ST ANTONY'S COLLEGE
EXTERNAL WINE LIST

White Wine

1. 2015 College’ Sauvignon Blanc, Las Condes Central Valley  £ 13.00
   Central Valley Chile
   Fresh & Fruity with Distinctive Citrus Aromas and tropical Fruit Flavour

   Paarl, South-Africa
   Smooth, well rounded and fruity. A very versatile food wine

3. 2016 Pinot Grigio, Villa Garducci  £ 17.50
   Veneto, Italy
   Delicate, fruity and easy drinking. A good example of pinot grigio

4. 2017 Sauvignon ‘Le Sauvage de la Brie’ Bonhomme  £ 18.90
   Vin de France
   Loire valley style sauvignon blanc, with a crisp mineral backbone

5. 2017 Apaltagua Reserva Chardonnay  £ 19.50
   San Antonio, Chile
   Very rich and complex chardonnay, with nice acidity

6. 2016 Rioja Blanco, Mindiarte  £ 20.50
   Rioja Alta, Spain
   Crisp, fresh and fruity, similar in style to Rueda Verdejo wines

7. 2016 Viognier, Domaine Durban  £ 22.50
   Vaucluse, Rhone Valley, France
   Aromatic and floral flavours, but delicate on the palate

8. 2017 Sauvignon Blanc, Misty Cove  £ 23.50
   Marlborough, New Zealand
   A fantastic NZ Sauvignon, with a mouthful of tropical fruit flavours

9. 2016 Petit Chablis, Chateau de Maligny  £ 31.00
   Chablis, France
   Smooth and well rounded Chablis, totally un-oaked

Vintages may change due to availability
Red Wine

10. 2015 College **Merlot**, Las Condes Central Valley
    Central Valle Chile
    *Bright Raspberry Red in colour, soft fruity full Bodied and well balanced with Berry-like Characteristics*
    £ 14.20

11. 2017 Apaltagua ‘Gran Verano’ **Merlot**
    Central Valley, Chile
    *Packed with rich black fruit flavours, with fairly full tannins*
    £ 15.50

12. 2017 **Quinteiro Tempranillo**
    Galicia, Spain
    *Light, fruity and easy drinking red wine*
    £ 15.90

13. 2016 **Montepulciano** D’Abruzzo, Marchesini
    Abruzzo, Italy
    *Smooth and juicy red wine, very versatile for food matching*
    £ 16.90

14. 2016 **Reserva Pinot Noir**, Huaquen
    Curico, Chile
    *Old World style of pinot noir, cherry flavour with smokey hints*
    £ 20.50

15. 2014 **Shiraz**, Stonemason
    Currency Creek, Australia
    *Loads of fruit, plenty of chewy tannins and a nice hint of sweetness*
    £ 21.00

16. 2016 **Malbec**, Pascual Toso
    Mendoza, Argentina
    *A really classy Malbec, with nice fruit and tannins that aren’t too dry*
    £ 23.00

17. 2013 Chateau Gauthier **Medoc**
    Bordeaux, France
    *Wonderful value Medoc, a blend of Cabernet sauvignon, Merlot & Petit Verdot*
    £ 25.00

18. 2014 **Morgon ‘Vieilles Vignes’ Cote de Py**, Pierre Savoye
    Beaujolais, France
    *Incredible weight and structure, fairly similar in style to Red Burgundy*
    £ 29.00

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# ST ANTONY'S COLLEGE
## EXTERNAL WINE LIST

## Sparkling Wine & Champagne

<table>
<thead>
<tr>
<th>No.</th>
<th>NV</th>
<th>Wine Description</th>
<th>Price</th>
<th>Origin</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>19</td>
<td>NV</td>
<td>Apaltagua ‘Costero’ Extra Brut Sparkling</td>
<td>£ 17.90</td>
<td>San Antonio, Chile</td>
<td>A lively and refreshing blend of Sauvignon Blanc and Chardonnay</td>
</tr>
<tr>
<td>20</td>
<td>NV</td>
<td>Prosecco Brut DOC, Casa Sant’Orsola</td>
<td>£ 20.50</td>
<td>Veneto, Italy</td>
<td>Fresh and fruity Prosecco, with a crisp and dry finish</td>
</tr>
<tr>
<td>21</td>
<td>NV</td>
<td>‘Origine’ Brut Champagne, Bauchet</td>
<td>£ 39.50</td>
<td>Champagne, France</td>
<td>Perfect for drinks receptions, a blend of 70% Pinot Noir &amp; 30% Chardonnay</td>
</tr>
<tr>
<td>22</td>
<td>NV</td>
<td>‘Signature’ 1er Cru Brut Champagne, Bauchet</td>
<td>£ 45.90</td>
<td>Champagne, France</td>
<td>Rich and complex, a blend of 70% Chardonnay &amp; 30% Pinot Noir</td>
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</tbody>
</table>

## Dessert Wine

<table>
<thead>
<tr>
<th>No.</th>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
<th>Origin</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>2016</td>
<td>Late Harvest Riesling, Apaltagua (375ml bottle)</td>
<td>£ 15.90</td>
<td>San Antonio, Chile</td>
<td>Refreshing dessert wine, with hints of lemon, great with fruity desserts</td>
</tr>
<tr>
<td>24</td>
<td>2015</td>
<td>Loupiac, Chateau Pontac</td>
<td>£ 26.50</td>
<td>Bordeaux, France</td>
<td>A blend of Semillon and Sauvignon Blanc, similar in style to Sauternes</td>
</tr>
<tr>
<td>25</td>
<td>2012</td>
<td>Late Bottled Vintage Port, Taylors</td>
<td>£ 32.50</td>
<td>Porto, Portugal</td>
<td>A classic rich and full flavoured vintage Port, perfect for a cheese board</td>
</tr>
</tbody>
</table>

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