



# Wines and Champagnes





# VAVASOUR & HAZLEWOOD

Hazlewood Castle was the home to the Vavasour family for over 800 years and is even mentioned in the Domesday book in 1083. After Henry VIII installed himself as Head of the English Church he arranged to travel North and to arrest the Arch Bishop of York and take him to London for execution.

The Vavasour's although Catholic themselves, offered the castle to Henry VIII as a residence on his travels. Although he declined the Vavasours were spared their lives and a declaration made that the English church should leave the family and Hazlewood in peace and would not desecrate St Leonards Chapel.

Ann Vavasour became a lady in waiting to Queen Elizabeth I in 1560 however in 1561 having given birth to Edward Vere, out of wedlock, the Queen was not amused and Ann, her son and the Duke of Oxford, who was the father, were placed in the Tower of London as punishment.

The Vavasour family moved to New Zealand in 1908 and have since become one of the country's best wine makers and we are delighted to be able to offer exclusively four very special award winning wines from their vineyard in the Marlborough region of the South Island.

## **Vavasour Chardonnay**

Awatere Valley, Estate Bottled

After hand-picking, the fruit was whole bunch pressed and fermented in French oak barriques with indigenous yeasts. The wine was left in oak for nine months and the 'lees stirred' weekly to enhance both texture and flavour. An elegant and complex wine showing lovely nectarine and apricot notes balanced by toasty French oak. The rich, silky textured palate exhibits the same fine flavours with an elegant finish showing a hint of citrus.

## **Vavasour Pinot Gris**

Awatere Valley, Estate Bottled

To ensure concentration and weight on the palate the yields at the Home vineyard, from where the fruit is sourced, are kept quite low. About 15% of the juice was fermented in three year old French oak barriques and underwent five months of 'lees stirring', adding richness and texture to the finished blend without sacrificing the delicate aromatics. Displays a richly structured palate featuring layers of ripe fruit, notes of ginger and the long mineral finish so typical of the Awatere Valley.

## **Vavasour Sauvignon Blanc**

Awatere Valley, Estate Bottled

The fruit was harvested in the cool of night to preserve the flavour and freshness that epitomise Marlborough Sauvignon Blanc. Careful canopy and yield management, including leaf plucking and shoot thinning, ensured great concentration and character. Cool-fermented in stainless steel tanks to retain the essence of the Awatere fruit, this is seriously concentrated and flaunts a powerful bouquet of fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit and bright citrus.

## **Vavasour Pinot Noir**




Awatere Valley, Estate Bottled

To extract optimum colour, flavour and tannin, traditional Burgundian hand-plunging techniques are employed during fermentation. Eleven months in French oak barriques (35% new) provides additional aromatics, flavours and structure to the wine. A luscious and aromatic wine, which features black cherry, plum and anise spice, the finish is elegant, long and velvety.



## CHAMPAGNE & SPARKLING WINE

Elegant and refined Champagne is the highest expression of sparkling wine and sets up any occasion for celebration. With a mouth-watering quality they make ideal partners for fish and other seafood, as well as light chicken dishes, salads and many lightly flavoured starters.

						
		125ml	Bottle		Bottle	
1	<b>Galanti Prosecco Extra Dry</b> 200ml Bottle <b>ITALY</b> <i>Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pea and a hint of peach</i>	9.00		5	<b>Veuve Clicquot Yellow Label Brut</b> <b>FRANCE</b> <i>Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.</i>	67.00
2	<b>Fantinel Prosecco Extra Dry</b> <b>ITALY</b> <i>Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints.</i>	7.50	35.00	6	<b>Dom Pérignon Brut</b> <b>FRANCE</b> <i>Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.</i>	170.00
3	<b>Louis Dornier et Fils Brut</b> <b>FRANCE</b> <i>A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.</i>	9.50	47.50			
4	<b>Moët &amp; Chandon Brut Impérial</b> <b>FRANCE</b> <i>A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.</i>	12.00	65.00			

## CHAMPAGNE & SPARKLING ROSÉ

7	<b>Fantinel Rosé Brut One and Only</b> <b>ITALY</b> <i>Delicious strawberry and redcurrant flavours backed with a squeeze of sweetened lemon juice.</i>	7.50	32.00	9	<b>Moët &amp; Chandon Rosé Impérial</b> <b>FRANCE</b> <i>Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.</i>	71.00
8	<b>Louis Dornier et Fils Brut Rosé</b> <b>FRANCE</b> <i>Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.</i>	12.50	49.50			



## VERY DRY, DELICATE, LIGHT WHITES

Refreshingly dry with delicate flavours, these wines have a crispness to them which makes them seem lively and bracing. The better wines show more complexity and flavour balance. Ideally suited to partner light, delicately flavoured fish, shellfish and light salads, they are particularly good with Mediterranean dishes

					
	175ml	250ml	Bottle		Bottle
<b>10 Antonio Rubini Pinot Grigio delle Venezie</b> ITALY <i>Shows apple and pear with hints of white peach and elderflower.</i>	5.20	7.50	22.00	<b>12 Gavi, Enrico Serafino</b> ITALY <i>This refreshingly dry wine shows subtle floral notes on the nose, and has a tangy, mineral palate.</i>	35.00
<b>11 Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot</b> FRANCE <i>Excellent softer style of Burgundy. Fresh, full flavoured with pleasant citrus and buttery undertone</i>			28.50	<b>13 Chablis Gloire de Chablis, J. Moreau et Fils</b> FRANCE <i>A traditional Chablis, dry, flinty and elegant with a distinctive Chardonnay character on the finish.</i>	42.00
				<b>14 Don Jacobo Rioja Blanco, Bodegas Corral</b> SPAIN <i>Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.</i>	27.00







## JUICY, FRUIT-DRIVEN, RIPE WHITES

Richly flavoured with the attention firmly on their ripe, often tropical fruit character, these wines have plenty of personality. The higher quality wines show more sophistication in the way the fruit and structure are balanced. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

					
	175ml	250ml	Bottle		Bottle
<b>15 Cullinan View Chenin Blanc, Western Cape</b> SOUTH AFRICA <i>Deliciously fresh and creamy with peachy fruit character. A classic South African style.</i>			21.50	<b>17 Vavasour Pinot Gris, Awatere Valley</b> NEW ZEALAND <i>Displays a richly structured palate featuring layers of ripe fruit, notes of ginger and the long mineral finish so typical of the Awatere Valley.</i>	7.50 10.50 34.00
<b>16 Berri Estates, Unoaked Chardonnay</b> AUSTRALIA <i>A crisp style with a fresh, yet ripe lemon character with no oak ageing.</i>	5.50	7.50	21.50		

## DRY, HERBACEOUS OR AROMATIC WHITES

Unoaked with a zesty, tangy character often with defined green fruit, herb or floral aromas, backed by a mouth-tingling, refreshing palate. The best wines and those from warmer countries show more intense flavours. Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

							
	175ml	250ml	Bottle		175ml	250ml	Bottle
<b>18 Los Romeros Sauvignon Blanc, Central Valley</b> <b>CHILE</b> <i>Fragrant aromas of lemon and gooseberries with a zesty finish.</i>	5.20	7.20	21.00	<b>21 Sancerre, Les Collinettes, Joseph Mellot</b> <b>FRANCE</b> <i>Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.</i>			41.00
<b>19 Vavasour Sauvignon Blanc, Awatere Valley</b> <b>NEW ZEALAND</b> <i>Flaunts a powerful bouquet of fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit and bright citrus flavours.</i>	7.50	10.50	34.00	<b>22 Cloudy Bay Sauvignon Blanc, Marlborough</b> <b>NEW ZEALAND</b> <i>Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest.</i>			56.00
<b>20 St Hallett Riesling, Eden Valley</b> <b>AUSTRALIA</b> <i>Shows aromas of flint and spice intermingled with lemon blossom and lime peel; the palate is vibrant with citrus and minerally notes.</i>			31.00				

## FULL-FLAVOURED, NUTTY, OAKED WHITES

The fruit flavours of these wines are complemented by the influence of oak, adding notes of vanilla, spice and nuts to the finish. The combination of ripe fruit and oak make these the most complex white wines. The European wines are delicious with seafood and all but the darkest meats with butter or cream-based sauces, whilst the richer 'new world' examples match well with even spicier and richer sauces.

			
	175ml	250ml	Bottle
<b>23 Vavasour Chardonnay, Awatere Valley</b> <b>NEW ZEALAND</b> <i>Complex wine showing lovely nectarine and apricot notes balanced by toasty French oak; the rich, silky textured palate moves to an elegant finish.</i>	8.00	11.00	35.00

## ROSÉ

Delicious summer-fruit flavoured wines, generally European wines are the driest with 'new world' wines having a touch more fruit richness to them; white Zinfandels are sweet. They can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

					
	175ml	250ml	Bottle		Bottle
24 <b>Parini Pinot Grigio Rosé delle Venezie</b> <b>ITALY</b> <i>Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.</i>	5.00	7.00	20.00	26 <b>Don Jacobo Rioja Rosado, Bodegas Corral</b> <b>SPAIN</b> <i>Delightfully deep-coloured from Spain's premier wine region, with fresh summer fruits and a lively zing.</i>	26.00
25 <b>Vendange White Zinfandel, California</b> <b>USA</b> <i>A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.</i>	4.80	6.80	19.50		

## LIGHT, SIMPLE, DELICATE REDS

Softly structured, silky with straightforward red-fruit flavours, the top wines show more complexity without an increase in weight. These are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.

					
	175ml	250ml	Bottle		Bottle
27 <b>Tekena Cabernet Sauvignon, Central Valley, CHILE</b> <i>Light-bodied and juicy, with a plum and bramble-fruit character.</i>	5.20	7.20	21.00	28 <b>Chianti, Ruffino</b> <b>ITALY</b> <i>Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.</i>	27.00

## SPICY, PEPPERY, WARMING REDS

Made from grapes such as Shiraz (Syrah) these wines have a natural peppery or spicy nature. Top wines also show rich, ripe, powerful and warming fruit flavours. A good selection with strongly flavoured beef and lamb dishes. The richest, ipest wines when paired with spicy foods, act as if to turn the heat up.

							
	175ml	250ml	Bottle		175ml	250ml	Bottle
<b>29 Cotes du Rhône,</b> <b>LES ABEILLES ROUGE,</b> <b>Jean-Luc Colombo FRANCE</b> <i>Fresh and silky on the palate, the aromas of small red fruits follow through, prolonged by notes of liquorice and spice.</i>			<b>26.50</b>	<b>31 Portillo Malbec,</b> <b>Valle de Uco, Mendoza</b> <b>ARGENTINA</b> <i>Plums, blackberries and a touch of vanilla, fresh fruit flavours, supported by a touch of spice.</i>	<b>6.00</b>	<b>8.50</b>	<b>24.00</b>
<b>30 Short Mile Bay Shiraz</b> <b>AUSTRALIA</b> <i>Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.</i>	<b>5.50</b>	<b>7.50</b>	<b>21.50</b>				

## JUICY, MEDIUM-BODIED, FRUIT-LED REDS

Whilst medium-bodied the key to these wines is the delicious rich, ripe fruit. The best show more integration between fruit and structure giving a long finish. They make great partners for fuller-flavoured pork and chicken dishes, particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

					
	175ml	250ml	Bottle		Bottle
<b>32 Fleurie Château de Fleurie,</b> <b>E. Loron et Fils</b> <b>FRANCE</b> <i>Vibrancy of violet aromas and soft raspberry smoothness with a lingering elegance from 18th Century heritage and northern granite hills.</i>			<b>39.00</b>	<b>35 Don Jacobo Rioja Crianza Tinto,</b> <b>Bodegas Corral</b> <b>SPAIN</b> <i>Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.</i>	<b>27.00</b>
<b>33 Los Romeros Merlot,</b> <b>CENTRAL VALLEY</b> <b>CHILE</b> <i>Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice.</i>	<b>5.00</b>	<b>7.00</b>	<b>20.50</b>	<b>36 Errázuriz 1870 Carmenère,</b> <b>Rapel Valley</b> <b>CHILE</b> <i>Velvety displaying red-fruit aromas matched with spice: the palate is intense, juicy and fresh.</i>	<b>23.50</b>
<b>34 Veramonte Pinot Noir Reserva,</b> <b>Casablanca Valley</b> <b>CHILE</b> <i>Pinot Noir flourishes in the cool climate of Casablanca Valley. Delicious cherry and strawberry fruit flavours.</i>			<b>35.00</b>	<b>37 Château Lyonnat, Lussac</b> <b>Saint-Émilion</b> <b>FRANCE</b> <i>A small district of St Emilion with a common terrain, the style is full of soft plums and brambly cassis flavours.</i>	<b>36.00</b>

## OAKED, INTENSE, CONCENTRATED REDS

Often made from grapes such as Cabernet Sauvignon, Merlot and Pinot Noir these represent the harmonious marriage of wine and oak-ageing. They are weighty, complex and at the top end extremely elegant. A match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.



175ml



250ml



Bottle



Bottle

**38 Vavasour Pinot Noir,**  
Awatere Valley  
NEW ZEALAND

*A luscious and aromatic wine, which features black cherry, plum and anise spice.*

8.00

11.00

35.00

**40 Villa Maria Private Bin Merlot-  
Cabernet Sauvignon, East Coast**  
NEW ZEALAND

*The New Zealand climate brings out the typical varietal blackcurrant aroma and flavour of the Cabernet Sauvignon, softened by the Merlot. Aged in both French and American oak for twelve months, this approachable, smooth, ripe red wine is ready for drinking.*

34.00

**39 Châteauneuf-du-Pape,**  
Cuvee Sainte Vierge  
FRANCE

*Powerful and complex red fruits and ripe black fruits with spicy notes. It has a beautiful structure on the palate with an excellent balance between fruit and tannins which are fine and silky.*

45.00

\*Food Allergies & Intolerances\*

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

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