White Wine

1. College **Sauvignon Blanc**, Las Condes £15.50
   Central Valley, Chile
   *Fresh and fruity with distinctive citrus aromas and tropical fruit flavours*

2. **Grenache/Colombard**, Les Chiens Blanc £18.50
   Vin de France
   *Crisp, fresh and aromatic, a really enjoyable French white*

3. **Viognier ‘Vieilles Vignes’ Mont Rocher** £20.00
   IGP, France
   *Outstanding quality and value for money viognier, elegant and floral*

4. **Garganega/Pinot Grigio**, Vinazza £20.50
   Garda DOC, Italy
   *Crisp and smooth pinot grigio blend with garganega, which is the grape of Soave*

5. **Vinho Verde**, Quintas do Homem £22.00
   Portugal
   *Elegant, dry and fruity, made from Loureiro, Arinto and Alvarinho*

6. **Chardonnay**, Shadow Point £26.00
   San Bernabe AVA, California, USA
   *Full bodied and buttery Chardonnay, with wonderfully integrated oak*

   South Australia
   *Wonderful, rich and aromatic Australian Riesling, perfect for spicy dishes*

8. **Organic Sauvignon Blanc**, Zephyr £29.50
   Marlborough, New Zealand
   *A fantastic Organic NZ Sauvignon, with a mouthful of tropical fruit flavours*
ST ANTONY’S COLLEGE
EXTERNAL WINE LIST

Red Wine

9. **College Merlot**, Las Condes
   Central Valley, Chile
   Soft, fruity, full bodied and well balanced, with blackberry flavours
   £ 15.50

10. **Tempranillo**, Casa del Arco
    Madrid, Spain
    Excellent value, beautifully smooth red wine with loads of blackberry fruit
    £ 17.00

11. **Carignan** ‘Vieilles Vignes’ Mont Rocher
    IGP, France
    Old vines and three months in oak give this wine lovely fruit and complexity
    £ 20.00

12. **Carmenere** Reserva, Nostros, Indomita
    Maipo, Chile
    Plenty of tannins, loads of black fruit flavours and a nice hint of spice
    £ 21.00

13. **Malbec** ‘Showdown’ The Bird
    Central Valley, California, USA
    Juicy with wonderfully rounded tannins, softened by a hint of Syrah in the blend
    £ 22.50

14. **Pinot Noir**, Manos Negras
    Patagonia, Argentina
    Outstanding quality Pinot Noir from the former winemaker of Catena Zapata
    £ 25.00

15. **Underworld Blend** ‘No.3’
    Coastal, South-Africa
    An incredible Chateauneuf du Pape style blend of Grenache, Carignan and Mourvedre
    £ 27.50

16. **Sennorio de Sarria Reserva**
    Navarra, Spain
    Full bodied and packed with fruit. 90% Cabernet Sauvignon, 10% Graciano
    £ 29.00
Sparkling Wine & Champagne

17. **Lessini Durello Brut** Sparkling, DOC, Casa Defra £ 18.50
    Veneto, Italy
    *Durello is little known, but offers elegant bubbles and fresh fruit for drinks receptions*

18. **College Prosecco**, Spumante Extra Dry DOC, Romeo £ 19.80
    Veneto, Italy
    *Fresh and fruity Prosecco, with a nice hint of sweetness*

19. **Grande Reserve Premier Cru** Champagne, Pierre Mignon £ 42.00
    Champagne, France
    *Plenty of freshness and wonderful structure make this great for receptions or meals. A blend of 80% Pinot Meunier, 10% Chardonnay and 10% Pinot Noir*

Dessert Wine

20. **College Late Harvest Sauvignon Blanc**, Chilinero (375ml) £ 13.00
    Central Valley, Chile
    *Fruity and clean, yet creamy and long in the mouth, with plenty of aromatics*

21. **Coteaux du Layon ‘Cote D’or’** Domaine Baumard (375ml) £ 19.00
    Loire Valley, France
    *Sweet Chenin Blanc. Loads of fruit and acidity, but plenty of weight for richer desserts*

22. **College Fine Tawny Port NV**, Kopke £ 24.00
    Douro, Portugal
    *A classic smooth Tawny Port, with nutty flavours, perfect for a cheese board*