

Riverview Restaurant

Wine List

Spring 2009

White Wines

175ml	250ml	carafe	btl
Grenache Sauvignon, Vin de Pays de Med 2007			
Interesting blend showing a clean fruity nose, hints of dried herbs, fennel and green olive and a touch of citrus at the finish.			
3.50	4.50	8.75	13.50
Pinot Grigio, Trefilli, Italy 2007			
Soft fruit dominated wine with a heady orchard fruit perfume. A great easy drinking pinot, that does the job.			
4.00	5.50	10.75	16.50
Sauvignon Blanc, Viu Manent, Chile 2007			
On the nose lifted tropical notes, and on the palate, flinty mineral flavours combine with guava, nectarine and white peach.			
4.20	5.90	11.50	17.00
Picpoul de Pinet, Domaine de la Mirande 2007			
This wine shows green tinged iodine fruit and crispy acidity. A wake up call to the palate.			
			18.50
Petit Chablis, Domaine Gerard Tremblay, France 2007			
Unoaked chablis from old vines. Not complicated but delightfully crisp and refreshing.			
			26.00
Riesling, Framingham, New Zealand 2007			
A complex nose, mixing orange and lemon notes, also flavours of exotic fruits with a mineral finish.			
			27.50
Albarino, Abadia de San Campio, Galicia, Spain 2007			
100% Albarino, is very attractive with citrus, grapefruit, pineapple and mandarin flavours.			
			32.00
Sancerre, Domaine Gerard Fiou, Loire 2007			
Very pungent elderflower and gooseberry fruit, clean and racy on the palate with a long finish.			
			35.00
Champagne & Sparkling			
Prosecco, Bellenda, Veneto, Italy			
Clean, fresh and elegant, with delicate persistent bubbles, that enhance its subtle citrusy fruit			
			27.50.
Jean Paul Deville, Brut N.V. Carte D'or ½ Bottle			
With a larger proportion of chardonnay and compared to the carte noir, is lighter in colour and crisper in style and fuller on the palate			
			18.50
Jean Paul Deville, Brut N.V. Carte Noir			
Soft easy drinking champagne made from reserve wine using a higher proportion of pinot noire in the blend.			
			37.50
Rose Wine			
Mascarelli, Rosato, Italy 2007			
Refreshingly uncomplicated, lovely colour and easy to drink throughout the year.			
			18.50

Red Wines

175ml	250ml	carafe	btl
Montepulciano, Madregale, Abruzzo, Italy 2007			
Light and juicy, with a whiff of fresh herbs and a palate of morello cherry and white pepper.			
3.50	4.50	8.75	13.50
Copeland Shiraz Cabernet, Australia 2007			
This shows cherry jam fruit with a nip of cocoa and pepper.			
4.00	5.50	10.75	16.50
Merlot, Viu Manent, Chile 2007			
Complex notes of spice, dark chocolate and mocha marry perfectly with a hint of sweet vanilla.			
4.20	5.90	11.50	17.00
Chianti, PFR, Italy 2005			
A light and fruity sangiovese showing freshness and flavours of sour cherries and raspberries, that lends itself to being drunk lightly chilled.			
			18.00
Rioja, Medrano- Irazu – Spain 2007			
Easy drinking rioja made from 85% tempranillo and 15% viura, with a delightful lively acidity, that carries the fresh fruit gracefully across the tongue.			
			18.50
Cotes du Rhone Domaine Chapoton France 2007			
Cracked pepperishness one associates from rhone. Good fruit, with prune, tobacco and herb flavours on the palate.			
			19.50
Brouilly Domaine Cret Des Garanches France 2007			
Classical brouilly, where the ebullient, youthful gamay fronts a rich, serious wine. Strawberry and raspberry fruit aromas with a peppery bite on the finish.			
			24.00
Pinot Noir, Crittenden, Australia 2005			
20 year old vines, in the mouth floral aromas showing gentle notes of cherries and redcurrants.			
			27.00

pudding Wines

Chateau De Jau, Famille Daure, Muscat de Rivesaltes 2006 (500ml)			
Fresh grapey delight, ideal chilled as an aperitif or with fruit or creamy desserts			
			16.00
Chateau De Jau, Les Clos de Puillillies, Banyuls Rimage 2003 (500ml)			
Its summer pudding, mocha & caramel flavour marries well with chocolate & cheese.			
			16.50

End of Bin Special

Gamay, Henry Marionett, Touraine, Loire Valley 2006			
Sweet perfumed red berry fruit on the nose with a silky smooth texture resulting in a fresh vibrant red cherry & blueberry fruit on the palate.			
			21.00