

Rosé

Le Bel Olivier, Cinsault-Syrah Rose, IGP, Pays d'Oc – 2009 (France)

With a vibrant pale pink colour and a raspberry, floral nose, this is a lovely refreshing rosé. The palate is charming with a clean, fruity finish.

Enjoy with – a salad dish or something with a hint of spice Taste guide – 2 Bin No. – 03 £10.95

Reds

Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2009 (France)

A juicy, easy drinking red with soft tannins and good fruit content.

Enjoy with – roast white meat, red meat or mildly spice dishes Taste guide – b Bin No. – 02 £10.95

Vina Plata, Bonarda-Malbec – 2009 (Argentina)

The tender and complex bouquet of spices and elegant chocolate notes combine for a fresh medium body and long finish.

Enjoy with – a good all round choice - great with burgers Taste guide - c Bin No. – 15 £12.95

Robert Skalli, Pinot Noir – 2008 (France)

Deep ruby red in colour with aromas of bilberry and spice. Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth, delicious wine.

Enjoy with – fish & stronger flavoured dishes Taste guide – b Bin No. – 16 £14.95

Thieri Loup, Coteaux De Languedoc – 2006 (France)

The Languedoc can produce some great wines and this is a great example. Ripe berry fruit with a hint of smoke and spice. One of the hidden gems on our list.

Enjoy with – red game meat such as venison or duck Taste guide – c Bin No. – 17 £16.95

Beronia, Rioja Reserva – 2005/6 (Spain)

A flagship wine from the wine-makers at Beronia. Rich dark cherry and blackcurrant with a warm rounded finish.

Enjoy with – red meat of any kind but particularly lamb Taste guide – d Bin No. – 18 £17.95

Marqués de Olivara, Toro – 2006 (Spain)

Well balanced, with a full, fruity blackberry nose, notes of violet and well-integrated oak. Good tannin structure, concentrated but elegant - pairs well with red meats and cheese. A gold medal winner at the Decanter World Wine Awards 2009.

Enjoy with – red meat, especially when grilled, cheese Taste guide – d Bin No. – 19 £18.95

Beresford, McLaren Vale, Shiraz – 2006 (Australia)

A full-on style of Shiraz but one with real class. Luscious dark berry fruit with spicy character and a subtle hint of black pepper. The finish is long lingering and very more-ish. A silver medal winner at the IWSC awards 2009.

Enjoy with – steak, with any kind of sauce – especially pepper Taste guide – e Bin No. – 20 £19.95

Vincent Girardin, Santenay, Burgundy – 2005 (France)

A more restrained type of wine full of delicate, perfumed flavours of summer berry fruit with a touch of herby spice.

Enjoy with – duck, roasted poultry & game Taste guide – b Bin No. – 21 £22.95

By The Glass

White

	175ml	250ml
Le Bel Olivier, Colombard-Sauvignon Blanc, IGP, Cotes de Gascogne – 2009 (France)	£2.75	£3.75
Still Bay Unoaked Chardonnay – 2009 (South Africa)	£3.30	£4.50
Ca'Solare, Pinot Grigio - 2007 (Italy)	£3.80	£5.50

Rosé

Le Bel Olivier, Cinsault-Syrah Rose, IGP, Pays d'Oc – 2009 (France)	£2.75	£3.75
---	-------	-------

Red

Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2009 (France)	£2.75	£3.75
Vina Plata, Bonarda-Malbec – 2009 (Argentina)	£3.80	£4.50
Beronia, Rioja Reserva – 2005/6 (Spain)	£4.50	£6.25

Taste Guide:

White: 1 (dry) to 9 (sweet)

Red: a (light) to e (heavy)