

Wines at the Dolphin

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
<u><i>White</i></u>			
1. Chardonnay 2011/12, Puente Del Inca, Central Valley. Firm, rounded and clean.	3.00	4.00	14.50
2. Riesling, Via Fordulo, Mor, Hungary. Exotic and tropical with a racy edge.	3.00	4.00	15.50
3. Sauvignon Blanc 2011/12 Estampilla de Genio, Central Valley. Easy drinking, full of ripe fruit.	3.50	4.50	17.00
4. Pinot Grigio, San Antonio, Botter, Umbria, Italy. Light and leafy with a hint of pear and blossom.	3.50	4.50	17.00
5. Ermita de San Felices Rioja 2010/11, Santiago Ijalba A fruity aroma with sweet overtones.			18.50
6. Chenin Blanc, Signal Cannon, Vondeling, Paarl A complex nose of fruits and jasmine.			18.50
7. Picpoul de Pinet, La Cote de Flamenc, Languedoc Bursting with citrus fruits and minerality.			19.50
<u><i>Sparkling</i></u>			
8. Prosecco Extra Dry NV, Ponte Clean, dry and crisp, with a creamy finish.			25.00
<u><i>Champagne</i></u>			
9. Veuve Clicquot Yellow Label Brut, Champagne, France Pale gold, confident full aroma and flavour, mouth-filling and satisfying.			50.00
<u><i>Rose</i></u>			
10. Borsao Rosado 2011/12, Campo de Borja Stunning Spanish rose with flavours of strawberry jam.	3.50	4.50	17.00
11. Cougars Moon Zinfandel Rosé, California, USA Fun, pink and refreshing.	3.50	4.50	17.00
<u><i>Red</i></u>			
12. Shiraz 2010/11, Invenio, S.E. Australia Perfumed raspberry fruits.	3.00	4.00	14.50
13. Merlot 2011/12, Riviera, Languedoc Bags of fruit with soft, velvety tannins.	3.50	4.50	15.50
14. Carmenere, Urmeneta, Central Valley. Gentle and velvety, green pepper and tobacco.			17.50
15. Rioja 2009, doc, Finca Monica Full of ripe, red fruits and elegance.	4.00	5.00	19.00
16. Irreverente 2008/9, Beiras Smoky, black and powerful.			18.50
17. Pinot Noir Valomoissine 2010/11, Louis Latour, Coteaux du Verdon Fresh strawberry aroma and open flavours.			19.50
<u><i>Pudding Wine</i></u>			
18. Orange Muscat & Flora 2010/11, Brown Brothers, Victoria	4.75		19.00