



## Welcome

Welcome to this edition of the Restaurant 27 Wine List.

As an introduction to this Winter version of the List my attention is immediately drawn to the Red Wine selection and I have added a couple of really interesting wines for the cooler months but first.... I should highlight a couple of excellent Whites that make a new entrance. From Castilla comes a really vibrant blend of Verdejo & Sauvignon in the form of Doña Victorina, a new-wave style wine from an ultra-modern winery in parched, Central Spain. How they make wine like this in an area that has so little rain is truly amazing. Amazing is also the perfect adjective for Oliver Zeter's delicious Nussriegel Riesling, a single vineyard wine which has everything Pfalz Riesling is famed for, acidity, ripe fruit, length & complexity. A great match for Kevin's cooking style and also a super aperitif.

New comers to the red selection include the delicious, mid-weight Cosmina Pinot Noir from Romania, positively bursting full of ripe red fruit flavours. As a contrast to that is a wine utilising a rather unusual grape variety, Tannat. Originally hailing from the SW French region of Madiran, Tannat was taken to Uruguay by Basque emigres and then spread in small amounts to Peru & Brazil but this example comes from very limited plantings in Mendoza, Argentina established by the renowned winemaker Susana Balbo. Rich aromas of mature red fruits, plum and spice lead you to an elegant and intense wine with a sweet and balanced finish. Powerful but not overpowering. To finish the evening why not try 'Sweet Raquel', a lovely pudding wine from Torreon de Paredes in Chile's beautiful Cachapoal Valley, and named in honour of the founder's wife.

Late harvested Gewurztraminer & Sauvignon combine to give a beautifully balanced wine, rich in sweetness but with an underlying acidity that leaves the palate satiated but clean, well worth a try.

If you would like to, please ask one of the Front of House team for any further advice on the wine list or for their recommendations on matching your wine selection to your menu choice.

We work together, tasting the wines against the Menu to ensure there is always a suggestion available to you if you are unsure, or perhaps just want to try something different.

Bon Appétit,

*Russell Paine*



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## WHITE

<b>BIN</b>		<b>175ml Glass</b>	<b>Bottle</b>
1	Villa Real <b>Macabeo</b> 2017, La Mancha, Spain Dry. Fresh. Perfumed. Balancing Acidity.	6.00	20.00
2	Vignoble du Sud <b>Chardonnay</b> 2016, France Unoaked. Stylish. Youthful. Fun.		22.00
3	Footprint <b>Chenin Blanc/Semillon</b> 2017, Western Cape, South Africa Dry. Balanced Acidity. Delicious.		23.00
4	<b>Pinot Grigio</b> 2017, Cosmina, Romania Dry. Expansive Fruit. Good Length. Quality.	7.00	24.00
5	<b>Sauvignon</b> 2017, Forgeron Dubois, Gascony, France Clean. Fruity. Fresh. Lemon-Lime.	7.00	24.00
6	<b>Verdejo/Sauvignon</b> , Doña Victorina 2017, Castilla, Spain Crisply Fruity. Pear Drops. White Peach. Lingering.		25.00
7	<b>Garganega</b> 'Castelforte' Veronese 2016, Vinea, Veneto, Italy Intense. Almond Blossom. Orange Zest. Vanilla.		29.00
8	<b>Grüner Veltliner</b> Prestige 2016, Lenz Moser, Niederösterreich, Austria Intriguing. Dry. Finely-Structured. Lime Green.		32.00
10	Namorio <b>Albariño</b> 2017, Rias Baixas, Spain Racy. Floral. Stone-Fruit. Peach.		33.00
11	Sacred Hill <b>Sauvignon Blanc</b> 2018, Marlborough, New Zealand New-wave. Elegant. Minerality. Lean.	9.50	36.00
12	Lawson's Dry Hills <b>Pinot Gris</b> 2017, Marlborough, New Zealand Aromatic. Rich. Textured. Long.		37.00
14	<b>Vouvray</b> 2017, Guy Saget, Loire Valley, France Chenin. Delightful. Fruity. Off-Dry.		38.00
15	<b>Shoreline</b> 2016, Devon, England Intense. Finesse. Citrus. Apple.		38.00
16	<b>Pouilly Fume</b> 2016, Patrice Moreaux, Loire Valley, France Definitive. Expressive. Refined. Rich Mouthfeel.		40.00
18	Nussriegel <b>Riesling</b> Trocken 2017, Oliver Zeter, Pfalz, Germany Sophisticated. Dry. Acidity. Balance.		44.00
19	<b>Chablis 1er Cru Fourchaume</b> 2016, Domaine du Colombier, Burgundy, France Flowers. Toast. Cream. Mineral Quality.		49.00
20	<b>Puligny Montrachet</b> 2016, Bouchard Pere et Fils, Burgundy, France Almond. Brioche. Delicate Oak. Classic.		75.00

Quality vintage wines are produced in finite quantities and therefore, on occasion,  
it may be necessary to offer an alternative vintage or producer from that listed.  
All prices include V.A.T.

## RED

<b>BIN</b>		<b>175ml Glass</b>	<b>Bottle</b>
40	Villa Real <b>Tempranillo/Syrah</b> 2017, Spain Fascinating. Easy. Spiced Fruit. Typically Spanish.	6.00	20.00
41	Vignoble du Sud <b>Grenache</b> 2016, France Bramble. Smoky. Fruity. Smooth.		22.00
42	<b>Merlot</b> 2017, Forgeron Dubois, Pays d'Oc, France Ripe. Dark Berry Flavours. Soft Mouthfeel.	7.00	24.00
43	Cosmina <b>Pinot Noir</b> 2017, Romania Lighter Bodied. Old Vines. Full Flavoured. Soft.		24.00
44	Caleo <b>Nero d'Avola</b> 2017, Sicilia, Italy Soft. Juicy. Warm. Velvet Tannins.		25.00
45	Coffee Bean <b>Pinotage</b> 2017, Mooiplaas Estate, Western Cape, South Africa Smoked Espresso. Powerful. Smooth. Mocha.		26.00
46	Goyenechea <b>Malbec</b> 2017, Mendoza, Argentina Dark Fruits. Rounded. Sweet Tannins. Smoky.	8.00	26.00
47	Torreón de Paredes <b>Cabernet Sauvignon</b> Reserva 2014, Cachapoal Valley, Chile Cassis. Dark Berries. Dried Herbs. Depth.		29.00
48	Terra d'Alter <b>Alicante Bouschet</b> 2015, Alentejo, Portugal Spiced fruit. Chocolate. Smoky. Red Flesh.		29.00
49	Crios <b>Tannat</b> 2013, Susana Balbo, Mendoza, Argentina Plum. Loganberries. Textured Tannins. Integrated Oak.		32.00
50	<b>Cote de Brouilly</b> 2014, Henry Fessy, Beaujolais, France Cherry Fruit. Fine Structure. Beaujolais Cru.		35.00
51	Reflets de Chateau Cissac 2010, <b>Haut-Medoc</b> , Bordeaux Impressive. Smooth. Cigar Box. Heritage.		36.00
52	Patchwork <b>Barossa Shiraz</b> 2014, Yalumba, South Australia Rich. Powerful. Smooth. French & American Oak.		38.00
53	Bodegas Beronia <b>Rioja Reserva</b> 2013, Rioja, Spain Soft. Elegant. Toasted. Spice. Refined.	10.00	39.00
54	Wente Beyer Ranch <b>Zinfandel</b> 2014, California Complex. Black Fruits. Flashes of Cedar. Vanilla.		39.00
55	<b>Gigondas</b> 2014, Laurent Brotte, Rhone, France Undervalued. Grenache. Brotte Family. Chateauneuf-du-Pape.		46.00
56	Nautilus Estate <b>Pinot Noir</b> 2014, Marlborough, New Zealand Dark Cherry. Dried Herbs. Judicious Barrel Ageing. Elegance.		47.00
57	<b>Chianti Classico Riserva</b> 2009, Castello di San Donato in Perano, Tuscany, Italy Intense. Silky. Bitter Cherry. Poise. Tuscan Nobility.		50.00
58	<b>Chateauneuf-du-Pape</b> 2015, Domaine Barville, Rhone, France Complex. 'Holy Trinity'. Coffee. Mellow. Hints of Cedar.		69.00

*Our Pink, Sparkling/Champagne & Dessert Wine selections can be found overleaf*

## PINK

<b>BIN</b>		<b>175ml Glass</b>	<b>Bottle</b>
21	<b>Senora Rosa Cabernet</b> Rose 2017, Chile Fruity. Off-dry. Ripe. Rounded	6.00	20.00
22	<b>Syrah</b> Rose 2017, Vignoble du Sud, Languedoc, France Delicate. Pale. Dry. Strawberry.	7.00	22.00
23	<b>Pinot Noir</b> Rose 2015, Lyme Bay, Devon, England Elegant. Creamy. Red Fruits. Balancing Acidity.		40.00
24	<b>Sancerre</b> Rose 2016, Jean-Marie Reverdy, Loire Valley, France 100% Pinot Noir. Dry. Salmon Pink. 15ha Family Estate.		49.00

## CHAMPAGNE & SPARKLING

25	<b>Prosecco Spumante</b> Barocco DOC nv, Botter, Veneto, Italy Perfumed. Quality. Dry. Tradition.		28.00
26	Cruse <b>Brut Rose</b> nv, France Soft Pink. Vivid Red Fruit. Dry.	125ml glass 7.00	28.00
27	Lyme Bay <b>Brut Reserve</b> nv, Devon, <b>England</b> Seyval Blanc. Champagne Method. Rounded. Great Flavour.		45.00
28	Black Chalk <b>'Classic'</b> 2015, <b>Hampshire, England</b> English. Champagne Varieties. Bottle Fermented. Tantalising Acidity	125ml Glass 10.00	58.00
29	Moutard <b>'Grand Cuvee Brut'</b> nv, Buxeuil, Champagne Rich. Elegant. Pinot Noir Dominant. Delightful.	125ml Glass 12.00	65.00
30	<b>Bollinger Special Cuvee</b> nv, Aÿ, Champagne Brioche. Apple Compote. Aromatic Complexity. Remarkable Structure.		85.00
31	<b>Laurent Perrier Brut Rose</b> nv, Champagne Highly Expressive. Fresh Red Fruits. Palate Freshness. Benchmark.		95.00

## PUDDING

		<b>125ml Glass</b>	<b>Bottle</b>
33	Lyme Bay <b>Mead</b> , Devon, England Historic. Versatile. Complex. Honeyed.	6.00	25.00
34	Chateau de Juge 2011, <b>Cadillac</b> , Bordeaux, France – 37.5cl Aromatic. Elegant. Balanced. Tradition.		28.00
35	Sweet Raquel <b>Late Harvest Gewurztraminer/Sauvignon</b> 2015, Rengo, Chile – 37.5cl Tiny Production. Hand-picked. Luscious. Elegant.	7.50	29.00
36	<b>Muscat</b> 2016, Katie Jones, France – 50cl Citrus Blossom. Delicately sweet. Balancing acidity. English Winemaker.	10.00	38.00