



MOONRAKERS RESTAURANT

WINE LIST

2009

WHITE WINES

- 1 **Vin de Pays D'Oc Sauvignon, (France)** £14.00

Dry, fresh wine with typical soft gooseberry flavours and a good finish.

- 2 **Forge Mill Chenin Blanc, (South Africa)** £16.00

Light and bright, this is a crisp and zesty wine with juicy fruit flavours. It is made from grapes grown on traditional bush vines.

- 3 **Rioja Blanco di Vitoria (Spain)** £17.00

The Viura grape produces a delicate coloured wine with soft citrus and peach aromas and tastes, with a background of white flowers.

- 4 **Picpoul de Pinet (France)** £19.00

Mediterranean influences come through from this wine, the perfume of the garrigue, the warmth of the sea and distinctive terroir of one of the oldest vineyard areas.

- 5 **Pinot Gris (Germany)** £20.00

Pale golden colour with rich aromas of ripe apples and pears, a touch of honey, spice and apricot. Made by one of Germany's top wine estates.

- 6 **Silly Mid On 2006, Jim Barry Wines, (Australia)** £22.00

This Sauvignon Blanc/Semillon blend is a pristine straw yellow in colour, with green tints. It shows aromas of freshly squeezed passion fruit and fresh grass clippings, so very summery. The palate is full and ripe, with a veritable fruit salad of flavours including mango, lime, peach, pear and passionfruit. This wine displays impressive length of flavour, whilst showing a firm acid backbone that lingers into the finish.

Those who know cricket will be aware of the fielding position called 'Silly Mid On'. Close to the batsman, requiring very good reflexes and always at risk of being struck by the ball off the bat. Fine companion wine to the Cover Drive. (12.5%)

7 **Macon Solutre "Cuvee Boisee" (France)** £23.00

The true expression of the Chardonnay grape, clean and fresh with subtle tropical fruit flavours.

8 **Gavi di Gavi "Nuovo Quadro" (Italy)** £24.00

Piedmont's most famous white wine from the Cortese grape, good fruit and hints of peach, pineapple and apricot.

9 **Hollister Peak Chardonnay (California)** £25.00

Smooth elegant unoaked white wine from the Central Coast, classic example of the region, with aromas of white peaches.

10 **Tamar Ridge Sauvignon Blanc (Tasmania)** £26.00

Bright pale lemon colour, fresh grassy and zesty herbaceous flavours that burst in the mouth.

11 **Chablis "Cuvee Andre" (France)** £28.00

From one of the top estates, this classic is very delicate and allows the freshness to come through with elements of pear and honey.

12 **Clay Station Lodi Viognier (California)** £29.00

Well balanced wine with ripe apricot and peach flavours , crisp acidity and a long finish.

13 **Sancerre, Domaine Girard (France)**
£34.00

This Loire classic has citrus aromas and the elegant zing of gooseberries.

14 **Cloudy Bay Sauvignon Blanc (New Zealand)** £40.00

Exceptional quality from this Marlborough vineyard, an enticingly fragrant wine with hints of mango and juicy citrus, and a zesty lingering finish.

15 **Saint-Aubin 1er Cru, Dom Jean Chartron (France)** £46.00

As with all good Burgundies, this wine has been carefully aged in oak, and retains the fragrance of white fruits and a touch of hawthorn. Truly elegant, fruity and velvety

RED WINES

1. Vin de Pays D'Oc Cabernet Sauvignon (France) £14.00

Soft, easy drinking wine with gentle peppery background.

2. Livingstone Cinsault/Ruby Cabernet (South Africa) £16.00

Great blend of these two grapes to give a soft, fruit driven wine with a round finish.

3. Slowine Merlot (South Africa) £17.00

Some top winemakers have joined together as friends to make this wine and to get us to slow down when we drink it, to tie in with our concept of "slow food".

4. Valpolicella Ripasso 2006, Corte Giara (Italy) £19.00

Made using the ancient 'ripasso' method, whereby the wine of Valpolicella is passed over the grape skins that are discarded from the famous Amarone wine which imparts extra fruitiness and depth. The wine is fresh with a generous and eloquent bouquet of ripe, black fruits and cherry intermingled with vanilla, cinnamon and walnut. (13.5%)

5. Malbec (Argentina) £22.00

Smooth and elegant with sweet tannins. The aromas are of fresh berries, vanilla and rosemary leading to the taste of red berries and some background oak.

6. Carmanere Seleccion 2007, Vina Chocalan (Chile) £23.00

A trophy-winning wine it has many of the characteristics of Merlot – a soft, plummy centre with smooth tannins – but has evolved additional notes of savoury complexity. Full-bodied character with earthy tones. (14%)

7. Fleurie "Les Garants" (France) £24.00

This vintage of this Beaujolais Cru is excellent and shows the true value of the Gamay grape. Loads of red berries and fruits and will compliment both red and white meats and many fish dishes.

8. Luccio Red, Pikes Vintners (Australia) £25.00

Mainly Sangiovese (76%) so you get a noble Tuscan variety in a new world style. Plenty of cherry fruit, with good firm, dry tannins

9. The Cover Drive 2006, Jim Barry Wines, Australia £27.00

Pure Cabernet Sauvignon from the Clare Valley and Coonawarra, delivering intense cassis, cedar wood, eucalyptus and leather flavours in a cricket-inspired wine (Jim Barry also makes a stunning white from Sauvignon Blanc and Semillon, called 'Silly Mid On'! which is being added to our list in May). The depth and complexity of expression of this wine will compliment perfectly rich meat or game. (15%)

10. Montepulciano d'Abruzzo (Italy) £28.00

Intense red ruby colour, fruity full-bodied and robust wine with tastes of black cherries and a satin smooth finish.

11. Rioja Reserva (Spain) £32.00

Rioja in a modern style, with a great balance between the oak and the fruit. A full finish and the distinctive nature of the grape is retained for our pleasure.

12. Drink Me Douro Tinto 2006, Niepoort (Portugal) £34.00

This fun wine from the Port-making region of the Douro is a blend of many of the grapes that go to make Port – Tourigas Franca and Nacional, and Tintas Roriz, Amerala, Barroca and Cao – and is an unctuous quaffer made to be enjoyed young as the imperative of its name suggests. Its theme of pleasure and enjoyment is also reflected in the bottle label, designed by Steven Appleby (of The Guardian and Sunday Telegraph). Dark ruby wine with an intense dark and red fruit aroma and spicy character. On palate it is young, appealing and fresh, with good acidity and structure (13%)

13. Director's Cut Pinot Noir (California) £38.00

A plush, silky texture which allows the flavours to tantalise you with its crushed cranberries, cherries, strawberries and hints of vanilla.

14. Gevrey-Chambertin "Cuvee Fanny" (France) £40.00

A modern style of Burgundy with subtle extraction of the fruit and the full expression of the terroir. This wine is named after the winemakers daughter who was born while he was harvesting this parcel of vines.

15. Rust En Vrede Estate Wine (South Africa) £43.00

Deep crimson red, showing dark fruits, plum and cassis. Great structure and balance mainly Cabernet Sauvignon (58%), with Shiraz (29%) and Merlot (13%).

16. Margaux Troisieme Grand Cru 2001 (France) £49.00

Troisieme Grand Cru Classe, with good fruit, elegant supple tannins, and aromas of blackcurrant, cherry, cedar and spices.

ROSE WINES

1. El Picador Rose (Chile)

£15.00

Full coloured rose made from the Merlot grape with bags of fruit. Great chilled.

2. Cotes de Provence Rose, Chateau La Moutete (France) £23.00

Salmon pink, dry yet creamy Southern French classic.

3. Sancerre Rose "Organic" (France)

£26.00

An unusual organic wine, from the Pinot Noir grape, it is light and refreshing and shows plenty of redcurrant fruits.

CHAMPAGNE AND SPARKLING WINE

1. Prosecco di Valdobbiadene (Italy) £22.00

Delicate, with a light aromatic nose of herbs and crusty bread, and a creamy yet vibrant taste. Summer, fresh flowers.

2. Cremant de Bourgogne Brut Rose (France) £26.00

Made with 100% Pinot Noir and the same method as champagne, this dry, fruity sparkling wine is a perfect aperitif wine

3. Ridgeview Bloomsbury Brut (England) £35.00

Award winning Sussex vineyard at Ditchling have produced this delightful sparkling wine to challenge and beat the traditional champagne makers

4. Gremillet Brut Champagne £32.00

Flavoursome, good bubbles, a lovely Champagne. Sunny afternoon, terrace overlooking the Tye...what more do you need ?

5. Veuve Clicquot Ponsardin Brut Yellow Label NV £39.50

This bubbly is assertive and hits your mouth head on. Lovely delicate bubbles cascade in the glass and the aroma is the classic french bread. A long lingering essence of apples and pears will tantalise your tastebuds and leave you with a feeling of luxurious warmth. Iconic sister to Moet et Chandon, this Champagne has `Royale` connections being the mainstay of the French Court during the 18th century.

6. Moet et Chandon Brut, Dom Perignon 1999 £125.00

One of the World's finest champagnes Dom Perignon is the luxury cuvee of Moet & Chandon. Small bubbles, a firm structure with flavours of candied citrus, tropical fruits and grilled nuts with lovely floral and honey notes on the nose.

DESSERT WINES

1. Noble Taminga (Australia)

£ 6.00 glass
Bottle £16.00

A delicious Aussie pudding wine just packed with floral notes and lifting citrus and apricot flavours. The wine tastes beautifully sweet but also manages to have a wonderful balancing acidity to refresh the palate. It is simply luscious ideally served chilled with deserts or blue cheeses, and brilliant with a crème brulee.

2. Late Harvest Riesling (South Africa)

£ 8.00 (glass)
Bottle £24.00

Fresh but also intensely fruity and sweet South African Riesling. Great for refreshing the palate and rounding off your meal on a high, and with style. Superb contrasts with cheese, great with chocolate. (12%).