

# WINES

## THE FIZZ - Who says it has to be a Celebration?

- 1. Laurent Perrier Cuvée Rosé** -  
Well defined and slightly sharp with intense fruity flavours of freshly picked red berries, strawberries, cherries, blackcurrant and raspberries
- 2. Laurent Perrier Brut** -  
Well defined, subtly rounded with expressive flavours. The fruit progressively emerges to reveal a finely balanced Champagne displaying great length on the finish
- 3. Alfred Gratien Brut** -  
A refined blend in which the elegance of the Chardonnay melds with the fruitiness of the Pinot Meunier & the enduring flavour of the Pinot Noir. A wonderful balance of aromatic strength & the freshness of exotic fruits
- 4. Alfred Gratien Brut Rose NV** -  
A refined blend where the elegance of chardonnay & the fruity notes of Pinot Meunier mingle with delicacy. Fine balance between aromatic strength & the freshness of small red berries dominated by raspberry
- 5. Canti Prosecco Magnum** -  
Pale straw colour with bouquet and taste of green apples and flowers. Excellent as an aperitif or with lightly salted dishes
- 6. Bolla Prosecco** -  
The grapes for Prosecco are harvested early, preserving their natural acidity in this crisp, sparkling wine. It has a pale straw colour with clean aromas of lemon, apple & a hint of peach. Very refreshing on the palate
- 7. Codorniu Brut NV** -  
A dry light bodied Cava with apple & citrus characters. Perfect with seafood or salad or simply on its own.
- 8. Codorniu Brut Rosado** -  
Light & clear with hints of strawberry & raspberry ending with a clean refreshing finish. Great with seafood

## FRESH WHITES & PINKS - Crisp, clean & refreshing

- 9. Douglas Green Chenin Blanc** -  
Easy drinking, dry light & fruity wine that is crisp & enticing. A delicious social drinking wine which works just as well alone as it does with light creamy dishes
- 10. Petit Chablis Pas Si Petit** -  
This "not so petit" wine is brilliant! The nose is open, fine & lively. The finale is lengthened with a fruity freshness. Lovely on its own, perfect with pizza
- 11. Lamberti Pinot Grigio Santepietre** -  
One of our modern classics, this wine is one of life's perfectionists. White, light, dry & unoaked. Great on its own, super with light pasta & seafood
- 12. Muscadet Domaine de les Roiteliers** -  
A dry white wine that distinguishes itself by its mineral aromas & freshly cut herbs flavour. Very refreshing with a long finish. Enjoy with seafood or even poultry with creamy pasta
- 13. Gavi di Gavi Toledana, Villa Lanata** -  
Impeccably made in a light gooseberry & mineral style with delicate floral hints. A perfect partner for fish but works well on its own to sip
- 14. Chablis La Chablisienne Vieille Vignes** -  
What more is there to say, except clean, light & flinty with just a hint of warmth. At its peak right now so drink up! Best paired with grilled seafood but the French recommend a not too spicy curry!
- 15. Barefoot White Zinfandel** -  
This pink pearl is packed with seriously lush pineapple & strawberry & it tastes deliciously fruity. Great served chilled with light appetisers or enjoy on its own
- 16. Mateus Rosé** -  
Light, young and fresh, Mateus Rosé is harvested from Portuguese sun-ripened grapes and slowly fermented to give it that famous colour

## SOFT WHITES - Medium bodied wines with perfect balance

- 17. Boschendal Sauvignon Blanc** -  
Capsicum & gooseberry aromas with a palate that bursts with tropical fruit flavours. A lively acidity & crisp finish balance perfectly. Works excellently with Caesar salad
- 18. Breathing Space Sauvignon Blanc** -  
Beautifully light in colour with aromas of gooseberry, lime zest and fresh cut grass. A succulent wine with a full palate and a zippy citric finish.
- 19. Antinori Campogrande Orvieto Classico Secco** -  
A great alternative to Pinot Grigio, this wine is clean, lively & fruity. A medium body with bright acidity making it perfect with pizza
- 20. Evans & Tate Butterball Chardonnay** -  
Ripe melon & pear with toasted brioche finish. A classic style Chardonnay
- 21. Errazuriz Sauvignon Blanc** -  
Fresh, zesty & intense with a dry, mineral finish. What you come to expect from cool climate Sauvignon Blanc. Calls out for goat's cheese & light fish dishes
- 22. Guy Saget Sancerre** -  
Ever longed for a wine that smells of summer? You've just found it! Refreshing, balanced acidity with a slight gooseberry tang. Perfect pair with goat's cheese

## LUSCIOUS WHITES - Full bodied & flavoursome - a food match is required!

- 23. Villa Maria Private Bin Sauvignon Blanc** -  
Flavours of ripe gooseberries, passionfruit & exotic herbaceous aromas finishing with crisp, clean acidity. Totally delicious! Superb with salmon or fish pie
- 24. Cornellana Chardonnay** -  
Full & fruity with rich peach, apricot & pineapple flavours.
- 25. Errazuriz Max Reserva Chardonnay** -  
A refined, concentrated new world Chardonnay showing nice complexity & balance, with subtle herbal undertones. Great with creamy chicken dishes
- 26. Gewurztraminer, Cave De Turckheim** -  
This hugely appealing wine is commendably restrained, has lychee aromas & sweet, spicy fruit backed by a long, dry finish. Drink with Asian food with a hint of spice

## JUICY REDS - Lighter & fruity driven, very easy to drink

- 27. Little Yering Pinot Noir, Yarra Valley** -  
Very moreish, fresh & rounded, this Pinot Noir has generous fruit character. Perfect on its own or pair with roast chicken, hamburgers, meaty fish & light curry style dishes
- 28. Palmento Nero D'Avola** -  
The most important red wine grape in Sicily & easily comparable to a light Shiraz. It has spicy plum notes & works well with tomato based dishes
- 29. Cornellana Merlot** -  
Rich & intense colour with floral & berry flavours.
- 30. Faustino VII Rioja** -  
Fruity with ripe black berry notes and a medium finish. Perfect with any kind of meat and pasta

## SMOOTH REDS - Medium bodied, velvety wines

- 31. Douglas Green Pinotage** -  
A medium bodied fruit driven red wine; a soft juicy structure for youthful drinking! With lush red berry & spice flavours & aromas. Perfectly matched with BBQ dishes
- 32. Errazuriz Wild Ferment Pinot Noir** -  
Renowned for its full body, rich fruit & silky texture, but also its "wild, sexy earthiness". Well-balanced acidity with a long finish. Best served lightly chilled with fish or poultry
- 33. Antinori Peppoli Chianti Classico** -  
The "first name" in Chianti delivers ripe raspberry & redcurrant flavours. A silky fruit driven wine with a lingering finish & soft, sweet tannins. Perfect with pasta, ribs or steak
- 34. McWilliams Cool Climate Shiraz** -  
An aromatic & spicy wine with dark berry flavours.
- 35. Chateau Dupray St Emilion** -  
This Saint-Emilion has aromas of fruit of the forest. The wine is well structured & fruity with pleasant tannins. Classic Merlot matches with beef, pork, pasta & pizza!

## BIG REDS - Full-bodied wines, powerful & extremely satisfying

- 36. Dark Horse Cabernet Sauvignon** -  
This wine has bold flavors of blackberry and cherry supported by firm tannins, brown spice and a dark chocolate espresso finish.
- 37. Argento Seleccion Malbec** -  
This superb Malbec has a deep violet colour & offers concentrated aromas of plums, black cherries & notes of chocolate rounded off perfectly by soft, supple tannins. A must-drink with steak
- 38. Don Reca** -  
The 2007 Cuvee Don Reca is a blend of Merlot, Cabernet Sauvignon, Carmenere & Syrah. It exhibits an aromatic array of eucalyptus, violets, clove, sage & blackcurrants. Mouth-filling, intense & spicy. Eat well with beef or roast pork
- 39. Domaine La Souco Papale Chateauneuf-du-Pape** -  
The Grenache core gives baked & jam fruits, finishing with spicy notes. Enjoy with rich beef dishes or soft cheese
- 40. Errazuriz Reserva Cabernet Sauvignon** -  
A profile of cassis, blackcurrant, coffee & cedar, along with sweet spice notes from the oak to heighten the blend. Fine, supple tannins lead to a very firm, bright wine with a great finish. Goes down nicely with meaty dishes
- 41. Faustino V Reserva** -  
This wine has a strong maroon colour with ripe fruit notes. It is elegant on the palate with a long finish. Matches well with grilled or fried potatoes

**PLEASE SEE OUR BLACKBOARDS  
FOR GLASSES & CARAFES OF WINE!**

We now offer a range of fine Cuban cigars. Please ask your server for details.

**CUTTERS**  
RESTAURANT