



Wine List Sugar Mill House Wines

Carefully chosen popular wines we serve by both the glass and bottle
All are \$35 per bottle and \$8 per glass

White

Two Oceans Sauvignon Blanc 2014 - a fruity and tasty medium wine from South Africa. Just to drink by itself or good with fish and chicken. B7

Beringer Chardonnay 2013 – from the Napa Valley of California, a lighter bright Chardonnay with a hint of apple. By itself or blends well with chicken and coconut flavours. B8

Santa Margahrita - The best pino grigio at anything like this price – crisp and refreshing. B9

Muscadet De Sevre et Maine 2013 - from the north west Loire Valley of France . Made from the unique Melon grapes of the region. Dry and crisp and what the everyday French drink with seafood, risotto , crab and lobsters. B10

Red

Broquel Pino Noir 2013 – from Argentina. The grapes grown at very high altitude give it a lighter, sharper yet rounded flavour. Very pleasant with duck and pork as well as red meats. B40

Excelsior – 2011 Syrah grapes grown on the De Wet Estate in South Africa's Robertson Valley make this wine the rich medium bodied drinking pleasure it is. And a perfect compliment to our lamb or duck. B41

Merlot – 2012 From Casa Lapostelle in Chile founded by the French Marnier family famous for its liqueur Grand Marnier. Rich full bodied and eminently potable. Great with our steaks. B42

Blackstone Merlot – special purchase of the deep red fruity California Merlot. Smooth and quaffable. While it lasts.

Cabernet – 2013 From Beringer. They produce attractive drinkable wines at good prices and this cabernet is no exception. Medium bodied , fruity and quaffable. With steaks or duck. B43

Rose

Rose D'Anjou 2014 Produced in the Upper Loire region of France, this is more sophisticated and less acidic than the Provence Roses. Light, fruity and refreshing . Goes with salads, pastas and most meats. B44

Special

Chateau Minuty - we have some one and half litre bottles of this well known Provence rose available at \$69

15 % service will be added This is entirely distributed to our staff

Wine list Sommeliers choice

Chosen by our wine team as the best medium priced wines available locally. Sold by the bottle.

White

Riesling Domaine Blank 2013 – Riesling is making a huge comeback in Europe as a new generation discovers its unique medium dry taste and texture. One of the finer examples available hereabouts. With chicken or fish or dessert. \$49 B11

Sutherland Chardonnay – nicely yellow and rounded, this wine is from the cool climate vineyard in Elgin, South Africa. Has the more complex 2011x tastes of the northern European wines with a distinctive South African twist \$39 B13

Benziger Sonoma Chardonnay 2012 – another cool climate chardonnay this time from California. Lighter and slightly sharper. A delicious drinking wine or wonderful with seafood and chicken. \$49 B15

Pouilly Fume Les Ombelles 2013 – From Sauvignon who are becoming one of our favourite shippers. The grapes in this Loire region acquire a greyish bloom due to the cold winter. Hence “fume” or smoked. The wine is however clear and crisp and a classic. \$49 B16

Babich Marlborough Sauvignon Blanc 2012 – made from grapes from several vineyards in New Zealand, this fruity light and dryish sauvignon gets five stars from wine critics. Said to taste of passion fruit. You judge. \$39 B21

Teifenbrunner Pino Grigio 2012 – made in the South Tyrol where the populace is half Austrian, half Italian, so both efficient and fun, they produce wines at the highest altitude in Europe thanks to a unique micro climate. A distinctive pinot with echoes of the snowy alps. Only a few remaining. \$39 B22

Norton Reserve Chardonnay - we tasted this and had to add it to the list. A truly exceptional chardonnay, tasty and utterly morish. \$39 B18

Kim Crawford Sauvignon Blanc – like the Norton our New Zealand shippers recommended this and we just had to add it. Crisp and fruity yet smooth. \$49 B32

Ecco Domani Pino Grigio – embodies the stylish, contemporary side of Northern Italy, resulting in one of the best Italian wines around. A perfect partner to a wide range of foods. Buona Sera. \$39 B28

Red

Trivento Reserve Malbec 2014 – Malbec has become maybe too popular over the last few years with a subsequent fall in quality. This is one of the Argentine originals that made the wine famous. Smooth and rounded \$35 B45

Rioja Crianza 2011 – Rioja is from a very small region of Northern Spain and Rioja lovers will settle for nothing else. Very distinctive taste due to its ageing in oak barrels. Also has a hint of vanilla. Love it or leave it. \$45 B46

Chianti Classico Reserva Ducale 2011 – Ready to drink, this famous Italian hails from the area south of Florence and around Siena. Maybe they devised that horse race after a couple of glasses. Smooth and full bodied and pairs well with red meats and pastas. \$49 B47

Cotes Du Rhone – from South of Burgundy along the banks of the Rhone river in France this is the epitome of full bodied reds. Made from mainly Grenache grapes. Full and bold with no oakiness. \$39 B48

Merlot De Casa Concha 2011 – South America produces possibly the worlds finest Merlots. This is from Chile and is the premium brand of one of the great wine houses there. Bursting with flavour and rolling around the tongue with a hint of liquorice. \$39 B49

Bonacosta Valpolicella - The other great Italian that stands alongside Chianti and mostly beats it. Made around the city of Verona from Corvina, Rondinella and Molinara grapes, Valpolicella is a lighter fresher variety than its southern rival. \$49 B51

Carnivor Cabernet – the name says it all. Drink it with meat, preferably red and rarish. From California, its dark and moody, smooth and fruity. Like the film stars. \$49 B57

Cooper Creek Pinot Noir - A wine style that furthers New Zealand's reputation as one of the few countries to have successfully come to grips with this fickle, supremely aristocratic grape. \$59 B58

Wine List Indulgence

The best available

White

Chablis Joseph Drouhin Premier Cru 2013 – the crispest of all whites from the very north of Burgundy. Subtle, refined, morish. Un-oaked but with a hint of flintiness. To drink as an aperitif or with fish and poultry. \$89 B25

Sanscerre De Chateau Sanscerre 2013 – the pinnacle of Loire wines. Similar but more flavourful than the Pouilly Fume produced nearby. The Chateau is another enterprise of Monsieur Marnier of Grand Marnier fame. Impossible not to like. \$79 B26

Fume Blanc – Ferarri Carano 2013 – from Sonoma California comes a rival to the great French appellations. “As Sauvignon Blanc grapes arrive at the winery, each lot is gently crushed and pressed into stainless steel tanks for 48 hours of cold settling. The juice is either transferred to stainless steel tanks or older French oak barrels for fermentation. The wine in barrels is sur lie aged and stirred every week for one month. Individual lots are handled separately until final blending.” So now you know. It tastes wonderful. \$69 B27

Cloudy Bay Chardonnay 2013 – New Zealand wine makers have acquired a fierce reputation for quality and attention to detail and Cloudy Bay is up there with the best. Simply one of the best Chardonnays you can drink. Delicious with our seafood. \$99 B29

Duck Pond the best pinot grigio from Oregon we have tasted. A few more have tasted it now and its no longer quite the undiscovered bargain it was. Still wonderful at the price \$69 B19

Davis Bynum Chardonnay 2013 – A greenish hue , lemon custard flavours with some oak. Chablis like wine from the Russian River Valley of Sonoma California. \$69 B34

Red

St Emillion Chateau Ferrand 2007 – a Bordeaux wine of deserved fame. Among the worlds greatest wines. Mostly Merlot, soft and fruity but very flavoursome. \$69 B52

Stags Leap Cabernet Sauvignon Artemis 2012 - “The 2012 Cabernet Sauvignon Artemis offers delicious blackcurrant fruit, and attractive meaty, rich blackcurrant fruitiness, well-integrated wood, and hints of spice and oak. “ The Wine Advocate critique. California' s finest. \$149 B53

Barolo Batasiolo 2011 - Regarded by many as Italy's finest red wine, Barolo is produced in the Piedmonte region at the foot of the Alps in Western Italy. Made from the Nebbiolo grape. Traditionally rich in tannin, recent cru's have a softer edge. Sophisticated and delightful. \$89 B54

La Crema Pinot Noir 2013 - Dark and blackcurrant like this California wine is wonderful with both beef and duck. \$69 B55

Chateau Leoville Poyferre St Julien 2006 – on the left bank of the Gironde Estuary in northern France only a few terroir produce this rare and sought after wine. Leoville wines are from the north of the region close in character to Pauillac. \$179 B59

ChateauNeuf du Pape 2007 – The Popes New House refers to the time when the Pope moved to Avignon in the South of France near where this great vintage is created . Undoubtedly the finest wine made in the Cotes Du Rhone. Luscious, rounded , lip smacking. Fabulous. \$215 B56

Icon Malborough Pino Noir – New Zealand is not known for its reds but this one is really exceptional. Smooth and rounded. South Island or north Island ? You wont care. \$69 B50



Wine List

Champagnes and Sparkling

Prosecco Lunetta. The UK, the worlds largest Champagne export market ,now consumes more Prosecco than Champagne. Quality like this has helped. Baby \$9 Bottle \$35 B1

Veuve Cliquot Brut – After her winemaker husband, Francois, died at only 27, the widow (veuve) Cliquot became more famous for her distinctive creamy Champagne than her husband ever had. The most enchanting of the great champagnes. From Rheims. \$89 B5

Moet and Chandon Brut – From Epernay, the largest selling champagne in the world. Slightly more abrasive than Cliquot and bubblier. Lets Celebrate \$89 B6

Bollinger Special Cuvee – Ab Fabs “Bolly” is also the favourite tipple of your hosts. We want you to share the joy so specially priced at \$99 B4

Piper Heidsieck - the next step up from everyday champagne. Smooth and delicious - you only live once. \$149

Piper Heidsieck Rose - full of bubbles and fun and can be addictive. Why worry about tomorrow ? \$175

Dom Perignon 2004 – the monk who invented champagne has the finest of all named after him. Monumental. \$295

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