

Pennyghael Hotel – Wine Menu 2011

Red Wines

Foncalieu Vignoble du Sud, Cabernet Sauvignon 2009 <i>A soft smooth red wine with a good fruity nose. Excellent value from the south of France.</i>	£16.50 (C)
Beronia Tempranillo, Barrel Fermented, Rioja 2008 <i>A fruity bouquet and aromas of liquorice mixed with smoky shades of mocca. Gentle but complex on the palate.</i>	£21.00 (C)
Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc (France) 2009 <i>Juicy, easy drinking red with soft tannins and good fruit content.</i>	£17.50 (B)
Robert Skalli, Pinot Noir, (France) 2008 <i>Deep ruby red in colour with aromas of bilberry and spice. Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth delicious wine.</i>	£19.00 (C)
Trig Point, Cabernet Sauvignon-Shiraz, (South-Eastern Australia) 2008/09 <i>Spicy, berry flavours complemented by a touch of mint, dominate this wine. The warm, ripe, savoury fruit results in a soft, rounded palate showing great length.</i>	£17.50 (C)
Toki, Merlot (Chile) 2010 <i>Ripe, jammy, lightly oaked Merlot with a hint of spice on the finish.</i>	£15.00 £4.00 (glass) (C)

White Wines

Foncalieu, Vignoble du Sud, Chardonnay, Vin de France 2009 <i>This easy drinking, fruit driven Chardonnay is produced in a new world style, delivering plenty of tropical fruit with a creamy finish.</i>	£16.50 (2)
Pinot Grigio, IGT, Venetto Region, Botter (Italy) 2008 <i>An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced</i>	£16.50 (2)
Jackson Estates, Green Lip Sauvignon Blanc, Marlborough (New Zealand) 2010 <i>Outstanding Sauvignon Blanc from the Marlborough region of the south island. Tropical fruits balanced with fine minerality and good acidity and a long expressive finish.</i>	£21.50 (2)
Robert Skalli, Viognier, (France) 2009 <i>A deliciously aromatic wine, this varietal is traditionally grown in the Rhone valley. This is full of peaches and apricots with a slightly toasted finish</i>	£19.00 (2)
Muscadet Sevre et Maine sur lie, Comte de Laudonniere (Loire) 2009 <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>	£19.75 (1)
Toki, Sauvignon Blanc (Chile) 2010 <i>Light, delicate and zesty Sauvignon Blanc</i>	£15.00 £4.00 (glass) (2)

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%

Whites are graded 1-5 (dry to sweet) Reds A to E (full to light)