

Sweet Wines

		Glass 50ml	Bottle
* 2009 Muscat de Beaumes de Venise, Cuvée Les 3 Fonts, Dom. de Coyeux	This delicious wine from the Rhône Valley is rich and grapey, with full, tropical flavours that combine with freshness and hints of citrus to create a really elegant dessert wine.	4.5	29 375ml
2016 Orange Muscat 'Essensia', Andrew Quady, Madera, California	A vibrant orange in colour, this wine delivers sweet oranges and apricots on the palate, followed by notes of bittersweet orange marmalade balanced with a fine citric acidity.	4.75	32 375ml
N.V. Rutherglen Muscat, Stanton & Killeen, Australia	Now in their 7th generation, Stanton & Killeen can trace their origins back to 1855 when Timothy Stanton arrived in Australia from England in search of gold. Sure enough, he found it... but in liquid form! They are now one of the benchmarks for the region and are part of The Rutherglen Group - 8 wineries responsible for maintaining standards in the region. This younger style of the now-famous fortified dessert wine is full of the typical notes of raisins, nuts, Turkish delight and orange blossom.	6.75	46 375ml
2016 Noble Riesling, Godfreys Creek Reserve, St. Clair, Marlborough	The palate of this 100% botrytis Riesling shows luscious pear and stone fruit on the attack, followed by a mouthful of crystallised ginger, ripe nashi pear, sweet spices and marmalade. Complex stuff!	7	48 375ml
* N.V. Pedro Ximénez 'Triana', Bodegas Hidalgo, Jerez, Spain	This lusciously sweet, dark Sherry was quite deservedly awarded gold in the 2006 International Wine- Challenge. Made from sun-dried PX grapes it is black, gloopy and full of raisins, prunes and molasses. An ideal match for dark chocolate, dried fruits, or drizzled over vanilla ice cream, but when paired with blue cheese it's a real game-changer!	6	50 500ml
2010 Sauternes, 2 eme Cru Classe, Château Filhot, Sauternes, France	Aristocratic class here - neither too sweet nor too loud - rather it's about smaller, more reserved notes of honey, apricots, walnuts, vanilla and more which linger and slowly blossom.	8.25	55 375ml
* 2011 Vin Santo, Bianco dell'Empolese D.O.C, Toscana, Italy	The name for this World-famous dessert wine translates literally as "holy wine", and it is still made using the same traditional methods that have existed for centuries. Trebbiano grapes are handpicked and dried for around 6 months on straw mats inside special rooms. The dried grapes are then pressed and the resulting super-sweet must is racked into small oak barrels, known as "Caratelli", where it remains for four years, fermenting slowly. It is customary to not fully fill the barrels, promoting oxidation and lending the wine wonderful rancio notes of dried figs, almond, apricot and honey.	6.75	57 500ml
2011 Ice Wine 'Vidal', Pelee Island Winery, Ontario, Canada	Produced from grapes which are left on the vine in the autumn and then hand harvested in December and January when temperatures fall below -10 C and the grapes have frozen solid naturally on the vine. The yield of the concentrated juices from these frozen grapes is extremely low, meaning that only 75litres of juice is extracted per 1000 kilos of grapes, making this a very rare and special product. A lusciously sweet and smooth wine with rich, concentrated aromas of stone-fruits and a superb tingling acidity with extraordinary length of finish.	15	99 375ml
* A Trio of Sweet Wines - 25ml measures		8.5	



Sherry

In recent years, Sherry has seen a huge resurgence in popularity across the globe and is one of our favourite styles of wine, mainly due to its unrivalled versatility (we even use it in some of our cocktails!). The following pages contain a selection of some of the finest Sherries in Jerez, all available by the glass so you can dip your toe into one of the most exciting 'new' areas of the wine world.

Gonzales Byass

When you talk about Sherry, it is impossible to ignore the story of the World's most famous Sherry House. Although now a world leader and exported to more countries than Spain has an embassy in (!) its beginnings were small and humble. In 1835, Manuel Maria Gonzales produced his first vintage of 10 barrels, nowadays production is around 60-65 million litres annually. This expansion doesn't mean a drop in quality, in fact quite the opposite- Great care is taken to achieve the highest quality consistent wines; an ethos that won them the IWSC International Winemaker of the Year in 2010.

	50ml	100ml
<hr/> * Tio Pepe, Fino	3.25	6.5
This World - Famous Fino is a very rich, pale, greenish/gold sherry which shows a sunny lustre and viscosity. The nose is dry in sugars but rich with a fruity complexity.		
<hr/> * Alfonso, Oloroso Seco	3.5	7
Deep mahogany in colour, with warm spicy fruit aromas and pronounced nutty flavours. This is a rich, smooth wine with a long, lingering finish which pairs well with game, light cheeses and pâté's.		
<hr/> * Vina AB, Amontillado Seco	3.75	7.5
Pale amber in colour and bone dry on the palate, Viña AB is a young, dry Amontillado with delicate almond and hazelnut flavours. An excellent match for nuts, white meat and seafood dishes.		
<hr/> Leonor, Palo Cortado	4	8
The latest addition to the range. Aged for over 12 years, this wine has fine aromas of oak, vanilla and almonds. The palate is nutty and perfectly integrated with an exceptionally long finish. Ideal with mature cheeses, good ham and nutty dishes but can also stand up well to red meats.		
<hr/> * A Trio of Dry Sherries - 50ml measures		

10



Sherry

Bodegas Hidalgo

Hidalgo's story began in 1792, when José Pantaleón Hidalgo acquired a bodega in Sanlúcar from his father-in-law. Since that time, the business has always remained a family concern, passed through six generations. A modern rarity, they are the last remaining family business to produce its own unblended, single solera sherries in the world, and keeping the operation small has allowed the family to concentrate on quality wines over quantity.

Equally rare is Bodegas Hidalgo's total reliance on its own vineyards. They are privileged to own some of the regions prime locations, namely their Bodega San Luis-at beach level in Sanlúcar de Barrameda, where the Guadalquivir River meets the ocean. Here, the miracle of Manzanilla is made possible by constant exposure to Atlantic breezes which are laden with moisture and flor, which thrives all year round here and protects the resting wines from exposure to the air, as well as imparting the bracing, briny smell of sea spray which is Manzanilla's hallmark, reflecting its years-long maturation within earshot of the waves.

Hidalgo's flagship wine, La Gitana ("The Gypsy") is the product of a family solera established in the early 19th century, around the same time Manzanilla as a wine type came into existence.

La Gitana, Manzanilla

This sherry has a very pale colour, typical of Manzanilla, plenty of floral character on the nose and a salty, cashew nut edge. The palate is bone dry and the finish, fantastically fresh and tangy! La Gitana Manzanilla is a great introduction to dry sherry for those yet to dip their toe.

Triana, Pedro Ximénez

This lusciously sweet, dark sherry was quite deservedly awarded gold in the 2006 International Wine- Challenge. Made from sun- dried PX grapes it is black, gloopy and full of raisins, prunes and molasses.

50ml 100ml

3-5 7

6 12



Sherry

Equipos Navazos

The story of the Navazos Project began in 2005, when a group of sherry lovers visited a small antique bodega in Sanlúcar, and “discovered” several butts of an exceptionally fine, old amontillado that had spent 20 years without running, unsold. They purchased one butt of this sherry for distribution amongst themselves and their friends, and it proved so sought after that the “Equipos Navazos” (Team Navazos) was born. Aware of the sleeping treasures that rest buried in the cellars of the region, they hunt for the finest examples and bottle them for the enjoyment of themselves and friends from the wine world.

Since 2007, a small amount of these bottles have been made available to the public in strictly limited quantities, through distributors who have supported the project from the beginning. Each limited edition is numbered, with the date of each ‘saca’ (withdrawal) stated on the label.

The list of accolades granted to this team of sherry lovers is almost endless, but they accept them humbly, stating that the credit should go to the “generations of grape growers and bodega owners who, centuries ago, created, and therefore maintained the excellence in Andalusian winemaking”.

	50ml	100ml
La Bota de Manzanilla, “Navazos”, No.42, Sanlúcar de Barrameda	6.5	13

The sixth release from the same solera that has already produced editions 4, 8, 16, 22 and 32 of "La Bota". Among them this is possibly the freshest and most cheerful. A careful selection of 19 favourite butts of the oldest Manzanilla Solera at Bodegas M. Sánchez Aya make up this elegant sherry, bottled after only the slightest filtration, in order to preserve its genuine character and deep golden colour.

An intense nose of honeyed fruit, nuts and underlying vanilla-oak with perfumed top-notes and a coastal aroma precedes a delicate, salty and jovial palate- a touch fresher than previous ‘saca’s. Delicate and crisp with the complex flavours evolving in the mouth. A truly elegant Manzanilla.

La Bota de Fino, “Macharnudo Alto”, No. 35, Jerez	6.5	13
--	-----	----

A selection from the cellars of Valdespino, this edition is a blend of the most mature levels of the solera with an average age of 9-10 years (as opposed to the typical 4-5 years). Here we have as rich and expressive a fino as one could possibly hope for- Succulent dried orange, nectarine and persimmon notes lined with bitter almond and brazil nut accents. The extra ageing lends the wine complexity, depth, texture, and a boost in flavour thanks to a smoky layer giving extra structure to the salty freshness.

La Bota de Pedro Ximénez, No. 36, Bota “NO”, Jerez	15	30
---	----	----

The oldest solera of sweet pedro ximénez at Bodegas Rey Fernando de Castilla consists of around thirty casks that boast a clear ‘jerezano’ style, markedly oxidative, although with an alcohol content in the minimum legally accepted. Despite being over 30 years old, this moderate alcohol percentage has helped to maintain the candied fruit notes, whilst the oxidation has lent notes of coffee and molasses.

A unique balance between fruit and noble oxidation. Perfect with richer desserts (or instead of one!)



Port

	50ml	Bottle
* N.V. Ruby, Barros	4.5	47 750ml
<p>Established at the beginning of the 20th century, Barros has become one of the regions most prestigious producers of port. Their non-vintage Ruby has lovely, complex aromas of red berries, a fresh, sweet, fruity mouthfeel and a long balanced finish.</p>		
* 2005 Vintage 'Silva', Quinta do Noval	8.5	99 750ml
<p>One of those rare finds in the wine world. In 2005, Douro legends Noval very nearly produced a vintage port and their trademark port 'Nacional' (arguably the worlds most expensive and rare port) but decided against it at the last minute. Instead, the wines under consideration went into this (including the 'Nacional'!!) meaning you get a truly great vintage port at a fraction of the price. A brooding dark spicy nose showing blackberries, olives, raspberries and plums precedes a sweet and dense palate with lovely concentration and structure. Tannic and spicy with great density and focus.</p>		
* 20yr-old Tawny, Quinta do Noval	10.5	70 375ml
<p>Quinta do Noval is a single estate port shipper with a focus on quality, terroir driven Ports. Under the leadership of Christian Seely, it has cemented its reputation as one of the top producers in the region and are widely regarded as one of the leading lights in Port production. Respected equally for both their Tawny and Vintage styles, and famed worldwide for their 'Nacional' Vintage-produced in tiny quantities from un-grafted Portuguese vines (see above). Their 20yr old Tawny is produced exclusively from grapes grown in their own world-famous vineyards and is very developed for its age- showing the classic pale tawny colour expected, but with rich golden highlights. An elegant bouquet emerges reminiscent of dried sultanas, figs, marmalade and toasted almonds. On the palate is where the wine really takes off though- with notes of leather, spice and tobacco joining the myriad of flavours, culminating in a complex, intense finish that goes on forever.</p>		
* A Trio of Ports - 25ml measures		II

