

Wine service

(or reasons for the lack of it)

We do not offer formal wine service at the table, not because we're lazy, but because of these four simple reasons:

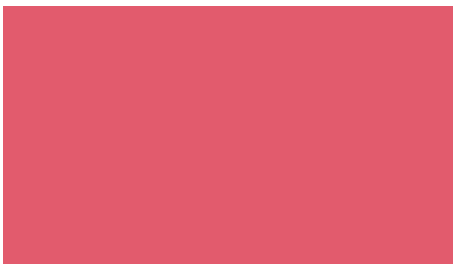
- 1) we (the props.) dislike the general rhubarb that so often accompanies the imbibing of wine.**
- 2) if the wine is faulty, it's faulty, and no amount of sniffing or sipping will alter the fact - or the need for it to be replaced forthwith.**
- 3) seeing the bottle marooned across the room while one's glass remains empty (and the waiter oblivious) is hugely irritating: much better to be able to pour the wine as and when it's wanted.**
- 4) leaving guests to pour their own wine allows the person driving to monitor and control their intake accurately.**

BUT if you would prefer that we served your wine in the traditional way, then please let us know at the time of ordering. Despite our personal reservations we will happily oblige. (Truly!)

How to use this list:



We have about 25 wines on the list that are under £20 a bottle (described in blue). We think they drink jolly well, but if you don't agree, we will replace the bottle without question.



if a wine is in this colour, it means that it's one of our personal favourites. If you don't like it, we will instantly replace it.



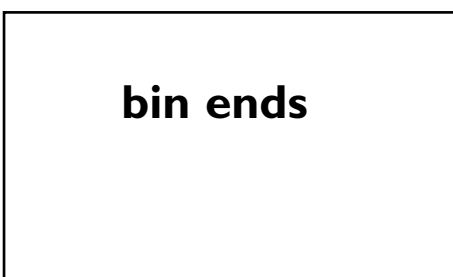
white wines are listed first with a green band at the top of the page, followed by red wines with a red band.



we no longer sell half bottles as they are so difficult to find and, in any case, we can offer much more in terms of value and variety by serving wine by the glass.



our dessert wines are on the *a la carte* (below the puddings.)



do rummage through the 'odds and sods' bin on the window sill in the bar – just select a bottle and we'll open it (and quickly chill any white wine chosen.)

As well as our house wines, we can also offer more esoteric wines by the 175ml glass, thanks to our Verre de Vin system, which keeps opened bottles in perfect condition. If you are staying with us and don't want to finish a whole bottle in one sitting, we're happy to 'Verre de Vin' it for you.

W1	2008	6.75	Trinity Hill Sauvignon Blanc, Hawkes Bay, New Zealand While this is as bold as most Antipodean Sauvignons, it is definitely not brassy. Instead, it's restrained, fresh but sumptuous, with gentle goosegogs on the nose, and on the palate, too. The vineyard owners are Robert and Robyn Wilson, who own the Bleeding Heart restaurants in the City. A superbly made wine.
W2	2008	8.25	Albarino, Martin Códax, Rias Baixas, Spain Alberino (a grape variety) is almost always good to drink and, although not cheap, it's fantastic value compared to more famous grape varieties. Butter-smooth, yet with a lively freshness, and bursting with papaya-pear fruits and a touch of wild summer herbs, this is a wonderful glass of wine.
W3	2008	6.50	Riviera del Garda Bresciano, Cà dei Frati, Italy Not before time, rosé has become both desirable and respectable: Mateus Rosé has a lot to answer for. We love this salmon-pink beauty for its charm and elegance. It also has good structure and a delightful hint of white peaches. Drink it as an aperitif or with fish, shellfish and light meats.
W4	2008	5.50	Maiden Flight, Reserva, Bio Bio Valley, Chile An arbitrary name (read the label!) for a rather glorious Riesling made by Cono Sur's maverick senior winemaker. It is polished and silky-textured, with a rich, flowery flavour given back-bone by a temperate mineral edge. With good length and 'mouth-fill', we recommend it highly.
W5	2008	4.60	Picpoul de Pinet, Beauvignac, France Even at room temperature, this wine tastes good, which says a lot about its innate quality...it comes from the Languedoc and is made from the Picpoul (or Piquepoul) grape (who he?). It's really delightful with great character, lots of fruit, acidity and complexity – and a bargain price to boot.
W6	2008	6.95	Crozes Hermitage, Domaine des Entrefaux, France This has a really classy appeal, with a soft, inviting approach that really draws you in and then thwacks you in the nicest possible way with punchy almond, honey and peach flavours – and then finishes with a clean, citrus-pith finish. Truly marvellous.

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R1	2008	6.75	<p>Pinot Noir, Trinity Hill, Hawkes Bay, New Zealand</p> <p>A light but fruit-packed wine with all the cherry-berry flavours one hopes for in a Pinot. It's smooth, well-balanced and while not setting the world alight with its gloriousness, it's very decent and jolly good value compared to a French Pinot.</p>
R2	2008	7.25	<p>Jester, Mitolo, McLaren Vale, Australia</p> <p>20% of the the Cabernet Sauvignon fruit used in Jester is dried in an Amarone style to create a big, smooth, gob-smacker of a wine that really yells Cabernet. With lovely herbal aromas and ripe berry fruits this is seriously good and would drink very well with steak and other bullish flavours (but even Ruth – not a huge Cabernet fan) loves it, just on its own.</p>
R3	2006	6.50	<p>Campofiorin, Ripasso, Masi, Italy</p> <p>A long-time favourite of ours, Campofiorin made by a trade-marked process (ripasso), whereby the Veronese grapes are re-fermented with semi-dried grapes. The label says this results in simplicity and grace, with power and majesty – and for once it's not bull****. A simple (but never banal), fruit-filled glass of wine.</p>
R4	2005	5.00	<p>Azamor, Alentejo, Portugal</p> <p>It might be a slightly exaggeration to say this combines every grape in the world, but there are at least five varieties in it, two of which are used for port. It's really smooth and velvety, very ripe and rich, and with a hint of (restrained) oak. Imagine drinking Dracula's red velvet cape – or perhaps not ...</p>
R5	2006	8.75	<p>Tinto Pesquera, Crianza, Ribera del Duero, Spain</p> <p>Fans of Rioja will love this wine, made from Tempranillo grapes and aged in American oak. Fortunately it still tastes more of wine than wood, in fact it is packed with ripe fruit (cherries), with finely judged tannins and just a hint of vanilla (from the oak). Intense, perhaps even showy, it's really gorgeous.</p>
R6	2002	8.25	<p>Chateau St. Christophe, St. Emilion Grand Cru, France</p> <p>Merlot is the grape variety and merveilleuse is how it drinks. It really couldn't be made in any other country than France, given its structure and quiet sophistication. There is fruit in plenty but it is balanced with a very pleasant cedar-iness.</p>

PROSECCO

People can be very sniffy about this delicate, sparkling Italian wine, because a lot of it is truly awful nothing more than a sugary hollowness. This one is not. It has serious structure and refinement, and plenty of fruit. But it also has the essential fragrance and frivolity you'd expect from Prosecco.

150	Prosecco, Argio Brut, Ruggeri (and by the 125ml glass)	Italy	NV	27.00 4.50
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CHAMPAGNE

We recently did a blind tasting of about 20 champagnes and Perrier-Jouët came out top with all of us tasting. We have always known that Perrier-Jouët produced sublime champagnes but have always believed them to be too expensive to have on our list so we are very grateful that they have generously agreed to supply us at a price both we and you can afford. (While I hate those advertising campaigns predicated on slagging off the competition, I've just found Belle Epoque listed on a well-known Surrey hotel's wine list at £178.00!) Oh – and with no intention of patronising anyone – because of those two dots over the 'e', it's pronounced (Perrier) Shoo-ette, not Shoo-ay.

159	Perrier-Jouët, Grand Brut (and by the 125ml glass)	France	NV	45.00 7.95
151	Perrier-Jouët, Brut Millésimé	France	1998	59.50
152	Perrier-Jouët, Blason Rosé (pink champagne)	France	NV	62.00
153	Perrier-Jouët, Belle Epoque	France	1999	98.00

Perrier-Jouët, Grand Brut (159), our 'house' champagne has a sprightly but fine mousse (bubbles, for the uninitiated) and a bouquet redolent of brioche. It is soft and feminine, but with good structure and a lovely, slightly citrus, buttery flavour.

Perrier-Jouët, Brut Millésimé (151) is made from a mélange of Chardonnay, Pinot Noir and Pinot Meunier, using grapes only from the vintage, i.e. not from reserved stocks. It's fine and elegant on the nose, with a hint of vanilla sashaying forth. On the palate it is powerful but rounded, with a pleasing length.

Perrier-Jouët, Blason Rosé (152) With 43% Pinot Noir in the mix, this pink champagne has enough intensity to match rich fish dishes, as well as game and pork. There's a wonderful coppery tint to the colour and an aroma of raspberries and rose petals. It's full, silky and sensuous (and the bottle is beautiful).

Perrier-Jouët, Belle Epoque (153) is a dazzler. 50% Chardonnay and 45% Pinot Noir with just a touch of Meunier give Belle Epoque a marvellous green-gold colour and a strong effervescence with fine and regular bubbles. It is complex and rich, with delightful hints of honey, vanilla and short bread. Like any good champagne, it drinks as well on its own as with food, especially shellfish.

WHITE HOUSE WINE

Our house wine is a Soave and comes from an area between Venice and Verona. Superb value, it's made by a co-operative but the production is overseen by Matt Thomson, a New Zealander who is one of those trendy 'flying' winemakers. More importantly, the wine has good weight and good fruit (cantaloup melon, should you be interested). It is also beautifully balanced and the crisp finish is well controlled.

1	Alpha Zeta 'S' Soave (and by the 175ml glass)	Italy	2008	15.95 3.95
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SAUVIGNON

In its native France, the Sauvignon grape makes clean, crisp wines with just a hint of gooseberry and elderflower on the nose. It's a really easy-going grape and one which marries perfectly with shellfish, fish and chicken. Take Sauvignon to the New World, though, and it not only undergoes a name change to Blanc Fumé (or Fumé Blanc), but also burgeons with an accentuated flavour more reminiscent of lychees, mangoes and passionfruit than dear old goosegogs.

22	Trinity Hill, Hawkes Bay	New Zealand	2008	26.50
39	de Ladoucette, Pouilly Fumé	France	2006	36.00
40	Sancerre, Roger Naudet & Fils	France	2007	26.00
49	Fairview, Charles Back, Paarl	South Africa	2008	18.50
50	Pouilly Fumé Pur Sang, Dagueneau	France	2004	59.00
56	Touraine, Domaine Paul Buisse	France	2007	22.00
59	de Gras, Mont Gros, Chile	Chile	2008	18.50
62	Cullen, Margaret River (+14% semillon)	Australia	2008	29.50

PINOT GRIS (also known as Pinot Grigio and Tokay)

Pinot Gris is at its best grown in Alsace, where it produces superbly rich, complex wines. It is vastly different but just as wonderful in the light, vibrant wines of northern Italy, where a floral, slightly spicy note can also be detected. The Franz Haas is easily the best we've tasted for years.

27	Pinot Grigio, Franz Haas, Alto Adige	Italy	2007	24.50
41	Pinot Grigio Rosato, Ponte Pietra, Veneto	Italy	2008	18.50
57	Pinot Gris, Matakana	New Zealand	2007	26.50
70	Pinot Gris, Hugel, Alsace	France	2002	27.00

CHARDONNAY

One of the world's greatest grapes, Chardonnay is used to make one of the world's best wines - white Burgundy. But while French Chardonnay tends to be buttery, complex and elegant, Australian Chardonnay can be completely OTT, especially when casked in new oak (something we try to avoid). Chardonnay marries beautifully with many milder cheeses, as well as fish, chicken & cream sauces.

20	Chablis, Domaine Vocoret	France	2006	27.50
23	Trinity Hill, Gimblett Road, Hawkes Bay	New Zealand	2005	27.50
29	Meursault 'Le Limozin', Bouzereau	France	2005	51.00
48	Staete Landt, Marlborough	New Zealand	2004	32.50
51	Arboleda, Leyda Valley	Chile	2006	22.50
52	Puligny-Montrachet, Vieilles Vignes, Vincent Girardin	France	2006	52.00
54	Bourgogne, Chateau de Chassagne-Montrachet	France	2005	23.50
55	Bramito del Cervo, Castello della Sala, Antinori	Italy	2006	27.50
61	Rully, Vieilles Vignes, Vincent Girardin	France	2006	32.50
63	Pouilly-Fuissé, Domaine Perraton Frères	France	2006	31.00

THE ITALIAN MOB (we love good Italian wines; they represent terrific value)

GARGANEGA, VERDICCHIO, VERNACCIA and VERMENTINO (aka Malvasia, as used in Malmsey)

Made from the Garganega grape, Soave is too often a foul, thin, rubbishy wine. Not our house wine, though and definitely not La Rocca. This is a truly outstanding, 'real' Soave Classico, and it is complex, fresh, smooth and rich. Deriving its name from the Italian for 'green' (even the ripe grapes remain green), Verdicchio produces refreshing wines, with a full-bodied natural crispness (Casal di Serra). The Vernaccia grape is grown in Tuscany and the wines it produces vary enormously from the crisp, dry and light to the golden, rich and full-bodied. The Vernaccia di San Gimignano has a characteristic bitter finish but with a soft, smooth body. Terre di Tufi is one of our all-time favourites. Vermentino can also produce quite different wines. In Tuscany and Liguria it makes a sprightlier wine than it does in say, Sardinia. Made by a woman, Laura Aschero, this Ligurian Verminto is fantastic, with a complex flavour both aromatic and mineral. A Mano is a blend of Fiano and Greco di Tufo and is full of tropical fruit.

18	Pratto, Ca' dei Frati	Italy	2007	35.00
19	Vermentino, Laura Aschero	Italy	2007	35.50
24	Greco di Tufo dei Feudi di San Gregorio	Italy	2007	29.50
28	(Soave) La Rocca, Pieropan	Italy	2007	35.00
30	Vernaccia di San Gimignano, Terruzzi & Puthod	Italy	2007	23.75
31	Pieno Sud Bianco, Sicily	Italy	2008	15.50
32	Lugana, Ca' dei Frati	Italy	2008	26.50
34	Casal di Serra, Umani Ronchi	Italy	2007	22.50
35	Manna Cru, Franz Haas	Italy	2003	29.00
45	A Mano Fiano, Shannon and Sbalchiero	Italy	2008	19.00
64	Sannio Falanghina, Vesevo	Italy	2008	25.00
68	Gavi di Gavi, 'Vigneti Lugarara' La Giustiniana	Italy	2008	33.50
69	Terre di Tufi, Teruzzi & Puthod, Tuscany	Italy	2007	32.00

VIOGNIER

A superb variety, grown mostly in the Rhone Valley, Viognier is what makes Condrieu and Chateau Grillet so fantastic. As a generic it produces full-bodied wines that go well with big-flavoured food.

47	Montagne Noir, VDP d'Oc	France	2006	16.50
21	Trinity Hill, Hawkes Bay, Gimblett Road	New Zealand	2006	29.50

RIESLING

Pronounced 'reesling', there's a world of difference between well-made Alsacien and German Riesling, not to mention Blue Nun - let's not. When it's good and has some bottle age, Riesling is amazing, with an intense, lingering flavour redolent of petrol (sounds horrible, but isn't) and an alluring acidity. Depending on how late the grapes are harvested, Riesling can vary from dry to sweet. Mosel (in the green bottles, as opposed to brown) are light, low in alcohol, and wondrously lovely to quaff, especially as an aperitif, and in summer.

25	Trimbach, Alsace	France	2007	24.50
53	Mount Horrocks, Watervale, Clare Valley	Australia	2006	26.50
60	Julius, Henschke, Eden Valley	Australia	2005	32.00
65	Dr Loosen, Mosel	Germany	2007	26.00
79	Maiden Flight, Reserva, Bio Bio Valley	Chile	2007	21.00

GEWURZTRAMINER

Gewurztraminer is synonymous with Alsace, where it's made into stunningly spicy, complex, musky wines - often with an equally stunning price tag. This is the grape that restaurateurs and wine merchants go for. It's perfect with smoked fish and other spicy food.

44	Trimbach, Alsace	France	2006	25.50
67	Cuvée des Seigneurs de Ribeaupierre, Trimbach, Alsace	France	2001	45.00

BRILLIANT BLENDS and UNFAMILIAR GRAPE VARIETIES

So many wine-makers are throwing away the rule book (especially that devised by bureaucrats) and creating spectacular wines from a (sometimes unlikely) blend of grapes. This section may also have the odd country wine in it - normally cheap and cheerful, but perfectly respectable - and in the case of the Picpoul (a grape variety also spelled Piquepoul), quite marvellous.

26	Picpoul de Pinet, Beauvignac	France	2008	17.50
36	Tyrrell's Vat 1, Hunter, Semillon	Australia	2000	37.00
37	Albarino, Martin Códax, Rias Baixas	Spain	2008	32.00
42	Saint-Joseph, Pierre Gaillard	France	2006	36.00
43	Basa, Blanco Rueda	Spain	2007	19.50
58	Crozes Hermitage, Domaine des Entrefaux	France	2008	27.00

ROSE

Don't dismiss these utterly delightful wines just because you once drank Mateus Rosé and loathed it. It just shows you've got a decent palate. The Australian rosé is very different in style from those made in Europe. The former has a much lusher, cherry-berry, overtly pink appearance and flavour; the latter examples tend to be more subtle, with a mineral yet floral flavour and a soft elegance. Very different, but all good.

33	Riviera del Garda Bresciano, Cà dei Frati	Italy	2008	25.50
38	Rose of Virginia, Charles Melton	Australia	2008	29.50
46	Alpha Zeta, Rosato	Italy	2008	16.00
66	Bandol Rosé, Domaine Tempier,	France	2006	29.50

RED HOUSE WINE

The label describes it as having a 'sweet and smooth entrance ... with a balanced structure which sounds more like a chocolate gymnasium than a bottle of wine but it really does have great charm, lots of plummy fruit, a hint of caramel and good length – so, a chocolate swimming pool maybe.

2	Malbec, Pedro del Castillo, Mendoza (and by the 175ml glass)	Argentina	2007	15.95 3.95
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GAMAY

This is the Beaujolais grape, and makes a wine that should be drunk when it's fresh, young, vibrantly fruity and still purple. Gamay goes well with chicken, youthful cheeses and gutsy fish, such as salmon or red mullet. Valdiguié is believed to be the original Gamay (and we prefer it)! The French often serve Beaujolais chilled; if you like it this way, we'll bring you a bottle straight from the cellar and put it in an ice bucket. Please ask.

85	Chiroubles, Ch de Raousset, Remy Passot	France	2007	23.50
91	Fleurie, Louis Têtê	France	2007	27.50
108	Wildflower (Valdiguié), Monterey, J Lohr	USA	2007	19.50
112	Te Mata, Woodthorpe, Hawkes Bay	New Zealand	2008	25.75

PINOT NOIR

The grape that gives Burgundy its essential character, Pinot Noir is gorgeously juicy with cherry-berry flavours, a velvety texture and great structure. It doesn't do so well when grown in hot climates, but some New Zealand and North American Pinot Noir are wonderful, albeit not quite as complex as French Pinot *when it's good!*. We particularly like Wild Earth.

92	Mercurey, Les Crets, Suremain	France	2005	29.65
76	Volnay, Michel Picard	France	2005	39.00
86	Staete Landt, Marlborough	New Zealand	2006	35.00
97	Gevrey-Chambertin, Michel Picard	France	2004	44.50
100	Givry, Récolte du Domaine Voarick	France	2005	27.50
103	Trinity Hill, Hawkes Bay	New Zealand	2008	26.50
118	Sebastiani, Sonoma Coast	USA	2006	33.00
144	Carneros, Saintsbury	USA	2005	43.00
146	Wild Earth, Central Otago	New Zealand	2007	38.00

MERLOT

Until fairly recently, Merlot was most frequently found in blends, particularly with Cabernet Sauvignon, where it is used to soften the harsh tannins. Nowadays one often sees Merlot starring in its own right, as a smooth, soft and affable wine.

90	Chateau Tronquoy Lalande, St Estephe	France	2001	29.00
109	Château L'Arrosée, Grand Cru, St Emilion	France	1997	49.00
111	Montagne Noire, Vin de Pays D'oc	France	2007	17.50
127	Chateau St. Christophe, Grand Cru, St Emilion	France	2002	32.00
140	Bulletin Place, Evans Wine Co, South East Australia	Australia	2005	18.50

CABERNET SAUVIGNON (sometimes with just a touch of Cabernet Franc or Merlot)

Not only the best, but the best-known red grape variety in the world - the high acidity and tannin brings inimitable distinction to wines from Bordeaux to the Napa Valley. While the powerful flavour is commonly likened to blackcurrants and cedar, there is really no end to the complexity, nor the strength and structure of Cabernet Sauvignon - the perfect wine to accompany a bloody steak.

80	Jester, Mitolo, McLaren Vale	Australia	2008	27.50
88	Château Lagrange, Grand cru classé, St. Julien	France	2001	69.00
89	de Gras, Cabernet Sauvignon Reserva, Mont Gras	Chile	2007	19.50
96	La Réserve de Leoville Barton, St Julien	France	2004	55.00
106	La Réserve de la Comtesse, Pauillac	France	2001	53.00
115	Vergelegen, Cabernet Sauvignon	S.Africa	2005	29.50
139	Chateau Pedesclaux, Pauillac	France	2003	39.00
147	Peter Dennis, McLaren Vale	Australia	2004	26.50

SYRAH (aka SHIRAZ)

They call it Syrah in France and Shiraz in the New World, but it's the same grape, producing massive, spicy, fruity, tannic, deeply coloured wines that will last for ever - well, almost. In the Rhone Valley, Syrah is frequently blended with Grenache, especially for Chateauneuf-du-Pape or Côtes du Rhône .

73	Cotes du Rhone 'Parallele 45', Paul Jaboulet Aîné	France	2006	22.50
74	Mount Langi Ghiran, Grampians	Australia	2003	45.00
81	Chateauneuf du Pape, Soleil et Festins, Dom St Benoit	France	2005	34.85
93	Gigondas, Domaine la Fourmone	France	2004	29.55
98	Peter Lehmann, Barossa	Australia	2006	18.50
107	MandraRossa, Sicily	Italy	2007	17.50
121	Goats Do Roam [what wit], Charles Back, Paarl	South Africa	2007	19.50
138	Podere di Montalupa di Bra, Ascheri	Italy	2001	37.00
141	Crozes Hermitage, Domaine des Entrefaux	France	2006	24.50
143	Yering Station, Yarra Valley (+ Viognier)	Australia	2006	26.50
149	Spitting Spider, Dowie Doole, McLaren Vale	Australia	2008	19.50

THE ITALIAN MOB

MONTEPULCIANO, SANGIOVESE, NEBBIOLO, BARBERA, NERO D'AVOLA, AGLIANICO, CARIGNANO etc.

Montepulciano makes vivid, guzzling, generous wines and, confusingly, it's also the name of an important wine-growing area.

With bitter-cherry fruit, Sangiovese features in many of Italy's greatest wines, especially Chianti. Of late, it is often blended with Cabernet Sauvignon or Merlot to produce a claret-like wine that goes very well with beef or lamb.

Possibly the best Italian red grape, Nebbiolo is the grape behind Barolo and Barbaresco (not Barbera, which is actually a variety of grape - again, highly confusing) and makes fine, high-class wines that go on improving for years, as does Aglianico.

The Campofiorin is an all-time favourite of ours, double-fermented using a percentage of semi-dried grapes, it's simple, fruity and lovely – like a Pinot Noir with attitude. La Poya, La Grola, and Brolo di Campofiorin are outstanding examples of single vineyard 'Super Venetians'.

I am going to stop now because if I were to describe every Italian grape variety this would turn into more of a Mein Kampf oeuvre than a common-or-garden wine list.

71	Jorio, Montepulciano D'Abruzzo, Umani Ronchi	Italy	2006	22.50
72	Cúmaro, Conero riserva, Umani Ronchi	Italy	2005	34.50
75	La Segreta, Planeta, Sicily	Italy	2007	22.50
84	Campofiorin, Ripasso, Masi	Italy	2006	25.00
99	Barco Reale di Carmignano, Tenuta di Capezzana	Italy	2005	24.00
101	Santa Cecilia, Planeta, Sicily	Italy	2005	39.50
105	Terre Brune, Carignano del Sulcis, Santadi, Sardinia	Italy	2004	55.00
113	Barbera d'Asti, Ca del Matt, Piemonte	Italy	2003	19.75
116	Sondraia, Poggio al Tesoro, Bolgheri	Italy	2005	36.00
120	Brolo (not a spelling error) di Campofiorin, Masi	Italy	2005	34.50
123	La Poya, Allegrini	Italy	2003	59.00
124	Beneventano Aglianico, Vesevo	Italy	2005	19.50
130	Barbaresco, Sorì Capelli, Elio Filippino	Italy	1999	42.00
134	La Grola, Allegrini	Italy	2005	29.50
135	Serrata Belguardo, Maremma Toscana	Italy	2004	26.50
137	Coste Rubin, Barbaresco, Fontanafredda	Italy	2004	37.50
138	Ascheri Montalupa Langhe, Syrah	Italy	2001	37.00
148	Barolo, Sorano, Ascheri	Italy	2004	49.00

TEMPRANILLO

Also known as Tinto Fino, this is the grape that makes Rioja, as well as the much revered wines of the neighbouring wine area, Ribera del Duero. While most wines are made from Tempranillo, a small number can be a blend of other varietals including Graciano, Garnacha (Grenache), Cariñena and Monastrell. The Trinity Hill wine is the first Tempranillo to be made in New Zealand and has won a huge amount of wine awards: it is blended with a small amount of Touriga Nacional.

102	Trinity Hill, Gimblett Gravels	New Zealand	2006	29.50
126	Tinto Pesquera, Crianza, Ribera del Duero	Spain	2006	34.00
142	Rioja Reserva, Vina Valoria	Spain	1999	24.00
145	Pata Negra, Gran Reserva, Valdepenas	Spain	2001	19.90

BRILLIANT BLENDS and UNFAMILIAR GRAPE VARIETIES

Many eminent wine-makers are throwing away the rule book (especially that devised by government) and creating spectacular wines from a sometimes unlikely blend of grapes. In effect, the cachet of a single grape variety has been consigned to old-fashioned oblivion.

78	Chocolan, Carmenère	Chile	2007	19.55
82	Clos de los Siete by Michel Rolland, Mendoza	Argentina	2007	26.50
83	Azamor, Alentejo	Portugal	2005	19.50
114	Rívola, Abadia Retuerta, Sardon de Duero	Spain	2006	22.50
129	Antiyal, Alvaro Espinoza, Maipo	Chile	2005	33.00
132	Henschke, Keyneton estate	Australia	1986	52.00

