

Wine is an alcoholic beverage often made from fermented grape juice. The natural chemical balance of grapes is such that they can ferment without the addition of sugars, acids, enzymes or other nutrients. Wine is produced by fermenting crushed grapes using various types of yeast which consume the sugars found in the grapes and convert them into alcohol. The history of wine spans thousands of years, dating back to 8000 BC, and is closely intertwined with the history of agriculture, cuisine, civilization and humanity itself.

Here, at the Fitzwilliam Hotel we love our wines. Love really means passion. A fascination with the historical background, cultures and traditions. We attempt to understand and explain to our Guests the relationship between land, grape variety and wine-makers, the personalities and philosophies of the people behind them.

Choosing a wine to enhance your meal experience or to enjoy on its own can sometimes be difficult. We have created a wine list that offers endless discovery of intellectual and complex wines. We have made your choice easier with a variety of wines offering quality and choice from all well known wine regions and perhaps one or two regions which may be new to you.

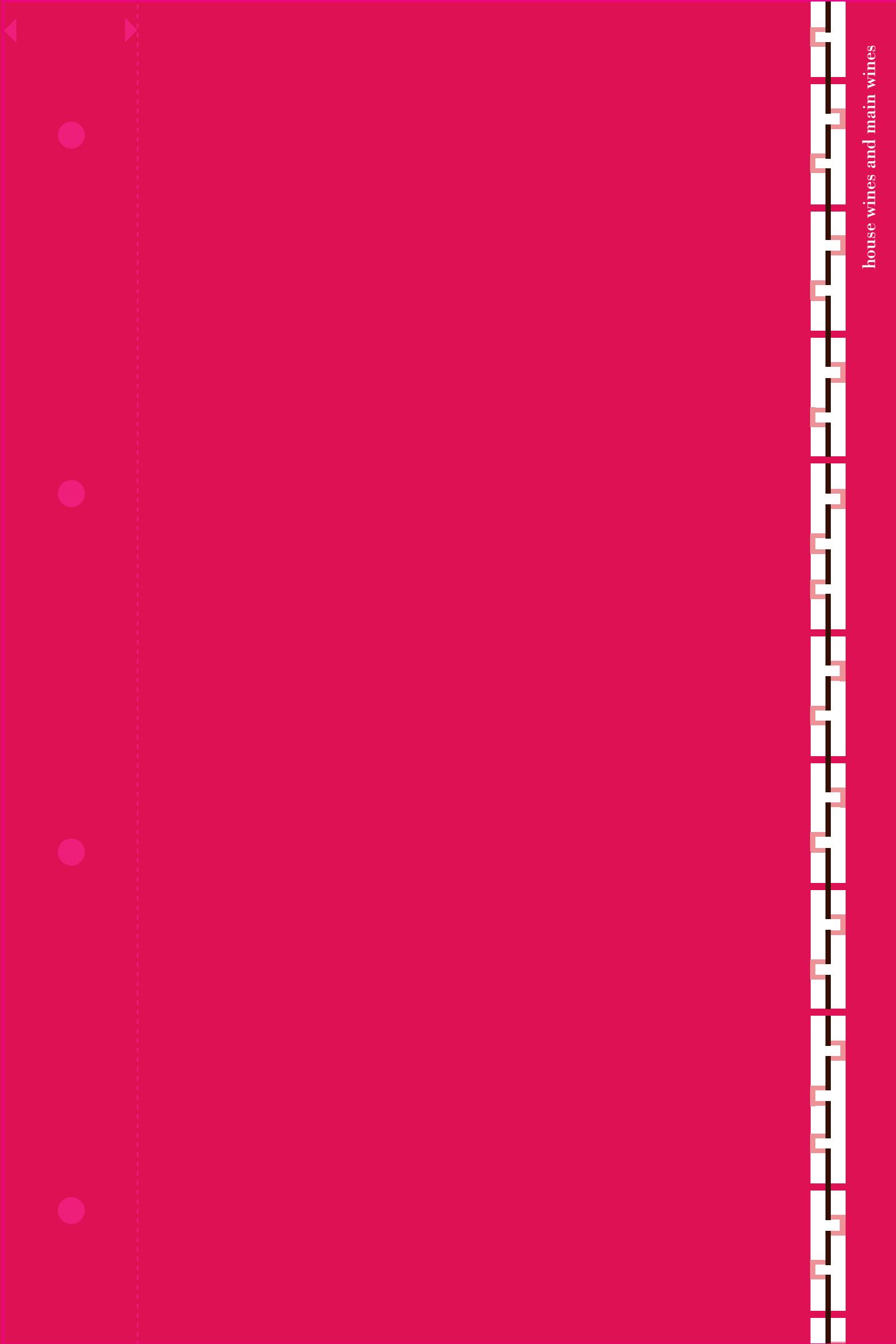
If you have difficulty in choosing a wine please do not hesitate to ask one of our team, as we are always willing to help at the Fitzwilliam.

HEAD OF WINE SERVICE

**“Wine is one of the most civilized and most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing.”**

**Ernest Hemingway, Death in the Afternoon**

Please note that Vintages cannot be guaranteed.



## WINES BY THE GLASS

WHITE WINES	BTL	175ml	250ml
<p>1. <b>Campo Nuevo Viura Chardonnay, Navarra</b> Northern Spain continues to surprise us with the quality of its value priced whites. Refreshing with enough fruit attack.</p>	£18.50	£5.50	£6.50
<p>2. <b>Pasqua Soave, Veneto</b> Lighthearted &amp; friendly white with tones of citrus, peach &amp; crushed mineral, dry &amp; crisp with a clean finish. Serve with chicken or fish.</p>	£21.00	£6.50	£7.00
<p>3. <b>Cosmina Pinot Grigio, Viile Timisuliu</b> Opulent notes of apple with citrus finish. From the trendsetting Cramele Recas, run by Philip Cox of Bristol!</p>	£22.00	£7.00	£7.50
<p>4. <b>Montarels Sauvignon, Languedoc</b> In the style of a ripe Bordeaux Blanc or Sancerre. From the leading southern French co-operative, Cave Alignan du Vent. Gooseberry notes with elegant finish. Full, crisp and clean.</p>	£22.50	£7.50	£8.00
<b>RED WINES</b>			
<p>5. <b>Campo Nuevo Tempranillo, Navarra, Spain</b> Medium bodied, surprising structure, great balance and flavour (red fruits). Great red meat all rounder</p>	£18.50	£5.50	£6.50
<p>6. <b>Austral Black Label, Rioja</b> Attractive varietal aromas of red berries, fresh strawberry leaf &amp; spice. Medium bodied, crunchy red berry &amp; hedgerow fruit. From the legendary Rioja Vega bodega.</p>	£21.00	£6.50	£7.00
<p>7. <b>Brookford Shiraz Cabernet, S. E. Australia</b> Fruit driven nose of currants, plums and spices. The palate is medium to full bodied, soft and easily approachable, with balancing structure. Very versatile &amp; well made.</p>	£22.00	£7.00	£7.50
<p>8. <b>Domaine Les Yeuses Merlot, Languedoc</b> Fruit driven nose of currants, plums and spices. The palate is medium to full bodied, soft and easily approachable, with balancing structure. Very versatile &amp; well made.</p>	£22.50	£7.50	£8.00

## WINES BY THE GLASS

### ROSÉ WINES

	BTL	175ml	250ml
9. <b>Campo Nuevo Grenache Rosado, Navarra, Spain</b> Excellent with food. Red fruit aromas and flavours with good structure and balance. Dry but not bone dry.	£18.50	£5.50	£6.50
10. <b>I Am Rose White Zinfandel, Viile Timisului, Romania</b> Medium sweet juicy rose with cranberry and red fruit flavours. Wonderful aperitif and great with spicy and flavoursome dishes.	£21.00	£7.00	£7.50

### PROSECCO

11. <b>La Pieve `Pergolo` Spumante Prosecco N.V., Treviso, Veneto, Italy</b> Here the fizz comes from secondary fermentation (therefore Champagne cork). Green apple and floral aromas. Bright and fresh. Finishes with decent length and a hint of sweetness.	£25.00	£6.50	
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## WINES BY THE BOTTLE



### WHITE WINE SELECTION

- 12. Château de la Jannière Muscadet Sur Lie, Loire** £23.00  
Special selection from the award winning Lusseau family. The lees contact (sur lie) after fermentation adds more weight to the clean & crisp apple and mineral characters. Outstanding with oysters, subtle fish and poultry dishes.
- 13. Santa Ana Torrontes, Mendoza** £23.00  
"SILVER MEDAL" (International Wine & Spirits Competition) Aromatic with an array of honey comb, peach with hint of lemon.
- 14. Ballybosch Sauvignon Blanc, Stellenbosch** £23.00  
New range from South African and Ulster Rugby stars, Ruan Pienaar and Robbie Diack! Fresh flavours of guava, apple & gooseberry. Pair with greens, chicken or fish. Elegant & classy.
- 15. El Delirio Chardonnay Viognier, Central Valley** £24.00  
Outstanding. The Viognier adds floral & orangey scents. Peach & melon flavors show ripeness and class. "(One of the) very promising boutique wineries offering superb hand-craft wines. (Jancis Robinson, M.W.) For richer dishes.
- 16. Domaine des Lauriers Picpoul de Pinet Classic, Languedoc, France** £25.00  
"GOLD Medal" (Concours des Grands Vins de France, Macon) Fine notes of honey, citrus, green lemon skin & asparagus. France's favourite white for Mediterranean shellfish dishes.
- 17. Stoneburn Sauvignon Blanc, Marlborough** £26.00  
From the award winning Hunter's estate, established by Belfast man Ernie Hunter. Gooseberry, passion fruit and elderflower notes. Made by Sustainable Viticulture!
- 18. Hugel Sylvaner, Alsace** £30.00  
Hints of pineapple, thyme and oregano on the nose, followed by lively, dry flavors of green apple, mint and coriander...perfect as an aperitif or with any dish involving asparagus or artichokes." (Tanzer's International Wine Cellar)
- 19. Ameztoi Txakoli, Getariako Txakolina, Basque Country** £32.00  
Pungent, mineral-laced aromas of pear, floral honey, lemon pith & fresh herbs. Densely packed orchard and citrus fruit flavors are brightened by zesty minerality and a hint of white pepper. " (Tanzer's International Wine Cellar) For lighter seafood.
- 20. Hunter's Chardonnay, Marlborough** £32.00  
Attractive nose showing succulent peach, cream & nutty oak characters...gorgeously flavoursome and beautifully balanced. " (Wine Orbit)
- 21. Jurtschitsch Little J Gruner Veltliner, Niederösterreich** £30.00  
A terrific dry white from Austria, this is full of zippy grapefruit character but with body and richness to back it up, with hints of characteristic spice and pepper on the finish. Delicious.

## WINES BY THE BOTTLE



### WHITE WINE SELECTION

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| <b>22. Willm Gewurztraminer, Alsace, France</b>   | <b>£36.00</b> |
| Well-knit, featuring a smoky base note and lightly honeyed flavors of Gala apple and orange sorbet, with a hint of fragrant dried herb. Backed by fresh acidity, this is lightly juicy and light- to medium-bodied throughout." (Wine Spectator)  |               |
| <b>23. Tricon Chablis, Burgundy</b>   | <b>£38.00</b> |
| 2010: "SILVER MEDAL" (Concours des Grands Vins de France, Mâcon) This is benchmark Chablis, with crisp, citrus overtones and a mineral finish. Bottled with screwcap to retain maximum freshness.   |               |
| <b>24. Domaine des Vieux Pruniers Sancerre, Loire</b>   | <b>£43.00</b> |
| Lusciously brimming with grapefruit and lime whose accents of nettle and cilantro lend an invigoration sustained in a refreshing, buoyant finish.... infectiously juicy exemplar." (R. Parker)  |               |
| <b>25. Tamar Ridge Chardonnay, Tasmania, Australia</b>  | <b>£50.00</b> |
| With a nice backbone of high acidity, the medium-bodied palate is silky with creamy flavours coming through in the long finish." (R. Parker's Wine Advocate)<br>An Australian Classic.  |               |
| <b>26. Domaine Paul Pillot Chassagne Montrachet Les Mazures 2011, Burgundy</b>  | <b>£90.00</b> |
| "This is also admirably pure and quite cool with restrained aromas of petrol, resin, lemon peel and dried yellow orchard fruit scents. There is a creamy yet incongruously precise mouth feel to the middle weight flavors that possess a hint of minerality on the clean, very dry, intense and distinctly saline finish...very good." (Allen Meadows) |               |

## WINES BY THE BOTTLE



### RED WINE SELECTION

- 27. Terra Firma Nero d'Avola, Sicily** £23.00  
Production overseen by Master Of Wine, Michael Palij. Medium to full, with juicy dark fruit and spice. Great structure. From Sicily's finest red grape.
- 28. Pizarras de Otero Mencía, Bierzo** £23.00  
Ripe, sweet, supple and focused with lovely fresh cherry fruit." (Jamie Goode) From an 18th century estate which lay dormant for many years before being bought and revived by Bodegas Martín Códax in 2003. The fruit-filled palate has elegant and restrained tannins.
- 29. Tor Del Colle Montepulciano d'Abruzzo Riserva, Abruzzo** £24.00  
If you don't know Montepulciano, it is Italy's answer to new world wines...big, oaky and rich. Aged for 12 months in oak.
- 30. El Delirio Reserva Syrah Malbec, Central Valley** £24.00  
"GOLD MEDAL" (Decanter World Wine Awards) Unique blend of the Rhone's Syrah (Shiraz) & Malbec. The Syrah brings notes of violets, plums & spice while the Malbec gives juicy blackberry & savoury flavours. Full bodied but elegant.
- 31. Ballybosch Red Blend, Stellenbosch** £25.00  
New range from South African and Ulster Rugby stars, Ruan Pienaar and Robbie Diack! A unique blend of Malbec, Shiraz & Cabernet. Full bodied, juicy, textured red with superb structure.
- 32. Man Vintners Cabernet Sauvignon, Coastal Region, South Africa** £25.00  
Bright, minty bouquet with macerated dark cherries. The palate is well balanced with quite chunky tannins. 20% of the wine is matured in oak barrels for 12 months - giving the bold, juicy red berry fruit an elegant touch of oak spice.
- 33. Spring Creek Pinot Noir, Marlborough** £28.00  
Gentle and smooth, this attractive pinot shows red cherry, plum, spice and floral aromas on the nose, followed by a juicy palate that's rounded and refreshing. Well-balanced and supple with elegant savoury complexity. " (Wine Orbit)
- 34. Loron Beau Beaujolais, Burgundy** £28.00  
The family owned Loron estate was established in 1821. Light bodied red oozing fresh berry fruit flavours. A delight. Has eye catching presentation.
- 35. La Pieve Chianti, Tuscany** £33.00  
ORGANIC! Elegant with pure fruit/cherry swirl aromas and flavours, good structure and all important balance. From the Montañone district; an emerging region of the Florentine Chianti. Ideal with steak!
- 36. Pasqua Valpolicella Ripasso Superiore, Veneto** £34.00  
A nice glimpse into the generous aromas and flavors of Ripasso (with a double fermentation on Amarone pomice). Big picture aromas of prune, cherry and dark spice make the bouquet... pleasurable to drink thanks to its soft tannins and thick, generous consistency.

## WINES BY THE BOTTLE



## RED WINE SELECTION

37. **Bogle Old Vines Zinfandel** £38.00  
 "DOUBLE GOLD" (San Francisco Chronicle Wine Competition) Sleek & zesty, with black cherry & cracked pepper aromas joined by appealing flavors of briary dried berry & licorice. From 60 to 80 year old vines. Aged for 12 months in new American oak barriques
38. **Claymore Estate You`ll Never Walk Alone, Clare Valley, S. Australia** £39.00  
 Named after the famous football anthem! Grenache, Shiraz & Mataro/Mourvedre. Big & rich. Coconutty oak scents together with dark fruit aromas lead into a smooth, supple, rounded and easy-drinking palate" 2010 vintage
39. **Viñedos McAlindon e Hijos Creu Celta 2009, Priorat** £49.00  
 From the McAlindon family of Direct Wine Shipments (Belfast). Big full flavoured vintage but with typical freshness. Beautiful with all beef & steak dishes. Tiny Production, less than 4000 bottles!
40. **Château Lamartre, Saint-Emilion Grand Cru, Bordeaux, France** £49.00  
 Owned by the Vialard-Patureau family for 2 generations. 83% Merlot, 17% Cabernet Franc. A big rich St-Emilion with ripe blackberry, damson and black cherry fruit. Sweet, juicy tannins, spicy cinnamon and cedar oak and lively acidity complete the picture.
41. **Domaine Maillard Beaune 1er Cru Les Grèves 2010, Burgundy, France** £77.00  
 "Really shows good richness. Great red fruits mix with notes of leather, tobacco, mushroom and underbrush. Drinking almost more Pommard-like in style, this is terrific wine for now or later." (The Wine Library). Pascal Maillard is one of Burgundy's friendliest and most down-to-earth winemakers. He crafts particularly well-priced wines with juicy, fruit-forward personalities from his 20-hectare domaine in Chorey-lès-Beaune.

## DESSERT WINE SELECTION

42. **Plaimont Maestria Pacherenc 50cl, Gascony, France** £20.00  
 A lighter, fresher style of sweet wine, it makes a great match for fruit based desserts. Notes of dried fruits, apricots and honey.
43. **Principe de Viana Late Harvest Chardonnay 50cl, Navarra, Spain** £30.00  
 There are approximately 250 hectares of Chardonnay planted in Navarra but only the innovative Principe de Viana cellars thought to make a fine dessert wine from this international grape. Fermented in 100% new French oak. Oodles of honey, marmalade & toast notes.

## CHAMPAGNE &amp; SPARKLING

34. **NV Brut Réserve, Taittinger** £78.00
35. **2006 Vintage Brut, Taittinger** £105.00
36. **Dom Perignon 2004, Champagne** £275.00

*All prices are inclusive of VAT at the current rate.*

*Please note that prices are correct at time of going to press but are subject to alteration without prior notice.*

*For the most up to date prices, please check with your server.*