

**Lyrarakis Assyrtiko. 2025 13.3% £15.00 / £12.00**

Take a sip and you will see why Assyrtiko is known as Crete's answer to Chablis. This is a perfect first step into the world of Greek wine. Discover wild aromas of meadow flower and yellow orchard fruit, backed by a heavy dose of minerality. Divine with oysters.

Assyrtiko is a bone-dry, fresh, and aromatic white wine famous for its crisp citrus flavors, flinty minerality, and distinct briny finish. Native to the volcanic island of Santorini, Greece, it's often compared to crisp, mineral-driven wines like Chablis or Sauvignon Blanc, but with a richer texture and weight on the palate.

Bottle notes: Light yellow colour with deep citrus and floral aromas, accompanied by sweet apple and peach. Full bodied and richly fruity with a crisp acidity and a lengthy, mineral aftertaste.

**Key Characteristics**

- **Taste Profile:** Bracingly fresh with primary fruit notes like lemon, grapefruit, white peach, and passion fruit. This is balanced by strong "liquid rock" notes of flint, chalk, and a trademark sea-salt or saline finish.
- **Structure:** Light to medium-bodied. Unlike most white grapes in warm climates, it retains piercing, palate-cleansing acidity while hitting medium to high alcohol levels (usually 13.5%–15% ABV).
- **Winemaking Styles:** While traditionally fermented in stainless steel to preserve its pure fruit and mineral drive, many producers now age it in oak or on its lees (dead yeast cells) to add a creamy, nutty, or honeyed complexity.

**Winzer Krems Grüner Veltliner. 2024. 12.5% £12.00 / £10.50**

For many years, Austrian wine was rarely sold outside the country's borders, which is why Grüner Veltliner took a while to catch on – until now...Now it grows in Austria, Slovakia, Czech Republic, Hungary and elsewhere

**Grüner Veltliner** is a white wine grape variety that stands as the undisputed flagship wine of Austria.

This classic example comes from Winzer Krems, a small winery in the town of Krems, with over 2,000 years of winemaking history. Situated on the River Danube, clay soils and limestone soils bring unique textures and flavours to this delicious wine.

It is crisp and refreshing, with flavours of peach and pear and a mineral peppery finish. More generally, though, one would expect dominant flavours of yellow apple, green pear, green bean, chervil and white pepper. The perfect accompaniment to Weiner Schnitzel or spicy Asian cuisine.

**Bottle Notes:** Grüner Veltliner from loess soil – notes of green apple and lemon, combined with the typical peppery note.

Loess soil is a unique, wind-blown sediment composed mostly of silt, quartz, and minerals, famous for covering 10% of Earth's land and forming highly fertile agricultural plains.

## Flavour Profile & Style

Grüner Veltliner ranges from light and zesty to rich and age-worthy:

- **Aromas:** Green apple, citrus, white peach, and fresh celery.
- **Signature Note:** Distinctive **white pepper** or spicy radish undertone.
- **Acidity:** High and mouth-watering, making it incredibly refreshing.
- **Body:** Usually dry. Light-bodied styles are bright and spritzy, while premium single-vineyard reserves can be full-bodied, complex, and reminiscent of fine white Burgundy.

## Food Pairing

Grüner Veltliner is celebrated by sommeliers as a "chameleon" on the dinner table because its high acidity cuts through fat and cleanses the palate.

- **Classic Match:** Traditional Austrian Wiener Schnitzel (the acidity cuts right through the fried breading).
- **Difficult Greens:** It pairs beautifully with notoriously hard-to-match vegetables like **asparagus and artichokes**.
- **Asian Cuisine:** Exceptional with Vietnamese pho, Thai green curries, and sushi, as its spicy notes complement ginger and lemongrass.

**Three Choirs Stonebrook. 2023. 11%. £14.00 / £12.50.**

Three Choirs Vineyard is situated in the heart of the Cotswolds. First planted in 1973, there are now 75 sweeping acres on south-facing slopes. According to their website the wine is made from the white grape Siegerrebe, an aromatic grape grown primarily in Germany – and now the UK. It's soft, fruity, and fresh with expressive hints of lychee, and white pepper. Ever so slightly off-dry, it pairs nicely with a sweeter curry or summer salad.

**Bottle Notes:** The bottle notes state that this English wine, is produced using mainly Siegerrebe and Solaris grapes grown in our Gloucestershire vineyards. Specially selected by Majestic this wine has aromatic aromas, a rich fruit character on the palate and a long, rounded finish.

Siegerrebe (meaning "Victory Vine") is an intensely aromatic white grape—a cross between Madeleine Angevine and Gewürztraminer—thriving in cool climates. Known for its low acidity and high natural sugars, this versatile grape produces wines that are richly perfumed, offering a captivating mix of tropical, floral, and spicy notes.

Solaris is a grape that was created in 1975 in Germany. Usually used for dry to sweet white wines, it's resistant to frost and loves cooler climates like the UK.

Depending on the coolness of the climate, Solaris offers a wide range of aromas and flavours. In cooler regions, floral notes of elderflower can develop, and sweeter styles from warmer climates can reveal stone fruit and tropical notes, along with nutty flavours.

## Key Characteristics

- **Appearance:** Pours a beautiful, deep golden-yellow or straw colour, despite the grape skins turning pink when ripe.
- **Aroma Profile:** Highly perfumed with pronounced notes of lychee, peach, honeysuckle, rose water, and orange blossom.
- **Palate & Flavor:** Offers a delightful contrast. The sweet fruit aromas may suggest a dessert wine, but the palate is typically much drier or off-dry, featuring flavours of ripe tropical fruits, citrus, grapefruit, and a soft, lingering spicy finish.
- **Acidity:** Low to medium-low, making it a lush, soft, and easy-drinking wine.

## Vina Ecay Organic Crianza. 2021 13.5% £14.00 / £9.50

Bideona winery is situated in the heart of Rioja Alavesa, known for its unique microclimate, influenced by the Atlantic, and limestone soils. This wine is made from 100% Tempranillo grapes, from an organic, single vineyard, where vines are over 50 years old. It is elegant and structured, with forest fruit flavours and warming spices of liquorice, vanilla, and nutmeg. Enjoy alongside roasted meats, traditional tapas, and hard cheeses.

**Bottle Notes:** A silky elegant and profound red wine, artisanally crafted from Tempranillo grapes grown in small vineyard parcels on the limestone slopes of the Sierra Cantabria in Rioja Alavesa, and aged for a minimum of 24 months in French oak barrels

Tempranillo is a thick-skinned black grape variety native to Spain, famous as the backbone of rich, oak-aged red wines like Rioja. Its name translates to "early" in Spanish, referring to how it ripens earlier than most native grapes.

## Key Characteristics & Flavour Profile.

- **Flavour Profile:** Features notes of cherry, plum, dried fig, and tomato. When aged in oak barrels, it develops complex secondary flavors of vanilla, tobacco, clove, and leather.
- **Structure:** Medium-plus tannin and medium-minus to medium acidity, making it highly versatile for food pairings.
- **Alcohol:** Typically ranges between 13% and 14.5% ABV.

## Dom Pardon Fleurie Cot. 12.5% £16.00 / £13.00

The acclaimed Pardon & Fils make this on the excellent Côte des Labourons area of Fleurie, one of the finest crus of Beaujolais. It's a cru known for its elegant and fragrant expressions of Gamay, and this wine is a brilliant example. It has notes of red fruits and blackcurrant, a rich, silky palate and a long finish. Try this with duck.

"Cru" (pronounced "crew") is a French term that translates to "growth" or "vineyard." In the wine world, it designates a specific, highly-regarded vineyard, estate, or defined wine-producing region. Wines labeled with a cru generally imply superior quality tied to a specific *terroir* (soil, climate, and geography).

**Gamay** (fully known as *Gamay Noir à Jus Blanc*) is a purple-skinned red wine grape variety most famously celebrated as the signature grape of the [Beaujolais region](#) in France.

Genetically related to Pinot Noir, Gamay yields highly aromatic, refreshing, light-to-medium-bodied red wines known for their vibrant fruitiness, brisk acidity, and exceptionally soft tannins.

**Bottle Notes:** The Côte des Labourons is situated on the top of the Hill of the famous Cru Fleurie. Hand picked, the grapes are grown on a stony pink granite steep slope and give off an elegant floral nose complement(ing) the redcurrant and blackcurrant palate. Serve this wine lightly chilled at about 16 C as the perfect accompaniment to roasted meat dishes, stews and pasta.

### Profile & Taste.

- **Flavour Profile:** Dominated by bright red fruits like raspberry, tart red cherry, and strawberry. It often carries floral top notes of violet or rose petal, combined with subtle earthy or peppery hints.
- **Structure:** High acidity and low-to-medium tannins. This makes it extraordinarily smooth, refreshing, and incredibly easy to drink—even for those who typically shy away from red wine.

### Food Pairings.

Gamay is one of the most food-friendly red wines on earth because its high acidity cuts beautifully through fat without overpowering subtle ingredients. Excellent pairings include:

- **White Meats:** Herb-roasted chicken, duck breast, or pork sausages.
- **Charcuterie:** Pâtés, terrines, and cured cold cuts.
- **Fish:** Fleshy, oily fish like seared tuna or salmon.
- **Cheese & Vegetables:** Soft cheeses like Brie and Camembert, as well as earthy mushroom dishes.

## **San Leonino Chianti Classico 2024 13.5% DOCG. £18.00 / £13.50.**

Delicious, traditional Chianti from Italy's second Master of Wine, Andrea Lonardi. He achieved the elite title in August 2023, following Gabriele Gorelli

It is said that Fattoria di San Leonino has been making wine since 1043! With ancient documents reporting the 1444 harvests describing the vineyard as "that good wine which sells so well". Chief Winemaker, Andrea Lonardi uses 100% Sangiovese grapes from selected DOCG vineyards for this rich Chianti Classico. Aged in a combination of oak barriques and concrete tanks the wine is left to age in a bottle before release, allowing the flavours time to mature and develop. Here's how it tastes: bright and intense with hints of cherry, prune and violets, silky tannins and aromatic fruity flavours. A beautiful pairing for cured meats, rich ragu or aged cheeses.

(DOCG stands for **Denominazione di Origine Controllata e Garantita**, which is the highest classification level for Italian wines. It means "Controlled and Guaranteed Designation of Origin", assuring buyers of a wine's specific geographic region, traditional production rules, and government-tested quality.)

**Sangiovese** is Italy's most widely planted red grape variety, famously serving as the backbone for iconic Tuscan wines like Chianti, Vino Nobile di Montepulciano, and Brunello di Montalcino. Known for its high acidity, firm tannins, and cherry-driven flavor profile, it creates food-friendly wines ranging from light and rustic to deeply complex and age-worthy.

### **Core Profile**

- **Flavour Notes:** Tart cherry, red plum, strawberry, dried herbs, roasted tomato, leather, and clay pot.
- **Structure:** Medium-to-full body, high acidity, and medium-to-high tannins.
- **Oak Aging:** Often aged in oak barrels to soften its natural tannins and add notes of vanilla, toast, and sweet spice.

### **Perfect Food Pairings**

Due to its high acidity and savoury profile, Sangiovese pairs brilliantly with rich, fatty, and tomato-based dishes:

- **Tomato Sauce:** Classic Margherita pizza, spaghetti bolognese, and lasagna.
- **Grilled Meats:** Bistecca alla Fiorentina (Florentine steak), roasted lamb, and wild boar ragù.
- **Charcuterie & Cheese:** Aged Pecorino Toscano, prosciutto, and fennel salami.