

Bin No	Rose Wine	Bottle
		175ml/250ml
<b>401</b>	Rioja Rosado, Don Jacobo, Bodegas Corral, Spain. Vibrant and vivacious, just picked freshness.	16.00 4.20/5.70
402	Pinot Noir Rose, Extra Dry, Yering Station, Australia Intense raspberry structure, cherry and rose aromas. Rich with fine tannins and complex flavours of red berries, sage and spice make this wine a perfect complement to a wide array of food.	20.00 4.20/5.70
403	Cabernet Sauvignon Rose 2007, Mandrarossa, Sicily, Italy Strawberries and cream in a glass.	18.00 5.00/6.90
404	Grande Reserve Rose, 2007, Chateau Sainte Marguerite, France Oh my, oh my. A wine to convert both white and red lovers to rose. An amazing wine which is full of fresh juicy fruit and aromas of flowers, and it's organic!	28.00
<b>Bin No</b>	<b>Dessert Wine and Port</b>	
601	Chateau Jolys, Cuvee Jean, Jurancon Decanter Trophy winner 2007. Lush, rich and reminiscent of sun-dried orange peel and pineapples. Fantastic with cheese.	125ml 5.25
602	Kanu kia-ora, South Africa A fabulous dessert wine screaming pineapples, pears, honey and almonds. Try with our Scottish cheese board or even better the lemon tart.	375ml 125ml 8.50
603	Cabernet France Icewine 2006, Peller Family Estates, Niagara, Canada Deep salmon pink in colour, tasting of rhubarb, red berries and a touch of spice. A soft and delicate wine with a perfect balance of sweetness and acidity. Naturally frozen Cabernet Franc grapes are hand harvested at -10°C. Pressed frozen to release only one drop of pure extract from each grape. Try with chocolate. Heavenly!	375ml 60.00
604	Royal Tokaji 5 Puttonyos 2003, Mad, Hungary Rich, sweet and concentrated wine. Notes of apricots, honey and oranges can be found on the nose and palate, offering a luscious, sensual, mouth filling texture and lingering finish.	375ml
605	Recioto della Valpolicella 2005, Valpantena, Veneto, Italy A red dessert wine with buckets of flavour. This wine opens up to be a truly memorable dessert wine with figs, prunes, spices and raisins combining with some morello cherry and chocolate characteristics.	375ml 125ml 6.90

Quinto do Infantado 2001 LBV, Port  
A light tawny colour with medium body.

125ml 4.25

Pedro Ximenez Sacromonte Sherry

70ml 5.90

Although neither a dessert wine or port, I would want to drink this with pudding or after dinner. A sticky sherry which is a deep mahogany brown in colour. Aromas of figs, raisins, toast and honey lead to a delightfully sweet nectar. Wonderful.