

Trinity Hall Wine List 2013

Old World White Wines

- 1. Vinazza Garganega-Pinot Grigio, 2012, Italy** **£17.00**
Light yet flavoursome and tasty white classic; fresh and delicate with pear-drop and mineral fruit.
- 2. Les Oliviers Sauvignon Blanc-Colombard, 2011/12, France** **£18.00**
A delicious new fresh wine from Gascony. Grassy with citrus, pear and peach on the aromatic nose. Really tangy and zesty, dry, crisp and herbaceous with citrus and peach and hints of pink grapefruit.
- 3. Chateau de Campuget 'Invitation' Costieres de Nimes, 2011, France** **£24.00**
A blend of Roussanne 60% Grenache Blanc 25%, the balance Marsanne and Viognier. Floral nose with tangy lime, apricot and white peach. Really crisp and tangy on the palate, lovely limey, apricot fruit with citrus acidity, a touch of spice and a lively flowery finish, it's really quite delicious.
- 4. Macon-Charnay Reserve Personnelle, 2011, France** **£26.00**
Stone fruits, lemon citrus, and a touch of nutty lees on the nose. Dry, crisp and pure, it has lovely lemony fruit with a touch of riper stone fruit. Good acidity and a gentle nutty character on the finish. Fresh and really quite delicious, great value.
- 5. La Colombe Chablis, 2011, France** **£33.00**
Pretty classic Chablis. Minerals, and fresh lemon citrus on the nose. It's really crisp and fresh on the palate. Bone dry with lemony fruit, it's flinty and minerally with good acidity. Tight and racy, it's a classic example of village Chablis made traditionally.
- 6. Bourgogne Blanc 'Les Ursulines' JC Boisset, 2010/11, France** **£38.00**
Ripe lemon and hints of peach with nutty oak on the nose. It's a full rich Bourgogne with lots of extract, ripe citrus and peach with creamy nutty oak. More like a mini Meursault than a regular Bourgogne.
- 7. Domaine Saumaize-Michelin Pouilly-Fuisse 2010** **£55.00**
A beautifully executed Burgundian wine; a fabulous nose of hazelnuts, toast, stone fruits a hint of spice leads to a palate classically styled with power, fruit, elegance, acidity and texture all in perfect poise.

New World White Wines

- 8. Grand Cape Chenin Blanc 2012, South Africa** **£16.00**
A refreshing and delicate nose, precedes a smooth, creamy palate with stony minerality and a hint of wild honey.
- 9. Opal Ridge Gewurztraminer-Verdelho, 2012, Australia** **£20.00**
Fresh, summery and medium-dry, this is a lovely drop; bright and fruity, it's a perfect aperitif wine.
- 10. Tabali Viognier Reserva, 2012, Chile** **£23.00**
This is a fresh, crisp style of Viognier with classic honeysuckle, apricot and white peach on the nose. It's varietal and fresh, tangy with white peach and apricot with limey acidity.
- 11. Apello Sauvignon Blanc Marlborough 2011/2, New Zealand** **£24.00**
Quite tropical on the nose with citrus and mango, passion fruit and blackcurrant. It's got a touch of weight on the palate, really crisp and tangy, herbaceous with zesty citrus allied to passion fruit, blackcurrant, elderflower and a touch of peach.
- 12. Jim Barry 'The Lodge Hill' Riesling, 2012, Australia** **£36.00**
Winner of the Len Evans Trophy for Best Wine of Show ~ National Wine Show of Australia 2012; a classic vintage for Australia and this is a brilliant example, full of citrus verve, great acidity and minerality, lovely now, whilst it's so fresh and bright – lots of character, sublime as an aperitif or with shellfish.
- 13. Isabel Estate Sauvignon Blanc, 2012, New Zealand** **£40.00**
Attractive perfumed nose with elderflower, citrus zest and graphite. The palate was really what set this apart with bags of blackcurrant and grapefruit characters yet also with some orange and cream notes too. Lovely texture on the palate.

Old World Red Wines

- 14. Chateau du Campuget 'Le Campuget' Syrah-Viognier, 2011/12, France** **£18.00**
Bright red berry fruits on the nose, spice, pepper and delicate floral notes. It's really young and juicy, vibrant with really soft tannins, ridiculously easy to drink and great with food.
- 15. Alianca Bairrada Reserva, 2011, Portugal** **£19.00**
A fabulous new wine from the consistently great value Caves de Alianca. This is a vibrant deep red wine with lots of brambly red and black berry fruit, spice and creamy oak, really soft and inviting for such a young Portuguese red.
- 16. Chateau la Croix de Queynac, Bordeaux, 2011, France** **£24.00**
Made by the renowned Chateau Cordier, this very fresh and fruity Bordeaux red offers violet notes, candied red berry aromas, fresh tannins and a juicy taste of blackcurrant and blackberries.
- 17. Artesa Organic Rioja, 2010, Spain** **£25.00**
Classic Rioja at its savoury, rich and supple best, with black fruit, olives and creamy, toasty oak.
- 18. E. Solo Montepulciano d'Abruzzo, 2011, Italy** **£26.00**
A lovely modern styled Italian red. Deep in colour, juicy plum and black cherry on the nose with smokey notes and some oak. Lovely and bright with juicy red and black berry fruits, spice, hints of chocolate and integrated oak. Medium to full bodied yet really juicy and with soft tannins making it easy drinking yet enough depth to go well with food.
- 19. Domaine de la Soumade Cotes du Rhone Rasteau, 2010/11, France** **£30.00**
Its dark ruby/plum color is accompanied by plenty of black cherry liqueur, licorice, earth and spice characteristics. Medium to full-bodied, fleshy, succulent and hedonistic, this is a gorgeous wine to drink now.
- 20. Domaine La Madone Fleurie Cuvee Tradition, 2011, France** **£36.00**
Great nose with rich cherry and plum, savoury notes too. It's really ripe on the palate, with red and black fruits with a creamy texture, good acidity and soft tannins. Great mouth feel and complexity, really delicious fuller styled Fleurie.
- 21. Chateau Roudier Montagne-St Emilion, 2006, France** **£37.00**
This is a really great value claret, that is drinking really well. Approaching the peak of its maturity, quite perfumed, it's got a lovely juicy core, medium to full with a soft fleshy finish.
- 22. Chateau Siran Margaux 2007/08** **£65.00**
A wonderful expression of left bank Bordeaux with a slightly brooding nose of spice, cassis and forest floor leading to a delightfully complex palate with bramble fruits, asian spice, leather and superbly integrated tannins.

New World Red Wines

- 23. Grand Cape Cabernet Sauvignon, 2012, South Africa** **£16.00**
Ripe cassis and black cherry on the nose with Morello cherry and more cassis on the rich fruity palate and soft tannins.
- 24. Vina Edmara Pinot Noir, 2012, Chile** **£22.00**
Bright strawberry fruit on the attractive nose, this is full of juicy red berry fruits with soft tannins; fresh, bright fruits from start to finish.
- 25. Man Vintners Pinotage, 2010, South Africa** **£24.00**
Bright berry fruits with meat and a touch of oak on the nose. Clean and fresh with supple sweet fruits, some spice and just a touch of gamey meat character, enough to add interest yet not dominate. Oak is well judged and it's very easy drinking and a versatile food wine.
- 26. Septima Malbec, 2011, Argentina** **£26.00**
Deep in colour, smoky on the nose with black cherry. It's rich and full with lovely dark berry and cherry fruits, spice, pepper and hints of liquorice and chocolate. Lively and fresh.
- 27. Novas Gran Reserva Carmenere-Cabernet Sauvignon, 2010, Chile** **£28.00**
Deep coloured classic blend of Carmenere and Cabernet, has lovely dark fruit aromas mixed with soft toasty notes. The palate is intensely rich with lots of black berry flavours, meaty too with toasty oak. Organic.
- 28. Opawa Pinot Noir Marlborough, 2011, New Zealand** **£32.00**
Fragrant dark cherries and raspberries mix with violets and almondy marzipan on a vibrant nose. The palate is full of sweet, ripe summer berry and cherry-infused palate, with a nice level of spicing.

Rosé Wines

29. Bodegas Borsao Rosad, 2011/12, Spain

£16.00

Made from 100% Garnacha (Grenache); aromas of strawberry jam and raspberry, just off-dry and easy going, with soft red fruit on the palate and balanced acidity.

30. Tooma River Shiraz Rosé Reserve, 2012, Australia

£21.00

Made from 100% Shiraz, there's uplifting spicy plum fruit, with background vanillin oak aromas on the nose. A flavoursome palate with savoury plum and blackcurrant flavours.

Sparkling Wine

31. Lunetta Prosecco , Italy

£22.00

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate

32. Castillo Perelada Cava Brut Reserva NV, Spain

£29.00

A magical full bodied Cava by a wonderful producer. Fresh, crisp, with good texture, citrus and apple finish

33. Jansz Brut NV, Australia

£36.00

Traditional method, very classy, quite Champagne-like with hints of bready autolysis and excellent fine bubbles

Champagnes

34. Clos de la Chapelle 'Instinct' Premier Cru Brut NV

£53.00

The Champagne Clos de la Chapelle was founded in 1948 by a few vine-growers wishing to join forces to market their production and add value to their work. They now number 23 independent vine growers situated in Villedommange which is a 1er Cru-rated village. This is a lovely well aged wine, with a fine mousse and lots of stone fruit, red berry too, fresh and really attractive.

35. Lallier Grand Cru Brut NV

£62.00

A champagne of exhilarating freshness, complexity and finesse, made from approximately two thirds Pinot Noir and one third Chardonnay, matured in bottle on its lees for 24-36 months. The result is a Champagne with a pale lemon colour, good steady fizz, and a powerful typical 'bready' Champagne nose. On the palate it is a big complex wine, quite vinous with lots of mouth feel followed by a long, dry finish.

36. Moutard Cuvee des 6 Cepages Brut 2005

£95.00

An exotic melange of dried pears, flowers, herbs, lime, red berries and ginger emerges from Moutard's 2005 Brut Cuvee des 6 Cepages, one of the few Champagnes made with all six authorized grapes. The Cuvee des 6 Cepages is a decidedly exotic, totally beguiling wine loaded with personality. Constantly changing in the glass, it is a pure pleasure to taste. The 2005 is at once rich yet creamy and totally light on its feet.

37. Pol Roger Brut 2002

£135.00

2002 is the best vintage in Champagne since 1990, a vintage which has not been equalled since; still relatively restrained on the nose, with whispers of gunflint, acacia and orchard fruit. Great weight and power on the palate with a creamy, rich structure, fully balanced with very poised acidity. Very fine and very long.

Dessert Wine

38. Peter Lehmann Botrytis Semillon, 2011, Australia, 37.5cl

£25.00

The lifted nose shows classic botrytis marmalade characters and deep honey notes. This is a wine of real intensity with superb weight of luscious honeyed fruit on the mid palate, tangy apricot and pineapple.

39. Campbells Liqueur Muscat NV, Australia, 37.5cl

£32.00

Complex and wonderful with exquisite balance, richness, depth and length, finishing on a note of amazing finesse and delicacy. Its young, cherry and raisin flavours can be savoured with, or in place of dessert.

40. Chateau Partarrieu, Sauternes, 2009/10, France, 37.5cl

£45.00

Attractive perfumed nose of apricot and mango with some botrytis (noble rot). Rich and full on the palate with apricot and more exotic fruits, honey and hints of spice and oak, good acidity keeps it clean and fresh.

After Dinner Drinks

41. Trinity Hall own label Special Reserve Port	£23.00
42. Trinity Hall own label Ruby Port	£26.00
43. Graham's LBV	£28.00
44. Cockburn's Special Reserve	£40.00
45. Warre's Otima, 10 Year Old Tawny, 50cl	£40.00
46. Trinity Hall own label Amontillado Sherry, Medium Dry	£22.00
47. Trinity Hall own label Fino Sherry, Dry	£22.00
After Dinner Drinks Selection:- Baileys, Single Malt Whiskey, Brandy, Calvaldos, Port	£5.00

Other Drinks

Kir	£8.00
Kir Royale	£9.50
Bellini	£9.50
Pimm's Cocktail (one litre jug)	£25.00
Mulled Wine	£4.80
Non-alcoholic fruit cocktail	£3.00
Spirit and Mixer	£5.00
Bottled Beer	£3.50

Soft Drinks

Still/Sparkling Mineral Water (litre bottle)	£3.00
Belvoir individual bottles of Presse – a selection of flavours will be provided for your guests to choose from including- Orange & Mandarin, Ginger Beer, Organic Lemonade, Raspberry Lemonade.	£2.50
Sparkling Elderflower Presse*	£8.50
Fresh Orange Juice or Apple Juice*	£9.00
Orange, Cranberry or Apple Juice*	£6.00

*served in one litre jugs; equivalent of approximately 5 glasses

Prices include VAT

The vintages are correct at the time of going to print.

All bottles are 75cl unless otherwise stated.

Sometimes your choice of wine might not be available, if not please accept our apologies and we will suggest an alternative. We will endeavour to supply the vintage indicated, however, if this changes we will inform you.

If you require a wine that is not featured on our list, please speak with the conference and banqueting office, who will be able to provide details of wines available from the Fellows Cellar.