

Simpson'sTM
HOTEL BAR RESTAURANT

Wine List



CRISP DRY WHITE WINES

- 1 **CHABLIS, 2007, J.MOREAU ets FILS** **30.00**
BURGUNDY
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
- 2 **½ bottles of the above available £16.95**
- 3 **SANCERRE “JEAN MARECHAL”, 2007** **33.95**
HENRY BOURGEOIS, CHAVIGNOL, LOIRE
“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
- 4 **POUILLY FUME, 2007, `LES CHAMPS`** **33.95**
DOMAINES PABIOT, LOIRE, FRANCE.
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
- 5 **½ bottles of the above available 21.95**
- 6 **ECHO POINT, SAUVIGNON BLANC 2006/7** **22.50**
CRESTVIEW ESTATE, SOUTH AUSTRALIA.
Full of up front, spicy blackcurrant fruit overlaid with gooseberry fool smells with a mouth-wateringly refreshing crispness.
Excellent aperitif and good for seafood, salads, cold meats and light dishes. Aromatic Sauvignon can tackle spicier foods. 12.5 alc

LIGHT DRY WHITE WINES

- 8 **GRÜNER VELTLINER, WEINVIERTEL D.A.C., 2007** **21.50**
PRESTIGE RANGE, LENZ MOSER, AUSTRIA
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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CRISP DRY WHITE WINES (CONT)

- 9 **SAUVIGNON BLANC, 2007, THE JIBE, MARLBOROUGH
NEW ZEALAND.** **28.50**
Nectarine and passion fruit flavours are layered with ripe herbal
characters, with delicate yeast lees complexities 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.* *13.0 alc*
- 10 **VIOGNIER, DE WAAL, 2008** **28.50**
UITERWYK ESTATE, STELLENBOSCH, SOUTH AFRICA.
A refreshing change from Chardonnay. Lighter peachier in flavour.
Excellent with lighter meats, fish and crisp salads-Waldorf and Caesar. *13.5 alc*
- 11 **FUMÉ BLANC, 2006/7, CENTRAL COAST, ROBERT MONDAVI
CALIFORNIA.** **29.50**
100% Sauvignon Blanc aged on French oak barrels to add a nice touch of
spice to a wine brimming with clean crisp flavours of pear and melon.
*A perfect companion to many foods such as asparagus, grilled
scallops and salmon.* *13.0 alc*
- 12 **SAUVIGNON BLANC 2008, 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*

FULLER DRY WHITE WINES

- 13 **CHARDONNAY, 2005, CENTRAL COAST, ROBERT MONDAVI,
CALIFORNIA.** **29.95**
A beautiful example of cool climate Californian chardonnay. This wine
displays notes of creamy pear, green apple, melon and citrus fruit. Vivid
fruit characters and zesty, clove-like spice lead to a crisp, refreshing finish. *13.5 alc*
Excellent with simply prepared fish and pasta or poultry in light creamy sauces.
- 14 **CHABLIS 1er CRU, 2007, '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*

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LIGHTER RED WINES

- 19 **SAVIGNY-LES-BEAUNE, 2004** **39.00**
JEAN-JACQUES GIRARD, CÔTE D'OR, BURGUNDY.
A fine Pinot Noir with raspberry and warm fruit aromas. Elegant balance with fine complex berry fruit flavours.
Classically good with duck, but excellent with beef, pork and surprisingly venison, with lighter sauces. Good with medium to fuller cheeses. 12.5 alc
- 20 **FLEURIE `LA ROITELET` 2007** **28.00**
HENRY FESSY, BURGUNDY.
Soft, silky raspberry fruit and an attractive purple red colour, characterise this well made "Cru" wine from the Gamay grape.
Superb with lighter meats and cold meat dishes but remarkably versatile for stews and classic coq au vin. The great all round wine for suppers and throughout a meal. 13.0 alc
- 21 **½ Bottles of the above available** **18.50**
- 22 **PINOTAGE, 2006, DE WAAL, UITERWYK ESTATE,** **27.95**
STELLENBOSCH, SOUTH AFRICA.
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

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 **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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ELEGANT & SPICY REDS

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|----|--|-------------------------------------|
| 26 | ZINFANDEL, 2006, BLACKSTONE WINERY
CALIFORNIA, USA
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. | 22.50

<i>13.0 alc</i> |
| 27 | MALBEC, QUINTA GENERACION, GOYENCHEA, 2005/6
MENDOZA, ARGENTINA.
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.
<i>Any meat served in a rich sauce, game fowl and spicy dishes will all
benefit from this wine.</i> | 28.00

<i>13.5 alc</i> |
| 28 | MERLOT, 2007/8, TORREON DE PAREDES, CHILE.
Plummy, ripe berry aromas from this cherry red wine. Soft flavours of
blackberry and forest fruits with a mild but structured finish.
<i>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.</i> | 21.00

<i>13.0 alc</i> |
| 29 | ½ Bottles of the above available | 13.00 |
| 30 | MERLOT RESERVA, 2007
TORREON DE PAREDES, CHILE.
Violet ruby colour. Intense aromas of cassis and blackberries, slightly
minty, very elegant. Velvety and very long in the mouth.
<i>Matches bigger dishes such as meat roasts, game, grills and foods with
heavier reduced sauces. Excellent with mature cheeses.</i> | 25.00

<i>14.0 alc</i> |
| 31 | CHATEAU LEON, 2006, 1ER COTES DE BORDEAUX, FRANCE
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.
<i>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.</i> | 26.00

<i>12.5 alc</i> |
| 33 | CABERNET SAUVIGNON, 2006/7, PRIVATE COLLECTION
TORREON DE PAREDES, CHILE
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.
<i>Matches with lamb and prime cuts of beef. Its rich palate can take
stronger herbs, animated Mediterranean or Eastern flavours and
barbecues.</i> | 33.50

<i>13.0 alc</i> |

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ELEGANT & SPICY REDS (cont)

- 34 RIOJA RESERVA, 2001, 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

- 35 SHIRAZ 2006, BERESFORD 28.50**
MCLAREN VALE, SOUTH AUSTRALIA.
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
- 36 CABERNET SAUVIGNON, 2006, BERESFORD ESTATE, 26.50**
MCLAREN VALE, SOUTH AUSTRALIA
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)

- 37 **SHIRAZ, 2005/6, "BIN 61", LEASINGHAM,
CLARE VALLEY, AUSTRALIA** **32.00**
The wine produces all the hallmarks of Clare Valley and Leasingham style with incredible ripe, sweet berry fruit concentration, great length and 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
- 38 **CHATEAUNEUF DU PAPE "LA TIARE DU PAPE", 2006
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
- 39 **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

- 40 **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

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CHAMPAGNES

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| 41 | PERRIER JOUËT “GRAND BRUT”, NV, CHAMPAGNE
A wonderfully elegant wine from this fine House. Lemon and Crisp green apple flavours on the palate, with a biscuity edge.
<i>The wine excels on it's own, but will have the weight to work as an accompaniment to any small starter and seafood.</i> | 50.00

<i>12.0 alc</i> |
| 42 | ½ Bottles of the above available | 29.00 |
| 43 | PERRIER JOUËT “GRAND BRUT” VINTAGE 1998 CHAMPAGNE
It has a fine persistent sparkle and golden Champagne colour. Its fine nose of white flowers, citrus and vanilla pod is complimented on the palate with elegance, crispness and a slightly spicy finish.
<i>For an aperitif, starter, canapés, or seafood. Always a celebratory drink. Add cassis to use as an accompaniment to summer pudding and blue cheese.</i> | 83.00

<i>12.0 alc</i> |
| 44 | PERRIER JOUËT “BLASON ROSE” NV, CHAMPAGNE
A real treat of a champagne from this wonderful house. Salmon Pink with hints orange the nose has inviting aromas of strawberry, Cherry and vanilla with a palate that builds on these elements but Inparts great finesse – a very fine rosé indeed!
<i>Of course this is the perfect aperitif but is also a must with seafood and Salads but also try with strawberry or raspberry desserts.</i> | 73.00

<i>12.0 alc</i> |
| 45 | PERRIER JOUËT LA BELLE EPOQUE 1998/9
This bottle with its swirl of dainty anemones holds Perrier-Jouët's most remarkable champagne and one of the world's best known prestige cuvées. Cuvée Belle Époque 1998 is a harmonious blend of the most prestigious crus in the Champagne wine-making region.
<i>Amongst the best in the world. Share only with the closest of friends while eating the finest of caviar & canapés.</i> | 160.00

<i>12.5 alc</i> |
| 46 | KRUG, GRAND CUVÉE
Krug remains at the summit of the Champagne-making art, each year producing outstanding wines with no concession to commercial pressures. It is a heavily Pinot-dominated blend, still using wines fermented in oak barrels. A bouquet wonderfully creamy, leading to a magical combination of richness and balance on the palate.
<i>It is so tempting to have this wine on its own but it will match fine canapés, shellfish and even fruit desserts.</i> | 220.00

<i>12.0 alc</i> |
| 47 | DOM PERIGNON 1999/2000
The height of elegance this wine really is the height of opulence. The nose has fine intensity with classic background aromas of purée of apples, poached pears, vanilla, hazelnuts, melba toast and yellow-plum jam which follow beautifully on to the palate.
<i>A fantastic choice with the best of Seafood but perfect pre-dinner.</i> | 160.00

<i>12.5 alc</i> |

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CLASSIC & RARE WHITE WINES

- 48 **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
- 49 **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

CLASSIC & RARE RED WINES

- 50 **PINOTAGE, TOP OF THE HILL, 2002, DE WAAL, UITERWYK ESTATE, STELLENBOSCH, SOUTH AFRICA.** **68.50**
"The" award-winning Pinotage from Danie De Waal Diners Club.
A well-made wine that will off-set the fullest and spiciest of cuisine. The richer the better. 13.0 alc
- 51 **'DON AMADO', 2003, 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
- 52 **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
- 53 **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.
A fine wine partner for rich dishes of lamb. Excellent with good beef and roasts. 12.5 alc

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WHITE HOUSE WINES

- 54 VIIGNIER, 2007 16.95**
ROBERT SKALLI, LANGUEDOC, FRANCE
Viognier is a wine that can be difficult to get right, however in examples such as this, the results are stunning. 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.* 12.0 alc
- 55 SAUVIGNON BLANC, 2008 14.95**
DE WAAL, STELLENBOSCH, SOUTH AFRICA.
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
- 56 PINOT GRIGIO DEL VENEZIE (ORGANIC), 2007/8 16.95**
TERRAMORE, ITALY
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

RED HOUSE WINES

- 57 SHIRAZ 2008, KATHERINE HILLS, SOUTH AUSTRALIA. 14.95**
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
- 58 NAVARRA CRIANZA 2005/6, BODEGAS ARTAJONA, SPAIN 21.45**
Made in the famous bull running city of Pamplona this is a wine for anyone that loves good Rioja (Navarra is next door to Rioja). Rich and spicy with a soft tannin and a lovely dark cherry and mulberry note to the palate *Matches with red meat, poultry, pasta or any dish with a richer sauce.* 13.0 alc
- 59 PINOT NOIR 2007, ROBERT SKALLI, CORSICA, FRANCE 16.95**
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

ROSE HOUSE WINE

- 60 SHIRAZ ROSE 2007, BEAUMONT WINERY, SOUTH AFRICA 15.95**
A fresh and bright rose from a good source in Walker Bay South Africa. Ripe and juicy with a tangy finish. *Light salad dishes, tuna or chicken dishes.* 12.5 alc

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HALF BOTTLE SELECTION WHITE

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|----|---|---------------------------------|
| 2 | CHABLIS, 2006/7, J. MOREAU ets FILS, BURGUNDY.
Classic Chablis aroma of meadow flowers and flint with crisp fruit flavours and a long clean, very dry finish. | 16.95
<i>12.0 alc</i> |
| 5 | POUILLY FUME, 2006/7, 'LES CHAMPS' DOMAINES PABIOT, LOIRE, FRANCE.
Hints of raw blackcurrant and leafy green crispness. Deliciously dry with a flinty fruitiness. | 21.95
<i>12.5 alc</i> |
| 7 | SAUVIGNON BLANC, 2007/8 TORREON DE PAREDES, CHILE.
A fragrant example of Chilean Sauvignon with a crisp finish and zesty lemon, flint and Sancerre like flavours. | 13.50
<i>13.5 alc</i> |
| 61 | CHARDONNAY, ECHO POINT, SOUTH AUSTRALIA.
This delightful Chardonnay is dry, yet rounded with fleshy melon flavours. Rich in style and stunning value. | 10.95
<i>13.7 alc</i> |

HALF BOTTLE SELECTION CHAMPAGNE

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|----|--|---------------------------------|
| 42 | PERRIER JOUËT "GRAND BRUT", NV, CHAMPAGNE
A wonderfully elegant wine from this fine House. Lemon and Crisp green apple flavours on the palate, with a biscuity edge. | 29.00
<i>12.0 alc</i> |
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HALF BOTTLE SELECTION RED

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|----|--|---------------------------------|
| 21 | FLEURIE, 'LA ROITELET', 2006 HENRY FESSY, BURGUNDY.
Soft, silky raspberry fruit with an attractive purple red colour, characterise this well made "Cru" wine from the Gamay grape. | 18.50
<i>13.0 alc</i> |
| 24 | RIOJA CRIANZA, 2005 VINA REAL, SPAIN.
Vibrant warm fruit aromas of spice and bramble jelly followed through with a mild oaky, rich, round fruit driven finish. | 14.25
<i>13.0 alc</i> |
| 29 | MERLOT, 2006, TORREON DE PAREDES, CHILE.
Plummy, ripe berry aromas from this cherry red wine. Soft flavours of blackberry and forest fruits with a mild but structured finish. | 13.50
<i>13.5 alc</i> |
| 62 | SHIRAZ, ECHO POINT NV AUSTRALIA
The palate is rich and concentrated with vanilla oakiness and attractive integrated tannins concentrated flavour and colour. | 10.95
<i>13.0 alc</i> |

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