

Gordon's Restaurant

Wine List

Wine by the Glass

		175 ml Glass	250 ml Glass
<u>White Wine</u>			
14.	Santa Ema, Sauvignon Blanc 2010, Maipo Valley, Chile <i>A brilliantly bright and clear wine with fresh and fruity green aromas of grass, gooseberries, nettles, apples and peach. Crisp and refreshing on the palate and perfectly balanced through its long finish.</i>	6.50	8.00
22.	The Veldt Range, Chenin Blanc 2010, Robertson Valley, South Africa <i>This Chenin Blanc has the classic appeal of South Africa's most successful white grape – fresh, clean zesty acidity with elegant fruit, melons, lemons and lychees.</i>	6.50	8.00
<u>Rose Wine</u>			
44.	Bodegas Campillo, Rioja Rose 2009, Rioja, Spain <i>An extra fruity and aromatic rosé redolent of raspberry, strawberry and peaches nose. Palate light and refreshing with good balance and a beautiful crisp finish.</i>	6.50	8.00
<u>Red Wine</u>			
38.	Quintana Tinto, Tempranillo 2008, La Tierra de Castilla, Spain <i>Superb hand crafted red with rich, mature fruit on the nose and palate with the classic hint of chocolate found in good Tempranillo. Oak ageing has added complexity and mellowness to the wine.</i>	6.50	8.00
34.	The Veldt Range, Shiraz 2010, Robertson Valley, South Africa <i>A soft and voluptuous Shiraz displaying ripples of spice and black pepper. A subtle nuance of oak gives additional body and structure to this eminently drinkable wine</i>	6.50	8.00
<u>Pudding Wine</u>			
49.	Tokaji Late Harvest Furmint, Domaine Disznoko 2009, Hungary <i>Very fruity and floral on the nose with a soft round sweetness and delicious balancing crisp acidity.</i>	Glass - 100ml	6.25
50.	Casa Silva, Late Harvest Semillon/Gewürztraminer 2010, Chile <i>Superbly balanced dessert wine with notes of grapefruit and orange peel on the nose. The palate is sweet yet refreshing with the high acidity levels and finishes well.</i>	Glass - 100ml	6.25
<u>Port</u>			
51.	Quinta do Noval Late Bottled Vintage, Portugal <i>Soft, elegant style with a deep, luscious purple colour and sweet youthful fruit notes of raspberry, plum and a touch of spice</i>	100ml	6.50

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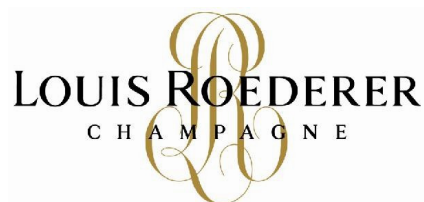
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Champagne

- Poilvert Jacques Brut NV** **34.95**
20% Chardonnay, 30% Pinot Noir, 50% Pinot Meunier. A subtle and elegant wine with floral aromas and on the palate a freshness and harmony which is ideal served as an aperitif but can be enjoyed throughout the meal.
- Ayala Rosé Majeur NV** **57.50**
Stylishly presented wine from Ayala, now owned by Bollinger. It has some fresh raspberry fruits, but goes further with its seriously crisp, dry acidity and delicate, elegant balance with structure and mature flavours.
- Louis Roederer Brut Vintage 2004** **93.00**
Fantastic wine from one of the greatest Champagne houses. Rich and mellow with intense fruit and yeast flavours. Amazingly balanced with perfect bubbles and mousse.
- Maillart Premier Cru Brut NV** **Half Bottle 19.45**
Exceptional value Champagne from a small family owned house. The 75% Pinot Noir, 25% Chardonnay blend produces a delicate dry wine with light biscuity flavours and plenty of finesse.

Sparkling Wine

- Cava Brut Castell Llord NV, Spain** **18.50**
Dry, crisp lightly sparkling wine with soft lemon and pear fruit topped off with a clean refreshing finish.
- Ceravolo Estate, Pinot Noir/Chardonnay Brut NV, Adelaide Plains, Australia** **22.50**
Smooth and creamy Australian style sparkling wine which is made from the traditional Champagne grapes of Pinot Noir and Chardonnay. It's "Bottle fermented" to enhance luscious fruit flavours with crisp bubbles and an elegant dry finish



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White Wine

Chardonnay

One of, if not, the greatest white grape variety in the world. The versatility and popularity of Chardonnay ensures it is grown the world over from its homeland in the Burgundy region of France, through the rest of Europe and on to the great New World wine producing countries of the world. The grapes vineyard locations can be as diverse as the wines styles it produces.

Its flavour ranges from the classic purest form of the grape with the great simplicity, steely, mineral laced refinement of Chablis through to the warmer climate tastes of tropical fruit, melon and pineapple from the Southern Burgundy, Australian and Californian offerings. At its best the Chardonnay grape, with the aid of careful use of oak, can produce rich, buttery, nutty and complex wines.

7. **Domaine du Colombier, Chablis 1er Cru Vaucoupin 2009, Burgundy, France** **42.50**
Pure and clear with appley and blossomy aromas and a bit more intensity and palate weight. Elegant, lively style with distinct minerality on the moderate finish. Cool, refreshing and well made.
8. **J J Vincent, Pouilly-Fuissé 2010, Burgundy, France** **41.50**
Golden with an intense bouquet of dried fruit with nuances of vanilla and oak. On the palate it is generous and full giving flavours of white peaches on the finish.
9. **Domaine du Colombier, Petit Chablis 2010, Burgundy, France** **22.95**
Classic Petit Chablis. The nose is loaded with minerals, citrus, white flower aromas with hints of wet stone. Minerally, tight and racy with cool flavours and perfect balance.
10. **Castillo de Monjardin, Chardonnay Barrel Fermented 2010, Spain** **26.50**
Very pleasant, an initial toasted or sugar- roasted aroma of the barrel predominates, whilst still maintaining the freshness of the varietal. As the wine opens, more fruit appears (banana) and the wood softens.
11. **Red Earth, Unoaked Chardonnay 2010, South Australia** **19.50**
Unoaked to highlight its natural zesty citrus peach and ripe melon flavours. Fresh and crisp with a touch of dried pear and leafy honeysuckle notes.
12. **Domaine Talmard, Macon Uchizy 2009, Burgundy, France** **27.50**
Great value white Burgundy with no oak, just fresh green apple and nut flavour with just a touch of honey. Full of character and clean fruit.



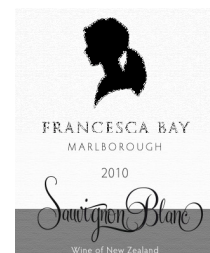
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Sauvignon Blanc

The popularity of Sauvignon Blanc has soured over recent years, aided by the fantastically aromatic, dry, unoaked wines it produces in Chile and New Zealand. The French however are past masters at coaxing the best from the Sauvignon grape with the best examples coming from the Sancerre and Pouilly Fume region of the Loire Valley. Best grown in cooler regions to retain the grapes freshness and high acidity it produces a very aromatic wine with green flavours of gooseberry and fresh cut grass through to richer asparagus flavours

13. **Domaine Hubert Brochard, Sancerre Blanc 2010, Loire Valley, France** **31.50**
This is soft yellow green in colour with crisp acidity. The wine offers grapefruit, lime, spice and mineral notes. On the palate you find fresh citrus, honey, spices, minerals and even a hint of herbal teas. Over all this is beautifully balanced with good length.
14. **Santa Ema, Sauvignon Blanc 2010, Maipo Valley, Chile** **17.50**
A brilliantly bright and clear wine with fresh and fruity green aromas of grass, gooseberries, nettles, apples and peach. Crisp and refreshing on the palate and perfectly balanced through its long finish.
15. **Francesca Bay, Sauvignon Blanc 2010, Marlborough, New Zealand** **25.50**
A more lush and aromatic Sauvignon with rich gooseberries, grapefruit, lemon and lime flavours. All this a balanced with precise acidity making it clean and refreshing on the finish.
16. **Ceravolo Estate, Sauvignon Blanc 2009, Adelaide Plains, Australia** **23.50**
Bottled young to capture its vibrant fresh style - leafy and herbaceous aromas with a zesty palate of limes, lychees and green apples made for immediate enjoyment to enhance all manor of lightly spiced foods, seafood and salads or ideal as an aperitif.



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Riesling

Riesling is one of the world's great grape varieties but suffers from a poor image after an influx of cheap artificially sweetened wines damaged its fine reputation. Its classic and purest form is that from Germany where it has a lovely elegant, clean, fresh, oily character. Outside of Germany a few brave souls are trying to build the grapes reputation and the best examples come from New Zealand and Alsace in France. More often the wine is dry with an oily character and boasts lime and honey fruit laced with minerals.

17. **Joseph Cattin, Riesling Grand Cru "Hatschbourg" 2009, Alsace, France** **29.50**
Well-balanced fruit and minerals, wonderful light citrus notes, fine acidity and lengthy finish.

Cortese

An Italian grape revered in the northern parts of the country, but seldom seen elsewhere. The best examples come from this DOCG of Gavi, in the region of Piemonte. Cortese di Gavis are light, crisp and have pleasant aromas of almonds, citrus fruits and freshly mown grass.

18. **Gavi D.O.C. La Zerba, 2010 Italy** **25.95**
This is discreet Gavi and very much not of the current fashion for high alcohol and oak. It is lovely and pure with a perfumed nose of honeysuckle and pear. This reflects onto the palate and is balanced by some tropical fruit and lovely mineral fresh acidity.

Gewürztraminer

One of the hardest varieties to spell but certainly one of the easier to remember with unmistakable opulent aromas of lychees and rose petals. The best examples from France come from the Alsace region where the wines are weighty and can age for many years. Elsewhere the grape is rare and often off dry.

19. **Joseph Cattin, Gewurztraminer, 2010, Alsace, France** **26.00**
Concentrated aromas and complexity in the nose. Its fragrance is like a bouquet of flowers, with a touch of spiciness. It has a crisp dry finish, and a good balance of acidity that keeps it fresh for a number of years.



JOSEPH CATTIN

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Verdelho

The Verdelho grape is most closely associated with the fortified wines of Maderia where it can make fantastic but sadly overlooked wines. It is becoming increasingly popular in the New World regions of Australia and Argentina where it produces light and fragrant wines.

20. **Finca La Nina, Verdelho 2010, Mendoza, Argentina** **19.95**
Verdelho is a beautifully fragrant and tangy grape of Portuguese origins. Unique to Argentina this wine is dry and has lovely floral aroma along with citrus and stonefruit flavours which are perfectly balanced with crisp acidity in the mouth.

Albarino

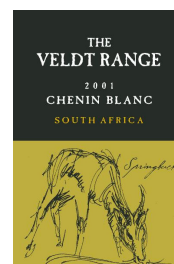
Albariño is the primary grape used to make dry white wine in the *Rias Baixas, Galicia* region of North Western Spain. Considered by many to be Spain's premier quality white wine, the Albariño grape is likened to both Riesling for its minerally character and Viognier for its bouquet of peaches and apricots. Albariño's delicious acidity, makes it excellent with fish and seafood.

21. **Veiga Naum, Albarino 2010 Rias Baixas, Spain** **22.95**
Pale golden lemon in colour, crisp, elegant and fresh. Bone-dry and aromatic, this is a lovely example of the varietal Albariño. Fresh and fruit driven with white peach, apricot, melon, pineapple, on the palate and a finish that is fragrant and persistent.

Chenin Blanc

Chenin Blanc is a magical grape in its Loire homeland producing wines of varying styles and sweetness. In South Africa where it was once known as Steen the grape flourishes with tropical honey flavours and high acidity.

22. **The Veldt Range, Chenin Blanc 2010, Robertson Valley, South Africa** **17.50**
This Chenin Blanc has the classic appeal of South Africa's most successful white grape – fresh, clean zesty acidity with elegant fruit, melons, lemons and lychees.



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Red Wine

Pinot Noir

The Pinot Noir is a grape which is both loved and hated by wine makers and wine drinking the world over. It is notoriously tricky to cultivate with its thin skins and variable wine quality which at its worst can be thin and acidic. However when its made right it can deliver the most brilliant and elusive flavours. In its youth the grape expresses brilliant red fruits like strawberry, raspberry and cherries but with age some extraordinary flavours develop which are rich, hedonistic and very seductive. From its homeland in Burgundy to all corners of the wine producing world wine maker try to capture these flavours.

23. **Bourgogne Haute Cote de Nuits Bec à Vent 2010, Burgundy, France** **35.50**
Silence adorned the Cacheaux cellars when we tasted this - Amazing coffee, brown sugar, silky black cherry, with power and elegance - amazing really for the price.
24. **Grove Mill, Pinot Noir 2009, Martinborough,, New Zealand** **32.50**
A sweet floral (violets and roses) nose with red fruit, toffee and light oak characters. Very complex and appealing. A soft entry, very unctuous and velvety, lovely soft tannins, sweet fruit and great texture on the palate. A very elegant structure.
25. **Francesca Bay, Pinot Noir 2009, Marlborough, New Zealand** **26.50**
Grown on selected vineyards, carefully and selectively harvested by hand and aged in oak casks. This fine wine has a vibrant colour and a complex abundance of strawberry, cherry and dark berry fruit. Soft and velvety on the finish.
26. **Rodney Strong, Russian River, Pinot Noir 2009, Sonoma, California** **42.00**
This Pinot is a rich, well focused effort that teams a full dose of optimally ripened fruit with a wealth of sweet oak. It is full and fleshy in feel with that suggestion of velvet that marks the grape at its best.

Pinotage

Very much a South African grape variety which was created in 1925 by A. I. Perold at Stellenbosch University when he crossed Pinot Noir and Cinsault. At its best the grape produces a wine of great depth and rich fruit flavours with a hint of tar and banana leaf.

27. **Springfontein, Pinotage 2007, Walker Bay, South Africa** **25.95**
Deep purple in colour with a youthful purple rim. Red cherry, spices, mulberry and cassis all linger on the palate. Great partner to lamb.



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Gamay

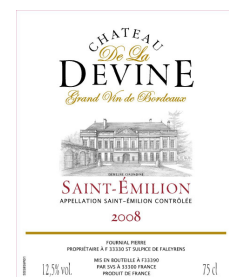
Gamey can really be summed up in one word – Beaujolais. The rather unfashionable region south of Burgundy has always lived in the shadow of the great Pinot Noir based wines from the great region to its north but this is unfair. The market pressure for Beaujolais Nouveau meant the wine was made in a great hurry and the image tarnished by the influx of light, bubblegum and banana tasting pink plonk. We forget however that the region makes some more serious “cru” wines which offer some more serious drinking.

28. **Potel-Avion Vieilles Vignes, Fleurie 2009, Beaujolais, France** **28.50**
Fresh strawberry and black raspberry aromas are enhanced by notes musky herbs, dried flowers and smoky minerals. Bright and juicy, with tangy red berry skin flavours, good mineral lift and no rough edges. A fruity, refreshing wine with good finishing clarity and bite.

Merlot

The Merlot grape is most commonly found further inland on the right bank of the Bordeaux region where it suits the wetter, cooler climate. Here it produces great wines on its own or is blended with Cabernet Sauvignon to produce some of Bordeaux's finest wines. The grape produces wines which are soft, velvety and packed with sweet plummy fruit.

29. **Château Lagrange Les Tours, “Les Cent Rangs” 2008** **20.95**
Bordeaux Supérieur, France
All we can say about this wine is how truly fantastic it is. Full bodied and complex. A really wonderful wine.
30. **Château Les Devine 2008, St. Emilion, France** **27.50**
Soft, smooth and silky. Red berries and white flower on the nose with soft fruit palate.
31. **Red Earth, Merlot 2008, Adelaide Plains, Australia** **18.95**
Vibrant rich crimson with strawberry, mulberry and blackberry fruit and a touch of spicy oak.



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Zinfandel

A red grape variety grown almost exclusively in California (although it may be related to the Primitivo variety of Italy) producing a wide variety of styles from “white” (which is, confusingly pink...) to fortified port-like wines. It is at its best in full-bodied tannic reds with rich, spicy, concentrated blackberry flavours.

32. **Beyer Ranch Zinfandel, Wente Vineyards 2008, USA** **21.50**
Classically fruity Zinfandel displaying aromas of plums with hints of raspberry and blueberry and a well balanced palate with good acidity and delicious toasty oak which gives underlying structure to the excellent fruit.

Syrah/Shiraz

Syrah is the red grape of the Rhone Valley in France or Shiraz as it is known in the southern hemisphere, and has the oldest chartered history of any of the noble grape varieties. French style, it produces stunning and complex wines and you can expect to find rustic fruit flavours with leathery, vegetal overtones and good tannins. The new world and in particular, Australia offer massive explosions of flavour and oak which challenge the palate.

33. **Ceravolo Estate, Shiraz 2007, Adelaide Plains, Australia** **27.50**
Rich colours and full fruit character – ripe mulberries, blackberry, black cherry, strawberry, blueberry with a hint of chocolate and oriental spice. Aged for 12 months on sweet, toasty American and French oak.
34. **The Veldt Range, Shiraz 2010, Robertson Valley, South Africa** **17.95**
A soft and voluptuous Shiraz displaying ripples of spice and black pepper. A subtle nuance of oak gives additional body and structure to this eminently drinkable wine

Grenache

Grenache is widely planted through Spain, where it is known as Garnacha, and Southern France. The grape can produce high alcohol levels but is very pale in colour so is often blended with other varieties. It used in the Rioja region and the Southern Rhone valley to the greatest effect. It is also making a bit of a name for itself in Australia where its sweet fruit and high alcohol has been very much in fashion.

35. **Cotes du Rhone Rouge, Parcelles 38, Vignobles Jerome Quiot 2008,** **19.50**
Rhone Valley, France
A blend of Grenache, Syrah and Mourvèdre, this is serious Cotes du Rhone, being full flavoured and having the structure to support the ample fruit. Delicious drinking.
36. **Tramontane, Grenache Rouge VdP Côtes Catalanes 2010, Southern France** **19.95**
This wine is made from very old vine Grenache in the sought after area of Tautavel. The clay/limestone soils provide depth and freshness in this powerful red. No oak ageing - this is a pure expression of the Roussillon terroir.



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Tempranillo

Tempranillo is Spain's best-known grape, and is the main ingredient in one of the world's favourite wines – Rioja. Some say that the first Tempranillo grapes were introduced by French pilgrims on their way from the monasteries to Santiago de Compostela – and were a cross between Pinot Noir and Cabernet. It is certainly possible. Firstly, the similarity between a good quality mature Rioja and an old red Burgundy is unmistakable, and secondly, Tempranillo does have thick skins producing wine with lots of colour and has the ability to age just like Cabernet. However, its strength lies in its taste – it can achieve great richness.

37. **Arbucala Essencia Barrica 2007/8, Toro Valduero, Spain** **24.50**
From the neighbouring area to Rioja and using the same grapes, this is a medium-bodied, wonderfully classic, earthy wine from the García Viadero family's new estate.
38. **Quintana Tinto, Tempranillo 2008, La Tierra de Castilla, Spain** **17.50**
Superb hand crafted red with rich, mature fruit on the nose and palate with the classic hint of chocolate found in good Tempranillo. Oak ageing has added complexity and mellowness to the wine.
39. **Bodegas Campillo, Rioja Reserva 2006, Rioja, Spain** **27.50**
Deep, complex aromas with very developed hint of fruit, leather and vanilla. On the palate, it is powerful and full-bodied with a well-balanced tannic flavour on the finish.

Carmenère

Carmenere was widely planted in the Bordeaux region of France in the early 18th century but is now hardly recognised there. It has however found a new home in Chile where it was discovered in 1994 after being confused with Merlot. The grape is capable of making great full bodied wines with structure and ageing potential. They often have a distinct smell of tomato leaf.

40. **Santa Ema, Barrel Select Carmenère 2009, Maipo Valley, Chile** **19.50**
Lovely deep red in colour with an aroma that mixes fruit – bearing notes of black cherries and chocolate and a hint of herbs. On the palate, this is a fully rounded wine with great body concentration. A wonderfully juicy mouthful.



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Malbec

Malbec was originally one of the minor blending varieties of red Bordeaux, where it now accounts for a tiny proportion of local production. But its home now is well and truly in Argentina. Becoming Argentina's keynote red it is identifiable by its violet and plum aromas and smooth, supple tannins. Flavours most commonly associated with Malbec include plums, cherries, currants and raspberries.

41. **“Benmarco” Malbec, Dominio del Plata 2008, Mendoza Argentina** **32.95**
Beautiful purple in colour with perfumed aromas of ripe red fruits and roasted coffee beans. Lush and full bodied on the palate with current jam flavours and a savoury finish combined with vanilla and coffee notes. Long satisfying finish

Cabernet Sauvignon

The world's most renowned and aristocratic red grape variety which is the main contributing grape to the famous left bank Bordeaux appellations of Medoc, Margaux, St Estephe, St Julien and Pauillac. The grape provides great structure to a wine and high tannins which are essential for long term ageing. It is often blended together with Merlot which adds fruit and helps soften the wine. Cabernet Sauvignon also has a great love affair with French oak which can add the most amazing and complex flavours of lead pencil, tobacco, coffee, cedarwood and spice to its rich blackcurrant flavour. New world versions retain the same flavours and often pick up minty, herbaceous notes.

42. **Santa Ema, Cabernet Sauvignon Reserva 2008, Maipo Valley, Chile** **20.50**
Plums and velvety notes from mature tannins give this wine a varietal character that combines perfectly with the vanilla, toasty wood of maturation. A wine of great structure and complexity.

Corvina/Rondinella/Molinara

These three grapes are widely grown in the Veneto region of Italy where they are blended to produce one of Italy's great wines – Valpolicella. Valpolicella can come in a variety of styles and quality levels from light easy drinking wines to the powerful, alcoholic and full bodied Amarone style. The Superiore region has more favourable growing conditions and produces some of the regions best wines.

43. **Adalia, Amarone Della Valpolicella Classico, 2007, Italy** **52.00**
An intense and powerful expression of this Veronese classic made from naturally air-dried grapes.



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Rosé Wine

44. **Bodegas Campillo. Rioja Rose 2009, Rioja, Spain** **19.50**
An extra fruity and aromatic rosé redolent of raspberry, strawberry and peaches nose. Palate light and refreshing with good balance and a beautiful crisp finish.



Half Bottles

White

45. **Santa Ema, Chardonnay 2010, Maipo Valley, Chile** **9.75**
Wonderful soft and fresh Chardonnay with the perfect balance of tropical fruits, lemon and pineapple along with toasty oak and vanilla flavours. Complex and elegant finish.
46. **Domaine Hubert Brochard, Sancerre Blanc 2010, Loire Valley, France** **18.50**
This is soft yellow green in colour with crisp acidity. The wine offers grapefruit, lime, spice and mineral notes. On the palate you find fresh citrus, honey, spices, minerals and even a hint of herbal teas. Over all this is beautifully balanced with good length.

Red

47. **Santa Ema, Cabernet Sauvignon 2010, Maipo Valley, Chile** **11.75**
Absolutely jam packed with loads of blackcurrant fruit and a lovely minty note on the nose. Rich and luscious on the palate.
48. **Etienne Barret, Crozes Hermitage Rouge 2009, Rhone, France** **16.50**
100% Syrah with classic aromas of bramble and a little spice. Oak flavours are restrained to let the fruit shine through, a characteristic of Etienne's wines. Medium to full bodied and easy to drink.

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pudding Wine

49. **Tokaji Late Harvest Furmint, Domaine Disznoko 2009, Hungary** **Btl – 500ml** **29.75**
Very fruity and floral on the nose with a soft round sweetness and delicious balancing crisp acidity.
50. **Casa Silva, Late Harvest Semillon/Gewürztraminer 2010, Chile** **Btl – 375ml** **22.50**
Superbly balanced dessert wine with notes of grapefruit and orange peel on the nose. The palate is sweet yet refreshing with the high acidity levels and finishes well.



~ From time to time a vintage may change – when this occurs the next vintage will be offered ~