

## Pennyghael Hotel – Wine Menu 2010

### Red Wines

<b>Crest View Estate, Clare Valley (Aus), Cabernet Sauvignon 2001</b> <i>Ripe and juicy plum and blackberry fruit. A firm, powerful palate with long sweet ripe flavours and soft, full tannins</i>	£16.50 (C)
<b>Beronia Tempranillo Barrel Fermented, Rioja 2006/2007</b> <i>A fruity bouquet and aromas of liquorice mixed with smoky shades of mocca. Gentle but complex on the palate.</i>	£19.75 (C) <b>£3.75</b>
<b>Toki, Merlot (Chile) 2009</b> <i>New this year, tasting notes to follow.....</i>	£14.00 (D)
<b>Chianti, DOCG, Botter (Tuscany) 2006/07</b> <i>Ruby red colour with aromas of violet. The palate is harmonious and lightly tannic with mouth watering red fruit.</i>	£16.50 (B)
<b>Echo Point, Shiraz, Limestone Coast (Australia) 2006</b> <i>This wine is the personal favourite of the winemaker. The Shiraz vines are sited in an extremely unforgiving area where the soil has a high clay content. As a result, the vines struggle and have a low yield of fruit with a high concentration of flavours.</i>	£16.50 (D) <b>£3.75</b>
<b>House Wine Moreau Rouge, NV (France)</b> <i>Made from a blend of grape varieties, this wine is raspberry red in colour with hints of blackcurrant and mild spices on the nose and richer fruit flavours on the palate.</i>	£14.50 (C)

### White Wines

<b>Katherine Hills, Chardonnay (Australia) 2007</b> <i>Lifted, tropical fruit characters, balanced by citrus and melon flavours dominate the nose.</i>	£16.00 (2)
<b>Muscadet de Sevre et Maine sur lie, domaine de Brouardiere (Loire) 2008</b> <i>A high quality Muscadet which has matured for two or three months on the fermentation lees, giving it a richer flavour with a dry finish. Excellent with sea-food.</i>	£17.50 (1) <b>£3.75</b>
<b>Toki, Sauvignon Blanc (Chile) 2009</b> <i>New this year, tasting notes to follow.....</i>	£14.00 <b>£4.00</b>
<b>Pinot Grigio, IGT, Venetto Region, Botter (Italy) 2008</b> <i>An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced</i>	£15.00 (2)
<b>Sauvignon Blanc, Mount Cass Vineyard (New Zealand) 2007</b> <i>An intense and voluptuous wine with a plethora of ripe passion fruit and capsicum flavours, filled out by a luscious creaminess and followed by an intense backbone of acid. A clean finish will leave notes of gooseberry and tropical fruit on the palate.</i>	£19.25 (2)
<b>Beronia, Rioja Blanco</b> <i>Made from 100% Viura with no oak contact. This delicate wine has aromas of peach and lily petals.</i>	£17.50 (2)
<b>Katherine Hills, Viognier, 2008</b> <i>Straw yellow in colour. Aromatic bouquet of Peach, Apricot and Nectarine, fresh and rounded.</i>	£17.50 (2) <b>£3.75</b>
<b>House Wine, Moreau, Select Blanc, NV (medium)</b> <i>Pale golden in colour with flavours of apple and quince. Great with cold meats and fish.</i>	£14.50 (4)

### Rose Wines

<b>Toki, Merlot Rose, (Chile) 2009</b> <i>New this year, tasting notes to follow.....</i>	£14.00
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When one vintage ceases to be available then the next suitable one will be offered.

All quality and table wines have an alcoholic content of between 7 and 15%

Prices in red denote wines by the glass

