

Wine List 2011/2012



Wine and Beverage List

“Red wine with red meat, white wine with fish” or “drink whatever wine you like with whatever you want to eat, there are no wrong combinations”... which one is right guide?

Rules provide guidelines to stir us towards more successful combinations and spontaneity allows us to test them, maybe break them or find new ones that work. Food and wine matches are all about finding a balance. At Heritage Portfolio, we are as passionate about wine as we are about food. We put all our passion and knowledge into providing you with the best possible experience of both.

To guide you through the vast world of wine that is available, we have structured our wine selections into groups – each complimenting a particular style of food. By tasting some of the combinations, you will appreciate how enhanced your overall dining experience can be. Our Event Design team have experienced these combinations and are able to advise and recommend.

Alternatively, our house white is a handcrafted blend based on Sauvignon Blanc from Spain. This wine will happily accompany most starters. It is dry, light with lemon and green apple on the nose and has good background acidity.

Our house red is a Tempranillo based blend, which strikes you with it’s immediate fruit appeal. Although lighter in style, the addition of Syrah will provide a good backbone structure to main courses that are more dominated by red meats.

For ease, to help you match with your menu we have made our prices per glass, with four glasses served per bottle. However as they say, once opened, the bottle is yours!

Fresh Zingy Wines

This group of wines has strong upfront fruit flavours that provide an immediate appeal - apple, lemon, lime, green pea, asparagus, elderflower and fresh herbs to list just a few dominant flavours. All have good mouth-watering acidity. The palate is straightforward and fruity. No oak is used in either the winemaking or maturation process.

Foodwise, the 'green element' makes them ideal aperitif, combining well with any herbs, rocket, lime and lemon in the dish. As they are rather light in their body, the food should also be light in style - like fish, shellfish and chicken with NO heavy or creamy sauce.

Airen/Sauvignon Blanc, Castillo del Moro (Spain)	£4.00 per glass	£16.00 per bottle
Sauvignon Riesling 'The Opportunist' (Australia)	£5.00 per glass	£18.50 per bottle
Picpoul de Pinet, Coteaux de Languedoc (France)	£5.25 per glass	£20.50 per bottle
Sauvignon Blanc, Zephyr (New Zealand)	£6.25 per glass	£25.00 per bottle
Sancerre Blanc Classic, Domaine Daulny (France)	£7.50 per glass	£28.00 per bottle
Riesling Clearwater, Sherwood Estate (New Zealand)	£6.50 per glass	£25.50 per bottle

Rounder Textured White

Not everybody likes big, bold flavours. With more subtle upfront fruit, these wines really shine on the palate; beautifully textured with interestingly mineral, nutty and savoury undertones. They have a softer and slightly creamier texture that really comes to it's own with food.

Nuttiness and creaminess in the dish, like in risottos, pesto based sauces match perfectly with these wines. Parma ham with figs can be enhanced by the apricotty and honey flavours in Viognier. Gravdax, with it's dill coating and sweet mustard cure, will be superb with the Pinot Gris.

Viognier, Santa Rosa (Argentina)	£5.00 per glass	£19.50 per bottle
Pinot Grigio Passaparolla Pradio (Italy)	£5.75 per glass	£21.50 per bottle
Gruner Veltliner, Federspiral, Domaene Wachau (Austria)	£6.00 per glass	£22.50 per bottle
Albarino, Castel de Bouza (Spain)	£6.25 per glass	£25.00 per bottle
Gavi Di Gavi DOCG, Olim Bauda (Italy)	£6.25 per glass	£25.00 per bottle
Pinot Blanc 'Tradition', Domaine Adam (France)	£6.25 per glass	£24.00 per bottle
Chablis, Domaine Bernard Defaix (France)	£6.50 per glass	£26.00 per bottle

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Rich Whites

Rich whites can often accompany red meat (such as well cooked steak) for those that do not like reds. For any wine to gain real richness and creaminess it has to be made in or with oak. It is how they create it that makes all the difference. Well integrated oak adds real complexity to the wine; it adds creaminess, toastiness, vanilla, coconut, tropical fruit...but still retaining great balance and acidity. These wines come into their own with creamier and "sweeter" dishes, like scallops with pancetta and black pudding, foie gras pork and pork with apple.

Chardonnay Gran Reserva, Nostros (Chile)	£5.25 per glass	£20.50 per bottle
Rioja Blanco Barrel Fermented, Luis Canas (Spain)	£5.75 per glass	£22.50 per bottle
Felino Chardonnay, Cobos (Argentina)	£6.25 per glass	£24.50 per bottle
Macon Fuisse, Domaine de Fussiacus (France)	£6.25 per glass	£25.00 per bottle
Sauvignon Blanc, Barrel Fermented, Amayna (Chile)	£7.00 per glass	£28.00 per bottle
Meursault 'Sous la Velle', Domaine Michelot (France)	£8.25 per glass	£33.00 per bottle

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Soft, Juicy and Fruity Reds

Smooth with plenty of upfront fruit, lower in tannins, higher in acidity. The predominant fruit flavours are raspberries, wild strawberries, cherries, sometimes with savoury and vegetal character. Ideally these should be served at slightly lower temperature than full bodied reds in order to preserve and enhance the fruit character.

Due to the higher acidity they are a perfect partner to some fish like mackerel, salmon or red snapper, cod with puy lentils or dishes with tomatoes. They're also great with pates and rillettes, ham hock terrines and similar. Chicken or pork with mushroom based sauces will go particularly well with Pinot Noirs in this category.

Tempranillo Syrah, Castillo del Moro (Spain)	£4.00 per glass	£16.00 per bottle
Pinot Noir Reserva, Nostros (Chile)	£5.00 per glass	£19.50 per bottle
Carignan Vieilles, Mont Rocher (France)	£5.25 per glass	£21.00 per bottle
Cabernet Sauvignon Original, Raats (South Africa)	£5.50 per glass	£22.00 per bottle
Carmenere, Armador (Chile)	£5.50 per glass	£22.00 per bottle
Barbera d'Asti Doc Superiore 'le Rochette', Olim Bauda (Italy)	£7.00 per glass	£26.00 per bottle
Savigny Les Beaune Rouge, Domaine Lucien (France)	£7.00 per glass	£28.00 per bottle

Fresh Spicy Rustic Reds

Wines in this category all have very individual character. What they have in common is that they are moderate in acidity, often with savoury, herby character reflecting the place that they come from. They tend to have affinity with spice, be it paprika, cinnamon, cloves or curry.

They combine perfectly with slower cooked food, braised meat in rich sauce. Due to lower acidity, citrus enhanced dishes do not work well (like Thai) or simple fish, sushi and Japanese food.

Old Vine Garnacha, La Multa, El Escoces Volante (Spain)	£5.00 per glass	£19.50 per bottle
Rioja Oak Aged Red, Luis Canas (Spain)	£5.75 per glass	£22.50 per bottle
Cotes du Rhone, Les Arnevels, Vignobles Quiot (France)	£6.00 per glass	£22.00 per bottle
Montpuciano D'Abruzzo Doc Zero, Collefrisio (Italy)	£5.75 per glass	£23.00 per bottle
Cabernet Shiraz 'The Musician' Majella (Australia)	£6.25 per glass	£25.00 per bottle
Salice Salentino DOC Rosso, Apollonio (Italy)	£6.50 per glass	£25.00 per bottle
Crozes Hermitage Rouge, 'Les Pierrelles',	£6.50 per glass	£26.00 per bottle

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Powerful Structured Reds

Reds with attitude, these are full on fruit and/or structure. Dishes have to be selected carefully as to avoid being overpowered by these wines. Big tannic structure without big fruit leads to medium/rare cooked food like venison or beef (great with good Claret or traditional Rioja)

If the accompanying sauce is fruity, the emphasis will move on to the fruit aspect of the wine (Shiraz or Ribera del Duero)

Felino Malbec, Cobos (Argentina)	£6.50 per glass	£24.50 per bottle
Chateau Lamothe Cissac Haut Medoc, Cru Bourgeois (France)	£6.25 per glass	£25.00 per bottle
Shiraz 'Angels Share' Two Hands Winery (Australia)	£7.25 per glass	£28.50 per bottle
Cabernet Franc, Raats (South Africa)	£6.50 per glass	£26.00 per bottle
Cabernet Sauvignon, Majella (Australia)	£7.50 per glass	£29.50 per bottle
Joan Gine Gine, Buil Y Gine (Spain)	£7.50 per glass	£29.50 per bottle
Remelluri Reserva, Remelluri (Spain)	£7.50 per glass	£29.50 per bottle

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Rose Wines

Range from a soft salmon pink to a vibrant strawberry concoction. Ripe succulent berry fruits, well rounded and oh so gluggable – perfect accompaniment to long sunny days ... or the perfect refuge from long wet ones!

Castillo del Moro, Tempranillo Rosado (Spain)	£4.00 per glass	£16.00 per bottle
Rioja Rosado, Finca Manzanos (Spain)	£5.25 per glass	£21.00 per bottle
Serie A Malbec Rose (Argentina)	£5.75 per glass	£23.00 per bottle
Pic st Loup Rose, Chateau de Lancyre (France)	£6.25 per glass	£24.50 per bottle

Pudding Wines

Pudding wines deserve a very special place at the dinner table and can enhance the overall experience. **They are as special as Champagne** and are usually harvested in painstaking ways – picked several times in the same vineyard to select the grapes at exactly the right moment. They are artisan wines with highly individual flavours, rare and special. There are many different styles of pudding wines, each suited for a different type of dessert – from light fruity, slightly sparkling Moscatos to the luscious Grandjo.

Torrontes Tardio, Familia Zuccardi (Argentina)	£5.00 per glass	£20.00 per bottle
Pink Muscat, Stella Bella (Australia)	£6.50 per glass	£25.50 per bottle
Grandjo, Botrytised Semillon (Portugal)	£7.50 per glass	£30.00 per bottle
Bouvier Trockenbeerenauslese, Weingut Alfred	£8.00 per glass	£32.00 per bottle

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Fischer (Austria)

Champagne and Sparkles

Pommery Champagne selection

In 1874 Pommery created the very first successfully marketed Brut Champagne. Today Thierry Gasco, Chef de Cave and Le Figaro's 'Man of the Year' oversees the whole operation from vine to press to bottle, producing thousands of bottles a year, aged in an 18km network of underground cellars. Consistent top quality, together with the variety and innovation afforded by nine different crus, from the Brut Royal to the divine Cuvée Louise, is what sets Pommery apart from other Grandes Marques.

Alternate Champagne Houses Are Available On Request

Prices based on 4 glasses per bottle

Pommery Brut Royal, N/V, France	£9.75 per glass	£39.00 per bottle
Pommery Rose, Brut, N/V, France	£12.25 per glass	£49.00 per bottle
Pommery Springtime Rose, N/V, France	£12.25 per glass	£49.00 per bottle
Pommery Summertime, N/V, France	£12.25 per glass	£49.00 per bottle
Pommery Faltime, N/V, France	£12.25 per glass	£49.00 per bottle
Pommery Wintertime, N/V, France	£12.25 per glass	£49.00 per bottle
Pommery Brut Vintage, 1995/96, France	£14.75 per glass	£59.00 per bottle
Pommery Prestige, 1998, Cuvée Louise, France	£28.75 per glass	£115.00 per bottle
Pommery Pop, (20cl) , N/V, France		£11.50 per bottle

Sparkling Wine Selection

A classy example of the sparkling wine to be seen drinking! frothy, fragrant and mouth watering with lots of ripe apple and biscuit character.

Bright, brilliant, abundant in froth it is delicate and slightly aromatic. Following this with pleasing notes of citrus fruit in the mouth, and a long refreshing and crisp aftertaste.

The bouquet is flowery and well rounded with aromas reminiscent of raspberries, hints of cranberries and cherries. The taste is full and warm with a fruity palate

Prosecco, Passaparolla, Pradia Italy	£5.25 per glass	£21.00 per bottle
Rocco Prosecco, Brut, Italy	£6.00 per glass	£24.00 per bottle
Rocco Prosecco Rose, Brut, Italy	£6.00 per glass	£24.00 per bottle

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