



## Welcome

Winter, the dark, cold season seen by many as a period to 'just get through' but, it is also a time to relish. Bracing walks by the sea, or in it for the more adventurous, countryside walks in the stark, skeletal tree landscape or sitting enjoying a fine glass of red. For many the natural Winter inclination is towards robust full red wines but, as here, in a dining setting, it often the mid-weight or lighter wines that provide the best match to dishes. Less power and more subtlety can often better compliment Kevin's delicious, multi-layered flavours, Kirsten will be very happy to offer any guidance required.

Of course, it need not be red. White wine is not just an aperitif or suitable for the first courses of the menu, many in this list will carry you happily throughout the entire event. Variance in flavour profile is often more easily seen in whites, be it acidity, a vital element in any wine style, body weight and residual sugar will all affect how the wine feels in your mouth and works with your food.

The entire list is open to you including our food-centred selection of Rose wines.

If you would like to sit back and relax completely, our optional set wine selection,

**The Wine Flight** features a fascinating mix of wines.

The selection is curated specifically to complement **The Menu** and to add another layer to each course as well as expand your wine drinking experience. If you choose this option Kirsten will provide you with some background detail on each wine and explain why the wine has been paired to the dish.

So, Winter a season to be enjoyed, particularly when in warm surroundings with good food, wine and company. Enjoy to the most now knowing that brighter, new beginnings are just around the corner.

If you would like to, please ask Tomasz or Kirsten for any further advice on the wine list, 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.

Thank you & Adieu,

*Russell*



sales@clipperwines.co.uk

www.clipperwines.co.uk - office: 023 9281 2113 – Insta & FB @clipperwines

## WHITE

<b>BIN</b>		<b>175ml Glass</b>	<b>Bottle</b>
1	Perinitza <b>Pinot Grigio</b> 2021, Banat, Romania Expansive Fruit. Rounded. Soft. - V+	7.50	26.00
2	'Avec Le Temps' <b>Sauvignon</b> , Pays D'Oc, France Crisp. Gooseberry. Elderflower		28.00
3	<b>Rkatsiteli</b> 2021, Vachnadziani Winery, Kakheti, Georgia Aromatic. Exotic Fruit. Refreshing. Fascinating. - V+		30.00
4	<b>Ai Galera Mistico</b> . Tejo, Portugal Fresh. Green. Stone Fruits.	8.50	32.00
5	Castelforte <b>Garganega</b> Veronese 2020, Veneto, Italy Elegant. Almond Blossom. Citrus. Vanilla. - V+		33.00
6	'Orivatis' Old Vine <b>Savatiano</b> 2021, Sterea Ellada, Greece. Complex. Aromatic. Vanilla. Quince. - V+	9.50	36.00
7	Coral do Mar <b>Albariño</b> 2021, Rias Baixas, Spain Racy. Floral. Stone-Fruit. Peach. - V+		38.00
8	Pewsey Vale <b>Riesling</b> , Australia Lemon/Lime. Intense. Ripe.		39.00
9	Domaines de la Doucette <b>Vouvray</b> , Marc Bredif, Loire Valley, France Complex. Stoned & Exotic Fruits.	10.50	40.00
10	'Argile a S' <b>Pouilly Fume</b> , Bouchié Chatellier, Loire Valley, France Rich. Flinty. Minerality		44.00
11	Nussriegel <b>Riesling</b> 2019, Oliver Zeter, Pfalz, Germany Lees Ageing. Dry. Fine texture. Acidity. - V+		46.00
12	Neethlingshof <b>The Six Flowers</b> 2020, Stellenbosch, South Africa Complex. Violets. Clove. 6 grape varieties. - V+		49.00
14	<b>Chablis 1er Cru Fourchaume</b> 2018, Domaine du Colombier, Burgundy, France Flowers. Toast. Cream. Mineral Quality.		72.00
15	<b>Chateauneuf-du-Pape Blanc</b> 2017, Guigal, Rhone Valley Unctuous. Expressive. Round. Elegant.		81.00

Vegetarian wines are marked V - Vegan wines are marked V+

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>
20	Perinitza <b>Pinot Noir</b> 2019, Banat, Romania Ripe. Red Berry Flavours. Soft Mouthfeel. V+		26.00
21	'Gavelot' Old Vine <b>Carignan</b> 2021, L' Herault, France Robust but smooth. Earthy. Warming. - V+	7.50	28.00
22	False Bay <b>Bush Vine Pinotage</b> , Western Cape, South Africa Savoury. Dark Fruit. Cocoa.		28.00
23	<b>Portal D'uro</b> Tinto, Alentejo, Portugal Full Bodied. Red Fruit. Toasty.	8.50	32.00
24	Sensale Bio <b>Nero d'Avola</b> , Sicily, Italy Complex. Ripe Fruits. Red Berries.		32.00
25	Altolandon Mil Historias <b>Bobal</b> , Manchuela, Spain Violets. Rosemary. Ripe Red Fruit.		33.00
26	Sottano <b>Malbec</b> , Mendoza, Argentina Rich Fruits. Chocolate. Vanilla.	9.50	37.00
27	Château D'Arcins <b>Cru Bourgeois</b> , Bordeaux Blackcurrants. Forest Fruit. Earth		38.00
28	Lopez de Haro <b>Rioja Reserva</b> , Rioja, Spain Complex. Spicy Balsamic Notes. Vanilla.	10.50	40.00
29	Hesketh Regional Selections <b>Cabernet Sauvignon</b> , Coonawarra, South Australia Dark Cherries. Black Olive. Silky		42.00
30	Delta Estate Hatters Hill <b>Pinot Noir</b> , Marlborough, New Zealand. Dark Cherries. Cassis. Graphite Notes.		46.00
32	<b>Chateauneuf-du-Pape</b> 'Parcelles 38' 2019, Jerome Quiot, Rhone Valley, France Fruit cake. Cedar. Mocha. Leather. - V+.		89.00
33	<b>Chateau Musar</b> 2000, Bekaa Valley, Lebanon Fig. Plum. Mocha. Leather.		95.00
34	Yalumba <b>'The Octavius' Old Vine Shiraz</b> 2016, Barossa Valley, South Australia Depth. Aromatic. Rich. Elegant		116.00

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

## PINK

BIN		175ml Glass	Bottle
40	<b>Doriac</b> 'Les Embruns' Rose 2021, St Saturnin, Languedoc-Roussillon, France Pale. Elegant. Red Fruit. Dry.		31.00
41	Guigal <b>Cotes du Rhone</b> Rose 2021, Rhone Valley, France Bold. Dry. Full Flavoured.	9.50	37.00
42	Albia <b>Sangiovese/Merlot</b> Rose 2020, Barone Ricasoli, Tuscany, Italy Elegant. Broad flavoured. Red Fruits. Balancing Acidity. - V+		38.00
43	<b>Sancerre</b> Rose 2021, Jean-Marie Reverdy, Loire Valley, France 100% Pinot Noir. Dry. Salmon Pink. 15ha Family Estate. - V+		55.00

## CHAMPAGNE & SPARKLING

45	<b>Cielo Prosecco Rose Spumante</b> nv, Italy Salmon pink. Fruity. Strawberry & Cherry.	125ml glass 8.00	32.00
46	<b>Jansz Premium Cuvee</b> nv, Piper's River, Tasmania Honeysuckle & Citrus. Roasted Nuts. Creaminess. 'Methode Tasmanoise'		46.00
47	<b>Champagne Atréau-Roualet Brut Reserve</b> nv, Champagne, France Rich. Biscuity notes. Stone fruits. Brioche finish.	125ml Glass 12.00	58.00
48	<b>Bollinger Special Cuvee</b> nv, Aÿ, Champagne Brioche. Apple Compote. Complexity. Structure.		85.00
49	<b>Laurent Perrier Brut Rose</b> nv, Champagne Expressive. Red Fruits. Freshness. Benchmark. - V+		95.00

## PUDDING

		125ml Glass	Bottle
50	Errazuriz <b>Late Harvest Sauvignon Blanc</b> , Casablanca, Chile – 37.5cl Honey. Ripe Apricots. Almonds.	11.00	30.00
51	Petit Vedrines <b>Sauternes</b> , Barsac, France – 37.5cl Honeyed Chenin. Balanced. Elegance. – V+	12.00	33.00
52	Campbells Rutherglen <b>Muscat</b> , Rutherglen, Australia – 37.5cl Fresh. Fruit Cake. Subtle Oak.	12.00	35.00

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