

We have chosen the following wines to compliment the tasting menu

- Bin 15.** **Laurent Perrier Cuvee Rose -*Champagne – France***
Founded in 1812 L.P. is the largest family owned Champagne House and is located in. This Rose has been made using 100% Pinot Noir grapes that have been macerated for 48/72 hours in their skins, depending on the harvest, which helps to bring out all the aromatic richness from the grape as well as creating the lush pink colour (*Saignee Method*). Intensely fruity and fresh the wine displays soft red fruit flavours reminiscent of strawberries, raspberries and Morello cherries, great length and supple finish.
- Bin 57.** **Sauternes Liqueroux, Schroder & Schyler -*Bordeaux – France***
Sauternes located in the Bordeaux region is created from Semillon & Sauvignon Blanc grapes affected by Botrytis fungus. Also known as Noble Rot the fungus concentrates the sugars and flavours of the grape but still maintains a level of acidity which stops the wine becoming cloying. This is a labour intensive wine to produce as the grapes must be hand-picked with many return visits required to the same vines as often only small amounts of grapes are effected at a time and also the shrivelled grapes produce less juice. Schroder & Schyler are of Danish decent yet their family are one of the original wine house owners since 1739. Heady aromas of dried apricots and almonds with luscious flavours of honeyed mandarins and refreshing acidity.
- Bin 18.** **St Veran Vieilles Vignes, Domaine Corsin -*Burgundy – France***
The Corsins have been Vignerons (*someone who cultivates a vineyard for winemaking*) for many generations and have produced and bottled in their own small, modern winery since the late 60's. Taking a Biodynamic approach to viticulture whereby they use the positions of moons and stars but mainly sustainable organic methods, they produce this stylish wine from 100% Chardonnay grapes from low yielding, 40 year old vines (*Vieilles Vignes*). The Corsin brothers then use 1 year old oak barrels to add a little complexity as they feel that new oak imparts too much character and can obscure the true finesse of their wine. Rounded and rich this dry white has good citrus fruit aromas and flavours, mineral notes, slight spice and a delicious, refreshing lemon acidity.
- Bin 43** **Syrah, Jordan Estate - *Stellenbosch – South Africa***
Gary and Kathy Jordan have used their Geologist (him) and Economist (her) skills and put them to good use in the hilly Stellenbosch region of the Cape Winelands. These well drained soils and perfect Mediterranean climate help to produce what they describe as intense New World fruit character with more Old World class. 100% Shiraz (Syrah) this dark rich full bodied red has been aged in French and American oak for around 16 months. Concentrated flavours of cassis and blackberry with dark chocolate notes, warming spice and well integrated toasty oak.
- Bin 56.** **Pedro Ximenez “el Candado”, Valdespino - *Jerez de la Frontera – Spain***
One of the worlds oldest and most outstanding Sherry producers" The Valdespino family have been involved in the Sherry trade since 1430, making Valdespino the oldest sherry Bodegas (Houses). In 1883, Valdespino became a purveyor of Sherry to the Royal House of Spain and since 1932 to the Royal House of Sweden, testament to the quality of Valdespino. In 1999, the Estevez family, also from Jerez, bought the Valdespino Bodega, thus keeping it in family hands and ensuring that quality and tradition are maintained. Made from Pedro Ximenez (known as P.X.) grapes left out in the sun for 2 weeks after harvest causing the water content to evaporate turning them raisin like and then fortified with brandy after fermentation (18% alc vol). Aged for at least 12 years in American oak this delicious, unctuous wine is superbly rich with complex dried fruit flavours, mocha hints and long lasting honey hints.