

# Grinshill Wines

## Champagne & Sparkling Wine

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|--|---------------|---------------|
| <b>1. CAVA ROSADO</b>  | <b>125ml</b>  | <b>Bottle</b> |
| <b>Miret – Spain N/V (11.5% Vol.)</b>  | <b>£2.75</b>  | <b>£16.00</b> |
| <i>A vibrant attractive Rosado, with pure red fruits on the nose and a palate which is brimming with sweet cherries and strawberries. A persistent mousse and rich fruity flavour perfectly complimented by the enticing aromas. The time spent ageing in the bottle also ensures that this wine develops real character, making it extremely moreish.</i>   |               |               |
| <b>2. PROSECCO SPUMANTE BRUT</b>   | <b>125ml</b>  | <b>Bottle</b> |
| <b>Sacchetto – Itay N/V (11% Vol.)</b>   | <b>£3.25</b>  | <b>£19.50</b> |
| <i>A delightfully frothy sparkler with aromatic apple and pear flavours on the nose followed by a crisp palate of succulent fruits. Gently foamy, just off dry and possessing an enticing bright finish.</i>   |               |               |
| <b>3. SPARKLING SHIRAZ</b>   | <b>125ml</b>  | <b>Bottle</b> |
| <b>Majella– Australia 2005 (14% Vol.)</b>  | <b>£4.25</b>  | <b>£25.00</b> |
| <i>Like Hen's Teeth as far as availability goes but like nectar of the gods for fans of this peculiarly Australian wine style. Majella's fabulous Shiraz is bottle fermented like Champagne and then a little vintage port is added to give a well balanced sweet/savoury sparkling wine – ideal with food, before or after a meal..or anytime!</i>  |               |               |
| <b>4. CLOVER HILL, BRUT</b>  | <b>125ml</b>  | <b>Bottle</b> |
| <b>Australia 2004 (13%. Vol.)</b>  | <b>£4.75</b>  | <b>£27.50</b> |
| <i>Produced from vineyards in northern Tasmania, Clover Hill is often quoted as the finest sparkling wine made in Australia. It benefits from the long cool growing season which gives the grapes time to ripen slowly, develop flavours but retain a lovely crisp acidity. On the palate, Clover Hill is rich and soft with yeasty, nutty hints coupled with pear and apple fruit flavours. Lively and creamy, with a persistent, fine mousse, this is very elegant fizz.</i> |               |               |
| <b>5. CLOVER HILL, BRUT ROSE</b>   | <b>125ml</b>  | <b>Bottle</b> |
| <b>Australia 2005 (13%. Vol.)</b>  | <b>£4.75</b>  | <b>£27.50</b> |
| <i>Clover Hill's reputation for being one of the finest Antipodean fizzes is well justified so it is with great glee that we welcome the pink version. Made from the classic Champagne grape varieties, it is a delicate salmon pink with enticing aromas of redcurrant, wild strawberry and brioche. Well balanced, savoury and dry, it is a perfect aperitif.</i>  |               |               |
| <b>6. POMMERY, BRUT ROYAL</b>  | <b>125ml</b>  | <b>Bottle</b> |
| <b>N/V (12.5% Vol.)</b>  | <b>£5.95</b>  | <b>£34.95</b> |
| <i>Pommery make Champagnes that are fresh, elegant and lively. Bottle age lends complexity and great winemaking adds style. Refreshing and palate-stimulating!</i>   |               |               |
| <b>WHY NOT TRY A BOTTLE OF POMMERY POP (20cl)</b>  | <b>£11.00</b> |               |
| <b>Rose</b>  | <b>£13.00</b> |               |

## Champagne & Sparkling Wine

- 7. POMMERY, FALL TIME** **£48.00**  
**N/V (12.5% Vol.)**  
*Fall-Time from the revered Pommery Estate is the seasonal champagne best suited to autumn. Softer, a little richer and rounder than the traditional Pommery style, Fall-Time is ideal as the nights draw in and we seek more warmth.*
- 8. MOET ROSE N/V (12% Vol.)** **£65.00**  
*A delicious champagne with delicate red fruit character and creamy, biscuity notes. Well balanced and elegant with fine, persistent bubbles and a fresh finish*
- 9. PERRIER JOUET BRUT** **£120.00**  
**“La Belle Epoque” 1999 (12.5% Vol)**  
*The deluxe Champagne of Perrier Jouet in a painted glass bottle*
- 10. DOM PERIGNON 2000 (12.5% Vol.)** **£130.00**  
*The very finest of all champagnes, soft, complex and creamy. Consistent and brilliant.*

## Rose

- 11. GARNACHA ROSE** **125ml £2.50 175ml £3.50 Bottle £12.95**  
**Centelleo – Spain 2008 (11.5% Vol.)**  
*A deliciously fruity rose wine, made from Spain’s other great grape variety Garnacha . Dry, crisp and laden with tangy cherry and strawberry fruit, this wine is delicious on its own or with rich fish dishes and charcuterie.*
- 12. MALBEC ROSE** **125ml £3.75 175ml £5.15 Bottle £21.95**  
**Familia Zuccardi – Argentina 2007 (13%Vol.)**  
*New from the irrepressible Jose Zuccardi is this stylish rose made from Argentina’s favoured Malbec grape. More complex, savoury and food friendly than many a Rose, this has salmon pink colour, ripe, creamy strawberry and blackberry fruit and a lengthy, refreshing finish.*

## Fresh Crisp Whites

- |            |   | 125ml        | 175ml           | Bottle        |  |
|------------|---|--------------|-----------------|---------------|--|
| <b>13.</b> | <b>VIURA CHARDONNAY</b><br><b>Centelleo – Spain 2008 (13%Vol.)</b>  | <b>£2.50</b> | <b>£3.50</b>    | <b>£12.95</b> |  |
|            | <i>Ripe, rounded Chardonnay is blended with crisp, appley Macabeo to give a delicious, tangy white wine that is ideal as an aperitif or with salads, grilled white meats and fish.</i>  |              |                 |               |  |
| <b>14.</b> | <b>PINOT GRIGIO</b><br><b>Terra Dacica – Romania 2007 (12.5% Vol.)</b>  | <b>£2.75</b> | <b>£3.85</b>    | <b>£15.95</b> |  |
|            | <i>This classic dry variety offers an easy drinking style with crisp citrusy fruit and a refreshing finish</i>  |              |                 |               |  |
| <b>15.</b> | <b>SAUVIGNON BLANC</b><br><b>Largesse - France 2007 (12.5% Vol.)</b>  | <b>£3.00</b> | <b>£4.25</b>    | <b>£17.95</b> |  |
|            | <i>A generous taste of Southern France. Crisp, cool and vibrant. Enticingly fruity and curiously moreish.</i>   |              |                 |               |  |
| <b>16.</b> | <b>VINHO VERDE,</b><br><b>Quinto Da Aveleda – Portugal 2008 (11.5% Vol.)</b>  |              |                 | <b>£18.95</b> |  |
|            | <i>Much maligned in the past, this Portuguese classic is making resurgence due to the huge improvements in wine quality and our desire to find refreshing, lower alcohol wines. Crisp, bright and tangy with green apple fruit and a mouth watering finish.</i> |              |                 |               |  |
| <b>17.</b> | <b>CHABLIS</b><br><b>Denis Race – France 2007 (12.5% Vol.)</b>  |              |                 | <b>£25.50</b> |  |
|            | <i>Pale yellow colour with green tinges, good fruit and acidity on the nose with a well balanced buttery Chardonnay fruit and citrus acidity. Finishing long and fresh on the palate.</i>   |              |                 |               |  |
| <b>18.</b> | <b>SANCERRE,</b><br><b>Domaine Crochet – France 2007 (13% Vol)</b>  |              |                 | <b>£29.95</b> |  |
|            |   |              | <b>½ bottle</b> | <b>£16.50</b> |  |
|            | <i>Classic Sancerre dry with leaf blackcurrant and gooseberry fruit and a cool, lingering finish.</i>   |              |                 |               |  |

## Medium Bodied Whites

- |            |   | 125ml        | 175ml        | Bottle        |  |
|------------|---|--------------|--------------|---------------|--|
| <b>19.</b> | <b>GUTES DOMTAL QBA</b><br><b>Niersteiner – Germany 2007 (9% Vol)</b>   | <b>£2.85</b> | <b>£3.95</b> | <b>£16.95</b> |  |
|            | <i>Medium sweet wine from the Rhine. Floral wine with worldwide appeal.</i>   |              |              |               |  |
| <b>20.</b> | <b>SAUVIGNON BLANC</b><br><b>Sherwood Estate – New Zealand 2007 (13.5%)</b>   |              |              | <b>£23.95</b> |  |
|            | <i>New Zealand provides us with the worlds most characteristic flavours. Ripe, tropical fruit mingles with racy gooseberry and asparagus hints.</i> |              |              |               |  |

## *Medium Bodied Whites*

- 21. PINOT GRIGIO** **£24.50**  
**Villa Brunasca – Italy 2007 (13% Vol.)**  
*A wonderfully crisp, zesty example of a wine that all too often is just plain dull!  
Full of citrusy fruit with hints of almond, this is a youthful, refreshing style.*
- 22. POUILLY FUME** **£31.00**  
**Domaine Corneau – France 2007 (12.5%)**  
*A well poised Sauvignon displaying crisp, smoky citrus fruit and a lingering  
gooseberry finish*

## *Rich Full Bodied Whites*

- 23. POUILLY FUISSE** **£42.00**  
**Domaine Les Vieux Murs – France 2006 (13% Vol.)** ½ bottle **£22.00**  
*A classic example of Southern Burgundy wine, this has an intense mineral and  
citrus character with strong hints of complex nutty, buttery flavours. Very well  
balanced with crisp acidity and good texture, this is a concentrated yet elegant  
wine.*
- 24. PULIGNY MONTRACHET** **59.95**  
**“Les Enseignerres”, Domaine Roux 2007 (13.5% Vol.)**  
*Extravagantly concentrated wine with complex mineral notes  
counterbalanced with ripe, fleshy tropical fruit. New oak adds toast, vanilla  
like flavours and structure. Complex and long*



## *Medium Bodied, Fuller Reds*

- 32. TOURIGA NACIONAL** **£29.50**  
**Quinta de Ventozelo – Portugal 2005 (14% Vol.)**  
*Using possibly the most famous of all the port grapes, Ventozelo have crafted a big, dense red crammed full of damson fruit with earthy, savoury notes. Intriguingly aromatic, almost violet at times, this fine expression of the Douro is a potential classic.*
- 33. ST EMILION – MONTAGNE** **£31.00**  
**Chateau Treytins – France 2004 (12.5% Vol.)**  
*Beautifully ripe, dark berry fruit characterises this wine. Medium bodied soft, supple style and warm savoury finish.*

**½ bottle 2006 £16.50**

## *Full Rich Reds*

- 34. MERLOT GRAN RESERVA** **£21.95**  
**Nostros – Chile 2006 (14.5% Vol.)**  
*The result of careful selection of the best grapes followed by ageing in oak barrels, this Merlot is a rich, ripe, fleshy example of its type. Packed full of succulent blackcurrant with hints of mint and chocolate, it is a supple, satisfying red.*
- 35. GINE & GINE** **£29.95**  
**Buil & Gine – Spain 2006 (14% Vol.)**  
*A juicy, succulent style of Priorat with well balanced strawberry and violet scented fruit followed by a mid weight palate of supple, berry fruit.*
- 36. SHIRAZ, ANGELS SHARE** **£37.50**  
**Two Hands Winery – Australia 2007 (13.5% Vol.)**  
*Recently voted as the top Australian Shiraz. Brilliantly opulent fruit with juicy brambles followed by rich creamy palate and long succulent finish. A real stunner.*
- 37. CHATEAUNEUF DU PAPE** **£44.95**  
**Domaine Vieux Lazaret – France 2007 (14% Vol.)**  
*An estate Chateaufneuf of the highest quality. A big powerful red wine high in alcohol. Full bodied, dry but sweet ripe fruit.*
- 38. AMARONE VALPOLICELLA DOC** **£52.95**  
**Cent' Anni – Italy 2005 (14.5% Vol.)**  
*Surely one of Italy's most revered wine styles, Amarone is made from grapes partially dried in the sun. The result is deep, very rich and powerful with hints of dried cherry, chocolate and coffee.*

## Full Rich Reds

- 39. CHATEAU PHELAN SEGLUR** **£109.50**  
**St Estephe Cru Bourgeois – France 1996 (12.5% Vol.)**  
*St Estephe produces wines with great structure and depth. This example from a good drinking vintage has powerful rustic fruit on the nose, ripe tanins and complex berry fruit.*
- 40. ST JULIEN 4e CRU CLASSE** **£145.00**  
**Chateau Talbot – France 1989 (12.5% Vol)**  
*Named after the English Commander who fell at the Battle of Castillon in 1453. This great wine personifies the style of St. Julien. Graceful, medium bodied, elegant*

## Dessert Wine

- 41. PINK MUSCAT** **100ml (37.5cl)**  
**Stella Bella – Western Australia 2008 (8% Vol.)** **Glass Bottle**  
**£5.75 £21.95**  
*“Summer in a glass.” This wine is packed with strawberry fruit. Very refreshing and unusual.*
- 42. BOTRYTIS SEMILLON** **100ml (37.5cl)**  
**Blewitt Springs - 2007 (11% Vol.)** **Glass Bottle**  
**£6.25 £22.90**  
*A rich, unctuous dessert wine with concentrated marmalade and barley sugar like qualities. Beautifully smooth and mouth filling yet supremely balanced.*
- 43. SPARKLING SHIRAZ** **125ml (70cl)**  
**Majella– Australia 2005 (..... Vol.)** **Glass Bottle**  
**£4.25 £25.00**  
*Like Hen’s Teeth as far as availability goes but like nectar of the gods for fans of this peculiarly Australian wine style. Majella’s fabulous Shiraz is bottle fermented like Champagne and then a little vintage port is added to give a well balanced sweet/savoury sparkling wine – ideal with food, before or after a meal..or anytime!*

## *Digestifs*

### *Cognac (25ml)*

Hennessy XO (40% Vol.)	7.95
Cigare 25 years old (40% Vol.)	5.95
Remy Martin VSOP (40% Vol.)	3.95
Courvoisier VSOP (40% Vol.)	3.95
Courvoisier VS (40% Vol.)	2.50

### *Calvados (25ml)*

Fine 5 years old (40% Vol.)	5.75
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### *Armagnac (25ml)*

VSOP 7 years old (40% Vol.)	3.85
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### *Port (50ml)*

Cockburns Ruby (20% Vol.)	2.50
Cockburns LBV 2000 (20% Vol.)	3.15
Grahams Vintage 1997 (20% Vol.)	7.95

### *Classic Malts (25ml)*

(Isle of Islay)	
Lagavulin 16 years old (43% Vol.)	4.95
(Skye)	
Talisker 10 years old (45.8% Vol.)	4.25
(Speyside)	
Cragganmore 12 years old (40% Vol.)	3.35
(Highlands)	
Dalwhinnie 15 years old (43% Vol.)	3.95
(West Highlands)	
Oban 14 years old (43% Vol.)	5.20
(Lowlands)	
Glenkinchie 10 years old (43% Vol.)	4.75

### *Other Single Malts (25ml)*

The Macallan 10 years old (40% Vol.)	3.50
Glenmorangie 10 years old (40% Vol.)	4.20

### *Blended (25ml)*

Johnny Walker Black Label 12 years old (40% Vol.)	2.10
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### *Tequila (25ml)*

Jose Cuervo Reserva "de la familia" (The world's first sipping tequila) (38% Vol.)	3.95
Jose Cuervo Tradicional (38% Vol.)	2.95

### *Liqueurs*

Range of liqueurs from...	
Baileys (17% Vol.) (50ml)	2.95
Through to...	
Absinthe (55% Vol.) (25ml)	4.60

*Specialist coffees, teas  
and liqueur coffees  
available on request.*