

## CHURCH HOUSE INN WINE LIST

### White Wine

#### **Euca Hill, Chardonnay, Australia (2)**

Soft, round and bursting with pineapple and melon fruit flavours with a refreshing citrus kick on the finish. Medium bodied wine, perfect with seafood, risottos, pasta or a citrus based desert.

175ml Glass £5.00

250ml Glass £6.50

Bottle £19.00

#### **La Voluta, Pinot Grigio, Italy (1)**

Pale gold appearance, fresh and dry, delicate with gentle floral and citrus aromas, a classic version of the Italian grape. From the Lombardy region of North-west Italy, this wine is a great match for white meats, fish or ideal on its own.

175ml Glass £5.50

250ml Glass £7.00

Bottle £20.00

#### **Tierra Alta, Sauvignon Blanc, Chile (1)**

This is a juicy and zesty wine with passion fruit and crunchy green apple flavours, a classic New Zealand Sauvignon Blanc. Delicious on its own or perfect with simple seafood, seafood salads and Thai spice dishes.

175ml Glass £6.00

250ml Glass £7.50

Bottle £22.00

**All wines by the glass are available in 125ml measures**

#### **Kleindal, 'Bouquet Blanc' Muscat Colombard, South Africa (4)**

Bottle £19.00

From the Western Cape in South Africa, a refreshing, medium white wine showing ripe elderflower fruit and a clean citrus finish. Slightly sweet, this wine will be great with your dessert or with sharper cheeses.

#### **Cape Marlin, Chenin Blanc, South Africa (2)**

Bottle £19.00

Beautiful honeyed character with balanced acidity and a pleasant finish. From the Western Cape in South Africa, pairs very well with fish and chips, grilled chicken, baked fish and fruity salads.

#### **Sauvignon Blanc 'Cellar Selection', Sileni, New Zealand (1)**

Bottle £25.00

A succulently fruity Marlborough Sauvignon showing gooseberry, passion fruit, fresh peaches and lime with grassy undertones.

#### **J. Moreau et Fils, Chablis 'Elegance', France (1) 12.5%**

Bottle £30.00

Powerful yet elegant nose with scents of white blossom and wild spice, lemongrass and fresh mint. Full, powerful and mineral on the palate, with citrus zest flavours. Savoured as an aperitif or with seafood and fish.

### Rosé Wine

#### **Wildwood, Zinfandel Rosé, USA (3) 10.5%**

Ripe juicy grapes produce this delightful wine, with aromas of fresh red berries and soft red fruits. Mouth-watering with a hint of candy, perfectly balanced, easy drinking and refreshing. From California, USA, perfect with Indian, Thai or Asian dishes.

175ml Glass £5.50

250ml Glass £7.00

Bottle £20.00

#### **La Voluta, Pinot Grigio Rosé, Italy (2) 12.5%**

A dry, fresh and fruity rosé with delicate aromas of red berries. Soft and creamy textured - with good intensity of ripe berry and red cherry fruit, and a vibrant finish. Perfect with salads, cold meats, and seafood dishes.

175ml Glass £5.50

250ml Glass £7.00

Bottle £20.00

**Taste Guide: White & Rosé Wine rated from 1 – 9, Number 1 being the driest and 9 being the sweetest.**

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### Red Wine

#### **Cape Marlin, Shiraz, South Africa (C)**

A rich, punchy red with bags of dark fruit flavours and a pleasing finish of sweet spice, smooth and bold in equal measure. From the Western Cape in South Africa, this Shiraz is great with barbecued meats, smoky dishes and sausages.

175ml Glass £5.00

250ml Glass £6.50

Bottle £19.00

#### **Peregrino, Merlot, Chile (C)**

Classic Chilean Merlot; fruit-driven, super soft and easy drinking with flavours of plum, blackberry and sandalwood on the finish. From the Central Valley in Chile, pairs well with beef dishes and venison or enjoyed on its own.

175ml Glass £5.50

250ml Glass £7.00

Bottle £20.00

#### **Pablo Cortez, Malbec, Mendoza, Argentina (C)**

Vibrant flavours of berries, plum marmalade and cherries. An intense, medium-bodied wine with soft tannins and a persistent finish. From Mendoza, Argentina, this Malbec will be perfect with leaner red meat, pork, turkey, creamy and cheesy dishes.

175ml Glass £6.00

250ml Glass £7.50

Bottle £22.00

**All wines by the glass are available in 125ml measures**

#### **Denis Marchais, Cabernet Sauvignon, France (D)**

Bottle £22.00

Powerful aromas of ripe fruit and spices, bringing to mind wild herby fields. On the palate it is ample and round at first, becoming long and structured on the finish. From the Vin de Pays region of Southeast France, perfect with lamb, braised red meat, burgers or meat stews.

#### **Vega Del Rayo, Vendimia Seleccionada Rioja, Spain (C)**

Bottle £25.00

This Rioja combines great balance, approachable fruit, real depth, mineral qualities and a smoky, spicy dimension the oak. From the Rioja region in Northern Spain. Perfect with smoky meat dishes, sausages, spicy dishes with potato.

#### **Chateau Negrit Saint Emilion, Bordeaux, France (D)**

Bottle £27.00

This wine offers a deep red colour and plays with the aromatic complexity of cedar, vanilla and red fruit notes. Soft and fleshy, the nose is well-balanced. The mouth reveals its personality with a nice roundness of fruits. From the Bordeaux region of Western France, this wine is great with hard cheeses, any red meat and a Sunday roast.

**Taste Guide: Red Wine Rated from A - E, A being the lightest and E being the most full-bodied.**

### Sparkling & Champagne

#### **Nua, Prosecco, Italy (2)**

Bottle £22.00

A deliciously light and fruity Prosecco with hints of apple and peach. Fresh, softly sparkling palate with characters of soft ripe stone fruits. From the Veneto region of North-eastern Italy. Perfect as an aperitif, with cured meats or biscotti.

#### **Champagne Jules Feraud Brut, France (1)**

Bottle £44.00

An excellent non-vintage, with a fine mousse of tiny bubbles and generous apple fruit & brioche flavours on the palate. It is a well-structured and balanced wine, 80% Pinot Meunier, 20% Chardonnay. Great with seafood or as a toast with cured meats, fruit-based desserts and creamy cheeses.

#### **Single Serve Prosecco Spumante, Italy (2)**

200ml Single Serve Bottle £7.00

Fresh, light with clean citrus fruit and a delicate mouthfeel. Off-dry, plenty of fizz. From the Prosecco DOC region of North-east Italy. Great with charcuterie meats and olives.