

Corkscrew

Restaurant | Wine & Café Bar

Wine List

Chosen by our Wine Merchant, Harriet Tindal

Wondering what to have with your food?

Match the weight of your wine with the weight of your food and perhaps discover a new favourite. Need advice? Please ask!

THE WHITES

Light & Fruity

- 1 **Stonefish Sauvignon Blanc, NSW** **Australia** **€19.00**
Massive tropical fruit on the nose typical of ripe Sauvignon Blanc grapes; gooseberries and passion fruit on the palate. Good length and clean crisp acidity.
- 2 **Puna Snipe Chardonnay, Central Valley** **Chile** **€18.00**
Exotic tropical fruit aromas of passion fruit and bananas followed by an intense mouthful of a lively fruit cocktail; quite full and pure flavours matched by crisp acidity to finish. Blended by her Dad!
- 3 **Muscadet Sevre-et-Maine sur Lie,** **France** **€23.00**
August Bonhomme, Loire
Fresh and firmly dry – a perfect accompaniment to most seafood dishes.
- 4 **Garganega Pinot Grigio, Araldica, Veneto** **Italy** **€18.50**
Top quality Garganega sourced from Vicenza, possessing a clean, fresh palate, good weight and texture. Blended with 20% crisp, lemony Pinot Grigio to create this very appealing and characterful Italian white
Glass **€4.75**

Aromatic & Zesty

- 5 **Puna Snipe Sauvignon Blanc, Central Valley** **Chile** **€18.00**
Pugnatically crisp and dry with fresh grass, gooseberry and passion fruit on the palate. Good minerality leads to a long finish. Blended by her Dad!
- 6 **Château de Parenchère Bordeaux Blanc Sec** **France** **€27.00**
Well balanced and very aromatic dry white. Displays intense white and citrus fruit aromas: fresh and round on the palate. Perfect with fish and seafood.
- 7 **Sherwood Estate Sauvignon Blanc, Marlborough** **N Z** **€27.00**
Fresh, lively gooseberry and passion fruit aromas with a touch of cut grass on the nose. Rich, concentrated palate with beautiful, balanced finish.
- 8 **Swallows' Tale Sauvignon Blanc•Chenin** **S Africa** **€18.00**
85% Sauvignon Blanc, 15% Chenin. Ripe and concentrated, floral and peach tones, green apples, tropical fruit and a finish of green fig. Perfect accompaniment to most seafood dishes and poultry. Blended by her Dad!
- 9 **La Báscula, Catalan Eagle, Organic Garnacha** **Spain** **€24.00**
Blanca & Viognier, Terra Alta
An aromatic, peach white wine with refreshing acidity and a rich texture.

THE WHITES

Rich & Flinty

- 10 **Riesling, Les Princes Abbés, Domaines Schlumberger, Alsace** **France** **€28.00**
Lime and green apple on the nose with a light floral component. Fresh fruit with lemony notes and length on the palate. 90 points Wine Spectator.
- 11 **Chablis, William Fèvre** **France** **€33.00**
Very refined bouquet, developing citrus, white-fleshed fruit and floral notes. Impressive texture for a village Chablis. The wine is marked by mineral notes that are typical of the appellation

THE PINK

- 12 **Château de Seuil Rosé, Bordeaux** **France** **€25.00**
Modern aromatic style. Bouquet of strawberries and raspberries. Fermented dry acidity adds vivacity.

THE REDS

Light & Fruity

- 13 **Puna Snipe Merlot, Central Valley** **Chile** **€18.00**
Beautiful violet-purple colour, characterised by its fruitiness and rich varietal aromas. Medium bodied with soft notes of violets, plum and berries on palate; vanilla and mocha appear on long finish. Blended by her Dad! **Glass €4.50**
- 14 **Fleurie, Bouchard Père et Fils, Burgundy** **France** **€32.00**
Garnet with purple hues; fresh, fruity bouquet with violet and black cherry flavours. Velvety palate with elegant tannins and hint of liquorice.
- 15 **Château Saint Florin, Bordeaux** **France** **€23.00**
A delight: lovely soft, fruity flavours and a forward, open style. Unlike many young red Bordeaux wines, this is not too tannic. High proportion of Merlot gives fruit and the Cabernet provides structure and depth, giving an excellent balance. Ideal with white meat and light dishes.
- 16 **Corale Chianti, Tuscany 2007** **Italy** **€20.00**
Intense ruby red. A fruity bouquet of blueberries and raspberries. The palate is harmonious and fresh with notes of raspberries and cherry; moderate acidity.

THE REDS

Ripe & Vibrant

- 17 **Stonefish Shiraz, NSW** **Australia** **€19.00**
 Rich, ripe palate with red berries interwoven with oak. Medium bodied wine enhanced by soft tannins.
- 18 **Château de Parenchère Bordeaux Superieur Rouge** **France** **€29.00**
 Intense ruby colour: full, fleshy and round with an underlying structure. Intense red fruit aromas and elegant soft tannins. Great balance, open and very drinkable.
- 19 **Walnut Block Pinot Noir Collectables, Marlborough** **N Zealand** **€29.50**
 Crimson with perfumed aromas of red and dark cherries, plums and spice. Fruit driven, elegant in style with soft tannins and subtle oak.
- 20 **La Bâscula, Turret Fields, Monastrell/Syrah, Jumilla** **Spain** **€24.00**
 Spicy, berry laden, plump black fruits with a delicious long, smooth finish. A wine which has clearly had the sun on its back. Seductively fruity and voluptuous. Seductively fruity and voluptuous.
- 21 **Swallows' Tale Shiraz•Cabernet Sauvignon** **S Africa** **€18.00**
 Dark ruby with youthful blackberry and ripe berried fruits. Young and vibrant with elegant upfront fruit ending with touch of peppery spice. Strongly recommended. Blended by her Dad! **Glass €4.50**

Rich & Full Bodied

- 22 **Puna Snipe Cabernet Sauvignon•Carmenère** **Chile** **€18.00**
 50% Cabernet Sauvignon, 50% Carmenère. Dark and seductive: structure from the Cabernet added to Chile's exotic Carmenère. Intense red and black fruits in harmony exuding delicious notes with a lingering finish. Blended by her Dad! **Glass €4.50**
- 23 **Côtes du Rhône Villages Cairanne, Boisson** **France** **€27.00**
 Offers a bright juicy mix of red and purple fruits, with fruit cake, floral and sweet toast notes. Round and juicy. 90 points Wine Spectator.

SPARKLING

- 24 **Louis Picamelot Blanc de Blanc Brut NV** France €32.00
Vibrant pale green straw colour; palate reveals lovely fruit-driven, light and fresh sparkling wine. Perfect as an aperitif or with food.
- 25 **Prosecco Frizzante Cà Masetti, Conti Neri, Veneto** €22.50
NV Italy Glass
Brilliant straw yellow with wonderful fruity bouquet; dry and €6.00
fruity on the palate.

CHAMPAGNE

- 26 **Champagne Gremillet Brut Selection NV** France €60.00
Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish. Glass
Awarded IWSC Best in Class Trophy 2009. €12.00