



The Wine List

Welcome to our wine list at Hell Bay. The list has been compiled for what we believe to be good quality and value wines. We have sought out the personal hands-on producers, whose passion and flair have helped them in creating wines of excellence and individuality.

* Vintages may change according to availability*

Champagne & Sparkling Wine

You don't have to wait for a celebration to open a bottle of sparkling wine or champagne. Champagne clearly makes an ideal aperitif but it is also surprisingly flexible with food. You will recognise most of the names here as some of the Champagne elite.

| | 175ml | Bottle |
|---|-------|--------|
| 1. Ayala Brut Majeur, Champagne, NV Fine quality traditional style champagne. | 8.00 | 30.00 |
| 2. Prosecco dei Colli Trevigiani Frizzante, Italy, NV Fashionable, good value sparkling wine. | 5.00 | 21.00 |
| 3. Green Point Brut, Domaine Chandon, Australia, NV Moet et Chandon's superb Australian sparkling wine. Fresh and crisp. | | 25.00 |
| 4. Pelorus Brut, Cloudy Bay, Marlborough, New Zealand, NV Brilliant, intense sparkling wine. Rich, a little nutty, with a long finish. | | 27.00 |
| 5. Taittinger Reserve Brut NV, Reims Very exquisite and fine Champagne. | | 40.00 |
| 6. Bollinger Special Cuvée Brut NV Bollinger make rich, structured Champagne, mainly from Pinot Noir. | | 49.00 |
| 7. Billecart-Salmon Rosé NV The finest Rosé Champagne on the market. Intense, perfumed, yet very fine. | | 57.00 |
| 8. Dom Perignon, 1998 One of the great names of Champagne. Refined and very elegant. | | 120.00 |



The Hell Bay Selection

This wine list has been divided into two sections. The first selection (9-26) focuses on the key, or at least most popular grape varieties. For each grape variety we have chosen two examples, one selected for its value for money and the second chosen as what we consider to be a shining example of the grape shown off at its best.

White Wine

Sauvignon Blanc

Super fashionable variety, popular for its crisp refreshing style. Excellent examples are made world over, including South Africa, Spain, Australia and most famously, New Zealand.

| | 175ml | Bottle |
|--|-------|--------|
| 9. Domaine de Valensac Sauvignon Blanc, Southern France, 2006 Bright, twangy Sauvignon full of fruit and herbaceous zest. | 3.50 | 15.50 |
| 10. Momo Sauvignon Blanc, Marlborough, New Zealand, 2006 A perfect Marlborough example. Vibrant tropical fruit flavours and a crisp, lively finish. | | 24.50 |

Pinot Grigio / Pinot Gris

The grape variety of the moment. Pinot Grigio is loved for it's fresh, easy to drink style, delicious on it's own and with a variety of dishes. From New Zealand it produces a richer, more aromatic style of wine, which is certainly worth trying, especially with shellfish.

| | | |
|--|------|-------|
| 11. Conti Rossi Pinot Grigio, Veneto, Italy, 2006 Ever popular, light and refreshing Italian white. | 4.00 | 16.00 |
| 12. Whitehaven Pinot Gris, Marlborough, New Zealand, 2004 Lively, full bodied with rich textures and pear flavours. | | 20.00 |

Chenin Blanc

Chenin has long been known as one of the most noble grape varieties due to the outstanding wines that come from the Loire Valley, however it is really coming into it's own in South Africa, where it produces a much more simple, fresh and easy to drink style of wine.

| | | |
|--|------|-------|
| 13. Porter Mill Station Chenin Blanc, South Africa, 2006 A fine, crisp and lemony example of this South African speciality. | 4.00 | 16.00 |
| 14. Vouvray, Domaine Vigneau Chevreau, Loire, 2004 Wonderful Vouvray! Clean and fresh with a lemony fruit taste | | 24.00 |



White Wine

Chardonnay

A grape that certainly has its detractors, largely due to the over-oaked examples that came out of Australia in the 90's. However no grape variety is more versatile or more capable of producing fine wine on its own than Chardonnay.

| | 175ml | Bottle |
|--|-------|--------|
| 15. Rayon Chardonnay, Chile, 2006 From Chile's largest organic producer. Full of fruit with a zesty finish. | 4.00 | 16.00 |
| 16. Chablis, Domaine Millet, Burgundy, 2005 Classic Chablis. Citrus fresh, yet soft and easy on the palate. | 7.50 | 26.50 |

Rosé Wine

Wonderfully fashionable wine, ideal for an afternoon on our terrace. Its well balanced acidity means it goes well with most fish and salad dishes, but is still great on its own.

| | | |
|---|------|-------|
| 17. Domaine d'Astros Rosé, Southern France, 2006 Light soft and fruity style of dry Southern French rosé. | 4.50 | 17.50 |
| 18. Sancerre Rosé 'Le Grand Frimbault', Andre Neveu, Loire, 2006 Outstanding scented rosé. Salmon pink in colour with delicate red berry aromas. | | 32.00 |



Red Wine

Merlot

Perhaps the most popular of grape varieties at the moment, due to its soft easy style. Merlot is the backbone of right bank Bordeaux but is widely planted elsewhere too. Full of dark fruit flavours but always silky smooth.

| | 175ml | Bottle |
|---|-------|--------|
| 19. Mediterranean House Merlot, Southern France, 2005 Fruit driven, yet soft and juicy. Excellent value for money. | 3.50 | 15.00 |
| 20. Libertad Merlot, Argentina, 2005 Ripe and full bodied. Blackcurrant and cassis. | | 19.00 |

Tempranillo

Tempranillo is the variety behind Rioja, and like most Spanish and Italian grape varieties it has struggled to cement itself on the world stage. However we are now seeing great examples planted in Australia and Argentina. Spain is its home though and where it is at its ripe, distinctive best.

| | | |
|---|------|-------|
| 21. Sabina Tempranillo Merlot Cabernet, Navarra, Spain, 2005 Packed with ripe fruit, and yet with enough bite to balance food perfectly. | 4.00 | 16.00 |
| 22. Rioja, Bodegas Navajas Tinto, Spain, 2005 Smooth and elegant, softened by oak. A textbook example of silky Rioja. | | 20.00 |

Cabernet Sauvignon

The noblest of red grape varieties. Dark fruit, cassis and spicy notes are the key characteristics of this variety.

| | | |
|--|------|-------|
| 23. Villa Rosa Cabernet Sauvignon, Chile, 2006 Dark berry fruit, not too heavy, but with soft tannins, very approachable. | 3.75 | 15.50 |
| 24. Chateau des Antonins, Bordeaux Superieur, 2002 A superb Claret. Cassis, balanced by cedar and leather notes. Very fine. | | 25.00 |



Syrah / Shiraz

Syrah in France, Shiraz in Australia. In France it produces a silky, more elegant style of wine, ripe and smooth and often blended with other grape varieties. In Australia it is rich, exuberant and powerful.

| | 175ml | Bottle |
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| 25. The Paddock Shiraz, Australia, 2005 Incredibly popular fruit driven red. Dark fruit and spice. | 4.00 | 16.00 |
| 26. Cotes du Rhone, Domaine de l'Ameillaud, S Rhone, 2005 Organically produced. Concentrated and balanced. Top quality producer. | | 20.00 |

Hell Bay Elite

We have divided the rest of the wine list into "taste/style" categories rather than grape varieties. We hope this will make your selection process easier and that that you may discover a new favourite along the way.....

Crisp, Fresh, Dry Whites

These wines are ideal for straightforward, everyday drinking. They are perfect with salads or grilled fish and chicken. The lighter wines work perfectly with shellfish, the fruitier styles compliment more robustly flavoured dishes.

| | | |
|---|--|-------|
| 27. Santa Helena Sauvignon Blanc, Chile, 2005 Crisp, dry, fresh Sauvignon, full of ripe fruit and grassy aromas. | | 15.00 |
| 28. Marques de Riscal, Rueda Blanco, Spain, 2005 Modern Spanish wine making at its best. Clean, fresh and elegant. | | 19.00 |
| 29. Quando Sauvignon Blanc, Robertson, South Africa, 2006 Ripe, rich herbal and tropical fruit characteristics. Well rounded with a long finish. | | 24.00 |
| 30. Sancerre, Domaine Guy Saget, Loire Valley, 2005 Grassy, with gooseberry, bright clean flavours. | | 25.00 |



175ml Bottle

- 31. Albarinho, Bodegas Castros Martin, Rias Baixes, Spain, 2005 27.00
According to Rick Stein, this is the perfect shellfish wine. Crisp, fresh and elegant.
- 32. Gavi 'Terra Rossa', La Zerba, Piedmont, Italy, 2005 26.50
Delicate, chic and generous.
- 33. Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand, 2005 38.50
Elegant, aromatic wine with appealing fruit and crisp acidity.

Smooth, Medium-Bodied Dry Whites

This style of wine is infinitely adaptable and greatly enhances fish, chicken and pasta dishes. Lighter styles go particularly well with creamy sauces, while Burgundy better handles the richer flavours of salmon and chicken. The fruitier examples stand up well to slightly spicy dishes.

- 34. Evans & Tate Unwooded Chardonnay, Western Australia, 2004 18.50
Characteristic Chardonnay flavours of melon, peach and a hint of citrus.
- 35. Mâcon-Villages St Leger, Paul Beaudet, Burgundy, 2005 19.00
Lively, full flavoured and smooth.
- 36. Cape Mentelle Sauvignon Blanc Semillon, Western Australia, 2005 26.50
Aromatic fresh fruit characters, slight oak flavours.
- 37. Chablis 1er Cru, Domaine Laroche, France. 2004 37.00
The finest, most refined Chablis we could find, superb.
- 38. Chassagne Montrachet, Domaine Jean-Marc Pillot, Burgundy, 2004 45.00
Intense yet balanced by a tight acid backbone. Top quality white burgundy.



Aromatic and Medium-Dry Whites

These idiosyncratic wines are often where people find their favourites. Most work better as an aperitif rather than a wine to take you through the meal, though there are some matches made in heaven. Riesling with spicy chicken or fish and Pinot Gris with rich game.

| | 175ml | Bottle |
|---|-------|--------|
| 39. Whitehaven Riesling, Marlborough, New Zealand, 2003 Crisp, aromas of lime and gooseberries. Fruity flavours and fresh. | | 19.50 |
| 40. Pinot Blanc, Domaine Mittnacht Freres, Alsace, 2005 Rich aromatic wine, with oily palate complimented by tight acidity. | | 24.50 |
| 41. Gruner Veltliner Hasel, Weinbach Eichinger, Austria, 2005 Austria's native grape. Remarkably dry but with lovely floral aromatics. | | 26.00 |
| 42. R H Philips Voignier EXP, Dunnigan Hills, USA, 2001 Delicate and peachy with a delicious punch. | | 27.50 |

Rich, Full-Bodied Whites

These fuller-bodied whites can be partnered by equally rich flavoured food. All too often oak is now seen as a negative, but when done well it can make a wine truly shine. Rich white burgundy and new world Chardonnay work well with rich shellfish or turbot, whilst Australian Semillon and Chardonnay stand up well to slightly spicy, Pacific-Rim style of cooking.

| | | |
|--|--|-------|
| 43. Castle Creek Semillon Chardonnay, South East Australia, 2005 Rich Chardonnay flavours compliment the fresh straw and citrus Semillon. | | 15.50 |
| 44. Cotes du Ventoux Blanc, Southern Rhone, 2005 Intense nutty notes with a broad character, easy drinking. | | 18.50 |
| 45. Broke's Promise Chardonnay, Hunter Valley, Australia, 2003 Full bodied Chardonnay with an integrated oak finish. | | 24.50 |
| 46. St Aubin 1er Cru En Remilly, Olivier Leflaive, Burgundy, 2003 Full, spicy oak aroma, smooth, ripe with copious taste. | | 44.50 |
| 47. Meursault 1er Cru Les Poruzots', Francois Jobard, Burgundy, 2003 One of the great estates of Burgundy. Full blown nutty Meursault. | | 75.00 |



Rosé Wines

Traditionally Rosé has been recognised as more of a “summer-time” drink, it’s versatility has seen it gain popularity year round. Enjoy it with white meat and fish dishes or simply while relaxing and absorbing our spectacular surroundings.

| | 175ml | Bottle |
|---|-------|--------|
| 48. Geoff Merrill Grenache Rosé, South Australia, 2006 Raspberry and violet fruit characteristics. | | 16.50 |
| 49. La Reverance Cabernet Rosè, Languedoc, 2006 Delicate and refreshing Southern French Rosè | | 18.00 |
| 50. Merlot Malbec Rosé, Hawke’s Bay, New Zealand, 2006 Ripe fruit flavours and deep in colour. | | 18.00 |

Light, Juicy, Supple Reds

Light, fruity reds make ideal wines for all kinds of summer drinking, but are also surprisingly versatile through the winter too. Delicious on their own and they work well with simple dishes like pasta.

| | | |
|--|--|-------|
| 51. Montepulciano d’Abruzzo, San Antonio, Tuscany, Italy, 2003 Medium bodied and full of fruit and spice flavours. | | 15.50 |
| 52. Beaujolais Villages, Domaine Des Oullières, France, 2005 Light, soft and easy drinking Beaujolais. | | 19.50 |
| 53. Duckbill Pinot Noir, Western Australia, 2004 Violet, strawberry and red berry notes and a long elegant finish. | | 24.50 |
| 54. Chianti Rufina, Fattoria Baschoria Italy, 2004 Delicious cherry flavours and an edgy finish. | | 25.00 |
| 55. Fleurie ‘Chapelle des Bois’, Paul Beaudet, 2005 The world’s most famous Beaujolais, loved for it’s smooth nature. | | 26.00 |



Smooth, Medium-Bodied Reds

These are generous and intense wines in which texture and flavour sit well together. Very adaptable without any pronounced tannin, they work well with a wide range of food styles.

| | 175ml | Bottle |
|--|-------|--------|
| 56. Villa Rosa Merlot, Rapel Valley, Chile, 2006 Ripe fleshy aroma, succulent with a softening to velvety finish. | | 16.00 |
| 57. Madfish Pinot Noir, Western Australia, 2005 Ripe cherry and plum fruits with a rich textured finish. | | 17.50 |
| 58. Rocheburg Pinotage, South Africa, 2005 Deep in colour, distinctive flavour and bouquet, smooth on the palate. | | 18.00 |
| 59. Simon Hackett 'Old Vine' Grenache, South Australia, 2005 Smooth with good finish. | | 18.50 |
| 60. Hamelin Bay Cabernet Sauvignon, Western Australia, 2004 Ripe cassis and dark berry fruit. Soft with structured tannins – delicious. | | 26.50 |
| 61. Chateau Petit Val, Grand Cru Saint Emilion, Bordeaux, 2003 Rich, fruity blackcurrant flavour with a cedar wood aroma. | | 37.00 |
| 62. Château du Pez, St Estéphe, Bordeaux, France, 2001 Classic St Estéphe, perfumed with cassis and with dominant cedar notes. | | 41.00 |



Oak Influenced, Mellow Reds

Oak, when used correctly, adds flavour and texture to a wine in a very positive way. These wines all have smokey mellow notes on the nose that come from extensive oak maturation, but remain soft on the palate, which make them extremely drinkable.

| | 175ml | Bottle |
|--|-------|--------|
| 63. Ochoa Garnacha Tempranillo, Navarra, Spain, 2005 Autumnal fruit and elegant fruit flavours, ripe tannins and long finish. | | 20.00 |
| 64. Rioja Reserva, Bodegas Azabache, Spain, 2004 Full bodied, deep purple colour, aromas of leather and spice. | | 23.50 |
| 65. 3 Amigos Shiraz Grenache Mataro, Western Australia, 2005 Rustic, dry red, full of flavour and with a lovely American oak influence. | | 26.50 |
| 66. Marques de Murrieta Reserva, Rioja, Spain, 2001 Very good quality. Rich and lasting. | | 35.00 |

Big, Full-Bodied Reds

These are obviously not wines suited to light summer quaffing. Classic European wines go well with substantial French and Italian meat dishes, particularly game or beef. New World examples can often handle spicier flavours. Their intensity and body also make them delicious with cheese at the end of the evening.

| | | |
|--|--|-------|
| 67. Hellfire Bay Shiraz Grenache, Western Australia, 2004 Intense dark berry and spicy plum fruit. Firm tannins and good length. | | 18.50 |
| 68. Coriole Toa Shiraz, Australia, 2004 One of the great wine makers of Australia, makes an intense Shiraz based wine. | | 28.00 |
| 69. R H Philips Zinfandel, Dunnigan Hills, California, 2004 Full-bodied, flavours of strawberry, dark chocolate and anise. | | 29.00 |
| 70. Châteauneuf du Pape, Domaine Bois de Boursan, S Rhone, 2003 Full, spicy Châteauneuf. Intense, full of flavour and character. | | 47.00 |
| 71. Clos de Vougeot, Grand Cru, Domaine Lamarche, Burgundy, 2001 From some of the finest vineyards in the Cote d'Or. Rich, velvety Pinot. | | 75.00 |



Sweet Wines

Whilst sweet wines are the obvious choice to accompany a dessert, why not enjoy them as the French do, as an aperitif. The general rule with a dessert wine is that the wine should be sweeter than the dessert.

| | 125ml | Bottles |
|---|-------|---------|
| 72. Château Theulet, Monbazillac, France, 2004 Creamy sweet wine. Noble rot in a lighter style. | 5.25 | 15.00 |
| 73. Muscat, Beaumes De Venise, Rhone, France, 1999 Dark, deep, perfect with chocolate. | 6.75 | 17.50 |
| 74. Deen De Bortoli, Botrytis Semillon, South Eastern Australia, 2002 Fantastic flavours with a delicious sweet finish. | 7.25 | 23.00 |
| 75. Château Rabaud-Promis, Premier Cru Classe Sauternes, Bordeaux, 2003 Top quality Sauternes from one of the outstanding recent vintages. | 12.50 | 30.00 |

Half Bottles – Champagne

| | 1/2 Bottle |
|---|------------|
| 76. Ayala Brut Majeur, Champagne, NV Good quality traditional style Champagne. | 19.00 |

Half Bottles – White Wines

| | |
|---|-------|
| 77. Oxford Landing Chardonnay, South Australia, 2006 Crisp Chardonnay with lively tropical overtones. | 9.00 |
| 78. Gewürztraminer, Domaine Louis Sipp, Alsace, France, 2002 Spicy, rich, full and dry. | 12.50 |
| 79. Chablis St Martin, Domaine Laroche, France, 2005 Rich and aromatic with a hint of citrus flavours. | 14.50 |
| 80. Sancerre, Domaine Vacheron, Loire, France, 2005 Good example of Sancerre. | 16.50 |



Half Bottles – Red Wines

1/2 Bottle

- | | | |
|-----|---|-------|
| 81. | Lussac St Emilion, Dulong, Bordeaux, France, 2001 Good intensity, elegant bouquet with finesse on the palate. | 12.00 |
| 82. | Bourgogne Pinot Noir, Faiveley, France, 2003 Aromas of berries and violets, fresh and juicy. | 13.00 |
| 83. | Fleurie, Domaine Paul Beaudet, Beaujolais, France, 2005 The world's most famous Beaujolais, loved for its easy smoothness. | 14.00 |
| 84. | Viña Ardanza Rioja Reserva, Spain, 1999 One of Rioja's greatest names in Rioja's best recent vintage. | 18.00 |



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| 5. | Taittinger Reserve Brut NV, Reims Very exquisite and fine Champagne. | | 40.00 |
| 6. | Bollinger Special Cuvée Brut NV Bollinger make rich, structured Champagne, mainly from Pinot Noir. | | 49.00 |
| 7. | Billecart-Salmon Rosé NV The finest Rosé Champagne on the market. Perfumed, yet very fine. | | 57.00 |
| 8. | Dom Perignon, 1998 One of the great names of Champagne. Very elegant. | | 120.00 |



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White Wine

Sauvignon Blanc

Super fashionable variety, popular for its crisp refreshing style. Excellent examples are made world over, including South Africa, Spain, Australia and most famously, New Zealand.

| | | 175ml | Bottle |
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| 9. | Domaine de Valensac Sauvignon Blanc, Southern France, 2006 | 3.50 | 15.50 |

Bright, twangy Sauvignon full of fruit and herbaceous zest.

- | | | |
|-----|--|-------|
| 10. | Momo Sauvignon Blanc, Marlborough, New Zealand, 2006 A perfect Marlborough example. Vibrant tropical fruit flavours and a crisp, lively finish. | 24.50 |
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The grape variety of the moment. Pinot Grigio is loved for it's fresh, easy to drink style, delicious on it's own and with a variety of dishes. From New Zealand it produces a richer, more aromatic style of wine, which is certainly worth trying, especially with shellfish.

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| 14. | Vouvray, Domaine Vigneau Chevre Wonderful Vouvray! Clean and fresh fruit taste | 24.00 |



White Wine

Chardonnay

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- | | | | |
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| 16. | Chablis, Domaine Millet, Burgundy, 2005 Classic Chablis. Citrus fresh, yet soft and easy on the palate. | 7.50 | 26.50 |
|-----|--|------|-------|

Rosé Wine

Wonderfully fashionable wine, ideal for an afternoon on our terrace. Its well balanced acidity means it goes well with most fish and salad dishes, but is still great on it's own.

- | | | | |
|-----|---|------|-------|
| 17. | Domaine d'Astros Rosé, Southern France, 2006 Light soft and fruity style of dry So | 4.50 | 17.50 |
| 18. | Sancerre Rosé 'Le Grand Frimbault', re, 2006 Outstanding scented rosé. Salmon delicate red berry aromas. | | 32.00 |



Red Wine

Merlot

Perhaps the most popular of grape varieties at the moment, due to its soft easy style. Merlot is the backbone of right bank Bordeaux but is widely planted elsewhere too. Full of dark fruit flavours but always silky smooth.

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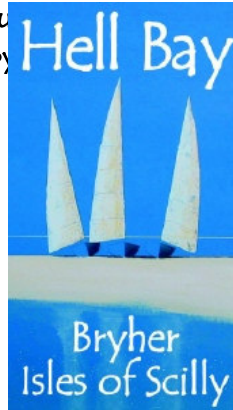
22. Rioja, Bodegas Navajas Tinto, Spain, 2005 20.00
Smooth and elegant, softened by oak. A textbook example of silky Rioja.

Cabernet Sauvignon

The noblest of red grape varieties. Dark fruit, cassis and spicy notes are the key characteristics of this variety.

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Dark berry fruit, not too heavy, but with soft tannins, very approachable.

24. Chateau des Antonins, Bordeaux Supérieur, France, 2005 25.00
A superb Claret. Cassis, balanced by spicy notes. Very fine.



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| 38. | Chassagne Montrachet, Domaine Jean-Marc Pillot, Burgundy, 2004 Intense yet balanced by a tight acid backbone. Top quality white burgundy. | 45.00 |



Aromatic and Medium-Dry Whites

These idiosyncratic wines are often where people find their favourites. Most work better as an aperitif rather than a wine to take you through the meal, though there are some matches made in heaven. Riesling with spicy chicken or fish and Pinot Gris with rich game.

- | | 175ml | Bottle |
|-----|---|--------|
| 39. | Whitehaven Riesling, Marlborough, New Zealand, 2003 Crisp, aromas of lime and gooseberries. Fruity flavours and fresh. | 19.50 |
| 40. | Pinot Blanc, Domaine Mittnacht Freres, Alsace, 2005 Rich aromatic wine, with oily palate complimented by tight acidity. | 24.50 |
| 41. | Gruner Veltliner Hasel, Weinbach Eichinger, Austria, 2005 Austria's native grape. Remarkably dry but with lovely floral aromatics. | 26.00 |
| 42. | R H Philips Voignier EXP, Dunnigan Hills, USA, 2001 Delicate and peachy with a delicious punch. | 27.50 |

Rich, Full-Bodied Whites

These fuller-bodied whites can be partnered by equally rich flavoured food. All too often oak is now seen as a negative, but when done well it can make a wine truly shine. Rich white burgundy and new world Chardonnay work well with rich shellfish or turbot, whilst Australian Semillon and Chardonnay stand up well to slightly spicy, Pacific-Rim style of cooking.

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| 43. | Castle Creek Semillon Chardonnay, South East Australia, 2005 Rich Chardonnay flavours compliment the fresh straw and citrus Semillon. | 15.50 |
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| 44. | Cotes du Ventoux Blanc, Southern Rhone, 2005 Intense nutty notes with a broad character, easy drinking. | 18.50 |
| 45. | Broke's Promise Chardonnay, Hunter Valley, Australia, 2003 Full bodied Chardonnay with an integrated oak finish. | 24.50 |
| 46. | St Aubin 1er Cru En Remilly, Olivier Leflaive, Burgundy, 2003 Full, spicy oak aroma, smooth, ripe with copious taste. | 44.50 |
| 47. | Meursault 1er Cru Les Poruzots', France, 2003 One of the great estates of Burgundy. | 75.00 |



Rosé Wines

Traditionally Rosé has been recognised as more of a "summer-time" drink, it's versatility has seen it gain popularity year round. Enjoy it with white meat and fish dishes or simply while relaxing and absorbing our spectacular surroundings.

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| | 175ml | Bottle |
| 48. | Geoff Merrill Grenache Rosé, South Australia, 2006 Raspberry and violet fruit characteristics. | 16.50 |
| 49. | La Reverance Cabernet Rosè, Languedoc, 2006 Delicate and refreshing Southern French Rosè | 18.00 |
| 50. | Merlot Malbec Rosé, Hawke's Bay, New Zealand, 2006 Ripe fruit flavours and deep in colour. | 18.00 |

Light, Juicy, Supple Reds

Light, fruity reds make ideal wines for all kinds of summer drinking, but are also surprisingly versatile through the winter too. Delicious on their own and they work well with simple dishes like pasta.

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| 51. | Montepulciano d'Abruzzo, San Antonio, Tuscany, Italy, 2003 Medium bodied and full of fruit and spice flavours. | 15.50 |
| 52. | Beaujolais Villages, Domaine Des Oullières, France, 2005 Light, soft and easy drinking Beaujolais. | 19.50 |

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| 53. | Duckbill Pinot Noir, Western Australia, 2004 Violet, strawberry and red berry notes and a long elegant finish. | 24.50 |
| 54. | Chianti Rufina, Fattoria Baschoria Italy, 2004 Delicious cherry flavours and an edgy finish. | 25.00 |
| 55. | Fleurie 'Chapelle des Bois', Paul Bea The world's most famous Beaujolais | 26.00 |



Smooth, Medium-Bodied Reds

These are generous and intense wines in which texture and flavour sit well together. Very adaptable without any pronounced tannin, they work well with a wide range of food styles.

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| 56. | Villa Rosa Merlot, Rapel Valley, Chile, 2006 Ripe fleshy aroma, succulent with a softening to velvety finish. | 16.00 |
| 57. | Madfish Pinot Noir, Western Australia, 2005 Ripe cherry and plum fruits with a rich textured finish. | 17.50 |
| 58. | Rocheburg Pinotage, South Africa, 2005 Deep in colour, distinctive flavour and bouquet, smooth on the palate. | 18.00 |
| 59. | Simon Hackett 'Old Vine' Grenache, South Australia, 2005 Smooth with good finish. | 18.50 |
| 60. | Hamelin Bay Cabernet Sauvignon, Western Australia, 2004 Ripe cassis and dark berry fruit. Soft with structured tannins – delicious. | 26.50 |
| 61. | Château Petit Val, Grand Cru Saint Emilion, Bordeaux, 2003 Rich, fruity blackcurrant flavour with a cedar wood aroma. | 37.00 |
| 62. | Château du Pez, St Estéphe, Bordeaux, France, 2001 Classic St Estéphe, perfumed with cassis and with dominant cedar notes. | 41.00 |



Oak Influenced, Mellow Reds

Oak, when used correctly, adds flavour and texture to a wine in a very positive way. These wines all have smokey mellow notes on the nose that come from extensive oak maturation, but remain soft on the palate, which make them extremely drinkable.

| | 175ml | Bottle |
|--|-------|--------|
| 63. Ochoa Garnacha Tempranillo, Navarra, Spain, 2005 Autumnal fruit and elegant fruit flavours, ripe tannins and long finish. | | 20.00 |
| 64. Rioja Reserva, Bodegas Azabache, Spain, 2004 Full bodied, deep purple colour, aromas of leather and spice. | | 23.50 |
| 65. 3 Amigos Shiraz Grenache Mataro, Western Australia, 2005 Rustic, dry red, full of flavour and with a lovely American oak influence. | | 26.50 |
| 66. Marques de Murrieta Reserva, Rioja, Spain, 2001 Very good quality. Rich and lasting. | | 35.00 |

Big, Full-Bodied Reds

These are obviously not wines suited to light summer quaffing. Classic European wines go well with substantial French and Italian meat dishes, particularly game or beef. New World examples can often handle spicier flavours. Their intensity and body also make them delicious with cheese at the end of the evening.

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| 67. Hellfire Bay Shiraz Grenache, Western Australia, 2004 Intense dark berry and spicy plum fruit. Firm tannins and good length. | | 18.50 |
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| 68. | Coriole Toa Shiraz, Australia, 2004 One of the great wine makers of Australia, makes an intense Shiraz based wine. | 28.00 |
| 69. | R H Philips Zinfandel, Dunnigan Hills, California, 2004 Full-bodied, flavours of strawberry, dark chocolate and anise. | 29.00 |
| 70. | Châteauneuf du Pape, Domaine Bois de Boursan, S Rhone, 2003 Full, spicy Châteauneuf. Intense, full character. | 47.00 |
| 71. | Clos de Vougeot, Grand Cru, Domaine de la Romanée-Conti, Burgundy, 2001 From some of the finest vineyards in the world, rich, velvety Pinot. | 75.00 |



Sweet Wines

Whilst sweet wines are the obvious choice to accompany a dessert, why not enjoy them as the French do, as an aperitif. The general rule with a dessert wine is that the wine should be sweeter than the dessert.

| | 125ml | Bottles |
|-----|---|----------------|
| 72. | Château Theulet, Monbazillac, France, 2004 Creamy sweet wine. Noble rot in a lighter style. | 5.25 15.00 |
| 73. | Muscat, Beaumes De Venise, Rhone, France, 1999 Dark, deep, perfect with chocolate. | 6.75 17.50 |
| 74. | Deen De Bortoli, Botrytis Semillon, South Eastern Australia, 2002 Fantastic flavours with a delicious sweet finish. | 7.25 23.00 |
| 75. | Château Rabaud-Promis, Premier Cru Classe Sauternes, Bordeaux, 2003 Top quality Sauternes from one of the outstanding recent vintages. | 12.50 30.00 |

Half Bottles – Champagne

| | 1/2 Bottle |
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| 76. | Ayala Brut Majeur, Champagne, NV Good quality traditional style Champagne. 19.00 |

Half Bottles – White Wines

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| 77. | Oxford Landing Chardonnay, South Australia, 2006 Crisp Chardonnay with lively tropical overtones. | 9.00 |
| 78. | Gewürztraminer, Domaine Louis Sipp, Alsace, France, 2002 Spicy, rich, full and dry. | 12.50 |
| 79. | Chablis St Martin, Domaine Laroche, France, 2005 Rich and aromatic with a hint of citrus flavours. | 14.50 |
| 80. | Sancerre, Domaine Vacheron, Loire Good example of Sancerre. | 16.50 |



Half Bottles – Red Wines

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| | | 1/2 Bottle |
| 81. | Lussac St Emilion, Dulong, Bordeaux, France, 2001 Good intensity, elegant bouquet with finesse on the palate. | 12.00 |
| 82. | Bourgogne Pinot Noir, Faiveley, France, 2003 Aromas of berries and violets, fresh and juicy. | 13.00 |
| 83. | Fleurie, Domaine Paul Beudet, Beaujolais, France, 2005 The world's most famous Beaujolais, loved for its easy smoothness. | 14.00 |
| 84. | Viña Ardanza Rioja Reserva, Spain, 1999 One of Rioja's greatest names in Rioja's best recent vintage. | 18.00 |