

THE SUN

CONISTON



Red Wines

by the glass
125ml / 250ml

- 1 Lake Chalice Marlborough Pinot Noir** *New Zealand* £23.50 **B**
Medium bodied. A classic Marlborough amalgam of strawberry, raspberry and black cherry all bound up in spicy French oak. It has firm but soft tannins and a finish of sweet black fruits.
- 2 Simon Hackett Shiraz** *Australia* £22.50 **D**
Vintaged from selected Shiraz grapes, this is a classic red wine which displays spicy, peppery aromas coupled with a luscious sweet berry palate. Matured in American Oak, it gives a firm tannin finish.
- 3 Mitchells Growers Grenache** *Australia* £21.00 **E**
Lovely blend of Grenache, Sangiovese and Mourvedre following on in the Rhone style. Full bodied and full flavoured particularly good with hearty meat dishes.
- 4 Bon Courage Shiraz** *South Africa* £3.25 / £6.50 £19.95 **D**
Red berry & coffee/mocha spicy flavours, light bramble & peppery links with enclosed toasty vanilla flavours provided by skilful aging in oak barrels.
- 5 Miguel Torres Santa Digna Cabernet Sauvignon** (organic) *Chile* £17.50 **C**
This wine has a deep colour and a full, intense and fruity aroma. On the palate it shows a fine structure with good tannins from the fruit integrated with those contributed by the oak ageing.
- 6 Rioja Vega Muerza Crianza** *Rioja, Spain* £3.00 / £6.00 £16.95 **D**
Aged in Oak for 12 months, this dark cherry red wine with tinges of terracotta, has aromas of spices and mature black fruits. Full bodied and silky on the palate.
- 7 Cotes du Rhone Village Domaine Verquiere** *Rhone, France* £15.95 **C**
Deep red colour, this is a full-bodied wine, powerful, yet elegant. It is wonderfully balanced between its youthful aromas and the beginnings of maturity.
- 8 Franschhoek Pinotage** *South Africa* £15.50 **C**
This wine has a deep ruby colour with typical earthy aromas. Currant & berry notes abound, with a smooth graceful finish. Ideal with game.
- 9 Sol De Amyo Malbec** *Argentina* £14.95 **C**
Classic Argentinean Grape Style, powerful & robust. Dark red in colours with a rich flavoursome palate.
- 10 Maison de Pourthie Merlot Vin de Pays D'oc** *France* £2.60 / £5.20 £14.95 **B**
A rich & powerful wine full of silky blackberry & plum flavours. From the new world region of France.

© Connoisseur Selection

- 11 ©Chateau Mongravay Margaux** *Margaux, Bordeaux, France* £37.50 **C**
Merlot & Cabernet combine to give a classically refined & elegant Margaux made beautifully smooth by 24 months in oak barriques.
- 12 ©Chateau Batailley Grand Cru Classe 2001** *Pauillac, Bordeaux, France* £37.50 **C**
Raspberries and cherry aromas, rounded on the palate with a fine tannic structure and good balance.
- 13 ©Chateauneuf Du Pape Domaine Vieux Tdégraphe 2003** *Rhone Valley, France* £35.50 **E**
Boasting big smoky peppery woody notes, mixed with black cherry, liquorice and sweet currant flavours. This is ripe and full bodied, deserving of substantial dishes to compliment.
- 14 ©Barolo DOCG Borgovecchio** *Italy* £34.00 **E**
Made from the Nebbiolo grape this wine is garnet in colour with orange hues. Intense scent of red fruit & violets. Full taste, wide & velvety with a finish of spices & a hint of vanilla.
- 15 ©Rioja Salceda Gran Reserva** *Rioja, Spain* £33.00 **D**
The ultimate expression of Rioja. Silky smooth from careful aging with toasty vanilla & glorious, almost mysterious fruit. An absolute pleasure.
- 16 ©Rioja Marques de Murietta Reserva** *Rioja, Spain* £32.00 **E**
Deliberately chosen for its powerful flavour, intense oak, baked plums, strawberry, raspberry & vanilla nose. This is a wine of real concentration & elegance with sweetly ripe fruit & a toffee rich finish.
- 17 ©Chateau Preuillac Cru Bourgeois 2000** *Haut-Médoc, Bordeaux, France* £30.00 **C**
Nice & intense, deep ruby red colour, worthy of the vintage. Tasted red fruit aromas dominate, with a long spicy finish.

Tasting Guide Reference for Reds: **A** light to **E** full bodied

THE SUN CONISTON LA21 8HQ

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Our wine selection

"we source our wine from a small local French vintner and quite simply, they are better than any alternatives we have ever tried"

©Connoisseur wines

"for the most discerning, a few exceptional quality wines - reduced in margin & price - to make them more affordable. N.B. some need decanting to avoid the sediment"

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White Wines

- 18 Lake Chalice Marlborough Sauvignon Blanc** *New Zealand* **£3.50 / £7.00** **£20.50** **2**
by the glass
125ml / 250ml
Pronounced gooseberry notes on the nose give way to richness on the palate. Excellent balance. The wine has great length of flavour.
- 19 Karri Oak Sauvignon** *New Zealand* **£18.75** **2**
Citrus lime, lemon & passion fruit aromas leap out of the glass, softened by the addition of a little subtle Sauvignon.
- 20 Santa Digna Reserve Chardonnay (organic)** *Chile* **£3.00 / £6.00** **£16.95** **3**
Fine & elegant with rich fruity tone & typical varietal notes of butter, honey & hazelnuts. Smooth, round & full of flavour.
- 21 Bon Courage Sauvignon Blanc** *Robertson South Africa* **£16.50** **2**
A crisp and fruity dry white wine with lots of gooseberry and tropical fruits.
- 22 Wine of Good Hope Chenin Blanc** *South Africa* **£15.95** **2**
This wine is fresh, crisp and fruity with soft oak toastiness. Round long finish, ideal for easy drinking on its own or with a light meal.
- 23 Pampas Vineyards Viognier** *Argentina* **£14.95** **3**
Beautifully fruity, aromatic wine, one of the rising stars in the world of grape varieties. Good with chicken, white meats & rich sauces.
- 24 Pinot Grigio Veneto Botter IGT** *Italy* **£2.60 / £5.20** **£14.95** **1**
This wine is made entirely from Pinot Grigio grapes - dry, crisp and refreshing with good depth & concentration.
- © Connoisseur Selection**
- 25 ©Puligny Montrachet Albert Bichot** *Burgundy, France* **£39.95** **2**
Intense and aromatic on the nose, with golden fruits and a fresh, honey-like tinge of oak. Rich, open, gentle, and almost creamy in style. The finish is warmly honeyed, backed up by a little peppery grip.
- 26 ©Chablis Fourchaume 1er Cru 2006** *Burgundy, France* **£28.50** **2**
Produced from 100% Chardonnay grapes, this is one of the best known Premier Crus. It is delicate & rich at the same time, silky, smooth with a smoky, mineral character. Good with all types of seafood, including fish in cream sauces.
- 27 ©Pouilly Fumé Chateau de Tracy 2005** *Loire Valley, France* **£28.50** **2**
A surprisingly rich golden colour for a Loire Sauvignon Blanc. Fresh lime and citrus fruit at first, followed by richer melon notes. Full, rich and concentrated on the palate.
- 28 ©Sancerre Domaine St Romble** *Loire Valley, France* **£24.50** **1**
Dry and crisp with fresh acidity, gooseberry nose with slight flinty edge. An excellent example of this classic white wine from the hills overlooking the Loire River as it runs north to Paris.

Rosé

- 29 Ca Solare Pinot Grigio Rosé** *Italy* **£2.70 / £5.50** **£15.95** **3**
A crisp rose wine, reminiscent of summer fruit flavours. Dry, stylish & elegant.
- 30 La Lejania Merlot Rosé** *Chile* **£2.60 / £5.20** **£14.95** **4**
Strawberries and cream in a bottle! Medium dry deep pink in colour.

Champagne & Sparkling Wines

- 31 Champagne JP Marniquet Reserve Brut** *France* **£34.95** **1**
A delicious exceptional wine, exhibiting stunning honey and toasted almond flavours.
- 32 Aldridge Estate Brut** *Australia* **£17.95** **2**
A superb sparkling wine from the world renowned Aldridge Estate. Crisp fresh fruit. An absolute delight as an aperitif or for celebrations.
- 33 Vetrano Pinot Grigio Sparkling Rosé** *Italy* **£17.95** **3**
This is a revolutionary pink fizz, that's super refreshing, not too dry with lovely delicate flavours that will set any celebration alight.
- © Connoisseur Selection**
- 34 ©Gosset Grand Millesime 1999** *Champagne, France* **£69.40** **2**
A rare vintage of 56% Chardonnay and 44% Pinot Noir, this Grande Millesime offers an elegant but rich and racy personality. Aromas of apricots & vine flowers, and flavours of fig & mango, dominated by a zest of lemon freshness.

Tasting Guide Reference for Whites, Rosés & Champagnes : **1** bone dry to **5** sweet

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"soft drinks, Pimms by the jug, even water - all available at the bar - please note our prices include VAT at 20%"



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