

# Crumplehorn

Inn and Mill

## Wine List

The following wines have been selected from all over the world for both quality and value.

Our wine offer is constantly monitored and updated so we can ensure we keep up with changing tastes and demand.

It is not always available but hope that we will have a suitable alternative to offer you.

We are always willing to listen to comments and suggestions on how we can improve our wine list. If you need help in making your selection please speak to a member of the bar staff.

# White

	175ml	250ml	Bottle
<b>1. Piesporter Michelsberg (4) (Germany)</b> A fragrant medium wine from the Mosel area	<b>£2.75</b>	<b>£3.60</b>	<b>£10.50</b>
<b>2. Sauvignon Blanc Puente Del Inca (1) (Chile)</b> A light dry and refreshing wine from South America (1)	<b>£2.75</b>	<b>£3.60</b>	<b>£10.50</b>
<b>3. Pinot Grigio San Antonio (2) (Italy)</b> Light and polished with floral notes and a delicate nutty touch	<b>£3.25</b>	<b>£4.50</b>	<b>£12.50</b>
<b>4. Muscadet de Sevre et Maine Sur Lie (1) (France)</b> Just what a good young muscadet is all about – a combination of sea breeze and the smell of new hay			<b>£12.75 Bottle</b>
<b>5. Chablis Le Manoir (1) (France)</b> An attractive, fresh, young Chablis and full of authentic flinty character. A classic.			<b>£18.50 Bottle</b>
<b>6. Frascati Superiore 2005, Cantina Sociali di San Matteo (2) (Italy)</b> Rome's beloved local white. Youth, freshness and a quiet mouth filling flavour create a wine of quality and character			<b>£12.50 Bottle</b>
<b>7. Fernao Pires 2004/5 Casa do Lago (2) (Portugal)</b> A soft creamy-dry wine from Lisbons countryside in the Ribatejo region.			<b>£12.75 Bottle</b>
<b>8. Chardonnay Vina Carmen (2) (Chile)</b> This full fruit chardonnay is enriched with oak influence and nicely well balanced and comforting			<b>£13.50 Bottle</b>
<b>9. Chenin Blanc Peter Lehman (2) (Australia)</b> Packed with fruit and flavour. Green, gold and full of Barossa Valley sunshine			<b>£14.50 Bottle</b>
<b>10. Marques de Riscal Rueda 2005 (1) (Spain)</b> A fresh dry modern white Rueda with zip and confidence .These wines are re-writing the story of dry white in Spain.			<b>£15.50 Bottle</b>
<b>11. Sauvignon Blanc Esk Valley (1) (Australia)</b> A superb aromatic sauvignon blanc from Hawkes Bay. Gooseberry, nettles and tropical fruit blend with perfect harmony			<b>£18.50 Bottle</b>
<b>12. Camel Valley Atlantic Dry (1) (Cornwall)</b> Delicately fresh, a subtle dry white wine from the vineyards of Cornwall. Perfect with seafood.			<b>£18.50 Bottle</b>

# Red

	175ml	250ml	Bottle
<b>13. Merlot Scenic Ridge (C)</b> <b>(Australia)</b> Crimson purple colour with ripe, sweet fruit on the nose. A good depth of flavour with ripe plum and mulberry fruits.	<b>£2.75</b>	<b>£3.60</b>	<b>£10.50</b>
<b>14. Shiraz/Cabernet Jacobs Creek (C)</b> <b>(Australia)</b> Plenty of soft berry fruit and warm cassis Characteristics A smooth offering from the famous Jacobs Creek people	<b>£2.75</b>	<b>£3.60</b>	<b>£10.50</b>
<b>15. Montepulciano d'Abruzzo San Antonio (C)</b> <b>(Italy)</b> Soft and juicy light red from first sniff to last swallow.			<b>£12.50 Bottle</b>
<b>16. Rocheburg Pinotage (C)</b> <b>(South Africa)</b> Good dark ripe Cape fruit. Tasty, firm and long. An exceptional medium bodied wine.			<b>£13.50 Bottle</b>
<b>17. Rioja Don Placero (B)</b> <b>(Spain)</b> A smooth polished Rioja with a soft hint of oakiness Nicely Aged red colour.			<b>£13.50 Bottle</b>
<b>18. Pinot Noir Vina Carmen (B)</b> <b>(Chile)</b> Bright, light, redcurrant and strawberry fruit. Pure refreshment			<b>£14.50 Bottle</b>
<b>19. Casa do Iago Tinta Roriz-Tinta Barroca Reserve 2000 (D)</b> <b>(Portugal)</b> Dark, silky stunning discovery. A rich reserve with velvet constitution. Deep and satisfying. Try it – you will be glad you did			<b>£19.50 Bottle</b>
<b>20. Cotes Du Rhone Nature Domaine Perrin (C)</b> <b>(France)</b> Deep purple, supple spicy Syrah style. Top class fruit made faultlessly delicious. An organic wine from the Perrin family			<b>£16.50 Bottle</b>
<b>21. Chateauneuf du Pape Rouge 2004</b> <b>Château des Fines Roches (D)</b> <b>(France)</b> The red with everything. Deep, dark colour, intensely spicy yet floral nose. fruit, citrus zest, spice, candied peel, all folding into a velvet finish			<b>£23.50 Bottle</b>
<b>22. Grenache , Peter Lehman (C)</b> <b>(Australia)</b> Soft, easy drinking and bursting with raspberry fruit flavours. Fresh, youthful and flavoursome with a firm dry finish			<b>£12.50 Bottle</b>
<b>23. Shiraz 'Limited Release' 2001/02 Brown Brothers (D)</b> <b>(Australia)</b> Dark purple and showing no age. Rich aromas, dark and spicy. Loaded with flavours of berries, pepper, new leather and vanilla			<b>£16.50 Bottle</b>

## Rosé

- |  | 175ml        | 250ml        | Bottle               |
|--|--------------|--------------|----------------------|
| <b>24. White Zinfandel Blossom Hill (4) (USA)</b><br>Lovely light pink Rosé with berry flavours and fruity aromas  | <b>£2.75</b> | <b>£3.60</b> | <b>£10.50</b>        |
| <b>25. Nuviana Rosado 2006 Valle Del Cinca (2) (Spain)</b><br>Bright and invigorating and full of the freshest and most vibrant fruit. Almost dry with compact flavours. |              |              | <b>£12.50 Bottle</b> |
| <b>26. Pinot Grigio Rosé Laroma (2) (Italy)</b><br>Fresh delicate with a rose scented charm.   |              |              | <b>£13.50 Bottle</b> |

## Champagne and Sparkling Wines

- |  |  |  |                      |
|--|--|--|----------------------|
| <b>27. Paul Herard Blanc de Noir Brut Champagne (1) (France)</b><br>Dry, but with sunny fruit flavours           |  |  | <b>£25.95 Bottle</b> |
| <b>28. Veuve Valmante Brut (2) (France)</b><br>Dry, refreshing and bright with a clean fresh vigorous mousse     |  |  | <b>£11.50 Bottle</b> |
| <b>29. Jacobs Creek Chardonnay Pinot Noir Rosé (2) (Australia)</b><br>Well made, dependable zippy pink sparkler. |  |  | <b>£19.50 Bottle</b> |

### Dry to Sweet Guide (Numbers 1 – 9)

White and rose wines are designated numbers 1 to 9 with 1 being the driest and 9 being the sweetest.

### Taste Guide (Letters A – E)

Red wines are designated letters A to E with A being the lightest and softest and E being the deepest and fullest with a concentrated flavour.

## SCREWCAP CLOSURES

Some of the wines that we offer from time to time will have screwcaps and you will not hear the expected pop you hear when a cork is removed from a bottle. Please do not let this deter you from enjoying the wine. A few words on the subject :-

Michael Laroche, head of the dynamic Chablis house, was invited to speak at the 'First International Screwcap Closure Symposium' held in Marlborough, New Zealand in 2004. He did not mince his words: "An Old World producer is here to say that we are tired of being disappointed when we open gems from our cellars only to find they have been destroyed by what is effectively a packaging fault." He continued "one only has to smell a cork to know that it will impart an odour to the wine. Personally I want to be able to guarantee that my wines reflect the delicate aromas and freshness associated with the terroir and not the woody odour of the cork....screwcaps offer us a solution.....not a 'revolution' but a logical 'evolution'." And with that he announced that from the bottling of the 2002 vintage all Laroche Chablis Grand Crus – the top of the range - will henceforth be closed with a screwcap.

The logic is refreshing : a solution is to hand to escape from the risk of cork taint and. If that is the case, the solution should be applied to the most precious wines first – not the cheapest – until it is possible to apply it to all.

There are questions still to be answered about the exact levels of efficiency offered by screwcap closures, but they are almost entirely concerned with red wines for ageing. All major research programmes have so far shown screwcaps to be significantly superior closures for white wines.

## FOOD AND WINE

Matching food with wine is very subjective but there is an accepted golden rule when selecting a wine to accompany a dish: the more delicately flavoured the food the more delicate the wine. Accordingly the fuller flavoured dishes can take a fuller flavoured wine. It is advisable to be flexible with this rule as personal preferences do vary and different wines have the ability of marrying well with different foods.

Some recommendations are as follows

### **Beef and Steaks –**

New world cabernet Sauvignon, Shiraz, Rhone reds

### **Chicken–**

Light bodied reds or flavoured whites like chardonnay

### **Spicy foods –**

Thai, Chinese and light Indian dishes – New World Chardonnay Chenin blanc, Semillon.

Hotter Indian dishes, peppery and spicy sauces – fuller reds such as Shiraz

### **White fish –**

Pinot Grigio, Chardonnay, sauvignon blanc

**Shellfish** – dry or oaked whites eg sauvignon blanc and New World Chardonnay

**Salmon** – Chablis, New World Chardonnay. Light bodied reds

**Leafy Salads** – Muscadet and Sauvignons

**Meat salads** – refer to meats above