




# *Wine List*

*This wine list has been carefully crafted for your enjoyment. Where possible, information on the exact blends of each wine has been provided to help guide you on your selection. Where precise information on the blend was not available, it has been approximated based on past vintages or other sources.*

*Throughout this list our sommelier has selected a few wines that he feels represent great value or those that offer something a little special, these have been identified with a  symbol. If you need any further help making a choice, please feel free to ask our friendly wait staff for their recommendation.*

*We also have detailed tasting notes of most wines available upon request.*

*Make sure to take a look at our very special Cellar Selection on the last pages of this wine list.*

*We trust you will enjoy your wine experience with us.*

## By the Glass

*All Glasses are poured as 150ml unless otherwise stated.*

### Champagne and Sparkling

N.V	Moet et Chandon	Épernay, France	45% Pinot Noir 15% Chardonnay 40% Pinot Meunier,	btl. 200ml	\$29.50
	Brut Imperial				
Da Luca		Sicily, Italy	Prosecco DOC		\$10.00

### White Wine / Rosé

Glass/ 250ml / 500ml

Blackenbrook	Nelson, New Zealand	100% Sauvignon Blanc	\$9.50 / \$15.50 / \$30.00	
Greenhough	Nelson, New Zealand	100% Sauvignon Blanc	\$9.50 / \$15.50 / \$30.00	
Middle Earth	Nelson, New Zealand	100% Sauvignon Blanc	\$9.50 / \$15.50 / \$30.00	
Blackenbrook	Nelson, New Zealand	100% Pinot Gris	\$10.50 / \$17.00 / \$33.00	
Rimu Grove "Bronte"	Nelson, New Zealand	100% Pinot Gris	\$9.50 / \$15.50 / \$30.00	
Greenhough	Nelson, New Zealand	100% Chardonnay	\$9.50 / \$15.50 / \$30.00	
Middle Earth	Nelson, New Zealand	100% Chardonnay	\$10.50 / \$17.00 / \$33.00	
Clearview	Hawke's Bay,	Merlot, Chambourcin	\$9.50 / \$15.50 / \$30.00	
"Black Reef Blush" Rosé	New Zealand			

### Red Wine

Greenhough	Nelson, New Zealand	100% Pinot Noir	\$11.50 / \$18.00 / \$35.00
Rimu Grove "Bronte"	Nelson, New Zealand	100% Pinot Noir	\$10.50 / \$17.00 / \$33.00
Madam Sass	Central Otago, NZ	100% Pinot Noir	-- N/A -- / \$19.00 / \$37.00
Lake Chalice	Hawke's Bay, NZ	100% Syrah	-- N/A -- / \$16.50 / \$32.00

### Half Bottles 375ml

Giesen	Marlborough, NZ	100% Sauvignon Blanc	\$17.00
Kumeu River Estate "Mate's"	Kumeu, New Zealand	2013 Chardonnay	\$53.00
Ata Rangi "Crimson"	Martinborough, NZ	100% Pinot Noir	\$35.00
Ata Rangi	Martinborough, NZ	100% Pinot Noir	\$65.00
Giesen	East Coast, NZ	100% Merlot	\$17.00
Te Mata "Awatea"	Hawkes Bay, NZ	50% Cab. Sauv. 40% Merlot, 4% Petit Verdoh 6% Cab. Franc	\$39.00

All wines are served as 750ml bottles unless otherwise stated.

## New Zealand's hidden secrets

These "hidden secrets" are hand selected wines from small boutique New Zealand Vineyards. Certainly not your day to day wines but one of the best and truly unique selections New Zealand has to offer.

<b>2013</b>	<b>Kumeu River Estate "Mate's"</b>	<b>Kumeu, New Zealand</b>	<b>Chardonnay</b>	<b>\$95.00</b>
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*"A wonderful intensity with fragrant lemon, orange blossom and grapefruit aromas plus crushed stones, flint, toast and yeast extract hints. Medium-bodied, the palate is filled with vibrant citrus flavours and great acidity, finishing with excellent."*

<b>2007</b>	<b>Himmelsfeld</b>	<b>Upper Moutere, Nelson/Tasman</b>	<b>Chardonnay</b>	<b>\$89.00</b>
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*Himmelsfeld Moutere Chardonnay 2007, is lively and integrated with a mix of fresh and baked stone fruits with a hint of citrus and plenty of toasty vanilla oak. A beautiful dry, balanced Chardonnay with a plateau of flavour and texture. Totally drinkable and a must to add to your cellar. Handpicked with little intervention with 11 months resting in French oak barriques, bottled and then cellared until 2014. All, so you can enjoy an aged New Zealand Chardonnay, the way Chardonnay should be enjoyed.*

<b>2008</b>	<b>Himmelsfeld</b>	<b>Upper Moutere, Nelson/Tasman</b>	<b>Cabernet Sauvignon</b>	<b>\$85.00</b>
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*Himmelsfeld Moutere Cabernet Sauvignon 2008, is a lovely dry style with a mix of fresh and dried fruit, herbs and dusty spicy oak. A wine with complexity and follows through to the finish. Hand-picked, 24 months in French Oak barriques then bottled in a gravity fed winery and cellared until 2015.*

<b>2014</b>	<b>Hans Herzog</b>	<b>Marlborough, New Zealand</b>	<b>Arneis</b>	<b>\$68.00</b>
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*An expressive and aromatic summer wine bursting with notes of tropical fruit, pear, wild herbs and ripe stonefruits. Supported by a strong mineral backbone the palate explodes with crisp flavours of Williams pear, Granny Smith apples and quince. Refreshing with a crisp finish which resonates endlessly. If you favour the primary fruit aromas and beautiful fragrance we suggest drinking this wine in its youth!*

<b>2015</b>	<b>Hans Herzog</b>	<b>Marlborough, New Zealand</b>	<b>Pinot Gris</b>	<b>\$68.00</b>
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*Positively not your ordinary Pinot Gris! Full-bodied, unveiling layers of concentrated pink grapefruit and ripe peach flavours- magic! A mutation of Pinot Noir, Pinot Gris produces soft, lightly perfumed wine with more substance and colour than most whites. 2014 enjoyed a dry, hot Summer resulting in creamy, ripe fruit.*

<b>2011</b>	<b>Hans Herzog</b>	<b>Marlborough, New Zealand</b>	<b>Pinot Noir</b>	<b>\$78.00</b>
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*An exceptional rich ruby red wine of outstanding depth and structure. Fresh, vibrant and alluring it displays notes of fresh raspberries, black cherries and dark plums with a 'smoky' undertone held together with ripe tannins and fine acidity and minerality. This elegant stunner will age beautifully over the next 10+ years.*

<b>2012</b>	<b>Hans Herzog</b>	<b>Marlborough, New Zealand</b>	<b>Montepulciano</b>	<b>\$90.00</b>
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*Warning - not for the faint hearted! A heady nose, displaying aromas and flavours of red and black berries, with dark chocolate and chilli underpinned by liquorice and savoury overtones. A complex blend of intense ripe fruit enveloped by soft tannins. Voluptuous, smoky and robust this wine will age gracefully over the next 15 years.*



# Champagne

Champagne may be the most famous and revered of all the wines. Chardonnay, Pinot Noir and Pinot Meunier are the only grape varieties permitted in wines that carry the Champagne name, and must have undergone secondary fermentation in bottle for a minimum of 18 months, or 3 years for a millesimé (vintage bottle). As Non-Vintage wines are blended for a consistent flavour profile each year, exact blends are difficult to establish - We have provided this information as accurately as possible.

***General food matches: Fresh Seafood, Fried Foods***

Moët et Chandon Brut Imperial	Épernay, France	45% Pinot Noir	200ml	\$29.50
		40% Pinot Meunier	375ml	\$58.00
		15% Chardonnay	750ml	\$105.00
Taittinger Brut Reserve	Reims, France	Chardonnay, Pinot Noir	375ml	\$70.00
		60% Pinot Meunier	750ml	\$135.00
Taittinger Prestige Rose	Reims, France	30% Chardonnay, Pinot Noir, Pinot Meunier	750ml	\$145.00
Veuve Clicquot "Yellow Label Brut"	Reims, France	50-55% Pinot Noir	375ml	\$65.00
		28-33% Chardonnay	750ml	\$125.00
		15-20% Pinot Meunier		
Pol Roger Brut Reserve	Épernay, France	33% Pinot Noir	375ml	\$75.00
		33% Chardonnay	750ml	\$145.00
		33% Pinot Meunier		
Dom Pérignon 2009	Épernay, France	50% Pinot Noir	750ml	\$315.00
50% Chardonnay				

## Sparkling Wine

While Champagne may be the king of sparkling wines, there are still many producers outside of the Champagne region that produce outstanding wines that provide great value.

***General food matches: Fresh Seafood, Fried Foods***

Allan Scott "Cecilia"	Marlborough, New Zealand	Chardonnay, Pinot Noir	\$50.00
Nautilus Brut Cuvee	Marlborough, New Zealand	Chardonnay, Pinot Noir	\$65.00
Da Luca	Sicily, Italy	Prosecco DOC	\$35.00

All wines are served as 750ml bottles unless otherwise stated.



## Sauvignon Blanc & Semillon Blends

Crisp, elegant and fresh with flavours that vary from grassy to sweet tropical fruits depending on the region. Sauvignon Blanc from New Zealand has fast become world famous for their outstanding quality with the most famous of these coming from the Marlborough region with typically grassy and gooseberry notes.

***Food Matches: Scallops and fresh fish, Caesar Salad, Poultry***

Greenhough	Nelson, New Zealand	100% Sauvignon Blanc	\$44.00
Neudorf	Nelson, New Zealand	100% Sauvignon Blanc	\$45.00
Blackenbrook	Nelson, New Zealand	100% Sauvignon Blanc	\$44.00
Middle Earth	Nelson, New Zealand	100% Sauvignon Blanc	\$44.00
Craggy Range "Te Muna Road"	Martinborough, New Zealand	100% Sauvignon Blanc	\$46.00
Pegasus Bay	Waipara, New Zealand	Sauvignon Blanc, Semillon	\$52.00
Pascal Jolivet Sancerre	Loire Valley, France	100% Sauvignon Blanc	\$59.00

## Aromatics and other minor white varietals

These wines tend to exhibit, as the classification will hint towards, outstanding aromatic qualities. While not a definitive list Riesling, Gewürztraminer and Pinot Grigio (or Gris) are widely regarded to fall into this category. These wines tend to be somewhat ignored in favour of the more well-known varietals, but prove to be excellent when pairing with Asian foods. Pinot Gris from Nelson has recently started to achieve international recognition for their quality.

***General food matches: Seafood, Green Salads, Thai Spices, Chèvre Cheese (Gewürztraminer)***

Rimu Grove "Bronte"	Nelson, New Zealand	100% Pinot Gris	\$44.00
Blackenbrook	Nelson, New Zealand	100% Pinot Gris	\$47.00
Middle Earth	Nelson, New Zealand	100% Pinot Gris	\$44.00
Craggy Range "Te Muna Road"	Martinborough, New Zealand	100% Pinot Gris	\$48.00
Neudorf "Moutere Dry Riesling"	Nelson, New Zealand	100% Riesling	\$47.00
Peregrine	Central Otago, New Zealand	100% Riesling	\$45.00
Lawson's Dry Hills	Marlborough, New Zealand	100% Gewürztraminer	\$45.00
Pasqua "PG"	Veneto, Italy	60% Pinot Grigio, 40% Garganega	\$40.00

All wines are served as 750ml bottles unless otherwise stated.

## Chardonnay

Originating in Burgundy, Chardonnay is now grown in almost all wine producing countries. By itself, the Chardonnay grape has relatively neutral flavours, though it gains many of its trademark aromas from the terroir in which it is grown, and (most influentially) the use of oak in its production. To enjoy your Chardonnay to its fullest, we recommend drinking at 14 degrees centigrade, slightly warmer than you would most other white wines.

***Unoaked Food matches: Oysters, Scallops, Pork, Brie Cheese - Oaked Food matches: Poultry or Seafood with Rich creamy Sauces***

Greenhough	Nelson, New Zealand	100% Chardonnay	\$44.00
Brightwater	Nelson, New Zealand	100% Chardonnay	\$44.00
Neudorf	Nelson, New Zealand	100% Chardonnay	\$58.00
Rimu Grove	Nelson, New Zealand	100% Chardonnay	\$65.00
Middle Earth	Nelson, New Zealand	100% Chardonnay	\$47.00
Lawson's Dry Hills Reserve	Marlborough, New Zealand	100% Chardonnay	\$49.00
Clearview Beachhead	Hawke's Bay, New Zealand	100% Chardonnay	\$48.00
Man O' War "Valhalla"	Waiheke Island, New Zealand	100% Chardonnay	\$65.00
Domaine William Fevre "Chablis" Burgundy, France		100% Chardonnay	\$59.00

## Pinot Noir

Considered by many to be the connoisseurs varietal of choice due to its complexity and subtle nuances.

Generally one can expect a light to medium bodied wine with cherry and raspberry aromas, combined with other fresh red berries. This can be complimented by farmyard aromas - especially from aged examples. Pinot Noir from New Zealand are fast gaining worldwide acclaim for their outstanding quality.

***General food matches: Duck, Lamb, Mushrooms, Parmesan or Brie Cheeses***

Greenhough	Nelson, New Zealand	100% Pinot Noir	\$51.00
Neudorf "Tom's Block"	Nelson, New Zealand	100% Pinot Noir	\$63.00
Rimu Grove "Bronte"	Nelson, New Zealand	100% Pinot Noir	\$47.00
Lawson's Dry Hills "Reserve"	Marlborough, New Zealand	100% Pinot Noir	\$51.00
Madam Sass	Central Otago, New Zealand	100% Pinot Noir	\$54.00
Mount Difficulty "Roaring Meg"	Central Otago, New Zealand	100% Pinot Noir	\$59.00
Akarua	Central Otago, New Zealand	100% Pinot Noir	\$65.00
The Edge	Martinborough, New Zealand	100% Pinot Noir	\$47.00

All wines are served as 750ml bottles unless otherwise stated.

## Cabernet Sauvignon, Merlot, Malbec and Bordeaux Blends

One of the most well-known wine blends made famous by the wines of Bordeaux. In France Cabernet Sauvignon, Malbec and Merlot are often blended with Petit Verdot or Cabernet Franc to create some of the world's most famous and best wines.

Each varietal is used the world over either as single varietal wines, or blended to different degrees with styles varying between country, appellation and winemaker.

*General food matches: Beef, Coq au Vin, Gruyere or Morbier Cheeses*

Te Mata "Estate"	Hawkes Bay, New Zealand	58% Merlot, 31% Cabernet Sauvignon, 11% Cabernet Franc	\$44.00
Grant Burge "Corryton"	Barossa, South Australia	100% Cabernet Sauvignon	\$65.00
Craggy Range "Te Kahu"	Gimblett Gravels, NZ	Merlot, Cabernet Sauvignon	\$54.00
Terrazas	Mendoza, Argentina	100% Malbec	\$55.00

## Shiraz (Syrah) & Rhone Valley, and Minor Blends

Shiraz (or Syrah) is a powerful and full bodied varietal that generally exhibits black pepper, violet and dark berry notes. Aged examples of this varietal often start to take on more earthy flavours of truffle and leather. While stunning as a single varietal wine, Syrah is particularly effective when used as a blending grape.

*General food matches: Grilled and Braised Beef or Wild Game, Wine Demiglace or Peppered Sauces, Cheddar or Blue Cheeses*

Lake Chalice	Hawke's Bay, New Zealand	100% Syrah	\$47.00
Clearview "Cape Kidnappers"	Hawke's Bay, New Zealand	100% Syrah	\$50.00
Man O' War "Dreadnought"	Waiheke Island, New Zealand	100% Syrah	\$83.00
Chapel Hill	McLaren Vale, South Australia	100% Shiraz	\$65.00

## Rosé

Generally light and fruity, with characteristic flavours imparted from the particular black skinned grapes from which they derive their colour. Rosé has become more popular recently as they are perfect either paired with food, or as a refreshing aperitif.

*General food matches: Light salads, Salmon, Crayfish, Young Cheddar Cheese*

Rimu Grove "Bronte"	Nelson, New Zealand	Pinot Noir	\$44.00
Clearview "Black Reef Blush"	Hawke's Bay, New Zealand	Merlot, Malbec Chambourcin	\$44.00

## Dessert Wines

A beautiful and often neglected way to end a meal – Botrytis affected wines add a delightful mustiness to the stone fruit & apricot notes of these wines.

*General food matches: Fruit based tarts, Blue Cheese*

Jules Taylor Late Harvest

Marlborough, New Zealand

100% Sauvignon Blanc 375ml \$50.00

## Wine info: "Good to know"

### Wine History

A 2003 report by archaeologists indicates a possibility that grapes were used together with rice to produce mixed fermented beverages in China in the early years of 7000 BC.

Pottery jars from the Neolithic site of Jiahu, Henan were found to contain traces of tartaric acid and other organic compounds commonly found in wine. However, other fruits indigenous to the region, such as hawthorn, could not be ruled out.

If these beverages, which seem to be the precursors of rice wine, included grapes rather than other fruits, these grapes were of any of the several dozen indigenous wild species of grape in China, rather than from *Vitis vinifera*, which were introduced into China some 6000 years later.

The oldest known evidence of wine production in Europe is dated to 4500 BC and comes from archaeological sites in Greece. The same sites also contain the world's earliest evidence of crushed grapes. Literary references to wine are abundant in Homer (9th century BC, but possibly composed even earlier), Alkman (7th century BC), and others.

In Ancient Egypt, six of 36 wine amphoras were found in the tomb of King Tutankhamun bearing the name "Kha'y", a royal chief vintner. Five of these amphoras were designated as from the King's personal estate with the sixth listed as from the estate of the royal house of Aten. Traces of wine have also been found in central Asian Xinjiang, dating from the second and first millennia BC. In medieval Europe, the Roman Catholic Church was a staunch supporter of wine since it was necessary for the celebration of Mass.

Monks in France made wine for years, storing it underground in caves to age. There is an old English recipe which survived in various forms until the nineteenth century for refining white wine using Bastard - bad or tainted bastardo wine. Wine was forbidden during the Islamic Golden Age, until Jābir ibn Hayyān and other Muslim chemists pioneered its distillation for cosmetic and medical uses.

## Did you know?

**Champagne** is a sparkling wine produced by inducing the in-bottle secondary fermentation of the wine to effect carbonation. It is produced exclusively within the Champagne region of France, from which it takes its name. The primary grapes used in the production of Champagne are Chardonnay, Pinot noir and Pinot Meunier. Through international treaty, national law or quality-control/consumer protection related local regulations; most countries limit the use of the term to only those wines that come from the Champagne appellation. In Europe, this principle is enshrined in the European Union by Protected Designation of Origin (PDO) status.



## Cellar Selection

Our cellar selection wines have been carefully selected to present you with a fantastic range of high quality wines from New Zealand and abroad. "Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing." – Ernest Hemmingway

### New Zealand

**13/14     Dry River                                  Martinborough, New Zealand                                  100% Pinot Gris                                  \$80.00**

*The pale yellow colour indicates the fruit was harvested in optimal conditions. The nose is soft and aromatic with vanilla custard and creamy brioche notes paired with Manuka honey, rock melon and nectarine nuances. Many of us do not associate minerality with Pinot Gris, but strong hints of calcium rock dust are present together with classic Pinot Gris fruit characters of peach and apricot.*

**2008     Vinoptima "Ormond"                                  Gisborne, New Zealand                                  100% Gewürztraminer                                  \$115.00**

*The 2008 Reserve lives up to the reputation Gewürztraminer has as being the world's most distinctive white wine. 'Elegant Rose' has captured the vibrant and exotic spicy aromas of cinnamon, cloves and nutmeg and infused this with tropical scents of lychee, mandarin and a beautiful, pungent rose petal. It is this last characteristic which defines the 2008 and inspired the colloquial name we give to each vintage. On the palate the 2008 shows extraordinary intensity and balance with a spectrum of flavours ranging from tropical fruit through to more subdued nuances of dried figs, vanilla bean and ginger. Medium dry in style, this refreshing and flavoursome wine shows exceptional length and balance and should age well with increasing intensity.*

**12/13     Dry River                                  Martinborough, New Zealand                                  100% Pinot Noir                                  \$120.00**

*As we often see with Dry River Pinot noir, the vineyard has supplied this wine with a deep purple colour. The usual Dry River aromas of Christmas cake spice, pipe tobacco and plum are all in attendance, although the elegant red berry and raspberry characters are not to be missed. This tension between dark and light, spice and fruit, opulence and restraint is a result of the blend of three Dry River vineyards.*

**2013     Ata Rangi                                  Martinborough, New Zealand                                  100% Pinot Noir                                  \$125.00**

*Martinborough's deep, lean, free-draining gravels, high wind, low rainfall and exposure to the southern ocean mean average pinot noir yields here are the lowest in the country. These factors, along with the significant age of our vines, contribute to the consistency of quality year after year. 2013 provided a long, warm growing season and a cool autumn, resulting in fruit in perfect condition. Enticing floral aromas of star anise, crushed red rose, violets and succulent raspberry meld with savoury notes of sandalwood and orris root. There's a tension and vibrancy on the entry, with a compelling mid palate. Fine layered tannins flow through giving a seamless mineral quality on the finish. The culmination of an exceptional vintage, vine age and meticulous attention to detail in both vineyard and winery*

## New Zealand

**2014 Te Mata "Coleraine" Hawke's Bay, New Zealand 60% Cab. Sauv. \$145.00**

*From an outstanding growing season, coupled with Te Mata Estate's 120-year winemaking legacy, Coleraine '14 is testament to the quality*

*of the 2014 vintage. With an immediate perfume of violets and dark roses, Coleraine '14 reveals sublime concentration, drive and complexity. Deep, floral fruit, rolling waves of ripe berries, cassis, mocha and cedar-spice instantly evoke the grandeur and charm of classic cabernet. Coleraine '14 is luxurious, contemporary and monumental; unfurling with air and time to reveal an impeccable level of detail and integration. Evolution in a glass.*

**28% Merlot,  
12% Cabernet Franc**

**2010 Dry River Martinborough, New Zealand 100% Syrah \$95.00**

*Dark Ruby with a violet hue. Fresh walnut, marmite and toasty oak overlay an array of red and dark berry notes. Black currant and an ever so slight hint of white pepper dart around on the nose with notes of tar and fresh leather contributing to extra aromatic complexity. Thanks to low cropping levels the palate is dense and weighty, yet soft and buoyant. Upfront flavours of dark fruit are followed by fresh tobacco and Christmas cake spice.*

## Australia

**2010 "Dead Ringer" Eden Valley, Australia 100% Cab. Sauv. \$70.00**

*Layered and concentrated palate of stewed plums, blackcurrant and rhubarb supported by brooding cabernet tannins that coat the mouth with bright dense fruit flavours. The palate is long and powerful. Bright mouth-watering acidity and fine cedary oak flavours linger.*

## France

**2011 René Muré Alsace, France 100% Pinot Gris \$70.00**  
**Clos Saint Landelin Grand Cru**

*The wine has a pale yellow colour. The nose evokes the vine peach, pear, vanilla. The mouth is more exotic (mango, papaya, tangerine), fresh and complex. The finish is silky, pure and long.*

**2010 Joseph Drouhin Pommard Burgundy, France 100% Pinot Noir \$95.00**

*"A great Burgundy, worthy of its reputation. An intense, bright, red colour; a powerful nose, with notes of black cherry and spice, evolving towards aromas of young leather. On the palate, the tannins give a certain impression of firmness, somewhat softened by a nice, harmonious texture. Persistent flavours in the aftertaste".*

**2010 Jean-Luc Colombo Les Terres Brulees Cornas, France 100% Syrah \$115.00**

*"Les Terres Brûlées (The Roasted Earths) is the prettiest expression of Syrah from the Cornas appellation. From a mixture of 20 to 60 year old vines this wine is a subtle blend I fulfil each year from different plots. The tannins, powerful but elegant, are softened by a well-managed maturation of two years in oak. The wine of intense ruby colour has aromas of raspberry, liquorice, coffee and a long spicy finish".*

## Italy

<b>2012</b>	<b>Antinori</b>	<b>Tuscany, Italy</b>	<b>90% Sangiovese, 10% Cabernet</b>	<b>\$70.00</b>
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**"Chianti Classico Reserva"**

*An intense ruby red in colour, the 2012 Marchese Antinori shows a nose of elegance and finesse marked by aromas of red fruit and liquorice. The palate is soft and supple with solid and perceptible tannins, while the acidity gives the wine a tonic vibrancy and savour, a finish and aftertaste which are both long and focused.*

<b>2013</b>	<b>Pasqua</b>	<b>Valpolicella, Italy</b>	<b>65%Corvina, 25%Rondinella, 5%Corvinone, 5%Negrara</b>	<b>\$85.00</b>
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**"Amarone Valpolicella"**

*An elegant, full-bodied deep ruby red wine. Clean and vibrant fragrances, of currants blackberries and sweet almonds on the nose, with notes of vanilla. Warm and rich, with polished, silky tannins and a long finish.*

## North America

<b>2012</b>	<b>Seghesio</b>	<b>Sonoma, North America</b>	<b>100% Zinfandel</b>	<b>\$65.00</b>
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*Spicy, lush black fruit of Alexander Valley Briary and raspberry flavours, along with structure, of cooler Dry Creek Valley Balanced and elegantly structured.*

<b>2010</b>	<b>Cristom Vineyards</b>	<b>Oregon, North America</b>	<b>100% Pinot Noir</b>	<b>\$95.00</b>
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**"Sommers"**

*"Bright ruby red. Intense red berry and Asian spice aromas are given depth by notes of cola and mocha. Juicy and incisive on the palate, offering appealingly sweet raspberry and rose pastille flavours and a bright kick of cinnamon. Finishes on an energetic note, with excellent clarity and gentle tannic grip.*