

MONDAY *un*CORKED



Wine matches wonderfully well with spice. The array of flavours offers an opportunity to experiment and discover which combinations suit your palate. Every Monday this month, we are encouraging guests to be adventurous and are offering the references below by the bottle at half price. We hope you enjoy!

Red

MALBEC ULTRA Kaiken, Mendoza, Argentina 2015 42.0
ripe plum accompanied by notes of black pepper and rosemary

RIOJA RESERVA Izadi, Spain, 2013 44.0
rich aromatic intensity and a nice balance of red fruit, liquorice and spices

SAINT EMILLION Chateau La Croix Bonneau, France 2012 52.0
silky tannins and berry flavours on the palate with a savoury edge

CHATEAUNEUF DU PAPE Chateau de Vaudieu, Rhone, France 2014 65.0
black cherry and berry fruit with a touch of liquorice and black pepper

OLD VINES ZINFANDEL Seghesio, Sonoma County, USA 2013 78.0
layered bright fruit flavours reminiscent of rich berry pie with a toasted crust

White

CHABLIS Domaine Corinne Perchaud, Burgundy, France 2014 45.0
elegant, intense, balanced fruit and classic minerality

SANCERRE Domaine Des Broses, Loire, France 2016 48.0
bright and citrus, rich texture

CHARDONNAY Shaw & Smith, Adelaide Hills, Australia 2015 62.0
beautiful complex nose with an elegant creamy finish

Champagne

TAITTINGER Brut Reserve NV, France 58.0
a very fine and delicate, elegant style of Champagne
