

**RED**

- **105** Malbec, Kaiken Reserve, Mendoza (D)  
  Much as Shiraz is an icon in Australia, Malbec is Argentina’s signature varietal. Kaiken makes a bold, fruit driven and full bodied wine with sweet plum and mulberry notes.  
  An excellent match with red meat dishes, duck and game.

- **106** Malbec, Aruma, Mendoza (C)  
  Sourced from the Catena family’s high-altitude vineyards in Maipú, Lujan de Cuyo, Tupungato and San Carlos, this Malbec has dense black-fruit aromatics and a smooth, lengthy finish that has become the family’s trademark characteristic.  
  A delight with roast beef, steak and barbecued meats.
UNITED STATES OF AMERICA has moved away from the big alcoholic fruit-bombs of the past and is now producing more balanced, complex styles of wine, but you can still taste the sunshine!

The native Zinfandel produces both blockbuster reds and pretty Rosé, while Chardonnay does exceptionally well in California. Cool climate Washington State is the place for Merlot and Riesling with intense flavour.

### WHITE

108  Chardonnay, Heritage Reserve, DeLoach, California (2)  
Produced on a biodynamic and organic vineyard this wine has notes of orange blossom and creamy honeydew melon that match perfectly with tropical flavours of pineapple, papaya and mango.  
A perfect accompaniment with fish.

109  Chardonnay, Geyser Peak, California (2)  
Bright acidity from the fruit brings textural elements from the oak into balance and the abundant pome fruit, floral, and creamy elements add layers of complexity.  
A splendid match with rich seafood dishes, roast chicken and soft white cheeses.

110  Kung Fu Girl Riesling, Charles Smith, Washington State (2)  
This outstanding Riesling is smooth and aromatic with zesty citrus and stone fruit flavours.  
Brilliant with curries, Asian fusion and spicy cuisine.

### ROSÉ

111  Zinfandel Rosé, West Coast Swing, California (5)  
Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.  
A perfect accompaniment for spicy foods, summer salads, fresh fruit or as an aperitif.

### RED

112  Old Vine Zinfandel, Maggio, Lodi (E)  
This traditional Lodi Zinfandel has the jam and chocolate overtones typical of the wine produced by the grapes from their family-grown vineyards. This wine is gentle on the palate with a subtle, smoky finish.  
A fine match with lamb, steak and sausages.

113  Cabernet Sauvignon, Cannonball, Sonoma County (D)  
Californian Cabernet at its finest. Balance in the mouth is exceptional from start to finish - strawberry, blueberry and red apple dipped in dark chocolate, all-spice and a layer of toasted oak. You can be assured that this wine will deliver a serious splash!  
Superb with your favourite steak, red sauce pastas, or a juicy burger!

114  Velvet Devil Merlot, Charles Smith, Walla Walla, Washington State (C)  
Aromas and flavours of ripe dark cherries, chocolate and tobacco over a lush texture.  
A wonderful match with grilled and roasted meat dishes, it also pairs beautifully with hard cheeses.

### DESSERT AND FORTIFIED WINE

115  Château Petit Vedrines, Sauternes, France (8)  
The earliest origins of this estate can be traced to the 18th century. The vineyard is 85% Semillon, 15% Sauvignon and the wines are aged in oak.  
A perfect accompaniment for blue cheese and fruit tarts.

116  Disznókő Tokaji Aszú 5 Puttonyos, Hungary (8)  
Disznókő shows a gorgeous honeyed richness on the palate balanced by bright acidity. It finishes off sweetly yet with mouth-watering freshness.  
Pairs well with fruity desserts and rich pâtés and terrines.

117  Harveys Bristol Cream Sherry, Spain (7)  
Harveys Bristol Cream is a classic aperitif sherry which offers nutty, raisin notes.  
Superb with traditional English desserts.

118  Graham’s Late Bottled Vintage Port, Portugal (E)  
Graham’s Late Bottled Vintage Port (LBV) is a superb wine, selected from the finest production of a very good year. Whereas vintage Port spends two years in casks and then matures in bottle, LBV is matured in seasoned oak and then bottled at between four and six years of age; hence the term, ‘Late Bottled’.  
Perfect with strong, hard cheeses and rich chocolate desserts.

119  Sandeman 10 Year Old Tawny Port, Portugal (C)  
This is a vibrant premium aged wine, where the balance of ripe fruit and oak aged intensity, highlight Sandeman’s quality. It is full-bodied and appealing, combining ripe fruit, jam and nuts, with hints of vanilla and raisins and a persistent finish.  
Perfect with creamy blue cheeses such as Stilton and crème brulée.

120  Blandy’s Duke of Clarence, Madeira (6)  
Blandy’s, established in 1811, is the leading producer of premium quality Madeira. A deep golden brown colour together with honey and raisins on the nose.  
A good match with rich fruit desserts.
NON-ALCOHOLIC WINE

WHITE
121 Torres Natureo Muscat, Penedès, Spain (3)
This de-alcoholised white wine from the Torres winery in Spain is made from Muscat grapes. Fresh and fruity on the palate, it has 0.5% alcohol making it a great aperitif.
Fantastic with gently spicy dishes.

ROSE
122 Torres Natureo Rosé, Penedès, Spain (5)
This has a lovely vibrant pink hue and aromas of cherry and boiled sweets, with fresh red fruit flavours dominating the well-balanced palate.
Pairs perfectly with traditional tapas and cured meats.

RED
123 Torres Natureo Syrah, Penedès, Spain (B)
A lovely cherry colour with aromas of pomegranate and redcurrant.
Perfect with simple pasta dishes.

BOTTLED WATER
Harrogate Spring Water
Still or Sparkling