

Simpson'sTM
HOTEL BAR RESTAURANT

Wine List



CRISP DRY WHITE WINES

- 6 **CHABLIS, 2008, J.MOREAU ets FILS BURGUNDY** 30.00
Classic Chablis aroma of meadow flowers and flint with crisp fruit flavours and a long clean, very dry finish.
Chablis goes well with fish such as salmon as well as lighter dishes using pastry and delicate sauces. 12.5 alc
- 7 **POUILLY FUME, 2008, 'LES CHAMPS' DOMAINES PABIOT, LOIRE, FRANCE.** 33.95
Deliciously dry with a flinty fruitiness. Hints of raw blackcurrant and leafy green crispness.
Good with seafood, and the aromatic nature of the wine will accompany most cuisine. It is acknowledged to be excellent with smoked salmon. 12.5 alc
- 8 **SANCERRE "JEAN MARECHAL", 2008 HENRY BOURGEOIS, CHAVIGNOL, LOIRE** 33.95
"A classic wine from the heart of the Sancerre. Citrus, elderflower and a clean mineral note combine beautifully in this well crafted wine from a small quality minded producer."
A classic for seafood particularly shellfish. It can make a good aperitif. Although not a favourite partner with chicken, it is a good accompaniment to pate and foie gras. 12.5 alc
- 9 **½ bottles of the above available** 21.95
- 10 **SAUVIGNON BLANC 2008/9, TORREON DE PAREDES, RENGÓ CHILE** 21.00
An old favourite from our list. Crisp, dry and very fresh and bursting with Fresh lime and elderflower flavours. The Torreón de Paredes method is to do the very best in the vineyard and apply minimal techniques in the winery and the wine will be just right – as is the case here!
A great aperitif but also good with seafood and poultry dishes 14.0 alc
- 11 **½ bottles of the above available** 21.95

LIGHT DRY WHITE WINES

- 12 **GRÜNER VELTLINER, WEINVIERTEL D.A.C., 2007/8 PRESTIGE RANGE, LENZ MOSER, AUSTRIA** 21.50
Austrian wine has started to gain popularity and its easy to see why. This crisp, refreshing example of the countries most popular varietal really is a revelation. The bouquet has hints of wild flower and white pepper which show also on the palate as well as citrus and green apple.
Try with white fish, shellfish, salads and also light pasta dishes. 12.0 alc

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RED HOUSE WINES

- 51 **SHIRAZ 2008, KATHERINE HILLS, SOUTH AUSTRALIA.** 14.95
250ml 5.00 175ml 3.70
The little sister to our award winning bin 35 (Beresford Shiraz). This is a slightly more restrained example of Australian Shiraz. Ripe and juicy with a peppery edge.
The wine big enough to take on fuller foods and richer game dishes. 13.0 alc
- 52 **MERLOT CABERNET 2008 J.MOREAU ET FILS, LANGUEDOC, FRANCE** 17.95
250ml 6.25 175ml 4.35
A quality example of a southern French red. Ripe and juicy with a hint of spice. Very drinkable
Matches with red meat, poultry, pasta or any dish with a richer sauce. 13.0 alc
- 53 **PINOT NOIR 2007, ROBERT SKALLI, CORSICA, FRANCE** 16.95
250ml 5.60 175ml 3.95
Pinot Noir often flatters to deceive but this is stunning. Those that want a lighter red are well advised to pick this silky elegant wine.
Grilled red meats or roast poultry – particularly with a gamier taste 12.5 alc
- 54 **CABERNET SAUVIGNON ROSÉ 2009, TORREON DE PAREDES, CHILE** 15.95
250ml 5.60 175ml 3.95
A bright, refreshing style of rosé made from high quality grapes. This has all the Summer fruit flavours that you would expect when you look at the bright pink Colour.
Light salad dishes, tuna or chicken dishes. 12.5 alc

ROSE HOUSE WINE

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HOUSE WINES AND WINES BY THE GLASS

VIÑOS DE JEREZ

- | | | | |
|----|---|--------------|-------------|
| 47 | MANZANILLA
DE SOTO, JEREZ, SPAIN | 125ML | 3.70 |
|----|---|--------------|-------------|
- This is not the sherry of old this is clean, crisp and very dry, This is the perfect aperitif – but also a wonderful match to Mediterranean cuisine. Sherry is making a comeback so don't get left behind! 15.0 alc

CHAMPAGNES

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|---|--|--------------|--------------|
| 1 | PERRIER JOUËT "GRAND BRUT", NV, CHAMPAGNE | 125ml | 10.00 |
|---|--|--------------|--------------|
- A wonderfully elegant wine from this fine House. Lemon and Crisp green apple flavours on the palate, with a biscuity edge.
The wine excels on it's own, but will have the weight to work as an accompaniment to any small starter and seafood. 12.0 alc

WHITE HOUSE WINES

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|----|--|--------------|-------------|--------------|-------------|
| 48 | CHARDONNAY, 2007/8
BODEGAS ARTAJONA, NAVARRA, SPAIN | 250ml | 6.80 | 175ml | 5.00 |
|----|--|--------------|-------------|--------------|-------------|
- A beautiful example of a well crafted Chardonnay from the north of Spain. Fresh, elegant and packed with apricot and citrus flavour.
This wine can accompany a wide range of food. It is a match for even quite rich or spicy dishes. 13.0 alc
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|----|---|--------------|-------------|--------------|-------------|
| 49 | SAUVIGNON BLANC, 2009
DE WAAL YOUNG VINES, STELLENBOSCH, SOUTH AFRICA. | 250ml | 5.00 | 175ml | 3.70 |
|----|---|--------------|-------------|--------------|-------------|
- A lovely well balanced Sauvignon that has a fresh mouth watering zingy character. This is sourced from the younger vines on the estate, which prides itself on the quality of its fruit.
A wine for spicy flavoured food, salads and fish. It is also a great aperitif and refresher. 12.5 alc
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|----|--|--------------|-------------|--------------|-------------|
| 50 | PINOT GRIGIO (ORGANIC), 2008/9
TERRAMORE, VENETO, ITALY | 250ml | 5.60 | 175ml | 3.95 |
|----|--|--------------|-------------|--------------|-------------|
- Sourced from organic vines in the north east of Italy this fantastic wine is full of character. Crisp and citrusy with a lovely pear and almond hint to the flavour.
Excellent aperitif but also good with salads, lighter pasta dishes and also shellfish. 12.0 alc

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LIGHT DRY WHITE WINES (CONT)

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|----|--|--------------|
| 13 | SAUVIGNON BLANC 2007/9
THE JIBE, MARLBOROUGH, NEW ZEALAND | 28.50 |
|----|--|--------------|
- Nectarine and passion fruit flavours are layered with ripe herbal characters and a delicate yeast lees complexion creating wonderful palate weight and mouthfeel.
The choice for a wide range of dinner menus, but goes very well with white meat and fish dishes 13.0alc
- | | | |
|----|--|--------------|
| 14 | GAVI DI TASSAROLO 2008,
"FORNACI" CASTELLO BERGAGLIO, PIEMONTE, ITALY | 26.50 |
|----|--|--------------|
- An ultra modern white from north west Italy. Honeyed white peach and blossom on the nose with a fresh, crisp finish
Excellent with lighter meats, fish and crisp salads – particularly Caesar 12.0 alc
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|----|---|--------------|
| 15 | CHENIN BLANC 2009,
BEAUMONT WINERY, WALKER BAY, SOUTH AFRICA | 23.00 |
|----|---|--------------|
- A quality wine from an award winning producer famous for their Chenin Blancs. Ripe orchard fruit with a touch of cinnamon on the finish
A great aperitif but also good with seafood and poultry dishes 13.0 alc
- FULLER DRY WHITE WINES**
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|----|---|--------------|
| 16 | CHABLIS 1er CRU, 2007/8, 'VAILLONS'
J. MOREAU, BURGUNDY. | 48.00 |
|----|---|--------------|
- Greengage and dried flowers on the nose with a rich, but crisp aroma and a long complex finish.
The fuller Premier Cru wines are good with roasts such as pheasant, or game in general. Makes a fine accompaniment for smoked fish and halibut, as well as pork with lighter sauces. 12.5 alc
- | | | |
|----|---|--------------|
| 17 | CHARDONNAY, 2007, BLACKSTONE WINERY,
MONTEREY COUNTY, CALIFORNIA | 21.50 |
|----|---|--------------|
- "A well crafted Chardonnay from a really up and coming winery. Citrus fruit, floral and mineral flavours combined with 6 months in oak make this a very good value wine indeed."
"Excellent with fish, particularly in richer sauces, poultry, roasted or grilled or just as an interesting aperitif." 12.5 alc

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AROMATIC AND MEDIUM DRY WINES

- 18 **PINOT GRIGIO “VIGNETO LE ROSSE”, TOMMASSI, 2008** **29.95**
VENETO, ITALY.
An elegant and balanced Pinot Grigio from a single vineyard in the rolling hillside to the west of Verona in north east Italy. Crisp citrus with a rounded pear and spiced apple note to the palate make this an exciting Pinot Grigio for any occasion. *13.5 alc*
As an aperitif or to accompany light pasta, seafood or salads.
- 19 **RIESLING, MOUNT CASS, 2008** **25.95**
WAIPARA, CANTERBURY, NEW ZEALAND
A great example of what wines out with the famous Marlborough region. Further down the coast on the east side of the south island Waipara is home to excellent fruit driven whites which are extremely food friendly. This a dry Riesling with crisp lime and green apple notes.
“A great wine for food – excellent with shellfish and white fish but also for anything that has a hint of spice, particularly Thai influenced dishes.” *13.0 alc*

ROSÉ WINE

- 20 **RIOJA ROSADA, VINA REAL, 2007/8 SPAIN.** **20.95**
A vibrant pink wine, with fragrant strawberry/raspberry fruit and a dry finish.
Rioja rose is superb with rice and fish dishes like Paella, it's great with lighter meats, egg dishes and tangy cheeses. *12.0 alc*

LIGHTER RED WINES

- 21 **FLEURIE `LES GARANS` 2008** **29.50**
LOUIS LATOUR, BEAUJOLAIS, FRANCE.
The Gamay grape provides the juice for this silky smooth wine made by one of the foremost Burgundy producers. Summer soft berry fruit flavours with a crisp tangy feel to the finish and a touch of light tannin.
Superb with lighter meats and cold meat dishes. *13.0 alc*
- 22 **PINOT NOIR, 2006, THE JIBE,** **31.50**
MARLBOROUGH, NEW ZEALAND
A silky smooth example of Pinot Noir. New Zealand is perhaps the best at producing this grape variety in the Southern Hemisphere and this typifies that record. Well balanced summer fruit and red cherry flavours.
Excellent with a wide range of dishes be it red meats or poultry – especially duck. *13.0 alc*

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HALF BOTTLE SELECTION WHITE

- 9 **SANCERRE “JEAN MARECHAL”, 2008** **21.95**
HENRY BOURGEOIS, CHAVIGNOL, LOIRE
“A classic wine from the heart of the Sancerre. Citrus, elderflower and a clean minerally note combine beautifully in this well crafted wine from a small quality minded producer.” *12.5 alc*
- 11 **SAUVIGNON BLANC, 2008/9** **13.50**
TORREON DE PAREDES, CHILE.
A fragrant example of Chilean Sauvignon with a crisp finish and zesty lemon, flint and Sancerre like flavours. *13.5 alc*
- 55 **CHARDONNAY, ECHO POINT,** **10.95**
SOUTH AUSTRALIA.
This delightful Chardonnay is dry, yet rounded with fleshy melon flavours. Rich in style and stunning value. *13.7 alc*

HALF BOTTLE SELECTION RED

- 24 **RIOJA CRIANZA, 2005** **14.25**
VINA REAL, SPAIN.
Vibrant warm fruit aromas of spice and bramble jelly followed through with a mild oaky, rich, round fruit driven finish. *13.0 alc*
- 29 **MERLOT, 2007/8, TORREON DE PAREDES, CHILE.** **13.50**
Plummy, ripe berry aromas from this cherry red wine. Soft flavours of blackberry and forest fruits with a mild but structured finish. *13.5 alc*
- 56 **SHIRAZ, ECHO POINT NV** **10.95**
AUSTRALIA
The palate is rich and concentrated with vanilla oakiness and attractive integrated tannins concentrated flavour and colour. *13.0 alc*

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CLASSIC & RARE WHITE WINES

- 41 **POUILLY FUMÉ, LADOUCETTE, CHATEAU DE NOZET, 2006, LOIRE VALLEY.** 56.50
From a famous Chateau of almost fairy-tale beauty in the village of Pouilly Fume. A splendid deep gooseberry flavoured wine served in the best restaurants in the world. One of the finest wines in the Loire Valley. Arguably the classic smoked fish accompaniment. 12.5 alc
- 42 **CORTON CHARLEMAGNE, 2004 LOUIS LATOUR, BURGUNDY.** 110.00
Big rich oak and fruit aroma with great depth, leading to a powerful wine of full flavoured rich and complex Chardonnay. Amongst the world's best. The weight of this wine makes it capable of tackling darker meats and richer sauces but can still add complexity to dishes with quite delicate flavours 14.0 alc
- 43 **SAUVIGNON BLANC, CLOUDY BAY 2008 MARLBOROUGH, NEW ZEALAND.** 43.50
THE Sauvignon Blanc that everyone wants. Rich, expressive and full of varietal character. A wine that lives up to the hype A good match for shellfish but also a great mouth-watering aperitif. 13.0 alc
- 44 **'DON AMADO', 2003/6, TORREON DE PAREDES, CHILE** 59.50
The flagship wine of the Paredes family made in honour of Señor Paredes, it has very rich concentrated fruit, soft ripe tannin and superb balance. This is amongst the very best of wines anywhere in Chile. Excellent with grills and roasts of fine beef but with its power can match spicier, marinated foods. 14.0 alc
- 45 **CHATEAU COS D'ESTOURNAL, 1997, GRAND CRU CLASSÉ ST ESTEPHE, BORDEAUX.** 180.00
One of THE names in Bordeaux – and in deed wine in general. St. Estephe is traditionally impenetrable in its youth but this wine is now opening out delivers everything you expect in a good Cabernet dominated Claret The older flavours in this wine would be best with simple meat dishes such as steak and lamb. It would also match well with lightly cooked vegetables perhaps duck and certainly the finest of cheeses. 12.5 alc
- 46 **PAGOS DE VINA REAL, 2002, RIOJA , VINA REAL, CVNE, SPAIN.** 95.00
One of the finest wines in the whole of Spain and certainly the jewel in the crown of the Vina Real portfolio. Full bodied with delicious and elegant flavours of forest fruits and cherry combined with a silky tannic structure. Won the Decanter trophy in 2009 for the best Spanish Red over £10 A fine wine partner for lamb, beef and roasts. 12.5 alc

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SOFTER RED WINES

- 23 **RIOJA CRIANZA, 2005/6, VINA REAL, SPAIN.** 25.50
Vibrant warm fruit aromas of spice and bramble jelly followed through with a mild oaky, rich, round fruit driven finish. This wine is a great match for pork, lamb and beef dishes, grilled or with bigger style sauces. 12.5 alc
- 24 **½ Bottles of the above available** 14.25
- 25 **PINOTAGE, 2006, DE WAAL, UITERWYK ESTATE, STELLENBOSCH, SOUTH AFRICA.** 27.95
Award-winning winemaker Danie de Waal uses 50 year old vines to produce this blockbuster. A wine for carnivores – game, steak, casserole and chargrills. 13.5 alc
- 26 **ZINFANDEL, 2006, BLACKSTONE WINERY CALIFORNIA, USA** 22.50
Rich in purple plum, smokey oak and vanilla aromas. The wine has intense flavours of fresh and stewed plums, with distinctive spice and black pepper overtones. 13.0 alc
- 27 **MALBEC, QUINTA GENERACION, GOYENECHEA, 2005/6 MENDOZA, ARGENTINA.** 28.00
A very rich and robust wine with an intense dark fruit-cake nose. Lively acidity with still firm, extracted fruit, almost burnt but sweet too. Any meat served in a rich sauce, game fowl and spicy dishes will all benefit from this wine. 13.5 alc
- 28 **MERLOT, 2007/8, TORREON DE PAREDES, CHILE.** 21.00
Plummy, ripe berry aromas from this cherry red wine. Soft flavours of blackberry and forest fruits with a mild but structured finish. A softer wine for beef with mellow, fruit based sauces, paté and even delicate dishes like salmon en-croute. Good with most cheeses and pleasant with summer fruit pudding. 13.0 alc
- 29 **½ Bottles of the above available** 13.00
- 30 **MERLOT RESERVA, 2007 TORREON DE PAREDES, CHILE.** 25.00
Violet ruby colour. Intense aromas of cassis and blackberries, slightly minty, very elegant. Velvety and very long in the mouth. Matches bigger dishes such as meat roasts, game, grills and foods with heavier reduced sauces. Excellent with mature cheeses. 14.0 alc

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ELEGANT & SPICY REDS

- 31 **CHATEAU LEON, 2006, 1ER COTES DE BORDEAUX, FRANCE** 26.00
From a brilliant small Chateau in an area now buzzing with younger winemakers and new fresh techniques. This small estate produces superb fruit. A dry complex Bordeaux with accents of mint and oak. *An excellent all-round wine for food, particularly beef with sweeter richer sauce. A classic with lamb, game, roasts and a wide range of cheeses.* 12.5 alc
- 32 **CABERNET SAUVIGNON, 2006/7, PRIVATE COLLECTION TORREON DE PAREDES, CHILE** 33.50
Deep brilliant ruby colour with an orange note. Red fruits, herbal and floral aromas with a touch of liquorice, plum and chocolate, as well as vanilla and coffee. In the mouth it is soft, long and persistent with mature and well rounded tannins. *Matches with lamb and prime cuts of beef. Its rich palate can take stronger herbs, animated Mediterranean or Eastern flavours and barbecues.* 13.0 alc
- 33 **RIOJA RESERVA, 2004, VINA REAL, SPAIN.** 38.00
Classic Rioja from a top producer. Delicious cherry and spiced fruit mingled with vanilla notes of oak. *Complex enough for delicate pork dishes but with sweet vanilla tones to match lamb and other red meats. Good with softer cheeses.* 12.5 alc

FULLER RED WINES

- 34 **SHIRAZ 2006/7, BERESFORD MCLAREN VALE, SOUTH AUSTRALIA.** 28.50
Dominated by a pleasant chocolate and coffee nose backed up by spice and pepper, this wine has a sweet, spicy yet soft and succulent palate, leaving a lasting impression of fruit flavour and wonderful balance. *For richer stews, grills and spicy meat dishes, it will accompany many strong cheeses and even chocolate dessert!* 14.5 alc
- 35 **CABERNET SAUVIGNON, 2006, BERESFORD ESTATE, MCLAREN VALE, SOUTH AUSTRALIA** 26.50
Beresford is such a good winery that we have chosen two wines in succession! This the Cabernet version is rich and generous with dark chocolate and tobacco leaf on the nose and deep, dense fruit flavours on the palate. *Lamb, steak roasts, game, char grills and fuller flavoured foods work well with this Cabernet.* 14.5 alc

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FULLER RED WINES (cont)

- 36 **SHIRAZ, 2006, BEAUMONT ESTATE, WALKER BAY, SOUTH AFRICA** 32.00
South Africa is fast becoming known for its Shiraz and this red from Beaumontis One of the finest we have tasted. Rich, spicy and full of dark fruit flavours yet has a velvety finish. *An exceptional all rounder for beef, roasts and richer dishes, but with good fruit to balance many light meats and sauces. Excellent with mature cheeses.* 14.0 alc
- 37 **CHATEAUNEUF DU PAPE "LA TIARE DU PAPE", 2007 DOMAINE BOUACHON, RHONE VALLEY, FRANCE** 49.95
A very fine Châteauneuf du Pape that is full bodied yet very easy drinking. This is packed full of spicy dark fruits. *Perfect for stews, game, smoked meats and strong cheeses. Can accompany foods as diverse as chilli and roast duck.* 13.0 alc
- 38 **CHIANTI CLASSICO DOCG, SANTEDAME, 2005/6 RUFFINO, TUSCANY, ITALY** 29.95
"Something special from Tuscany. A beautifully refined Chianti from one of Italy's very top producers. Flavours of smokey black cherry with a warming touch of oak." *"A classic match for red meat, particularly beef – the tannins combine particularly well with rare to medium cooked steaks."* 13.0 alc

SPARKLING WINES

- 39 **PELORUS, SPARKLING WINE OF CLOUDY BAY NEW ZEALAND.** 42.00
Cloudy Bay Wines makes this very classy fizz in New Zealand. Their expertise in champagne style wine is by learning from Veuve Clicquot. A fine beaded dry biscuity wine. *A fine aperitif but a good accompaniment for canapés and small starters.* 13.0 alc
- 40 **PROSECCO BRUT, ROCCO VENEZIA, ITALY.** 32.00
Highly fashionable Prosecco from north east Italy. Fresh and dry with a hint of Pear and almond on the palate and a clean citrus finish. *Excellent aperitif but this goes exceptionally well with seafood* 13.0 alc

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