

A Sense of Style

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...and the Six Senses of Wine

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To aid navigation around the list wine, information is found in different forms. **Text in bold represents the producer**, *italics indicates the geographical origin of the wine* and normal script will show any other information, such as name of wine or grape variety.

Organic wines are shown in the list by



and Bio-Dynamic Wines by



BY THE GLASS - Champagne, Sparkling & White

Champagne & Sparkling

White

NV **Zardetto** 'Private Cuvee' White, *Veneto, Italy*

(Light-Bodied - typical from prosecco grape - fresh, fruity and easy to drink with a touch of refreshing bitterness)

two hundred & ninety

NV **Duval-Leroy**, 'Fleur de Champagne' Brut, *Vertus, Champagne, France*

(Light-Bodied - clean & dry with apple/citrus as well as red/stone fruits. 93 points from Robert Parker)

seven hundred & twenty

Rosé

NV **Zardetto** 'Private Cuvee' Rosé, *Veneto, Italy*

(Medium-Bodied - a dry rosé sparkler with lovely soft fruits with a dry finish)

three hundred & fifty

White

2006 Chardonnay, **Kari Bay**, *Riverland, South Australia*

(Medium-Bodied - a delightful Aussie oaked Chardonnay with surprising balance)

two hundred & twenty

 2007 "Sun", **Frankland Estate**, *Frankland River, Western Australia*

(Light-Bodied - Stunning and organic. An unusual blend of Riesling, Sauvignon Blanc and Chardonnay)

two hundred & forty

2008 Sauvignon Blanc, **Echeverria**, *Molina, Curicó Valley, Chile*

(Light-Bodied - lovely ripe tropical fruit alongside a citrus edge to make it a hit with or without food)

two hundred & sixty

2006 "Le Viognier de la Chapelle", **Dom St Dominique**, *Languedoc, France*

(Full-Bodied - Plenty of strength, complexity & flavour. Lots of typical Viognier peach & other stone fruit notes with touch of spice, oiliness and balancing acid. Big & delicious)

two hundred & eighty

2007 Riesling, **Max Ferdinand Richter**, *Mosel-Saar-Ruwer, Germany*

(Medium Dry - Mosel Riesling is a great wine partnership. Off-dry minerality & piercing, citrus acidity.)

three hundred

BY THE GLASS - Rosé, Red & Dessert

Rosé

2008 **Viña MontGras**, Zinfandel Rosé, *Colchagua Valley, Chile*
(Light-Bodied - Fruity & Easy Drinking as Zinfandel grapes lend their soft red berry touch of sweetness along with balancing freshness. Perfect for hot climate.)

two hundred & sixty

Red

2006 **Sangiovese, Torrae del Sale**, *Toscana, Italy*
(Light-Bodied - typical Sangiovese, freshness with just enough cherry-stone bitterness)

two hundred & twenty

2007 **"Moon", Frankland Estate**, *Frankland River, Western Australia*
(Light-Bodied - very easy to sit and sip (or gulp). Shiraz and Merlot giving slightly spicy black fruits)

two hundred & forty

2007 **Cabernet Sauvignon, Echeverria**, *Molina, Curicó Valley, Chile*
(Medium-Bodied - Well balanced. Different fruit flavours abound with typical blackcurrant showing most)

two hundred & sixty

2007 **Pinot Noir, Les Jamelles**, *Vin de Pays de l'Aude, France*
(Medium-Bodied - using grapes from the foothills of the Pyrenees allows a freshness that others in the south of France do without and fruit that isn't overripe. Some oak, red and black fruit too. Very tasty.)

three hundred

Dessert

2005 **Muscat de Beaumes de Venise, Domaine de Bernadins**, *Rhône, France*
(Delightful mix of nerveless acidity and honeyed richness. Is Muscat the best dessert wine grape? Maybe!)

two hundred & eighty

Sparkling Selection - *A Sense of Occasion...*

Champagnes and other sparkling wines from around the world. Choose from an abundance of styles and colours to complete, not just any celebration but seemingly any occasion.

Light-Bodied Sparkling

With Food - Particularly good on their own or as an aperitif yet can also find food matches amongst lighter, less complex dishes like salads or with fresh seafood. Slightly spicier ingredients find rosés a good companion.

White

- NV **Zardetto** 'Private Cuvee' White, Veneto, Italy *one thousand & three hundred*
- NV Prosecco di Conegliano, **Zardetto** Veneto, Italy *one thousand & six hundred*
- NV **Duval-Leroy**, 'Fleur de Champagne', Vertus, Champagne, France *three thousand*
- NV **Laurent Perrier**, "Brut L.P.", Tours-sur-Marne, Champagne, France *four thousand & eight hundred*
- NV **Taittinger**, "Brut Réserve", Brut, Reims, Champagne, France *seven thousand & five hundred*

Rosé

- NV **Pink Famingo**, "Brut Rosé", Provence, France *one thousand & nine hundred*
- NV **Duval-Leroy**, "Rosé de Saignée" Brut, Vertus, Champagne, France *four thousand & seven hundred*
- NV **Laurent Perrier**, "Rosé", Tours-sur-Marne, Champagne, France *eight thousand*

Wine Myth Buster

Myth: *Opening a bottle to let it breathe will improve the wine.*

Busted: *Allowing a wine to breathe can be crucial especially if the wine is young and by exposing it to the wine, the dominating tannins and oak will mellow as the other characters are allowed some freedom. The surface area at the top of the bottle is tiny and with the whole idea being air contact with the wine this clearly is without merit. Much better to use a decanter or if you are at home pouring into a jug and then back to bottle will do just as good a job.*

Medium-Bodied Sparkling

With Food –Balanced flavours and characteristics found in the wines will normally mean that any fruit, acidity, tannin and oak should be more harmonious and less obvious than the other styles. Generally less obvious acidity and, to an extent, fruit (or heavier riper fruit) than the light-bodied with less yeast and oak than the full-bodied. Similarly balanced dishes will be a success as will covering the many individual tastes and dishes that so often occur when two or more are dining.

White

NV	Woolshed, Brut, Australia	<i>one thousand & five hundred</i>
NV	Möet et Chandon, "Brut Impérial", Reims, Champagne, France (37.5cl)	<i>three thousand & two hundred</i>
NV	Gosset, "Excellence", Brut, Ay, Champagne, France	<i>three thousand & three hundred</i>
NV	Delamotte, Brut, Le Mesnil-sur-Oger, Champagne, France	<i>three thousand & five hundred</i>
1999	Delamotte, "Blanc de Blancs", Le Mesnil-sur-Oger, Champagne, France	<i>five thousand</i>
NV	Duval-Leroy, "Paris Cuvée" Brut, Vertus, Champagne, France	<i>five thousand & two hundred</i>
NV	Möet et Chandon, "Brut Impérial", Reims, Champagne, France	<i>six thousand</i>

Rosé

NV	Delamotte, Rosé, Le Mesnil-sur-Oger, Champagne, France	<i>five thousand</i>
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Red

NV	'Sparkling Shiraz', Tamborine Estate, Queensland, Australia	<i>two thousand & five hundred</i>
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Full-Bodied Sparkling

With Food - Less likely chosen to drink this style on its own as consumers tastes have moved much more to lighter desires but for those that like the more traditional experiences or European influences in their wines then a fuller-bodied wine will hit that spot - especially good with heavier or more complex cuisine.

White

- NV "Sparkling de Loei", Brut, **Château de Loei, Thailand** *two thousand & six hundred*
- NV **Green Point**, "Brut", *Australia* *two thousand & six hundred*
- NV **Veuve Clicquot Ponsardin**, "Yellow Label", *Reims, Champagne, France* *six thousand & four hundred*

Rosé

- NV **Gosset**, "Grand Rosé", *Aÿ, Champagne, France* *four thousand & four hundred*

Red

- 2005 'Sparkling Shiraz', **Majella**, *Coonawarra, South Australia* *four thousand & seven hundred*

Wine Secret

Saltiness found in food may at first seem too difficult for a wine match but in fact when served with some sweetness can give an experience never to be forgotten. This can be seen with the salty blue cheese, Roquefort, and many sweet wines but most famously Sauternes.

Reserve Sparkling

With Food - With a little (sometimes a lot) more prestige and maturity about them, our Reserve selection are often the one and only consideration for that special occasion or indeed having saved yourself all year for the well earned break at Evason or Hideaway Resorts in Hua Hin. This often allows 'finer' food pairings with 'finer' wine as one's heightened qualities and subtleties needing those of the other's.

White

1995	Gosset , "Celebris", <i>Aÿ, Champagne, France</i>	<i>seven thousand & eight hundred</i>
1995	Salon , "Cuvée S", <i>Le Mesnil-sur-Oger, Champagne, France</i>	<i>eleven thousand & five hundred</i>
2000	Dom Pérignon , <i>Epernay, Champagne, France</i>	<i>thirteen thousand</i>
NV	Krug , 'Grande Cuvée', <i>Reims, Champagne, France</i>	<i>fourteen thousand</i>
1998	"Comtes de Champagne", Taittinger , <i>Reims, Champagne, France</i>	<i>seventeen thousand</i>

Medium-Dry Sparkling

With Food - Those looking for a touch more sweetness or that are equipped with a 'sweeter tooth' will find a natural home, even if temporarily, here. It is, however, with food that this often maligned and misunderstood style of wine can truly come into its own. Extra sweetness and spice in food generally works beautifully with medium-dry wines - both of which are qualities found easily discoverable in Asian cuisines.

White

NV	"Carta Nevada" Cava Semi Seco, Freixenet , <i>Penedès, Spain</i>	<i>one thousand & eight hundred</i>
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Rosé

NV	'Sparkling White Zinfandel', Beringer , <i>California, USA</i>	<i>one thousand & five hundred</i>
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Light-Bodied Selection - *A Sense of Awakening...*

Lighter, easier to drink, often fruitier, less oaked and with great freshness. Natural stop for an aperitif, to go with lighter dishes or just to enjoy on its own any time of the day.

With Food - Particularly good on their own or as an aperitif yet can also find food matches amongst lighter, less complex dishes like salads or with fresh seafood. Slightly spicier ingredients find rosés a good companion.

Light-Bodied White

Sauvignon Blanc/Sémillon & Blends - Refreshingly Honest

- 2008 Sauvignon Blanc, **Echeverria**, *Molina, Curicó Valley, Chile*
one thousand & three hundred
- 🍇 2007 "Sun", **Frankland Estate**, *Frankland River, Western Australia*
one thousand & three hundred
- 2006 Sauvignon Blanc, **Omaka Springs**, *Marlborough, New Zealand*
two thousand & one hundred
- 2007 Sauvignon Blanc, **Spy Valley**, *Marlborough, New Zealand*
two thousand & four hundred
- 2008 "Cellar Selection" Sauvignon Blanc, **Sileni**, *Marlborough, New Zealand*
two thousand & six hundred
- 2004 **Sancerre**, **Pascal Jolivet**, *Loire, France*
four thousand & eight hundred
- 2007 Sauvignon Blanc, **Cloudy Bay**, *Marlborough, New Zealand*
five thousand

Riesling - Germany's Gift

- 2007 'Mort's Block' Riesling, **Kilikanoon**, *Clare Valley, South Australia*
two thousand & eight hundred
- 2002 Riesling, **Hügel et Fils**, *Riquewihr, Alsace, France*
three thousand & five hundred

Trebbiano/Pinot Grigio/Pinot Bianco & Others - Little Italy

- 2007 Orvieto Classico, **Ruffino**, *Umbria, Italy* *one thousand & five hundred*
- 2005 Soave Classico, "Le Coste", **Fabiano**, *Veneto, Italy* *one thousand & seven hundred*
- 2007 "Regaleali Bianco", **Tasca d'Almerita**, *Sicilia, Italy* *one thousand & seven hundred*

Chardonnay/Chenin Blanc & Blends - Worth the Weight

- 2008 "Fuzion" Chenin Blanc/Chardonnay, **Santa Julia**, *Mendoza, Argentina* *one thousand & two hundred*
- 2005 "PB Reserve" Chenin Blanc, **PB Valley**, *Khao Yai, Thailand* *one thousand & two hundred*

Gewürztraminer/Pinot Gris/Muscat/Viognier - Aroma Therapy

- 2002 Muscat "Tradition", **Hügel et Fils**, *Riquewihl, Alsace, France* *three thousand & five hundred*

Best of the Rest - The Grape and the Good

- 2005 "Terra" Bianco, **Ramón Roqueta**, *Cataluña, Spain* *one thousand & three hundred*
- 2005 Pardina, **Viñalange**, *Extremadura, Spain* *one thousand & four hundred*
- 2005 "Lois" Grüner Veltliner, *Trocken*, **Loimer**, *Kamptal, Austria* *two thousand & two hundred*

Light-Bodied Rosé

Syrah(Shiraz)/Grenache/Mourvèdre – Rhônes & Clones

2007 'Flower Range' Syrah Rosé, Dubœuf, *Vin de Pays d'Oc, France*

one thousand & four hundred

Best of the Rest – The Grape and the Good

2008 Viña MontGras, Zinfandel Rosé, *Colchagua Valley, Chile*

one thousand & four hundred

Light-Bodied Red

Cabernets/Merlot/Malbec & Blends – Bordeaux & Beyond

2007 "Moon", Frankland Estate, *Frankland River, Western Australia*

one thousand & three hundred

Pinot Noir/Gamay – Burgundy & Beyond

2007 *Beaujolais-Villages, Georges Dubœuf, Burgundy, France*

one thousand & nine hundred

Sangiovese/Nebbiolo/Barbera & Others – Little Italy

2006 Sangiovese, *Torræ del Sale, Toscana, Italy*

one thousand & two hundred

Wine Myth Buster

Myth: Red wines cannot be drunk with fish.

Busted: This goes back to the days when reds were generally much more tannic. Either this made the wine too big to enjoy the food or, if with oily fish, the tannins would taste unpleasantly metallic. Changes to technology and tastes has changed red wines to be, largely, much fruitier, softer and lighter allowing some fish to swim back into the picture. Try a young, light-bodied red, chill it and then try it with salmon (not smoked), snow fish or similar.

Medium-Bodied Selection – A Sense of Balance...

Identifying and selecting the right balance is crucial especially with so many different tastes, dishes and senses to excite. Look here not just for balance of choice but also for individual brilliance.

With Food – Balanced flavours and characteristics found in the wines will normally mean that any fruit, acidity, tannin and oak should be more harmonious and less obvious than the other styles. Generally less obvious acidity and, to an extent, fruit (or heavier riper fruit) than the light-bodied with less yeast and oak than the full-bodied. Similarly balanced dishes will be a success as will covering the many individual tastes and dishes that so often occur when two or more are dining.

Medium-Bodied White

Sauvignon Blanc/Sémillon & Blends – Refreshingly Honest

- 2004 **Château Mylord**, Blanc, *Entre-Deux-Mers, Bordeaux, France*
one thousand & six hundred
- 2007 "Estribor" Sauvignon Blanc, **Odfjell**, *Curicó Valley, Chile*
one thousand seven hundred
- 2007 Sauvignon/Semillon, **Cape Mentelle**, *Margaret River, Western Australia*
three thousand & three hundred

Riesling – Germany's Gift

- 🍇2001 'Isolation Ridge' Riesling, **Frankland**, *Frankland River, Western Australia*
two thousand & eight hundred

Chardonnay/Chenin Blanc & Blends – Worth the Weight

- 2006 Chardonnay, **Kari Bay**, *Riverland, South Australia*
one thousand & two hundred
- 2007 'Polo Amateur' Chardonnay, **La Chamiza**, *Mendoza, Argentina*
one thousand & four hundred
- 2007 Chardonnay, **Anakena**, *Casablanca Valley, Chile*
one thousand & six hundred
- 2005 "Pirom" Chenin Blanc, **PB Valley**, *Khao Yai, Thailand*
one thousand & six hundred
- 🍇2006 Chardonnay, **Alois Lageder**, *Alto Adige, Italy*
two thousand & three hundred
- 2003 Bourgogne Blanc, **Louis Latour**, *Burgundy, France*
two thousand & seven hundred
- 🍇2003 'Isolation Ridge' Chardonnay, **Frankland**, *Frankland River, Western Australia*
two thousand & eight hundred
- 2006 *Chablis*, **William Fevre**, *Burgundy, France*
three thousand & one hundred
- 2005 *Pouilly-Fuissé*, **Georges Dubœuf**, *Burgundy, France*
three thousand & four hundred
- 2004 Chardonnay, **Cloudy Bay**, *Marlborough, New Zealand*
five thousand

Trebbiano/Pinot Grigio/Pinot Bianco & Others - Little Italy

🍇 2007 Pinot Grigio, Alois Lageder, Alto Adige, Italy

two thousand & nine hundred

🍇 2004 'Haberlehof' Pinot Bianco, Alois Lageder, Alto Adige, Italy

three thousand & one hundred

Gewürztraminer/Pinot Gris/Muscat/Viognier - Aroma Therapy

2006 Pinot Gris, Omaka Springs, Marlborough, New Zealand

one thousand & eight hundred

🍇 2004 Gewürztraminer, Alois Lageder, Alto Adige, Italy

three thousand & one hundred

Best of the Rest - The Grape and the Good

2005 "Cuvée Blanc", M de Bressades, Costières de Nîmes, France

one thousand & five hundred

2005 "Ona" Riesling/Viognier/Chardonnay, Anakena, Rapel Valley, Chile

two thousand & nine hundred

Medium-Bodied Rosé

Cabernets/Merlot/Malbec & Blends - Bordeaux & Beyond

2004 Château Bel Air, Rosé, Bordeaux, France

one thousand & five hundred

Sangiovese/Nebbiolo/Barbera & Others - Little Italy

2005 "Terra" Rosado, Ramón Roqueta, Cataluña, Spain

one thousand & three hundred

Best of the Rest - The Grape and the Good

2007 Pink Elephant, Extremadura, Portugal

(Created to be the best with spicy food and it really does work - lovely balance with spicy red & black fruits and a beautifully crisp finish.)

one thousand two hundred & fifty

Medium-Bodied Red

Cabernets/Merlot/Malbec & Blends – Bordeaux & Beyond

2007	Cabernet Sauvignon, Echeverria, Molina, Rapel Valley, Chile	<i>one thousand & three hundred</i>
2007	'Polo Amateur' Malbec, La Chamiza, Mendoza, Argentina	<i>one thousand & four hundred</i>
2008	Malbec, Santa Julia, Mendoza, Argentina	<i>one thousand & four hundred</i>
2005	Lacroix, Bordeaux Supérieur, France	<i>one thousand & six hundred</i>
2006	"Babor" Cabernet Sauvignon, Odfjell, Maipo Valley, Chile	<i>one thousand seven hundred</i>
2001	Château Bel Air, "Les Amants", Bordeaux Supérieur, France	<i>two thousand & four hundred</i>
2005	Château Brisson, Côtes de Castillon, Bordeaux, France	<i>two thousand & two hundred</i>
🍇2004	Merlot, Alois Lageder, Alto Adige, Italy	<i>two thousand & five hundred</i>
🍇2002	'Isolation Ridge' Cabernet, Frankland, Frankland River, Western Australia	<i>two thousand & seven hundred</i>
2004	"Ona" Cabernet/Merlot/Carmenère, Anakena, Rapel Valley, Chile	<i>two thousand & nine hundred</i>
2004	Château Teyssier, Grand Cru, Saint-Emilion, Bordeaux, France	<i>three thousand & eight hundred</i>
2001	Château Bel Air, "Grande Cuvée", Bordeaux Supérieur, France	<i>four thousand & two hundred</i>

Tempranillo & Blends – It Reigns in Spain

2006	"Pirom" Tempranillo, PB Valley, Khao Yai, Thailand	<i>one thousand & eight hundred</i>
2000	"Palacio Quemado", Viñas de Alange, Extremadura, Spain	<i>one thousand & nine hundred</i>
2002	Dehesa Gago "g", Telmo Rodriguez, Toro, Spain	<i>two thousand & one hundred</i>
2003	"LZ", Telmo Rodríguez, Rioja, Spain	<i>two thousand & seven hundred</i>

Syrah(Shiraz)/Grenache/Mourvèdre – Rhônes & Clones

- 2005 Shiraz, **Woolshed**, *Victoria, Australia* *one thousand & two hundred*
- 2003 Shiraz/Cabernet, **Kari Bay**, *Riverland, South Australia* *one thousand & two hundred*
- 2003 "PB Reserve" Shiraz, **PB Valley**, *Khao Yai, Thailand* *one thousand & two hundred*
- 2004 *Côtes du Rhône*, "Perrin Réserve", **Perrin et Fils**, *Rhône, France* *two thousand & four hundred*

Pinot Noir/Gamay – Burgundy & Beyond

- 2007 Pinot Noir, **Les Jamelles**, *Vin de Pays de l'Aude*, *one thousand & four hundred*
- 2005 Pinot Noir, **Fromm Winery**, *Marlborough, New Zealand* *two thousand*
- 2006 "Satyr" Pinot Noir, **Sileni**, *Marlborough, New Zealand* *two thousand & six hundred*
- 2005 Bourgogne Rouge, **Louis Latour**, *Burgundy, France* *two thousand & seven hundred*

Sangiovese/Nebbiolo/Barbera & Others – Little Italy

- 2006 "Regaleali Nero d'Avola", **Tasca d'Almerita**, *Sicilia, Italy* *one thousand & nine hundred*
- 2007 Chianti, **Ruffino**, *Toscana, Italy* *two thousand*
- 2006 Valpolicella Classico Superiore, **Zenato**, *Veneto, Italy* *two thousand & six hundred*

Best of the Rest – The Grape and the Good

- 2004 Pinotage, **Culemborg**, *Western Cape, South Africa* *one thousand & seven hundred*
- 2003 "Wine Makers" Pinotage, **Babich**, *Hawke's Bay, New Zealand* *two thousand & two hundred*

Full-Bodied Selection - A Sense of Power...

Power is not just about muscle as full-bodied wines are not all tannin and oak. Finesse and elegance are often as important with which to set a wine apart. A good source for 'food' wines.

With Food - Less likely chosen to drink this style on its own as consumers tastes have moved much more to lighter desires but for those that like the more traditional experiences or European influences in their wines then a fuller-bodied wine will hit that spot - especially good with heavier or more complex cuisine.

Full-Bodied White

Trebbiano/Pinot Grigio/Pinot Bianco & Others - Little Italy

2005 Pinot Grigio, **Seghesio**, *Sonoma County, California, USA*

two thousand & five hundred

Gewürztraminer/Pinot Gris/Muscat/Viognier - Aroma Therapy

2006 "Le Viognier de la Chapelle", **Domaine St Dominique**, *Languedoc, France*

one thousand & five hundred

2004 Gewürztraminer, **Kahurangi Estate**, *Nelson, New Zealand*

two thousand & five hundred

2004 "Reserve" Pinot Gris, **St. Helena**, *Canterbury, New Zealand*

two thousand & five hundred

Best of the Rest - The Grape and the Good

2003 "Gaba do Xil" Godello, **Telmo Rodríguez**, *Galicia, Spain*

one thousand & nine hundred

🍇 2004 'Trélans', **Alain Chabanon**, *Vin de Pays d'Oc, France*

two thousand & three hundred

2003 "Spiegel" Grüner Veltliner, **Trocken, Loimer**, *Kamptal, Austria*

four thousand & six hundred

Full-Bodied Rosé

Syrah(Shiraz)/Grenache/Mourvèdre - Rhône & Clones

2008 Syrah Rosé, **Santa Julia**, *Mendoza, Argentina*

one thousand & four hundred

🍇 2005 'Rosé Trémier', **Alain Chabanon**, *Coteaux du Languedoc, France*

one thousand & six hundred

2006 "Rose of Virginia", **Charles Melton**, *Barossa Valley, South Australia*

two thousand & six hundred

Full-Bodied Red

Cabernets/Merlot/Malbec & Blends - Bordeaux & Beyond

- 2002 "Le Merle aux Alouettes", **Alain Chabanon**, *Languedoc, France*
two thousand & three hundred
- 2003 "Reserva" Malbec, **Terrazas**, *Mendoza, Argentina*
two thousand & four hundred
- 2006 "The Musician" Cabernet/Shiraz, **Majella**, *Coonawarra, South Australia*
two thousand & three hundred
- 2003 Cabernet Sauvignon, **Majella**, *Coonawarra, South Australia*
three thousand & one hundred
- 2002 "Orzada" Carmenère, **Odfjell**, *Central Valley, Chile*
three thousand & eight hundred
- 2001 "Rutherford" Cabernet Sauvignon, **Pine Ridge**, *Napa Valley, California, USA*
three thousand nine hundred & fifty

Syrah(Shiraz)/Grenache/Mourvèdre - Rhône & Clones

- 🍇 2006 'Campredon', **Alain Chabanon**, *Coteaux du Languedoc, France*
one thousand seven hundred & fifty
- 2002 *Crozes-Hermitage*, "Les Brunelles", **Caves des Papes**, *Rhône, France*
two thousand & one hundred
- 🍇 2004 "Rivermist" Shiraz, **Frankland**, *Frankland River, Western Australia*
two thousand & four hundred
- 2003 "L'Esprit de Font Caude", **Alain Chabanon**, *Coteaux du Languedoc*
two thousand & five hundred
- 2004 'Killerman's Run' Shiraz, **Kilikanoon**, *South Australia*
two thousand & five hundred
- 2004 'Medley' Grenache/Shiraz/Mourvèdre, **Kilikanoon**, *South Australia*
two thousand & eight hundred
- 2003 'Prodigal' Grenache, **Kilikanoon**, *Clare Valley, South Australia*
three thousand
- 🍇 2003 *Châteauneuf-du-Pape* "Les Sinards", **Perrin et Fils**, *Rhône, France*
six thousand & four hundred

Sangiovese/Nebbiolo/Barbera & Others - Little Italy

- 2006 Ripassa della Valpolicella Superiore, **Zenato**, *Veneto, Italy*
three thousand & five hundred
- 🍇 2004 Barbera d'Asti, "Tre Vigne", **Vietti**, *Piemonte, Italy*
three thousand & nine hundred
- 2002 Barbera, **Seghesio**, *Sonoma County, California, USA*
three thousand & nine hundred

Best of the Rest - The Grape and the Good

- 2003 "Douro Tinto", **Lavradores de Feitoria**, *Douro, Portugal*
two thousand
- 2005 "Sonoma" Zinfandel, **Seghesio**, *Sonoma County, California, USA*
two thousand & six hundred
- 2001 "Lytton Springs", **Ridge Vineyards**, *Sonoma, California, USA*
three thousand & seven hundred
- 2003 "Old Vine" Zinfandel, **Seghesio**, *Sonoma County, California, USA*
four thousand & four hundred

Reserve Selection - A Sense of Time...

Reserve wines are all about two things quality and styles that age which is why our whites are at least five and our reds seven years old. You will find quality throughout our list but the wines here are truly exceptional with nothing getting in the way of the ultimate goal - to be the best. **With Food** - With a little (sometimes a lot) more prestige and maturity about them, our Reserve selection are often the one and only consideration for that special occasion or indeed having saved yourself all year for the well earned break at Evason or Hideaway Resorts in Hua Hin. This often allows 'finer' food pairings with 'finer' wine as one's heightened qualities and subtleties needing those of the other's.

Reserve White

Chardonnay/Chenin Blanc & Blends - Worth the Weight

2002 *Chassagne Montrachet, Louis Latour, Burgundy, France*

(Rich, dry oaked Chardonnay with surprising finesse - the bottle will empty far too quickly)

six thousand

2004 *Meursault, 1er cru "Poruzots", Louis Latour, Burgundy, France*

(More masculine than the Chassagne - savoury, nutty & how an oaked Chardonnay should taste.)

seven thousand

Reserve Red

Cabernets/Merlot/Malbec & Blends - Bordeaux & Beyond

2002 *"Cheval des Andes", Terrazas, Mendoza, Argentina*

(One of the New World's truly great reds made in partnership with Château Cheval Blanc of Saint Emilion 1er Cru fame & quality to match. Made in a near flawless vintage. Cabernet & Malbec are presented with all the Argentinian promise & flavour with the Bordeaux sophistication & class. The best of both worlds, full-bodied & absolutely stunning)

six thousand & nine hundred

2000 *Pontet Canet, 5ème Cru Classé Pauillac, Bordeaux, France*

(Often overlooked neighbour of Mouton Rothschild - outstanding wine rich & structured)

nine thousand

1996 *Pichon Longueville, 'Comtesse de Lalande', 2ème Cru, Pauillac, Bordeaux, France*

(Widely seen as the best 'Second Growth' with unfaltering quality. Full-bodied, complex & multi-layered with the '96 showing more Cabernet Sauvignon structure)

fourteen thousand

1995 *Pichon Longueville, 'Comtesse de Lalande', 2ème Cru, Pauillac, Bordeaux, France*

(Widely seen as the best 'Second Growth' with unfaltering quality. Full-bodied, complex & multi-layered with the '95 allowing the higher Merlot smoothness a more prominent place. A little more approachable than the '96)

fifteen thousand

1996 *Haut Brion, 1er Cru Classé, Pessac Léognan, Bordeaux, France*

(One of the five 'First Growths' as well as one of the wine worlds masterpieces from a great vintage. Famed for giving complex wines without the aggressiveness shown by many others - power with subtlety & harmony)

eighteen thousand & five hundred

Pinot Noir/Gamay – Burgundy & Beyond

1998 *Clos de Tart, Grand Cru, Domaine Mommessin, Burgundy, France*
(A rare thing in Burgundy as the whole Grand Cru vineyard with single ownership. Wonderfully fragrant & really very special with ripe fruit having developed only as a top Burgundy can)

thirteen thousand

Syrah(Shiraz)/Grenache/Mourvèdre – Rhônes & Clones

🍇1998 *Châteauneuf-du-Pape, Château de Beaucastel, Rhône, France*
(To many this is the benchmark of Châteauneuf-du-Pape from an excellent year)

ten thousand & four hundred

1993 **Penfolds, "Grange", Shiraz, South Australia**

(Australia & America's fascination with their ability to take on & compete with some of best the French had to offer pretty much started in the 1950s with a gentleman called Max Schubert - the original Grange winemaker. Penfolds have never produced, or even come close to producing, a disappointing Grange - meaty, full-flavoured & bodied, structured, spicy ripe red & black berries. In short a delight. Cheers Max we owe you so much)

forty thousand

1992 **Penfolds, "Grange", Shiraz, South Australia**

forty thousand

Tempranillo & Blends – It Reigns in Spain

1996 **Fernando Remírez de Ganuza, Reserva, Rioja, Spain**

(A truly great Rioja from fantastic winemaker/vintage combo - fruit, some lively some developed, leather, cigar box, chocolate & much more)

five thousand & five hundred

🍇2001 **Pago La Jara "g", Telmo Rodriguez, Toro, Spain**

(After spending 17 months in new French oak you would expect a blockbuster - it is but also liquorice, spice & heaps of blackcurrants to play with the full-bodied tastiness. A superb Tempranillo)

six thousand & four hundred

Sangiovese/Nebbiolo/Barbera & Others – Little Italy

2000 **Vino Nobile de Montepulciano, "Asinone", Poliziano, Toscana, Italy**

(Power & concentration - dark berries, vanilla, spice & so much else. This is superlative single vineyard Sangiovese of such high quality)

five thousand & five hundred

1998 **Amarone della Valpolicella "Bosan", Cesari, Veneto, Italy**

(Made from air-dried grapes resulting in dry yet concentrated fruit sweetness that never ceases to astound me. From one of the best producers & Italian red vintages in many a year)

eight thousand

1999 **Barbera d'Asti, "Quorum", Hastae, Piemonte, Italy**

(Incredible - one of the most intensely complex, srstructured, concentrated & of course tasty Barberas you are likely to come across. Ripe & rich)

nine thousand & five hundred

🍇1997 **Barolo, "Riserva Villero", Vietti, Piemonte, Italy**

(A truly outstanding Barolo with all the power/weight that you expect with the grace/finesse that is often missing)

twenty one thousand

Sweeter Selection - A Sense of Wonder...

From the partial extra sweetness of Medium-Dry that can work so well with many Asian dishes to the full, heavenly delight of a dessert wine they are two-fold wonders. You will wonder just why you have not enjoyed them more as well as the pure wonder of the experience itself.

With Food - Those looking for a touch more sweetness or that are equipped with a 'sweeter tooth' will find a natural home, even if temporarily, here. It is, however, with food that this often maligned and misunderstood style of wine can truly come into its own. Extra sweetness and spice in food generally works beautifully with medium-dry wines - both of which are qualities found easily discoverable in Asian cuisines. For Dessert Wines the best rule of thumb for matching is to make sure the wine is at least as sweet as the dessert. Also please do not discount having a glass (or two) after the meal as a digestif.

Medium-Dry White



Riesling - Germany's Gift

- 2007 Riesling, **Max Ferdinand Richter**, *Mosel-Saar-Ruwer, Germany*
one thousand & five hundred
- 2004 Riesling, **Omaka Springs**, *Marlborough, New Zealand*
one thousand & eight hundred
-  2006 Riesling, Trocken, **Wittmann**, *Rheinhessen, Germany*
two thousand four hundred
-  2002 Riesling, Trocken "S", **Wittman**, *Westhofener, Rheinhessen, Germany*
three thousand & five hundred
- 2003 Riesling, Kabinett, **Fritz Haag**, *Brauneberger Juffer, Mosel, Germany*
three thousand & seven hundred
- 2003 Riesling Spätlese, Trocken, **Herrmann Dönnhoff**,
Norheimer, Dellchen, Nahe, Germany
four thousand & nine hundred

Chardonnay/Chenin Blanc & Blends - Worth the Weight

- 2003 **Château de Loei**, *Chenin Blanc, Phurua Highlands, Loei, Thailand*
one thousand & two hundred

Gewürztraminer/Pinot Gris/Muscat/Viognier - Aroma Therapy: Perfume & Spice

-  2002 "Heimbourg" Pinot Gris, **Zind-Humbrecht**, *Heimbourg, Alsace, France*
four thousand & one hundred
-  2002 "Herrenweg de Turckheim" Gewürztraminer, **Zind-Humbrecht**,
Herrenweg de Turckheim, Alsace, France
four thousand & one hundred

Medium-Dry Rosé

Best of the Rest - The Grape and the Good

- 2005 "Rosé d'Anjou", **Remy Pannier**, *Anjou, Loire, France*
one thousand & four hundred

Dessert Selection

Dessert White

Sauvignon Blanc/Sémillon & Blends – Refreshingly Honest

2001 "Noble One" Botrytis Semillon, **De Bortoli**, *New South Wales, Australia* (37.5cl)
(The New World's success story that effectively allowed many others to attempt, experiment & diversify with dessert wines - similar to a very good Sauternes. No higher praise can be given)

four thousand & five hundred

Gewürztraminer/Pinot Gris/Muscat/Viognier – Aroma Therapy

2004 "Late Harvest", **Anakena**, *Limari Valley & Rapel Valley, Chile* (50cl)
(Viognier & Muscat grapes give lovely honeyed, spicy apricot richness although not too heavy)

one thousand & eight hundred

2005 Muscat de Beaumes de Venise, **Domaine de Bernadins**, *Rhône, France*

(Delightful mix of nerveless acidity and honeyed richness. Is Muscat the best dessert wine grape? Maybe!)

two thousand & two hundred

NV 'Le Villard', **Alain Chabanon**, *Languedoc, France*

two thousand & four hundred

1999 "Vin de Constance", **Klein Constantia**, *Constantia, South Africa* (50cl)

(Recreated in 1980s to copy the historically important 18th Century wine - Muscat based with typical floral/fresh grape notes as well as marmalade & burnt orange. Stunning)

two thousand & nine hundred

 1998 "Vendage Tardives" Pinot Gris, **Zind-Humbrecht**,
Clos St. Urbain, Rangen de Thann, Alsace, France

(This late harvest wine from one of the best producers anywhere, in a stunning year & from arguably Alsace's best dessert wine Grand Cru vineyard - so much of everything)

six thousand & four hundred

 1998 "Sélection de Grains Nobles" Pinot Gris, **Zind-Humbrecht**,
Clos St. Urbain Rangen de Thann Alsace, France

(One of life's 'must try' experiences - pure heaven. Similar to above but even more this in itself is a Herculean task)

ten thousand & three hundred

Best of the Rest – The Grape and the Good

1999 "Blue Label" 5 Puttonyos, **Royal Tokaji**, *Tokaj, Hungary* (50cl)

(Rich & Developed - Tokaji was once described as 'wine of kings & king of wines' by Louis XIV which says it all. Blue Label is one of the best examples - developed spiced dried apricot)

two thousand & five hundred

2002 Welschriesling "Zwischen den Seen" No.3, **Alois Kracher**,
Trockenberenauslese, Ilmitz, Neusiedlersee, Austria (37.5cl)

(One of the great dessert wine styles from an absolute master & perfectionist. As well as the expected luscious sweet fruit there is another side that surprises - truffle, mushroom & sage)

five thousand & nine hundred

Dessert Red

Sangiovese/Nebbiolo/Barbera & Others – Little Italy

2001 "Giovanni" Recioto della Valpolicella, **Allegrini**, *Veneto, Italy* (50cl)

(Spicy rich dried fruits abound in this stunning & complex wine - very good with many desserts but especially with chocolate. An after dinner experience not to ignore)

two thousand & nine hundred