



WHITE WINES

From crisp and refreshing to full and flavoursome

- 6. Demi-Sec Côtes de Gascogne, Cuvée Jean-Paul, France, 2013** **£16.95**
Ideal for those who prefer a *medium* white wine. From the sunny south of France, this wine's attractive floral aroma is followed by a smooth, rich finish, with a lemony twist to keep it refreshing. Will flatter a wide range of dishes.
- 7. Viognier, Cape Heights, South Africa, 2015** **£17.25**
Viognier's home is in southern France, but here's a lovely version from much further south. It has aromas of peaches and is just a touch off-dry, making it a great match for cold meat and any slightly spicy dish, as well as fish.
- 8. Verdejo, El Tesoro, Spain, 2013** **£17.95**
This is one of the most exciting new fish wines we've come across in a long time. It has a beautiful floral aroma, and is brisk and zingy on the palate. Excellent with all kinds of fish, especially trout and salmon, and much else too. From the Rueda region in NW Spain, El Tesoro means 'the treasure' and it's a fitting name. We're moving to the 2014 vintage over the summer.
- 9. Chardonnay, Finca los Primos, Argentina, 2013** **£22.95**
A delicious, vibrant Chardonnay from an Italian family long settled in Mendoza, this is all about fruit rather than oak. Initial aromas of peach and honey lead on to a long, clean finish. This is fantastic with salmon and also with chicken or salad. We will be moving to 2014 over the summer.
- 10. Catarratto, Passo del Tempio, Italy, 2013** **£19.95**
A perfect fish wine from Sicily. The rarely-seen local grape Cataratto produced wines that are light, refreshing and lemony. Unoaked and relatively low in alcohol, this is the perfect wine to match with delicate white fish, or with crab, or salad.
- 11. Sauvignon Blanc, Les Vignerons Réunis de Valençay, France, 2013** **£21.95**
The Loire Valley in north-western France is the historical home of great Sauvignon Blanc wines. Around the town of Valençay they produce quality wines that provide comparable quality (and much better prices!) than their famous neighbours in Sancerre and Pouilly Fumé. Try with seafood, fresh-water fish, or as an aperitif.



RED WINES

From Light and Fruity to Bold and Powerful

12. Pinotage, Cape Heights, South Africa, 2015

£17.25

South Africa's greatest fame in red wine comes from this unique grape, grown nowhere else in the world. It's a medium-bodied wine packed with bright, juicy fruit flavours, with a subtle smokiness and a gentle spiciness. Excellent with white and red meat dishes, as well as vegetarian choices.

13. Cabernet Sauvignon-Merlot, Calbuco, Chile, 2014

£19.95

Lively purple colours fill the glass, and lovely aromas of blackcurrant leap out. A smooth, fruity, easy-drinking wine from Chile's Central Valley. Lovely with lamb, sausages, chicken – in fact a wide range of dishes.

14. Montepulciano d'Abruzzo, Conviviale, Italy, 2013

£18.95

Montepulciano is the grape and Abruzzo is the area in east central area where it grows ripe and sweet, producing this big beefy classic, bursting with aromas of cherries and brambles. The characteristic Italian tang makes it great with all red meats, but it's really at its best alongside a steak.

15. Rioja Tempranillo, Bodegas Artesa, Spain, 2013

£19.95

A perennial Spanish favourite, packed with juicy cherry and raspberry flavours. It's unoaked, so the fruit is to the fore, making it delicious by itself as well as with a wide range of foods from vegetarian dishes to duck.

16. Shiraz, The Last Stand, Australia, 2011

£19.95

Australia built its fame on this style of wine. Grapes are sourced from separate premium vineyards in McLaren Vale, with super-ripe Shiraz providing intense berry flavours and a rich smooth texture. A brief period of ageing in oak barrels adds extra texture and notes of vanilla, making it a treat with steak, roasts and other full flavoured dishes. Over the summer we will move to the excellent 2013 vintage.

17. Côtes du Rhône, La Chapelle de Marin, France, 2012

£20.25

A French classic from vineyards around the village of Carianne in the southern Rhone. Made with Grenache, Syrah and Mourvèdre grapes, it's certainly powerful and full-bodied. But crucially it is also unoaked, meaning the focus is all on the fruit: ripe, rounded and darkly delicious. Ideal with duck, lamb and other meat dishes, or by itself.



“Connoisseur’s Selection”

White

18. Marlborough Sauvignon Blanc, The Cloud Factory, New Zealand, 2013 £22.95

New Zealand Sauvignon Blanc is probably the country’s favourite white wine at the moment, and it’s easy to see why when it’s as good as this. Fantastic citrus aromas lead on to a full-flavoured but refreshing palate. Superb by itself or with seafood and much else. We’ll be changing soon to the 2014 vintage.

19. Pinot Grigio, Alpha Zeta, Italy, 2013 £22.95

Pinot Grigio is probably the world’s most popular white wine at the moment, and it’s easy to see why when you get a good one – such as this, made by New Zealander Matt Thomson in the north of Italy. It’s fresh, zesty and full of life: great by itself, or to accompany fish and many lighter dishes. We’ll be moving to the 2014 vintage in the autumn.

20. Chablis, Domaine de la Motte, France, 2012 £29.95

This family-owned domain was named ‘French Wine Producer of the Year’ in the International Wine & Spirit Competition in 2013. High praise indeed, but justified by the sheer quality of this classic Chablis, whose cool lemony fruit is given extra structure and texture by subtle barrel ageing. Superb with chicken and creamy fish dishes.

Red

21. Syrah, Domaine Belles Granges, France, 2015 £22.95

The Northern Rhône is home to some of the most famous and expensive reds in the world. Just outside the most celebrated central area, Belles Granges grow this full-bodied yet fruity red – a great wine and a great bargain! Made with Syrah (AKA Shiraz) grapes, it’s traditionally matched with beef or lamb. Highly recommended.

22. Reserva Malbec, Nieto Senetiner, Argentina, 2012 £23.95

Malbec has become Argentina’s flagship wine all around the world. Originating in southwest France, it has found new fame in South America, where its robust, intense, berry flavours are a perfect accompaniment to the local beef. What could be more natural than to pair it with a good Orkney steak?

23. Grenache Noir ‘Vielle Vignes,’ Pierre Fine Grenat, France, 2012 £22.95

Old, bush-grown vines in the baking hot Languedoc produce ripe, flavoursome grapes. Careful winemaking, including extended oak ageing, turns them into wine that is dark purple in colour, yet sweetly perfumed; intense and powerful, yet fresh and well-balanced. Ideal with grills or roasts.

Sweet

24. Moscato Passito, Araldica, Italy, 2010 (375ml) £17.50

Heaven in a half-bottle! A delightful sweet wine, ideal with (or instead of) dessert. Made from aromatic Moscato grapes slowly air-dried to concentrate their natural sugars, its sweetness is balanced by a crisp finish making it an irresistible treat.