

Sample wine list subject to change

## SHU WINES

(Please note that vintages may change depending on market conditions.  
We regret any disappointment this may cause.)

### CHAMPAGNE AND SPARKLING

	<u>glass</u>	<u>bottle</u>
<b>Borgo Magredo Prosecco</b>	<b>£7.00</b>	<b>£27.50</b>
<b>House Champagne- Ayala Brut Majeur NV</b>	<b>£10.50</b>	<b>£49.50</b>
<b>Veuve Cliquot Ponsardin NV</b>	<b>£11.50</b>	<b>£57.00</b>
<b>Duval-Leroy Rosé de Saignee NV</b>		<b>£62.00</b>
<b>Bollinger Special Cuvee</b>		<b>£62.00</b>
<b>Bollinger, La Grande Année Rosé 2002</b>		<b>£165.50</b>
<b>Louis Roederer, Cristal 2004</b>		<b>£230.00</b>

### HOUSE WHITE

	<u>175ml glass</u>	<u>bottle</u>
<b>Kelly's Patch Chardonnay 2014 (Australia)</b>	<b>£5.50</b>	<b>£19.00</b>
Classic tropical fruit scents leading to peach and melon notes, with a hint of citrus. Lively and crisp on the palate with a long clean finish.		
<b>Teresa Rizzi Pinot Grigio Garganega 2015 (Italy)</b>	<b>£6.00</b>	<b>£20.00</b>
This is a light, clean, refreshing and lively wine. Wonderful citrus fruit and nutty notes on the nose. The palate is clean and crisp, with nicely rounded citrus flavours.		
<b>Waka Taa Sauvignon Blanc 2014 (New Zealand)</b>	<b>£6.50</b>	<b>£22.00</b>
A vibrant wine style with a zesty crisp acid and lively palate of gooseberry and apple flavours, with hints of green melon. A freshness and appealing intensity completes this elegant wine style		

### HOUSE ROSÉ

<b>La Delizia Pinot Grigio Blush 2013 (Italy)</b>	<b>£6.00</b>	<b>£20.00</b>
La Delizia have exploited the light copper coloured tint in the grape skins to make the palest of roses with elegant fine pear style fruit and crisp refreshing acidity. A hint of minerality provides sufficient under carriage to make it food friendly but it's ideal to drink just by itself.		

### HOUSE RED

<b>Miguel Torres 'Hemisferio' Cabernet Sauvignon Reserve 2014 (Chile)</b>	<b>£5.50</b>	<b>£19.00</b>
Exquisite aroma of wild berries and spices, over a rich background of leather and liquorice. The fruit tannins and the vegetable notes stand out on the palate.		
<b>Gran Vendema Rioja Crianza 2012 (Spain)</b>	<b>£5.50</b>	<b>£19.00</b>
Vibrant cherry red, with a nose dominated by raspberry and strawberry fruit. The palate is supple and soft with moderate tannins.		
<b>Ropiteau Les Plants Noble Pinot Noir 2014 (France)</b>	<b>£6.50</b>	<b>£22.50</b>
Deep red with ruby highlights. Very warm, with red fruits and peach, toast, vanilla and Coconut. Full-bodied with predominant flavours of cherry-blackcurrant and liquorice.		
<b>Kelly's Gang Shiraz 2014 (Australia)</b>	<b>£6.00</b>	<b>£20.00</b>
Bold and full of flavour. The nose displays sweet plums, cassis, chocolate and spice. The exuberant palate delivers ripe berry fruit along with a touch of pepper and spice		
<b>Los Espinos Merlot 2015 (Chile)</b>	<b>£6.00</b>	<b>£22.00</b>
Purple-red wine of medium intensity. On the nose there are aromas of sweet blueberries, blackberries and blackcurrant notes. On the palate it feels fresh, mature and elegant with a medium and delicate structure.		

## **WHITE WINE**

**El Tidon Sauvignon Blanc 2015 (Spain) £19.00**

A wine with great fruit intensity on the nose. It has wonderful muscatel aromas, as well as hints of white flowers and flint.

On the palate it is fresh, with a crisp acidity all perfectly balanced with the fruit.

**Torres Santa Digna Chardonnay 2015 (Chile) £19.50**

It displays a brilliant pale yellow colour, with green hues. Its aroma offers a predominance of chardonnay varietal notes (mango, apricot), enhanced by vanilla and coconut nuances contributed by the oak. An excellent balance between density and acidity on the palate is followed by a very fruity aftertaste.

**Les Yeuses Vermentino 2015 (France) £24.00**

Juicy, minerally and fresh with surprisingly great fruit, this is a fabulous refreshing wine.

**The Jumper Riesling 2015 (New Zealand) £25.00**

Classic Marlborough Riesling. Crisp, fresh, and dry with zingy lemon, lime, grapefruit flavours with a hint of honey. Juicy with a long, fine finish.

**Pasquiers Sauvignon Vermentino 2015 (France) £25.50**

The luscious exotic fruit aromas from the Vermentino are balanced by the clean, zingy fruit of the Sauvignon resulting in a wonderfully aromatic, crisp, dry wine.

**Michele Biancardi 'Solo' Fiano IGT 2015 (Italy) £29.00**

*Organic!* Ampelographers speculate that it may be one of the oldest grape varieties, going back to Ancient Rome or even Greek times. Delicious plump peachy fruits with a touch of honey and spice.

**Macon Charnay, Clos de L'Eglise 2014 (France) £30.00**

Pure Chardonnay from 30-50 year old vines.

Freshness and elegance are the key notes of the nose and palate, achieving that rare balance of joyously. Ripe fruit meshed by a taut structure producing the finesse expected of a white Burgundy.

**Domaine des Lauriers Picpoul de Pinet 2015 (France) £26.00**

Picpoul is a grape from Southern France, producing a white wine that retains good acidity while delivering bright flavours of pear, pineapple, lemon and hints of orange.

**The Ned Sauvignon Blanc 2015 (New Zealand) £27.00**

Vibrant, gooseberry, lime and passion fruit is underpinned with ripe herbaceous notes.

A wonderful palate with texture and great length, superbly balanced with subtle minerality.

**Vionta Albariño 2015 (Spain) £29.00**

Mild lemon gold, with a pale rim. Hints of melon, grapefruit, apricot and a touch of floral notes on the nose. Crisp and refreshing, a nice balance of acidity and minerality on the palate with a long, creamy lemony finish.

**Sancerre A.C. Mollet Maudry 2014 (France) £30.00**

Classic Sancerre. Exhibits classic minerality, crunchy quartz, rich fruit and a sharp citrus bite.

**Chablis A.C., Domaine des Malandes 2015 (France) £32.00**

Good, crisp and express aromas of fresh peachy fruit with richness and mineral notes.

## **ROSE WINE**

**Cabernet d'Anjou - La Potherie 2014 (France) £24.50**

A delicate wine, whose light sweetness underlines its floral fruitiness

## **RED WINE**

**El Tidon Tempranillo Cabernet Syrah Merlot 2014 (Spain) £5.50 £19.00**

On the nose, this is a wine with a powerful intensity of fruity aromas.  
On the palate, it is round with good structure and fruit intensity (especially raspberries).  
The finish is long and refreshing.

**Simonsig Cabernet Merlot 2013 (South Africa) £26.00**

Vibrant ruby colour, with flavours of red berry, cassis and raspberry.  
The silky soft tannins create a smooth finish categorising it as an easy drinking wine.

**Reserve des Armoiries, Côtes du Rhône 2014 (France) £24.50**

Filled with black fruits, plums, spice and cranberry aromas.  
There is an impeccable balance between the fruit, acids and tannins on the palate.

**Altosur Malbec 2015 (Argentina) £25.00**

This is a classic Malbec with awesome aromas of ripe fruit – cherries, blackberries, blueberries, and fresh plums combined with spicy and floral hints. In the mouth, the sweet and round tannins lend elegance and balance

**Casablanca Cefiro Pinot Noir, 2014 (Chile) £26.00**

The wine has a ruby red colour with blackberries, cherries and chocolate aromas.  
The palate mirrors the aromas with the addition of tobacco and cinnamon notes, partly due to its spending 8 months in French oak barrels. It has a small component of Viognier added, which increases its complexity and enhances its fruit character.

**Nimbus Merlot, Vina Casablanca 2012 (Chile) £29.00**

Deep violet-ruby-red colour, with a wide range of red and black fruit aromas that blend harmoniously with an elegant touch of French oak. It's round tannins lends a deliciously velvety texture.

**Bodegas Garzon Tannat 2013 (Uruguay) £30.00**

An iron fist in a velvet glove!  
This Tannat is an intense red and black fruit wine with lingering aftertaste, freshness and softness.

**Marques de Caceres Reserva 2009 (Spain) £32.00**

Balanced and elegant. An intense bouquet of raspberries and cherries well mingled with a delicate touch of spice and thyme. On the palate, layers of complex fruit flavours with notes of blackcurrants and blackberries. This is all beautifully enhanced with creamy vanilla oak

**Dievole 'La Vendemmia' Chianti Classico 2011 (Italy) £34.00**

Deep ruby with a violet shade.  
The nose is fruity, with cherry and plum, lightly spicy with black pepper and juniper notes.  
The palate is dry, warm, soft, and quite fresh, with smooth tannins.  
Full and well-balanced, intense and persistent on the long lingering finish.

**Beronia Rioja Gran Reserva 2006 (Spain) £35.00**

Fine and elegant bouquet, with certain toasted aromas that develop with aeration towards balsamic, tobacco, leather and sweet fleshy fruit.  
This wine stems from the old Beronia vineyards, which are over 50 years old.

**Château Lamartre Saint-Emilion Grand Cru 2010 (France) £36.00**

A big rich St Emilion with ripe blackberry, damson and black cherry fruit. Sweet juicy tannins, spicy cinnamon and cedar oak and a lively acidity complete the picture. 83% Merlot, 17% Cabernet Franc.

**The Chocolate Block 2014 (South Africa) £43.00**

Blend of Syrah, Grenache, Cabernet Sauvignon, Cinsault and Viognier.  
Typical Rhone style spice, balanced with succulent fruit, hints of bitter dark chocolate and spicy aromatics.

**Gaston Hoher Chateau Musar 2008 (Lebanon) £45.00**

A rich, warm deep cherry red with a smoky nose full of spice and fruits.  
On the palate there are mixed berry fruits- and Christmas spices of cinnamon and nutmeg.  
Made from a blend of different grape varieties, mainly Cabernet Sauvignon, Cinsault and Carignan.