



Merkister Hotel Wine List

Welcome to our new wine list. We have selected wines from some of the finest winemakers of both the old and new worlds for your pleasure. We have sought out quality as well as value, and above all have chosen wines to match our menu and to bring out the best in Orkney's superb local produce.

Our House White

1. **Trebbiano-Garganega, Ponte Pietra, Italy, 2008** 125 ml Glass: £ 3.50 **£14.50**

A fresh, zesty white made from two grapes native to the Veneto area in northern Italy, this complements many of our fish and shellfish dishes perfectly. Also lovely by itself, or with salads and lighter foods. *(We will be moving to the 2008 vintage soon.)*

Our House Red

2. **Merlot-Corvina, Ponte Pietra, Italy, 2008** 125ml Glass: £3.50 **£14.50**

Soft, rounded and full of flavour, this easy-drinking red blends the cherry-scented Italian Corvina grape with the plummy, smoky Merlot. A particularly good match for roast chicken and lamb dishes, this is fruity enough to enjoy by itself too.

Rosé

3. **Rosato, Alpha Zeta, Italy, 2008** **£14.50**

A luscious light salmon-pink in colour, this is a classic example of an Italian rosé – a popular style which they call rosato. Made from Corvina grapes, it is soft, fresh, just a touch off-dry, and very easy to drink. Lovely for sipping by itself, or a fine accompaniment to delicate fish dishes.

4. **Rosé, Fairview, South Africa, 2008** **£15.95**

The perfect summer rosé: strawberry pink in colour with refreshing juicy berry flavours, and refreshing fruity flavours. Great with salmon and other fish and shellfish, or with chicken, or by itself.

Champagne and Sparkling Wine

5. **Prosecco Spumante, Lunetta, Italy, NV** **£18.95**

Light bodied and a little off-dry, this north-Italian charmer has crisp apple flavours. This is a very drinkable sparkling wine: an ice-breaking party drink or delicious aperitif.

6. **Black Label Champagne, Lanson, France, NV** **£45.00**

The world's favourite celebratory wine, this is classic Champagne from a renowned producer. Made from a blend of Pinot Noir, Pinot Meunier and Chardonnay grapes, it has a fine mousse of bubbles, and a honey and lemon nose.



WHITE WINES

From crisp and refreshing to full and flavoursome

- 7. Demi-Sec Côtes de Gascogne, Cuvée Jean-Paul, France, 2007 £14.95**
Ideal for those who prefer 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.
- 8. Soave Classico, Terre di Monteforte, Italy, 2007 £15.95**
From the village of Monteforte d'Alpone near Verona, generally thought to be the best area for this classic Italian wine. Though still light and easy to drink, it has more body than most Soaves, and more character too. It's lovely as a match for fish and white meat dishes.
- 9. Viognier, Marquis de Salses, France, 2006 £16.50**
Crisp, zingy and very aromatic, this is the perfect match for crab, and in fact flatters all seafood and fish dishes. Made in the village of Rivesaltes in SW France, this has the warmth of the Mediterranean sun in its ripe fruit-and-herb flavours. A rarely seen wine, but one well worth trying.
- 10. Chardonnay, Redfin, Australia, 2005 £17.50**
Australian Chardonnay is one of the world's favourite wine styles, and this will remind you why: it's great with good or by itself, and full of ripe fruit flavours: sunshine in a glass! Wonderful with scallops, lobster or monkfish.
- 11. Sauvignon Blanc, Les Vignerons Reunis, France, 2007 £17.95**
The Loire Valley in north-eastern 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 goats' cheese.
- 12. Pinot Grigio, Alpha Zeta, Italy, 2007 £18.50**
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.



RED WINES

From Light and Fruity to Bold and Powerful

- 13. Tempranillo/Cabernet Sauvignon, Sequiot, Spain, 2006** **£16.25**
A generously fruity wine from Spain's national grape. Tempranillo is most famously used in making Rioja, and this fine example has the typical raspberry and smoky flavours in abundance. The Cabernet Sauvignon gives a little extra backbone, making it the perfect wine for roast pork, lamb chops, and similar meaty dishes.
- 14. Pinotage, False Bay, South Africa, 2006** **£16.50**
A deliciously drinkable winner from this Western Cape winery. Made from South Africa's signature grape (a Pinot Noir/Cinsault cross) this Pinotage is youthful, full of bright cherry aromas, and has plenty of lip-smacking acidity. It's a natural with pasta dishes, chicken and could even be matched with strongly flavoured fish such as salmon.
- 15. Merlot del Veneto, Cortegiara, Italy, 2007** **£16.95**
Vibrant purple in colour, then soft and plummy, with just a hint of smokiness from barrel ageing. Cortegiara's Merlot is young, fresh and very drinkable, and would be a good match for steak, pasta and Italian-influenced dishes.
- 16. Montepulicano d'Abruzzo, Il Faggio, Italy, 2006** **£17.50**
Montepulicano is the grape, and Abruzzo the area of central Italy where it flourishes. Less well known than its not-too-distant neighbours in Chianti, this is a wine that similarly balances cherry fruit flavours and a pleasurable lick of oak. More typically Italian than the Merlot, above, this is a natural with any pasta dish, but also great with herby roast lamb or good Orkney beef.
- 17. Shiraz/Grenache, Redfin, Australia, 2004** **£17.95**
Australia built its fame on this style of wine: one sip of the Redfin reminds us why! Grapes are sourced from separate premium vineyards in McLaren Vale, with Shiraz providing the backbone and texture, Grenache an element of soft, plummy fruit. Great with steak, roasts and other full flavoured dishes.
- 18. Côtes du Rhône Village, Darriaud Réserve, France, 2006** **£18.50**
From the heart of the Rhone comes this warm, peppery, bold red wine, with its smooth, chocolaty finish. Made from a traditional blend of Syrah, Grenache and Mourvedre, it would be a wonderful match for beef, lamb and many other meat dishes.

Sweet

- 19. Gewürztraminer, The Veldt Range, South Africa, 2006** **£19.00**
For those wishing to finish their meal with a truly delicious sweet wine, we recommend this beautifully scented example from South Africa: full of rose and floral aromas, it would be wonderful with fruit desserts, cheese, or even by itself instead of pudding.



“Connoisseur’s Selection”

White

- 20. Grüner Veltliner, Fred Loimer, Austria, 2007 £21.95**
Grüner Veltliner is increasingly recognised as one of the finest white wine grapes in Europe. High in natural acidity, it produces racy, zesty wines that are wonderful complements to salmon, mackerel and other rich fish. It works well with roast chicken and pork too. Austrian wines are not that well known in this country, but when they’re as good as this they are something to shout about.
- 21. Marlborough Sauvignon Blanc, Delta Vineyards, New Zealand, 2008 £23.95**
New Zealand wines are spectacularly popular in the UK at the moment, and it’s easy to see why when they’re good as this. Delta is an up-and-coming newcomer, a near neighbour to eminent names such as Cloudy Bay, Isabel and Lawson’s Dry Hills in the famous Marlborough area. Classic Kiwi Sauv Blanc, it has heady scents of gooseberries and limes, and a lively palate: superb by itself or with seafood and much else.
- 22. Pouilly Fumé, Domaine de Maltaverne, France, 2006 £25.95**
And now a classic French interpretation of the Sauvignon Blanc grape. A touch more restrained in its aromas than the Delta, it is also slightly richer and fuller on the palate, with a hint of smoky flint behind the initial fruitiness. A delicious, adaptable wine, good with a wide range of lighter dishes.

Red

- 23. Chateau Mahon-Laville, France, 2006 £21.95**
A classic Bordeaux Supérieur, made from a blend of 70% Merlot and 30% Cabernet Sauvignon. Swirling aromas of plum and blackcurrant lead to a firm, well-structured finish. Traditionally matched with lamb or mutton, this would in fact flatter many full flavoured dishes.
- 24. Marlborough Pinot Noir, Delta Vineyards, New Zealand, 2007 £25.95**
New Zealand is increasingly recognised as a perfect place to grow ‘cool climate’ grapes – and Pinot Noir is the ultimate cool red. Delta’s version is medium-full bodied, with a wonderful scent of raspberries and fresh earth. It would complement many vegetarian dishes, but also chicken and even (because it’s not too tannic) robust fish dishes. It is especially good with duck.
- 25. Heathcote Shiraz, Greenstone, Australia, 2006 £27.95**
Depending on who makes it, Australian Shiraz can either be a simple, brash fruit-bomb, or an elegant, intense classy red to match the best of the Rhône. The Greenstone falls into the latter category. Its origin in the hilly Heathcote region north of Adelaide helps: the altitude keeps the vineyards relatively cool, letting complex berry and black pepper flavours develop slowly in the grapes. Having said that, it’s still a fairly big and intense wine that really shows its best next to a steak or roast.