

## Thornton Hall Hotel Events Wine List 2010

### White Wine

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| <p><b>1 Carta Vieja Chardonnay</b><br/><i>Aromas of tropical fruit and banana, rounded fresh flavours with hints of peach and a creamy texture. Good with Salmon dishes and Breast of Chicken.</i></p>  | <p><b>Chile</b>            £16.65</p>  |
| <p><b>2 Concha Y Toro Sauvignon Blanc</b><br/><i>Fruity and a very fresh taste with a touch of gooseberry and lemon. Goes very well with Pan Fried Monkfish</i></p>   | <p><b>Chile</b>            £16.65</p>  |
| <p><b>3 Chenin Blanc Franschoek Cellars</b><br/><i>This wine has an expressive nose with mango, peach and honey blossom flavours. On the palate is tropical fruit, with a rich and creamy finish. Excellent with chicken or lighter red meat dishes</i></p> | <p><b>South Africa</b>    £16.65</p>   |
| <p><b>4 Canaletto Pinot Grigio</b><br/><i>Dry, crisp, aromatic and fresh, totally flexible as an aperitif or with food.</i></p>   | <p><b>Italy</b>             £17.75</p> |
| <p><b>5 Faustino V11 White Rioja</b><br/><i>Aged in oak barrels prior to bottling this is a fruity, well-balanced, easy to drink wine.</i></p>  | <p><b>Spain</b>            £20.50</p>  |
| <p><b>6 Tyrells Old Winery Chardonnay</b><br/><i>Powerful white peach and citrus nose, with a hint of vanilla. Clean, crisp and rewarding.</i></p>  | <p><b>Australia</b>        £25.15</p>  |
| <p><b>7 Villa Maria Sauvignon Blanc Marlborough</b><br/><i>Mown-grass, green capsicum and tropical fruit flavours from New Zealand's most awarded wine company. A true classic. Try with pan fried Chicken.</i></p>   | <p><b>New Zealand</b>    £28.00</p>    |
| <p><b>8 Pouilly Fuisse AC</b><br/><i>Vibrant chardonnay fruit flavours with notes of melon and minerals. Silky fresh finish. Great with grilled Seabass.</i></p>  | <p><b>France</b>            £31.00</p> |

### Red Wine

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| <p><b>10 Patriarche Merlot</b><br/><i>Brilliant youthful red colour. Initial aromas of black fruits on the nose are followed by spicy notes. The palate is silky and well rounded. Goes extremely well with roast Pork and also vegetarian dishes with peppers.</i></p> | <p><b>France</b>            £16.65</p> |
| <p><b>11 Kumala Pinotage/Shiraz</b><br/><i>Smokey berry flavours combined with spicy characters gives a soft, fruity, easy drinking wine.</i></p>   | <p><b>South Africa</b>    £16.65</p>   |
| <p><b>12 Concha Y Toro Cabernet Sauvignon</b><br/><i>Soft tannins, medium body, harmonic with a good finish.</i></p>  | <p><b>Chile</b>             £16.65</p> |
| <p><b>13 Canaletto Montepulciano d'Abruzzo</b><br/><i>The essential Italian all-rounder, spicy, cherry-like flavours, full, rich &amp; rounded.</i></p>   | <p><b>Italy</b>             £18.35</p> |
| <p><b>14 Chianti DOCG Fontella</b><br/><i>Ruby red, with medium bodied cherry like flavours from the Sangiovese grape. Ideal with Roast Rump of Lamb.</i></p>   | <p><b>Italy</b>             £20.50</p> |
| <p><b>15 Tyrells Old Winery Shiraz</b><br/><i>Plums, chocolate and vanilla aromas dominate. This palate is full and long with a hint of white pepper. Compliments Fillet of Scotch Beef.</i></p>  | <p><b>Australia</b>        £25.15</p>  |
| <p><b>16 Rioja Reserva Ondarre</b><br/><i>Traditionally styled Rioja; smooth, ripe and subtle with the added complexity of vanilla and spice from the time spent in oak. Great with Duck and Venison.</i></p>   | <p><b>Spain</b>            £25.15</p>  |
| <p><b>17 Fleurie AC</b><br/><i>The traditional wine full of fruit, light with floral notes, a classic. Great with Turkey.</i></p>   | <p><b>France</b>            £27.85</p> |

## Rosé Wine

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| <b>20 Sutter Home Zinfandel Rosé</b><br><i>Delicate blush pink in colour, with sweet aromas of strawberries and watermelon. On the palate the wine is fresh, lively and bursting with fruit.</i> | <b>California</b>  | £16.65 |
| <b>21 Canaletto Salento Rosé</b><br><i>Bouquet of fresh strawberries; a Rosé with real character and flavour.</i>  | <b>Italy</b>       | £16.65 |
| <b>22 Nobilo Orca Bay Rose</b><br><i>A refreshing style bursting with ripe berry flavours of strawberry, raspberry and cherry - served chilled and enjoy!</i>                                    | <b>New Zealand</b> | £22.05 |

## Champagne and Sparkling Wine

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| <b>30 Chardonnay Brut Prestige, Le Baron de Beaumont</b><br><i>Fine soft mousse, lots of fresh fruit character, great finesse and impressive style.</i>  | <b>France</b> | £20.50 |
| <b>31 Cava Segura Viudas Brut Reserva</b><br><i>A superb light bodied, delicate and refined Cava, which has been aged in bottles for 24 months. Fresh and well balanced with a fine mousse.</i>        | <b>Spain</b>  | £25.15 |
| <b>32 Champagne Canard Dûchene NV Brut Cuvee Leonie</b><br><i>Fresh and fruity with toasted brioche note. The palate is dry and elegant with a long finish.</i>  | <b>France</b> | £36.25 |
| <b>33 Canard Dûchene Rosé NV</b><br><i>Elegant with subtle fruit flavours deliciously more-ish and excellent as an aperitif.</i>   | <b>France</b> | £41.95 |
| <b>34 Moët et Chandon NV Brut Imperial</b><br><i>Complete, generous and dynamic in taste, Moët &amp; Chandon Brut Impérial is widely regarded as one of the most stylish champagnes on the market.</i> | <b>France</b> | £48.28 |
| <b>35 Veuve Clicquot NV Yellow Label</b><br><i>Powerful and well structured, with an exquisite balance of style. A luxurious champagne with an exquisite taste.</i>                                    | <b>France</b> | £51.00 |