

26.

TWO VERY DIFFERENT MARLBOROUGH SAUVIGNON BLANCS

258. MUSSEL BAY SAUVIGNON BLANC 2010 22.50

A plethora of tropical fruits with a delightful crisp and light finish. An easy-going, fragrant style which the Aussies would love to emulate. 13%ABV

259. SAINT CLAIR SAUVIGNON BLANC 2010 36.50

"THE PIONEER BLOCK", Dillon's Point, Lower Wairau valley. Superstar winemaker Matt Thomson describes his classic as 'an intense concentration of blackcurrant, passionfruit and citrus with a mineral note that gives the palate an intensity which lasts and lasts'. *Cuisine Magazine* gives this a 5* rating. Reminiscent of the halcyon days of 'Cloudy Bay, before they expanded and became supermarket suppliers! 13.5%ABV

TINDALL ESTATE MARLBOROUGH

A Marlborough rarity - a family-owned single vineyard winery processing fruit from only their own vines. The Sowman family first planted grapes in the Wairau valley in 1995, so the vines are mature now. They prune ruthlessly for low yields and then allow the grapes to hang a little longer than most "to ensure long, slow ripening which gives delicious flavour profiles. We are not fans of the overtly aggressive Sauvignon Blanc style", says Terry Sowman. "We are proud to put our face behind the label. Small family producers such as us must survive to ensure the passion and romance associated with wine."

262. SAUVIGNON BLANC 2011 24.50

A marvellously floral yet sophisticated style with great tropical fruit zest and a touch of lychees. 13.5%ABV

263. CHARDONNAY 2008 28.50

Chardonnay is the forgotten grape in New Zealand. This is a lovely wine with citrus, peaches and melon plus gentle oak. 14%ABV

264. PINOT NOIR 2008 30.50

A restrained soft Burgundian style with delicate raspberries and a chocolately finish on the palate. Definitely not one of the New World Pinot fruit bombs! 13.5%ABV

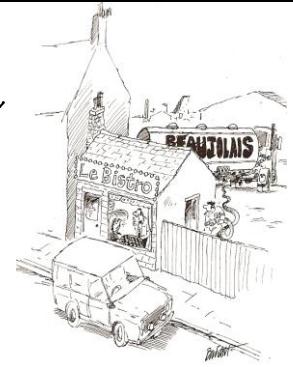
BEAUJOLAIS

3.

WHEN TO DRINK BEAUJOLAIS

- * An ideal refreshing pick-me-up at MIDDAY
- * At LUNCH it's the perfect accompaniment to seafood and salads. meat,
- * A perfect glass for quiet reflection in the AFTERNOON.
- * The best wines of all for PRE-THEATRE DINING as the lightness allows one to stay awake for the play.
- * With DINNER it's a glorious mix of style and substance.
- * It's intrinsic gaiety supplies the perfect AFTER THE SHOW glass.

Otherwise ... don't touch the stuff!



'Beaujolais, Sir? I think we may have one bottle left...'

15. BEAUJOLAIS VILLAGES 2010 J.M. Laforest 20.95
Smashing, extroverted wine shrieking of the joys of light, fresh Gamay. No resemblance to most of the wines in the UK with this appellation. 13%ABV

16. REGNIE 2010 Jean-Marc Laforest 23.50
Don met Jean-Marc when he was a juror at the "2000 Fetes des Crus". His Regnie was unanimously awarded the Gold Medal. A month later it also struck Gold at Paris... and has been winning trophies ever since! A whoosh of vibrant, intense raspberry fruit plus zippy elegance. 13%ABV

17. BROUILLY 2010 Jean-Marc Laforest 23.50
Archetypal easy-going, early drinking Gamay from the master. Lovely depth of cassis & raspberry fruits balanced with a soft, unctuous finish. 13%ABV

18. JULIÉNAS 2009 Domaine le Cotoyan 25.00
Frédéric Bénat is a class act, who also happens to be the father of one of our ex-staff, Geoffray. This wine has a lovely style with rich, luscious cherries. 13%ABV

19. SAINT AMOUR 2009 Domaine le Cotoyan 25.00
Packed with soft and silky, rounded plums and redcurrants. Stunning stuff! This is one of my favourites of the ten Beaujolais Cru. 13%ABV

20. MORGON 2009 Domaine Leyre-Loup 35.00

This is "exotic" Beaujolais from a Domaine created by Jacques Lanson in 1993. A lovely fruity nose leads into a mouthful of unctuous ripe cherries & cassis. Wonderfully robust with flavours that linger on .. and on. 13.5%ABV