

# The Sorrel Horse

## Wine List



### Sparkling Wines

#### Rosé

##### **Carte Coraille, Cremant de la Loire, Domaine Baumard, Loire, France**

100% Cabernet Franc. Pale salmon coloured with a fine and persistent mousse. The nose is bursting with the aroma of fresh crushed strawberries and redcurrant. The palate is fresh and well-structured, with fine acidity and a pleasing dryness to the finish. A great aperitif.

Bottle 750ml  
£24.95

#### White

##### **Adnam's Fizz**

Sparkling Chardonnay with delightful citrus flavours. 8 out of 10 wedding guests can't tell it is not Champagne! Great value.

Bottle 750ml  
£19.95

#### Rosé Wine

##### **2010 Pinot Grigio Rose, Ca' del Bianco, IGT delle Venezia, Italy**

95% Pinot Grigio 5% Merlot Very pale pink, with aromas of orchard fruit and fresh strawberries. The palate is medium bodied with berry fruits, a creamy texture, yet totally dry. Ideal as an aperitif or perfect with Italian antipasti, chicken or seafood

125ml £3.00  
175ml £3.85  
250ml £4.95  
Bottle 750ml  
£13.95

### White wines

##### **2010 Cantiga Bianco, Viura, Campo de Borja, Spain**

100% Viura. Pale lemon with green tints. The nose shows green apples, yellow plum and floral notes. The palate is medium bodied, crisp and fresh with a clean citrusy finish. Will happily accompany most lighter fish, white meat dishes and salads.

125ml £2.80  
175ml £3.50  
250ml £4.50  
Bottle 750ml  
£12.50

##### **2010 Vina Riojanas Torrontes, La Rioja, Argentina**

100% Torrontes. Pale lemon coloured with green tints, the nose is full of aromas of roses, grapefruit and white peach. The palate is fresh and very fruity, with hints of tropical fruit and fresh acidity. As an aperitif or with shellfish. Also goes with white meats

125ml £2.90  
175ml £3.65  
250ml £4.75  
Bottle 750ml  
£12.95

##### **2011 Klippenkop Chenin Blanc, Western Cape, South Africa**

100% Chenin Blanc. Full bodied medium palate. Showing prominent tropical fruit characteristics on the nose and palate, with nuances of fresh honeydew melon, lemon sherbet and green apples, it has a lovely rounded and lingering finish, yet still maintains a good crisp acidity.

Bottle 750ml  
£13.95

##### **2010 Picpoul de Pinet, Domaine de la Viste, Languedoc, France**

100% Piquepoul Blanc. Pale lemon coloured with great brightness. The nose is delicate and complex. It shows first tropical fruit, followed by mineral hints. The palate is well balanced, with great smoothness and a zesty citrus acidity. Delicious with shellfish, and Mediterranean fish such as bass or bream.

Bottle 750ml  
£16.95

##### **2010 Stoneburn Sauvignon Blanc, Marlborough, New Zealand**

100% Sauvignon Blanc. Pale lemon coloured, the nose is powerful and exotic, with gooseberry, passion fruit and elderflower notes. The palate is medium to full bodied, with very intense tropical fruit blending with greener notes of capsicum. The finish is ripe, crisp and long. Good with roasted vegetables, goats cheese, shellfish or on its own.

Bottle 750ml  
£19.95

### Red wines

##### **2010 Alameda Merlot, Maipo Valley, Chile**

100% Merlot. Bright purple coloured, the nose is full of black cherries and plums. The palate is rich and soft, with abundant ripe fruit and soft tannins framing the elegant finish. Its ripe, soft fruity character means this will work well with all red meat.

125ml £2.95  
175ml £3.75  
250ml £4.95  
Bottle 750ml  
£12.50

##### **2010 Les Pradelles, St Chinian, Languedoc, France**

50% Syrah, 30% Grenache, 20% Carignan. The wine has an intense, deep red colour. The nose is seductive, with soft fragrances of red cherry and hints of spices. Medium bodied but intense.

125ml £3.10  
175ml £3.90  
250ml £5.10  
Bottle 750ml  
£13.75

##### **2010 Finca Las Paredes Malbec, San Raphael, Argentina**

100% Malbec. Classic Malbec aromas of ripe plums, tobacco and violets are evident in the nose, with hints of vanilla. Full on the palate, yet with soft ripe tannins, this has good balance and a long finish. Great with barbecued or grilled meat, perfect with steak. Also works well with robust stews!

Bottle 750ml  
£16.50

##### **2007 Vina Portil, Rioja Crianza, Bodegas Palacio Spain**

100% Tempranillo. Deep ruby coloured with a full bouquet of red cherry, plum and vanilla spice. Medium bodied and elegant, the palate has plenty of fresh red berry fruit, some mocha and cinnamon notes and a finish framed by gentle mellow tannins. Stews, Pasta with meat sauces. Lightly spiced dishes such as tagines.

Bottle 750ml  
£18.95

##### **2009 Stoneburn Pinot Noir, Marlborough, New Zealand**

100% Pinot Noir. Offers terrific value and delivers tremendous quality. Wonderful flavours of soft plums and raspberry, it has the depth and body to satisfy any Pinot Noir lover. Grilled poultry and feathered game and plain roasted red meats.

Bottle 750ml  
£21.95