# 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 Blanc/Colombard**, Les Chiens Blanc £19.00
   Vin de France
   *Crisp, fresh and aromatic, a really enjoyable French white*

3. **Viognier ‘Vieilles Vignes’ Mont Rocher** £20.50
   IGP, France
   *Outstanding quality and value for money viognier, elegant and floral*

4. **Pinot Grigio**, DOC Delle Venezie, Casa Defra £21.00
   Venezia, Italy
   *Crisp and smooth pinot grigio blend with delicate hints of peach and pear flavours*

5. **Vinho Verde**, Quintas do Homem £23.00
   Portugal
   *Elegant, dry and fruity, made from Loureiro, Arinto and Alvarinho*

6. **Chardonnay Gran Reserva, Nostros, Indomita** £25.00
   Casablanca Valley, Chile
   *Full bodied and buttery Chardonnay, with wonderfully integrated oak*

7. **Riesling ‘The Courtesan’ Wild & Wilder** £27.50
   South Australia
   *Wonderful, rich and aromatic Australian Riesling, perfect for spicy dishes*

8. **Organic Sauvignon Blanc**, Zephyr £30.00
   Marlborough, New Zealand
   *A fantastic Organic NZ Sauvignon, with a mouthful of tropical fruit flavours*
Red Wine

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

10. **Tempranillo**, Casa del Arco £ 18.00
    Madrid, Spain
    *Excellent value, beautifully smooth red wine with loads of blackberry fruit*

11. **Carignan** ‘Vieilles Vignes’ Mont Rocher £ 20.50
    IGP, France
    *Old vines and three months in oak give this wine lovely fruit and complexity*

12. **Carmenere** Reserva, Nostros, Indomita £ 22.00
    Maipo, Chile
    *Plenty of tannins, loads of black fruit flavours and a nice hint of spice*

13. **Organic Malbec**, Triuno £ 24.00
    Mendoza, Argentina
    *Elegant and medium bodied Malbec with loads of fruit and balanced tannin*

14. **Castillo de Eneriz Reserva** £ 24.00
    Navarra, Spain
    *Full bodied and packed with fruit. Cabernet Sauvignon, Merlot and Tempranillo*

15. **Pinot Noir**, Manos Negras £ 26.50
    Patagonia, Argentina
    *Outstanding quality Pinot Noir from the former winemaker of Catena Zapata*

16. **Cabernet Sauvignon** ‘The Crusher’ £ 29.00
    California, USA
    *Full bodied and packed with fruit. Cabernet Sauvignon and Petite Syrah blend*
Sparkling Wine & Champagne

17. **Lessini Durello Brut** Sparkling, DOC, Casa Defra  £ 19.00
   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  £ 43.00
   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)  £ 19.50
    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*