

CARLTON CLUB

Bar & Brasserie

Wine list

2018 / 2019

		By the glass		
		125ml	175ml	250ml
White wines				
	Sauvignon Blanc, Duc de Chapelle - Fr	4.00	6.15	7.95
	Garganega, Il Barco, Pinot Grigio - It	3.50	4.95	6.75
	Los Caminos, Chardonnay, Colchagua Valley - Ch	3.75	5.25	7.25
Red wines				
	Boatman's Drift, Cab Sauv - Merlot - SA	3.50	4.95	6.75
	Stonedale, Shiraz - SA	3.75	5.25	7.25
	Rioja Crianza, Azabache, Sp	4.00	6.15	7.95
Rose & sparkling wines				
	White Zinfandel, Helios IGT Puglia - It	3.50	4.95	6.75
	Prosecco Spumante, Borgo Col del Alto - It		5.50	
White wines				
10.	Taron white Rioja - Sp An unoaked and very modern wine in style, with a fresh citrus flavour, from the Viura grape.			24.00
11.	La Loupe Grenache Blanc - Fr With peachy and apricot aromatics, unoaked, for a fresher but full flavour.			21.50
12.	Los Caminos, Chardonnay, Colchagua Valley - Ch Unoaked, dry in style. offering fresh tropical fruit aromas			19.50
13.	Sauvignon Blanc Duc de Chapelle - Fr Southern French Sauvignon Blanc with classic green grass and green pepper flavours. Focussed on fresh citrus tones.			24.00
14.	Garganega Pinot Grigio Il Barco - It From the Veneto region of Northern Italy Pinot Grigio is light fruity and bright with good complexity.			19.50
18.	Chenin-Blanc, Tulbagh - SA A crisp dry varietal, bright lemon in colour. A ripe palate with flavours of lemon, lime and apple.			18.50
Sparkling wines				
50.	Prosecco, Borgo Del Col Alto, NV - It Hints of honey, flowers on the noze, this fizz is simply great to celebrate			22.50
52.	Blanquette de Limoux - Fr From Languedoc - Rousillon a blend of two grapes, 90% Mauzac and Chardonnay a truly original method Traditionelle wine.			29.00
53.	Champagne, Laurent Perrier Brut, NV - Fr Real Champagne form this classy house based in Reims, the capital (of Champagne) no less.			55.00



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Rose wines

30. White Zinfandel, Helios IGT Puglia - It 19.00
Lightly blushed but medium in style – a lovely strawberry pink with strawberry like aromas.
31. Carignan Rose , La Loupe Vin de France - Fr 21.50
Very pale rose with a ripe blackcurrant and raspberry type flavour. Medium in style, serve chilled.

Red wines

40. Boatman`s Drift Cabernet Sauvignon Merlot - SA 19.50
Ripe robust and rewarding Cabernet Sauvignon and Merlot blended, but with no oak. Bursting with warm fruit tones.
41. Lisboa Coreto Tinto DFJ Vinhos - Pt 19.00
Made from a blend of 5 indigenous grapes from central Portugal. Find out why Portugal is undergoing a renaissance.
42. Fuenteverde Garnacha Tempranillo Extramadura - Sp 21.00
Medium in body, blend of the two grapes (Tempranillo and Grenache) extolling ripe plum and damson notes, with a savoury meaty finish
43. Rioja Crianza, Azabache - Sp 24.00
Text book Rioja barrel fermented and aged in American oak, this is the one to have with red meat.
44. Stonedale, Shiraz - SA 19.50 
A soft but spicy Shiraz from the Cape region of South Africa. Unoaked in style, a well-balanced smooth palate leaving a lingering supple aftertaste.
47. La Loupe Grenache Noir Rouge - Fr 21.50
Grenache noir gives a jammy and ripe red fruit palate and a slightly spicy finish. Excellent with red meats
48. Merlot Ca`Luca, Casa Vinicola - Fr 18.50 
Ruby red colour, intense bouquet, with overtones of blackcurrant, plums and bramble fruits

