

## THE WINE LIST

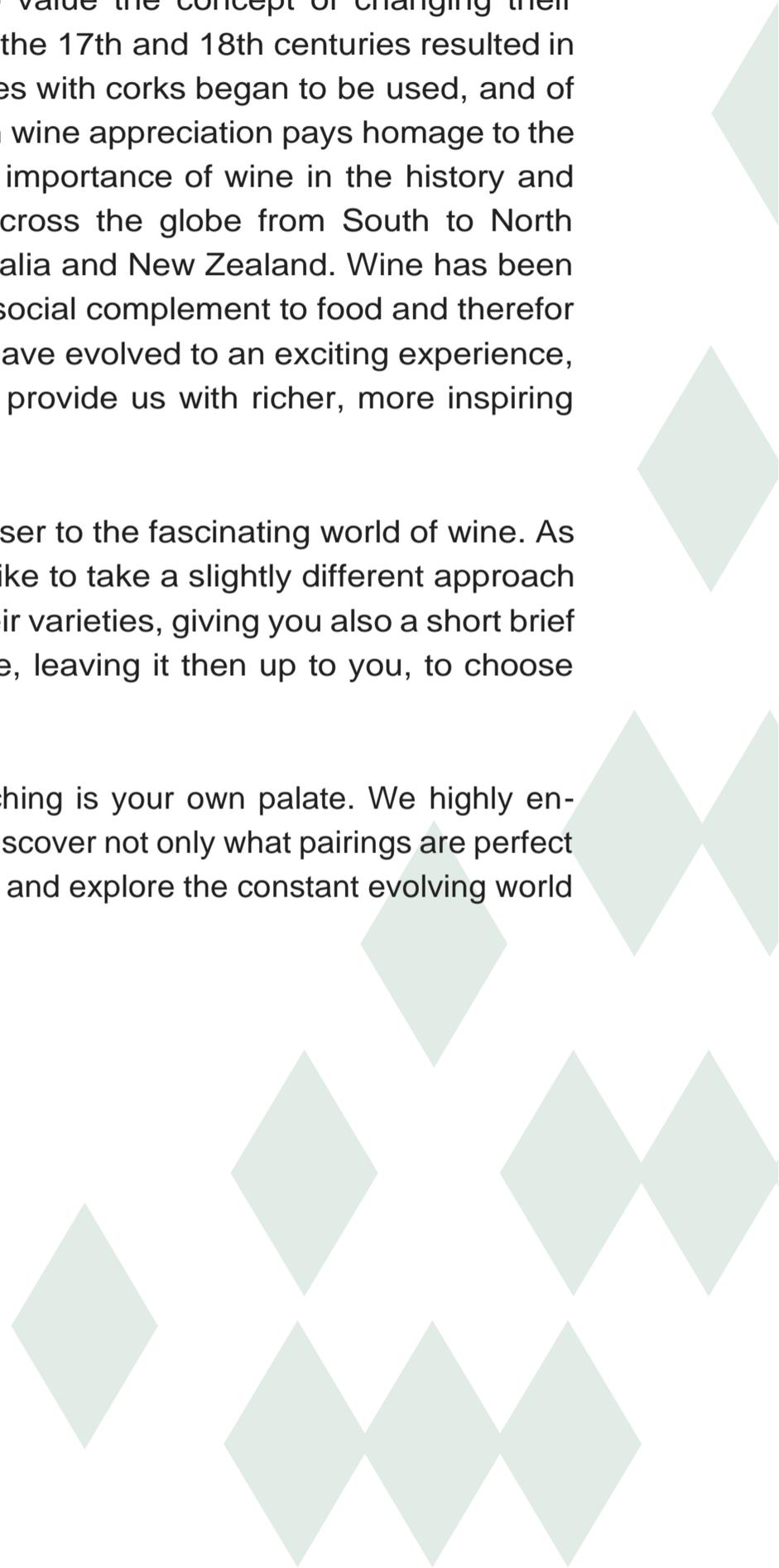


# OUR WINE CONCEPT

The world of wine has evolved as part of life, culture and diet since time immemorial. With centuries passing, the art of wine making spread through the roman empire from the Middle East to Italy and from there to France, Spain, Germany and parts of Britain. During the 16th century, wine became appreciated as a more sophisticated alternative to beer and as wine products began to diversify, consumers began to value the concept of changing their drinking habits. Improved production techniques in the 17th and 18th centuries resulted in the emergence of finer qualities of wine, glass bottles with corks began to be used, and of course the corkscrew was invented. Today, modern wine appreciation pays homage to the timeless art of wine making and demonstrates the importance of wine in the history and diversity of not only European culture but also across the globe from South to North America, Canada, South Africa, India, China, Australia and New Zealand. Wine has been changing from an essential source of nutrition to a social complement to food and therefore dining. Today, where culinary art and gastronomy have evolved to an exciting experience, food and wine pairings complement each other to provide us with richer, more inspiring and enjoyable dining.

Now, our new wine list is our gizmo to bring you closer to the fascinating world of wine. As an alternative of listing different terroirs, we would like to take a slightly different approach and introduce you to the wine styles, grapes and their varieties, giving you also a short brief on each of their unique history, elegance and taste, leaving it then up to you, to choose what you think is best for you.

Rest assure, your best guide to food and wine matching is your own palate. We highly encourage you to experiment different combinations to discover not only what pairings are perfect for you, but also to broaden your range of possibilities and explore the constant evolving world of wine.



## WINES BY THE GLASS

### CHAMPAGNE

	Glass/Bottle
The Sukhothai Champagne Brut, Marinette Raclot, France	1,100 / 4,500

### SPARKLING WINE

Follador Prosecco Farder Treviso Extra Dry Gold DOC, Veneto Italy	380 / 1,800
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### WHITE WINE

Regaleali Bianco, Chardonnay, Sicily, Italy	470 / 1,800
Terlano, Pinot Grigio, Alto Adige, Italy	720 / 2,800
Riesling Steillage Trocken, Mosel, Germany	570 / 2,200
The Sukhothai Sauvignon Blanc-Chardonnay, South Africa	420 / 1,600

### RED WINE

Grenache Noir, Carignan, Grifoll Declara, Tossals Seleccio Especial, Spain	620 / 2,400
Valpolicella, Ripasso Corte Rugolin, Veneto, Italy	720 / 2,800
Delas, Cotes du Rhone Rouge "Saint Esprit", Rhone Valley, France	570 / 2,200
Legado de Moncayo, Garnacha, Campo de Borja, Spain	470 / 1,800
The Sukhothai Shiraz-Grenache, South Africa	420 / 1,600

### ROSE WINE

The Sukhothai Cuvée Rosé, South Africa	420 / 1,600
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### DESSERT WINE

Muscat de Beaumes de Venise RP 89, "La Pastourelle", Rhone Valley, France 37.5 cl	380 / 3,400
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## CHAMPAGNE

<b>The Sukhothai Champagne Brut, Marinette Raclot, France</b>	<b>4,500</b>
<b>Lombard Brut Nature Grand Cru Blanc De Blancs, France</b>	<b>6,800</b>
<b>Lombard Extra Brut Premier Cru Rose, France</b>	<b>5,200</b>
<b>Louis Roederer, Collection 242, France</b>	<b>7,800</b>
<b>Louis Roederer, Cristal Brut, France</b>	<b>24,000</b>
<b>Moet &amp; Chandon, Dom Pérignon , Cuvée</b>	<b>22,000</b>
<b>Moet &amp; Chandon, Brut Impérial</b>	<b>8,500</b>
<b>Henriot Blanc De Blancs</b>	<b>5,900</b>

## CHAMPAGNE ROSÉ

<b>Mumm Rosé , Brut NV, France</b>	<b>9,950</b>
<b>Henriot Brut Rosé, France</b>	<b>6,200</b>
<b>Billecart Salmon Brut Rosé</b>	<b>8,400</b>
<b>Taittinger Prestige Rosé</b>	<b>5,600</b>

## SPARKLING

<b>Follador Laelia Prosecco D.O.C Rosé Millesimato, Veneto, Italy</b>	<b>1,900</b>
<b>Giulio Ferrari Riserva del Fondatore Trento DOC, Veneto, Italy</b>	<b>12,500</b>
<b>Prosecco, Bottega Gold DOCG, Veneto, Italy</b>	<b>3,900</b>
<b>Vermentino Blanche Colli Di Luni, Liguria, Italy</b>	<b>4,900</b>
<b>Ferrari Maximum Brut Blanc de Blancs, Alto Adige, Italy</b>	<b>3,800</b>
<b>Rimarts Brut, Reserva 18, Organic, Catalonia, Spain</b>	<b>2,250</b>
<b>Chandon Brut Rose, Pinot Noir, Victoria, Australia</b>	<b>1,800</b>

## ROSE WINE

<b>The Sukhothai Cuvée Rosé, South Africa</b>	<b>1,600</b>
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## DESSERT WINE

<b>Muscat de Beaumes de Venise RP 89, "La Pastourelle", Rhone Valley, France 37.5 cl</b>	<b>3,400</b>
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## THE WHITE VARIETIES

### Albariño

Albariño is one of the most distinctive white wine grapes in Spain. Its heartlands are in Galicia, in Spain's rain-sodden north-west, and in Portugal's Vinho Verde region. Its thick skin enables it to withstand the damp climate of Galicia and the subsequent fruit is small, sweet and high in glycerol. Good Albariño makes crisp, lightly colored but aromatic and high acid full-bodied wines. Some of the finest Albariño wines come from the Rias Baixas DOC of Galicia. But nowadays Albariño is also produced in the California wine regions.

**Anselmo Mendes Alvarioño, Contacto, Vinho Verde, Portugal 2,300**

**Paco & Lola, Albariño, Spain 3,500**

**Xandomel Albariño D.O. Rías Baixas, Spain 3,850**

### Auslese

A winemaker in Rheingau, Germany is generally credited with discovering Auslese wine back in 1787. Auslese means literally "selected harvest". The grapes are picked from selected very ripe bunches in the end of autumn (late November-early December), and have to be handpicked. Auslese wine can be made in only the best harvest years if the weather and climate has been sufficiently warm. Auslese wines, depending on the winemaker's style, can be DRY, MEDIUM-DRY or SWEET. Auslese can be enjoyed as an aperitif or an "afternoon wine", but are usually best accompanied with food, particularly those that exhibit the hearty characteristics of German cuisine. It's also a perfect match for cheeses as well as desserts. If you like to sample sweetness in a glass, venture for Beerenauslese (BA), or Trockenbeerenauslese.

**Joh.Jos. Prum Wehlerner-Sonneunhr Riesling Auslese Gold, Germany 8,900**

### Chardonnay

Although unclear, the history of Chardonnay grapes says that they are called Chardonnay because they originated from a village of the same name in Maconnais which lies in France's world-famous Burgundy region. However the grape may have originated even further back in an area such as the Balkans. Chardonnay grapes are very sensitive to the influence of their environment. This means that Chardonnay wines have a distinct taste and flavor which can vary a great deal in complexity, depending on where it is grown and how it is being produced. Chardonnay wines grown in warmer climates tend to have a wonderful honey, buttery flavor while cooler climates produce more fruit characteristics and maintaining a balance of nice acidity. Chardonnay grapes are also the basis of many fine Champagnes and other sparkling wines from around the world.

**Anselmi San Vincenzo Bianco IGT, Veneto, Italy 3,600**

**Francis Ford Coppola Director's Cut Chardonnay, California, USA 4,400**

**Primosic Chardonnay Gmajne, Friuli, Italy 2,500**

**Terlaner, Cantina Terlano, Italy 2,400**

**Joseph Drouhin, Macon Village, Chardonnay, Burgundy, France 2,600**

## THE WHITE VARIETIES

### Chenin Blanc

This is a white wine grape variety from the Loire valley of France. Its high acidity means it can be used to make everything from sparkling wines to well-balanced dessert wines. Chenin Blanc is growing in popularity because more wineries in South Africa (the world's largest producer of Chenin Blanc) are making it dry. Traditionally, the first Chenin Blanc wines from France were off-dry (sweet). Today however, there's so much variety in Chenin Blanc that it's time to learn what you've been missing out on. Chenin Blanc is a versatile zesty white wine that pairs particularly well with Mediterranean food, trout or sushi and even hearty meats like veal and pate.

**Mullineux 'Kloof Street' Old Vine Chenin Blanc, Swartland, South Africa** 2,600

**GranMonte Heritage Verdelho, Thailand** 1,800

### Cortese

A white Italian wine grape variety predominantly grown in the southeastern regions of Piedmont. Cortese has a long history in Italian viticulture with written documentation naming the grape among the plantings in a Piedmontese vineyard as early as 1659. The wine's moderate acidity, medium body and light, crisp flavors pair well with the delicate flavors of Mediterranean fish and seafood.

**Marchesi di Barolo Gavi DOCG, Italy** 2,800

### Eiswein

Eiswein, which is reputed to date back to the Roman era, is made exclusively from grapes left to freeze on the vine, creating a very sweet, concentrated wine with a unique quality and flavor. The most known producer of this liquid gold are winemakers in Germany, Austria and Canada (Ice-wine) as the production is limited to that minority of the world's wine-growing regions where the necessary cold temperatures can be expected to be reached.

**Robert Weil, Riesling Grafenberg Eiswein, Germany** 58,000

## THE WHITE VARIETIES

### Garganega

Soave is an Italian white wine made of Garganega grapes developed around the medieval townlet of Soave in Northern Italy. Soave wine is known for its melon-and-orange-zest tastes as well as its capacity to improve with age.

**Tessari Grisela Soave Classico, Veneto, Italy** 2,600

**Tessari Bine Longhe Soave Classico, Italy** 3,200

### Gewürztraminer

Gewürztraminer is one of the most pungent wine varieties, easy for even the beginning taster to recognize by its heady, aromatic scent. Originating from Germany and France, this rich, aromatic and full-bodied wine makes it perfect for drinking with spicy Asian food. However, due to its lower alcohol content and its semi-dry, sweet taste it is also a very delicious wine to drink on its own.

**Hugel Classic AOP, Gewurztraminer, Alsace, France** 3,500

**Wairau River, Gewürztraminer, New Zealand** 2,700

### Grenache Blanc (aka Garnacha Blanca)

A full-bodied white wine that is very popular in northern Spain as well as in southern France. This wine is loved for its rich, intense and bright flavors, higher alcohol content, crisp acidity and plush style (when aged in oak) similar to Chardonnay.

**Grifoll Declara, El Gos Blanc, Spain** 1,700

**Grifoll Declara, Gran Predicat Blanc, Spain** 4,200

**Delas, Cotes du Rhone Blanc "Saint Esprit", French** 2,200

## THE WHITE VARIETIES

### Pinot Grigio/Pinot Gris

Pinot Grigio (from Italy) and Pinot Gris (from France's Alsace) are the same grape, but they create very different wines. Pinot Grigio wines are usually very dry with brilliant acidity. Its accentuate flavors best match with fish and shellfish cuisine. Pinot Gris has been known since the middle Ages. The wines are more medium high in acidity and generally fruity. They pair very well with white meats and light fish or seafood.

<b>Terlano, Pinot Grigio, Alto Adige, Italy</b>	<b>2,800</b>
<b>Lenotii, Pinot Grigio Delle Venezie, Veneto, Italy</b>	<b>2,200</b>
<b>Manon, Pinot Grigio, Provincia di Pavia IGT, Lombardy, Italy</b>	<b>1,900</b>

### Riesling

The King of German vineyards! Wine made from Riesling is quite unlike any other. It is generally light in alcohol, refreshingly high in fruity natural acidity, has the ability to transmit the character of a place through its extract and unique aroma and is capable of ageing for decades in bottle. It performs best if fermented cool and bottled early without any malolactic fermentation or wood influence. Riesling is a star and, as you may discern, one of my great wine heroes. Riesling is also the noblest variety of Alsace, France's most Germanic region as well is grown in South Australia, New Zealand, North America and Canada.

<b>Jim Barry, WATERVALE, Riesling, Clare Valley, South Australia</b>	<b>2,600</b>
<b>Steillage Trocken, Riesling, Mosel, Germany</b>	<b>2,200</b>
<b>Franz Haas Muller Thurgau Sofi, Alto Adige, Italy</b>	<b>2,400</b>

## THE WHITE VARIETIES

### Sauvignon Blanc

Sauvignon Blanc is a generally dry white wine that owes much of its popularity to winemakers in Bordeaux, Loire Valley, Chile, Australia and New Zealand. Sauvignon Blanc tastes is very different from other white wines, like Chardonnay, because of its green and herbaceous flavors. The name Sauvignon Blanc means “Wild White” and the grape is related to Traminer with origins in the South of France. Sauvignon Blanc is one of the most widely planted wine grapes and because of this it has a wide range of styles and flavors. Its primary fruit flavors are lime, green apple, passion fruit and white peach.

<b>Kaltern, Sauvignon Sudtirol-Alto Adige DOC, Italy</b>	<b>3,200</b>
<b>Lugana By Nadia Zenato Sansonina DOC Veneto, Italy</b>	<b>2,900</b>
<b>Pietradolce, Etna Bianco, Sicily , Italy</b>	<b>3,000</b>
<b>Gebeshuber, Querfeldein, Gemischter Satz Weiß, Sauvignon Blanc Austria</b>	<b>2,700</b>
<b>Eikendal, Stellenbosch, Sauvignon Blanc, South Africa</b>	<b>2,500</b>
<b>Chateau de G Reserva, Sauvignon Blanc, Chile</b>	<b>1,600</b>
<b>Henri Bourgeois, Sauvignon Blanc, Loire Valley, France</b>	<b>2,550</b>
<b>Stoneburn, Marlborough, Sauvignon Blanc, New Zealand</b>	<b>2,300</b>

### Silvaner

Silvaner is an old variety that once was the most important grape in Germany. Now a days, it only accounts for some 7% of the country's plantings. Silvaner makes a rather full-bodied, neutral wine with a mild acidity, and is generally best enjoyed while young. A traditional variety in Franken, Rheinhessen and Saale-Unstrut, the Pfalz and an enclave in the Kaiserstuhl district of Baden and Alsace in France.

<b>Kuenhof Peter Pliger, Eisackentaler Silvaner DOC, Alto Adige, Italy</b>	<b>3,200</b>
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## THE RED VARIETIES

### Verdejo

Verdejo is an uncommon, light-bodied, aromatic white wine that grows almost exclusively in the Rueda region in Spain. A crisp and full bodied white wine offering an outstanding alternative to wines like Sauvignon Blanc and Pinot Grigio, with surprising changes in flavors coming with age.

**Bodegas Marques de Caceres, Rueda D.O. Verdejo, Spain** **1,800**

### Vermentino

Vermentino is a white-wine grape grown in various locations around the western Mediterranean as northwestern Italy, southern France and the neighboring islands. Vermentino will offer up a refreshing and lively white wine with aroma of pear, lime and pink grapefruits. The wine's crispness makes it a delicious match to fresh seafood, oysters or grilled Mediterranean vegetables.

**Lunae Vermentino Colli di Luni Bianco DOC "Grey Label", Liguria, Italy** **3,100**

**Le Vent dans les Voiles, Vermentino, IGP Var Provence, France** **2,150**

**Bianco Di Orma, Vermentino, Tuscany, Italy** **2,500**

### Vernaccia

Vernaccia is a white wine grape that is found in many Italian wines but is most commonly associated the Tuscan wine Vernaccia di San Gimignano. Even the grape is not as flashy or famous as other known Italian grapes, it produces a delicious light, crisp and refreshing white wine, enjoyable every time and any occasion.

**Montenidoli Tradizionale, Vernaccia di San Gimignano DOCG, Italy** **2,900**

## THE RED VARIETIES

### Agiorgitiko

Agiorgitiko is a fragrant red-wine grape native to Greece's Peloponnese peninsula. It is one of the Countries most widely planted wine grapes after Xinomavro and goes by a number of local synonyms.

**300 Agiorgitiko, Greek 2,200**

### Amarone

Amarone della Valpolicella, usually known as Amarone, is a typically rich Italian dry red wine made from the partially dried grapes of the Corvina (45–95%, of which up to 50% could be substituted with Corvinone), Rondinella (5–30%) and other approved red grape varieties (up to 25%) Valpolicella is in the province of Verona, within the large Veneto region near Venice. The name Amarone literally means "the Great Bitter"; originally, this was to distinguish it from the Recioto produced in the same region, which is sweeter in taste.

**Cantina di Negrar Amarone della Valpolicella Classico DOCG Veneto, Italy 5,100**

**Giuseppe Quintarelli, Amarone della Valpolicella Classico DOCG, Italy 35,000**

**Nicolis, Ambrosan Amarone della Valpolicella Classico Veneto, Italy 7,500**

**Roccolo Grassi Amarone della Valpolicella DOCG, Veneto, Italy 8,700**

**Cantina Lenotti Amarone della Valpolicella DOCG Veneto, Italy 5,500**

**Corte Rugolin, Valpolicella, Ripasso Veneto, Italy 2,800**

## THE RED VARIETIES

### Barbaresco

Barbaresco actually came about in the late 19th century as a response to the popularity of Barolo, which was dominating the Piedmontese wine market. But Barbaresco wasn't just trying to differentiate itself; the region actually has slightly "younger" soils, more appropriate for the production of a softer, younger wine.

<b>Bosio Boschi dei Signori Barbaresco DOCG Piedmont, Italy</b>	<b>2,800</b>
<b>Pio Cesare Barbaresco DOCG Piedmont, Italy</b>	<b>6,900</b>

### Barbera

Barbera is a red Italian wine grape variety that, as of 2000, was the third most-planted red grape variety in Italy (after Sangiovese and Montepulciano). It produces good yields and is known for deep color, low tannins and high levels of acid. The best known appellation is the DOCG (Denominazione di Origine Controllata e Garantita) Barbera d'Asti in the Piedmont region.

<b>Bruno Giacosa Barbera d'Alba DOC Piedmont, Italy</b>	<b>3,500</b>
<b>Renato Ratti Barbera D'Asti, Italy</b>	<b>3,000</b>

### Barolo

Hailing from the Piedmont region of Italy, the wines are made from Nebbiolo grapes, producing a rich and full-bodied wine, with a strong presence of acidity and tannins. Barolos are often compared to the great Pinot Noirs of Burgundy. And are considered by many the best, when it comes to Italian reds. An ideal choice for game, veal, beef and filet steaks.

<b>Bosio Boschi dei Signori Barolo DOCG, Piedmont, Italy</b>	<b>2,900</b>
<b>Clerico, Nebbiolo Langhe Capisme-E Piedmont, Italy</b>	<b>3,200</b>
<b>Langhe Nebbiolo Giovanni Rosso, Piedmont, Italy</b>	<b>3,300</b>
<b>Domenico Clerico Barolo DOCG Piedmont, Italy</b>	<b>6,600</b>
<b>Marchesi Barolo Riserva D.O.C.G Piedmont, Italy,</b>	<b>6,800</b>
<b>Viberti Bricco Delle Viole Barolo Riserva DOCG Piedmont, Italy</b>	<b>7,400</b>
<b>Viberti Buon Padre Barolo DOCG, Piedmont, Italy</b>	<b>5,600</b>

## THE RED VARIETIES

### Brunello

Along with Chianti, Brunello di Montalcino is Tuscany's most famous DOCG and its boldest expression of the Sangiovese grape. Located south of Siena, its 2,000 hectares of vines are hemmed in by the Asso, Orcia and Ombrone valleys. Brunello is the local name for the Sangiovese Grosso clone from which Brunello di Montalcino should be made in its entirety. Brunello wines have exceptionally bold fruit flavors, high tannin, and high acidity. They pair well with meats and rustic Mediterranean dishes as well as simple cheeses.

<b>Casanova di Neri Brunello di Montalcino DOCG, Italy</b>	<b>8,700</b>
<b>Casanova di Neri, Cerretato Brunello di Montalcino, Italy</b>	<b>45,000</b>
<b>Mastro Janni Vigna Loreto Brunello di Montalcino DOCG, Tuscany, Italy</b>	<b>9,800</b>
<b>Tenuta di Sesta Brunello di Montalcino DOCG, Tuscany, Italy</b>	<b>5,700</b>
<b>Villa Poggio Salvi, Brunello di Montalcino D.O.C.G. Tuscany, Italy,</b>	<b>5,100</b>

### Cabernet Sauvignon/Blends

Cabernet Sauvignon is the offspring of Cabernet Franc and Sauvignon. Primarily it is known for full-bodied red wine with dark fruit flavors and grown in a wide range of climates and in many wine regions throughout the world. Actually it is the most planted grape around the world, producing wines which are a great match for food, especially meaty dishes such as steak, short ribs or roasted lamb as well as Gruyere Cheese and roasted mushrooms.

<b>Eikendal Estate, Cabernet Sauvignon, Stellenbosch, South Africa</b>	<b>2,200</b>
<b>Los Vascos, Cabernet Sauvignon, Colchagua Valley, Chile</b>	<b>2,000</b>
<b>Villa Trasqua, Trasolo Rosso di Toscana IGT, Italy</b>	<b>5,800</b>
<b>Villa Trasqua Trasgaia Rosso Toscana IGT, Italy</b>	<b>4,500</b>

## THE RED VARIETIES

### Carménère

It's a grape that was born in France, but never truly found its place there, instead finding fame and fortune in the climate of Chile. Today, Carménère is considered the national grape of Chile, known as a great medium-bodied red wine and treasured for its supple red-and-black berry flavors. It is an ideal partner for meal with meat dishes and BBQs.

**Casa Lapostolle, Carmenere, Rapel valley, Chile** **1,800**

### Carignan/Blends

Carignon is a red grape variety of Spanish origin that is more commonly found in French wine but is widely planted throughout the western Mediterranean and around the globe. Along with Aramon, it was considered one of the main grapes responsible for France's wine lake and was a substantial producer in jug wine production in California's Central Valley but in recent years, it has been reborn as a flagship wine for many cellars in the south of France as well as in Catalonia.

**Cellers, Grifoll Declara, Tossals Expressions, Spain** **4,000**

**Declara Seleccio Especial, Priorat, Organic, Spain** **2,850**

### Chianti

Between Florence and Siena, the Chianti region is Tuscany's wine-making powerhouse. The key to the unique qualities of Chianti classico is the local Sangiovese grape. Because of its marked acidity, particularly when young, these dry and medium bodied wines pair brilliantly with tomato sauces, pizza, pasta and lasagna. More major ones pair well with roasts or braised lamb and veal, hearty sausages and other meaty treats.

**Fonterutoli, Chianti Classico, Italy** **2,900**

**Ricasoli, Castello di Brolio Gran Selezione Chianti Classico, Italy** **5,800**

**Rocca delle Macie, "Riserva di Fizzano"  
Chianti Classico Gran Selezione DOCG, Italy** **5,200**

**Villa Trasqua, Chianti Classico Gran, Nerento DOCG, Tuscany, Italy** **4,000**

## THE RED VARIETIES

### Dolcetto

Dolcetto is a dark-skinned wine grape from the Monferrato hills, Piedmont of northwestern Italy. Dolcetto produces soft-styled, fruity wines with colors varying from deep ruby to purple. They are characterized particularly by their low acidity, which is the source of the variety's name; Dolcetto means "little sweet one". A typical Dolcetto wine is intensely and brightly colored and offers dark, gently spicy aromas with earthy undertones of almonds. A great match with pizza, pasta with mushrooms and even cold cuts.

**Domenico Clerico, Dolcetto Langhe Visadi, Italy** **2,100**

**Massolino, Dolcetto d'Alba, Piemonte, Italy** **3,600**

### Grenache/Blends

Grenache or Garnacha is one of the most widely planted red wine grape varieties in the world. It ripens late, so it needs hot, dry conditions such as those found in Spain, France, Italy and South Africa. It is generally spicy, berry-flavored and soft on the palate and produces wine with a relatively high alcohol content. Wines made from Grenache tend to lack acid, tannin and color, and it is often blended with other varieties such as Syrah, Carignan and Tempranillo.

**Pierre de Fontival - Cotes du Rhone AOP, France** **2,300**

**Tuercebotas Garnacha Rioja DOCa, Spain** **2,400**

**Legado de Moncayo, Garnacha, Campo de Borja, Spain** **1,800**

## THE RED VARIETIES

### Merlot/Blends

Merlot is a soft, fleshy and easy to grow grape that ripens easily, which makes it one of the world's most planted wine grapes. It's homeland is Bordeaux where it is the most important ingredient in most wines qualifying for the basic Bordeaux appellation however it is also very popular in Australia, California and Chile. Its Red fruits, easy tannins and a soft and smooth finish pairs well with chicken and other light meats as well as lightly-spiced dark meats.

<b>Alexander Valley Vineyards, Merlot, California, USA</b>	<b>3,700</b>
<b>Cantina Tollo Gufo Merlot, Italy</b>	<b>1,900</b>
<b>Château La Plaigne Bordeaux AOC, France</b>	<b>2,000</b>
<b>Mazzei Castello di Fonterutoli 'Siepi' Toscana IGT, Italy</b>	<b>9,400</b>
<b>Silver Oak, Twomey Merlot, Napa Valley, USA</b>	<b>4,800</b>
<b>Merlot Ser Gervasio Toscana, IGT, Italy</b>	<b>3,600</b>
<b>Bernard Magrez, Bordeaux 28</b>	<b>2,450</b>
<b>Oreno, Tenuta Sette Ponti, Organic, Tuscany, Italy</b>	<b>8,400</b>
<b>Orma IGT, Azienda Agraria, Tuscany Bolgheri, Italy</b>	<b>8,400</b>
<b>Chateau Clarisse Puisseguin-Saint-Emilion, Bordeaux, France</b>	<b>5,200</b>

### Montepulciano

Montepulciano is a medium-bodied red wine grape that is supposed to have originated in central Italy. Montepulciano is the 2nd most planted red grape in Italy (after Sangiovese). This medium-bodied red wine with often low in tannins and acidity are usually drunk young and pairs well with chicken and other light meats as well as lightly-spiced dark meats. However some 100% Montepulciano wines are more robust and can age well up to 10 years.

<b>Cantina Zaccagnini, "Tralcetto" Montepulciano D'Abruzzo DOC, Italy</b>	<b>1,900</b>
<b>Sensi, Collezione Montepulciano d'Abruzzo, Italy</b>	<b>1,900</b>

## THE RED VARIETIES

### Nero D'Avola

The most widely planted red in Sicily originating from Avola in the south-east of the island, in the province of Siracusa. Nero D'Avola is a full bodied wine known for its superbly bold fruit-driven flavors that range from black cherry to prune. With its bold fruit flavors, robust tannin and acidity, Nero d'Avola is a great wine to match with rich meaty dishes such as steaks and burgers but also for rich soups and stews.

**John Dapetrosino, Nero d'Avola Sicilia, DOC, Italy**

**1,900**

### Nerello Mascalese

Nerello Mascalese is a very highly regarded, dark skinned grape variety that grows most commonly on the volcanic slopes of legendary Mount Etna on the beautiful island of Sicily. It produces some of the most distinctive red wines in the whole of Italy. The grape, almost Pinot Noir like in colour and texture, creates fresh reds with fruity, herbaceous flavors, excellent minerality and an earthy nuance. An ideal match for poetry, pork and sausages or pasta with roasted tomatoes and peppers as well as spices such as oregano, thyme and coriander.

**Tasca d'Almerita Tascante Ghiaia Nera Nerello Mascalese, Italy**

**2,800**

### Pinotage

Pinotage is South Africa's signature grape variety. Well-made Pinotage wines range considerably in style, from easy-drinking table wines to dense, concentrated wines that have some aging abilities. Outside South Africa, Pinotage has had little success. It is grown in small quantities in Israel, California and New Zealand's. Pinotage wines will never have the elegance of a fine burgundy but they will pair very well with the same sort of food as a more robust, rustic Pinot Noir.

**Eikendal, Pinotage, South Africa**

**2,660**

**Kanonkop Pinotage, Stellenbosch Estate, South Africa**

**5,700**

## THE RED VARIETIES

### Pinot Noir

Pinot Noir was born in the Burgundy region of France. It's a grape that prefers colder climates than most other red grapes. Today some great Pinot Noir can be found in New Zealand, California, Oregon, Australia, Chile, Italy and Germany. Pinots from these regions tend to be bigger and richer in flavor, tasting fruitier than the Pinots from France. Pinot Noir is a wine that goes well with all types of food, and is even light enough in alcohol to be drunk on its own.

<b>Alexana, Pinot Noir "Terroir Series", Pinot Noir, Oregon, USA</b>	<b>4,800</b>
<b>Tohu, Pinot Noir, Marlborough, New Zealand</b>	<b>2,400</b>
<b>Wairau River, Pinot Noir, Marlborough, New Zealand</b>	<b>2,700</b>
<b>Gebeshuber, Querfeldein. In rot, Pinot Noir, St. Laurent, Austria</b>	<b>2,500</b>
<b>Lupe Cholet Comte De Lupe Bourgogne, Pinot Noir, Burgundy, France</b>	<b>3,400</b>
<b>Le Grand Noir, Pinot Noir, Languedoc, Minervois, Rousillon, France</b>	<b>3,400</b>

### Premier & Cru Classé

Premier & Crus (aka First Growths) is a classification system implemented during the Wine Classification of 1855, by order of the French Emperor Napoleon III. Since then all Bordeaux wines were to be distinguished by determinable characteristics. Further wines needed to be ranked according to their winery's reputation as well as the price at which they were traded. The original classification began in Bordeaux, however several other wine regions of France adopted the process over the years. Crus are ranked in the following four orders according to the appellation, the sub-appellation, the village appellation and the regional appellation.

<b>Château FontestEAU, Grand Vin de Bordeaux, France</b>	<b>2,500</b>
<b>Château Picque Caillou, Pessac-Léognan Rouge, Grand Vin de Graves, Bordeaux France</b>	<b>5,700</b>
<b>Château Lynch-Bages, Grand Cru Classe, Pauillac, France</b>	<b>30,000</b>
<b>Château Mouton Rothschild, 1er Cru Classe, Pauillac, Bordeaux, France</b>	<b>69,500</b>
<b>Château Pichon-Longueville au Baron de Pichon-Longueville, France</b>	<b>35,000</b>
<b>Château Peybonhomme Les Tours, Cotes de Bordeaux Blaye, France</b>	<b>3,300</b>

## THE RED VARIETIES

### Primitivo

Arguably better known by its alter-ego, Zinfandel, Primitivo is a Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is an enjoyable, full-bodied wine that's very dark, very juicy and very high in alcohol. Much like Californian Zinfandel, they have a very high alcohol content. Primitivo is a fantastic wine for roasts, bbq meals and pizza.

**Li Veli "MLV" Masseria Li Veli IGT Puglia, Italy 4,900**

**Primitivo Puglia IGT, Italy 2,250**

### Sangiovese/Blends

Sangiovese is the core component in some of the great names in Italian wine. In Tuscany, Sangiovese is the sole grape variety permitted in the prestigious Brunello di Montalcino DOCG and provides the backbone to Vino Nobile di Montepulciano and the popular wines of Chianti. One of Sangiovese's more modern incarnations is in the so-called "Super Tuscans", which are made under the Toscana IGT. Outside Tuscany, Sangiovese is widely planted in Lazio, Umbria, Marche and of course Corsica.

**Avignonesi Cantaloro Rosso Toscana IGT, Italy 2,400**

**Fontodi, Flaccianello della Pieve, Tuscany, Italy 9,700**

**La Vite Lucente Toscana IGT, Italy 6,800**

**Sangiovese, Montepulciano Riserva Della Cascina "IX Miglio Rosso" IGT Lazio, Italy 2,500**

**Brunello Di Montalcino Pomona, Sangiovese, Italy 5,100**

**Chianti Vigna Di Pallino, Sangiovese, Tuscany, Italy 1,800**

**Crognolo, Tenuta Sette Ponti, Organic, Tuscany, Italy 3,400**

### Shiraz/ Syrah

Originated in France the grape is now most popular in Australia however is also planted in Spain, parts of Italy, the United States, Argentina, South Africa and Chile. The Shiraz/ Syrah variety makes hearty, spicy, full-bodied red wines with a large amount of mouth-drying tannins. A great match to any kind of food, especially meats.

**Kruger Family Reserve, Shiraz, Stellenbosch, South Africa 3,400**

**L'Infernal "Face Nord", Priorat DOCA, Spain 3,200**

**Mullineux Syrah, Swartland, South Africa 4,200**

**GranMonte, Syrah Viognier, Thailand 1,800**

## THE RED VARIETIES

### Tempranillo/Blends

Tempranillo is best known as the dominant grape of red Rioja, Spain's most famous wine. A black grape variety widely grown to make full-bodied red wines with flavors essentially more savory rather than sweet. The wine is aged in French or American oak, adding a layer of vanilla to those characteristic dark fruit and cherry flavors. In recent years, the grape has been introduced to Australia, producing superb quality wines that are continuing to impress.

<b>Aalto Tinto fino, Tempranillo Ribera del Duero, Spain</b>	<b>5,800</b>
<b>El Jardin de La Emperatriz Crianza Rioja DOCa, Spain</b>	<b>2,400</b>
<b>Monte Araya Tempranillo Rioja DOCa, Spain</b>	<b>1,900</b>
<b>Nashwauk Tempranillo McLaren Vale, Australia</b>	<b>3,300</b>
<b>Pago de Los Capellanes Crianza Tinto, Spain</b>	<b>3,800</b>
<b>Valserrano, Rioja Reserva, Tempranillo, Graciano, Spain</b>	<b>3,200</b>
<b>Ferratus Origen, Ribera del Duero DO, Spain</b>	<b>2,950</b>

### Zweigelt

Zweigelt is a red wine grape variety developed in 1922, at the Federal Institute for Viticulture and Pomology at Klosterneuburg, Austria, by Fritz Zweigelt. It was a crossing of St. Laurent and Blaufränkisch. It is now the most widely grown red grape variety in Austria

<b>Blend II, Gerhard Kracher, Neusiedlersee, Burgenland, Austria</b>	<b>2,900</b>
<b>Weingut Brundlmayer, Zweigelt, Kamptal, Austria</b>	<b>2,900</b>

## BIN SALE WINE

### Sparkling Wine

**Bellavista Vittorio Moretti Extra Brut, Italy 8,500**

### White Wines

**STEIN a.d. DONAU Riesling, Salomon Undhof, Kremstal, Austria 3,800**

**Ix Miglio Bianco, Lazio, IGT Rome, Italy 2,000**

### Red Wines

**Cono Sur, Bicicleta Pinot Noir, Central Valley, Chile 2,000**

**Eikendal Estate (Rose) Stellenbosch, South Africa 1,750**

**Trinoro, Magnacosta Rosso IGT, Tuscany, Italy 12,200**

**Chateau Ste. Michelle, Syrah, Washington State, USA 7,000**

**Sadie Family, Soldaat, Grenache Noir, South Africa 5,000**

**Ursprung, Markus Schneider, Pfalz, Germany 3,200**

**Zweigelt, Fred Loimer, Kamptal, Austria 3,200**

**Naked Red, Heinrich, Burgenland, Austria 3,100**

**Il Piccolo Umbria, IGP Terni, Italy 3,000**