



## **Introduction**

***Dear Guest,***

***Welcome to Royal Plantation.***

***If you need any assistance with the selection of your wine it shall be a pleasure for our F&B Team to assist you.***

***When stocks of any particular vintage or label become exhausted, the best available year is offered with total assurance.***

***Thank you for your understanding. Have an enjoyable meal.***

***Food & Beverage Department***



# *The Sommelier House Wine List*

*It is a pleasure to offer, for your enjoyment,  
the following wine varietals as our House Wine Selection*

*A 15% Service Charge will be added to your bill*

## *House Selected Wines*

### *Sparkling*

*Freixenet, blanc de blanc (Spain)*

### *White*

*Chardonnay, "Le Bois Chalard", Sauvion (France)*

*Muscadet, "Cardinal Richard", Sauvion (France)*

*Sauvignon Blanc, Les Rafelieres (France)*

*Pinot Grigio, Montevento (Italy)*

*Chenin Blanc, Bogle (California)*

### *Rosé*

*White Zinfandel, "Stone Cellar", Beringer (California)*

### *Red*

*Bordeaux, Combes d'Arville (France)*

*Beaujolais Villages, J. Moreau & Fils (France)*

*Cabernet - Shiraz, (Australia)*

*Merlot, Undurraga (Chile)*

*Pinot Noir, Shlossberg (Switzerland)*



*The Sommelier offers you  
his Private Cellar*

*Since we are constantly updating our wine list, some wines may not be listed.*

*Please feel free to ask for any specific wine. We will be delighted to accommodate you as best as possible.*

*A 15% Service Charge will be added to your bill*



## Champagne

- |      |   |          |
|------|---|----------|
| #100 | <i>Dom Perignon, 1999</i>   | \$240.00 |
|      | The definition of luxury. Well-orchestrated, precise, and full-bodied taste. Yellow with greenish tinges. Abundant, light bubbles. Perfect as an aperitif or with lean fish and light sauces or for any occasion.   |          |
| #101 | <i>Dom Ruinart, 1993</i>  | \$260.00 |
|      | A beautiful, fine and delicate sensation on the palate. An intense and evolving vinosity, still discreet. Exotic fruits, mango and passion fruit.<br>A finish with slight fresh citrus fruit notes and coffee. Beautiful secondary aromas.  |          |
| #102 | <i>Veuve Clicquot Yellow Label (NV)</i>   | \$125.00 |
| #103 | <i>Veuve Clicquot ½ bottle (NV)</i>   | \$70.00  |
|      | This Champagne is the perfect example of harmony between delicacy and power. The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.   |          |
| #104 | <i>Veuve Clicquot "La Grande Dame", 1996</i>  | \$280.00 |
|      | A supremely elegant vintage Champagne. La Grande Dame is a warm deep yellow-gold. The mousse is fine and persistent. On the nose, fruity notes mingle with notes of brioche, pralines and mild spices. The silky, full palate shows rich notes of honey and custard, which give the structure of the wine a perfect roundness. The finish is long and smooth. |          |
| #105 | <i>Moet &amp; Chandon, "White Star" Brut (NV)</i>   | \$95.00  |
|      | Pale gold with shades of green. Essentially floral with hints of dried fruits and citrus. Clear-cut and full-bodied, and the raisin finish is wonderfully fresh.  |          |
| #106 | <i>Mumm, Cordon Rouge Brut (NV)</i>   | \$80.00  |
|      | A delicate version. Aroma of toast leads into apple & Citrus in this light-bodie balance.   |          |

Bordeaux Blanc

#201 *Chateaux Margaux Pavillon Blanc, 2001* \$95.00

Probably the best ever vintage so far, this Bordeaux Blanc denotes a complex nose with a fresh, floral and ripe notes. On the palate, the richness, length, smoothness and lastly the freshness completely conceals the highest ever alcoholic degree of 14.8°

Bourgogne Blanc

#301 *Macon Villages, Louis Jadot, 2003* \$50.00

Made from 100% Chardonnay tired of oaky, butter chardonnay this gem is the antidote a clean, fresh chardonnay typical varietal fragrance elegant, citrus & white fruit flavours

#302 *Chablis, Vau Coursieres Gaston Andre, 2005* \$50.00

Fine and exuberant nose, with intense floral aromas and mineral, flinty notes, typical of the appellation. Round with a nice crispness and balance. This wine has a long, fresh, mineral finish.

#303 *Pouilly-Fussee, Gaston Andre, 2006* \$70.00

Distinctive nose, developing fruit and floral fragrances. A complex, silky and elegant wine, that drinks well young.

#304 *Puligny-Montrachet, Louis Lator, 2003* \$100.00

Made out of the Chardonnay variety of grapes, you will find distinctive aromas of almond paste, fern, exotic fruits, amber and white flowers. The acidity on the palate is rather subtle, allowing the intense smoothness and impressive lingering taste to come through.

#305 *Meursault-Blagny Louis Lator, 2003* \$110.00

A light straw colour with pale gold highlights and a refined, fresh nose. Long finish, expressive and harmonious with a slight mineral tinge.

#306 *St. Verman, Michel Paquet, 2006* \$60.00

Lovely crisp acidity supports a refreshing citrus fruit with some herbal complexity, then opening up into a rich mid-palate and long full finish.



### Other French Regions Blanc

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|------|--|---------|
| #307 | <i>Sancerre, Chotard, 2005/2006 (Loire)</i><br>Pale golden-green. Remarkable and aromatic intensity on the nose. Floral notes of white flowers such as hawthorn, acacia, eglantine, and elder flower. This is backed up by blackcurrant buds and wild flowers.<br>It is lively on the palette, with very pleasant acidulous characteristics prolonged by light fruity notes. Full and refreshing, it is dominated by flinty stones and chalk typical of fine Sancerre wines. | \$75.00 |
| #308 | <i>Chinon Rosé, Dom de Beausejour, 2005/2006 (Loire)</i><br>Medium intensity of summer fruits, a touch of rose petal and lavender. Refreshingly dry with ripe strawberry and rose fore. Well balance acidity and a hint of nut complexity. Pleasant finish.  | \$50.00 |
| #309 | <i>Riesling, Rolly Grassmann, 2004/2005 (Alsace)</i><br>Fragrant sweetish bouquet of ripe fruit. Guinep and pear with, a slight acidic taste. Clean, fresh and floral. Beautifully balance.  | \$65.00 |
| #310 | <i>Gewurtztraminer, Rolly Grassmann, 2004/2005 (Alsace)</i><br>Intense grapefruit, peaches, lychees and honey. Tremendous fruit weight, especially grapefruit and pear. Surprising level of acidity. Long complex finish. A beautiful, smooth wine.  | \$75.00 |
| #311 | <i>Tokay Pinot Gris, Cave de Ribeauville, 2005 (Alsace)</i><br>Light nose with apricot and grapefruit character. Medium weight with hint of honey and some light residual sugar. Good acid balance and pleasant finish.  | \$70.00 |

### Rhone Rouge

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|------|--|---------|
| #351 | <i>Cotes du, Rhone Domaine La Milliere, 2003</i><br>Red currants and spice, with some smokiness. Lots of fruit complexity and good tannin structure. A touch of jamminess( from the Grenache) coupled with spice and licorice, and a hint of violets. Complex long finish. | \$60.00 |
|------|--|---------|

Italy White

- #401 *Sparkling Prosecco, Villa Danzia* \$50.00  
A very dry and light sparkling wine with a crisp finish. It harmonizes the fragrances of the various scents of the grape with a delicate effervescence, resulting in a delightfully fresh combination. Perfect as an aperitif with hors d'oeuvre or with simple first courses.
- #402 *Chardonnay-Pinot Grigio, Luna di Luna, 2001* \$55.00  
Region: Veneto, Italy grapes :60% chardonnay 40% Pinot grigio soil: medium mixture with a limestone layer Vine that produces a smooth dry taste with the crispness of Pinot Grigio and the softness of chardonnay
- #403 *Pinot Grigio, Trentino, Bollini, 2006* \$50.00  
This wine has refreshing clean acidity that is reminiscent of pinot grigios of an older style. The balance is wonderful with it's bold citrus fruit flavour and a floral finish.
- #404 *Gavi di Gavi, Michele Chiarlo, 2006* \$60.00  
The nose displays ripe kiwi fruit and linden blossom, whilst the palate is crisp and clean with flavours of pear, angelica and grapefruit husks plus a keen citrus acidity.
- #405 *Alcamo Casa Firriato Bianco, 2002* \$55.00  
Bright straw yellow in color with greenish reflections, neutral odor with a light fragrance of the original grapes; dry, sapid, fresh and fruity flavor.

Italy Red

- #501 *Chianti Classico RS, Barrique Villa Trasqua, 2003* \$45.00  
Quite intense ruby colour, reveals compact and rounded flavours, finely and moderately spicy. Great personality with a long and dry finish.
- #503 *Chianti Classico Riserva, Castelgreve, 2003* \$65.00  
Quite intense ruby colour, reveals a compact and rounded fruity flavours. This wine is pleasant and is suitable for everyday drinking.
- #504 *Duedidue, Marco Bonfante, 2000* \$95.00  
It has an intense purplish red color, limpid the bouquet is a very intense. One perceives a hint of red fruit like ripe cherries, which goes well with a light hint of sweet peppers, spices & chocolate. The taste is delicate, rounded, pungent, full-bodied, harmonious & lasting.



### Italy Red

#505 *Camelot Cab-Merlot, Casa Vinicola Firriato, 2001* \$50.00

A beautifully deep ruby red colour, which reveals an astonishing aromatic spectrum, complex with primary notes of mature red fruits and spices. The palate is very powerful and concentrated, with soft and gentle tannins that caress the palate and then seduce it with never ending sweetness of fruit.

#506 *Nero D' Avola, "Harmonium", Firriato, 2001* \$55.00

Delicious ripe earthy, rich tar and spicy black fruits. Firm palate but displaying lovely texture, high alcohol yet subdued into the superb whole.

### Germany White

#551 *Reisling Wolf, Pfalz, 2006* \$55.00

Light and floral with a touch of lemon and green apple. Off dry with a honeyed, peach and green apple fruit character. Juicy yet refreshing. Combines a "fleshy" fruit character with some interesting mineral complexity. Great concentration and complexity, with hints of green apple, spices, liquorice and cherry. Atypically, rich

### Spain Sparkling

#601 *Freixenet, Cordon Negro, Brut* \$50.00

This is the best-selling import sparkling "methode Champenoise" so its unique taste is smoothed, light and refreshing



### Spain Red

- #702 *Marques de Murrieta Ygay, 2000* \$50.00  
Dried raisins, cherries, vanilla and layers of fruit nuances will keep you constantly nosing the glass. The palate offers loads of flavors reminiscent of cherries, cedar, vanilla, dried raisins and slightly earthy tones, ending with a very silky texture. Graceful.
- #703 *Tinto Rioja, Crianza, Vina Amezola, 2002* \$60.00  
Ripe strawberry with sft vanilla aromas. Meduim bodied with lots of ripe berry fruits wrapped in smokey vanilla oak. Soft silky tannins and good acidic balance leading to a long oaky finish.

### California White

- #801 *Sparkling Brut, Domaine Carneros* \$60.00  
This generous cuvee represents the best of Carneros. Aromas of citrus blossom honey & toasted nuts are present in this luxurious blend hints of exotic spice cardamom & clove. In keeping with the Domaine Carneros style, it has a long creamy finish
- #802 *Sauvignon Blanc, Chateau Souverain, 2005* \$55.00  
Aromas span a range of citrus notes including Meyer lemon, Kafir lime, grapefruit, and even Kumquat. Fragrant vanilla & lychee complement before leading to juicy flavors of citrus and lime. Crisp and inviting. The finish is supported by a fresh , dry acidity
- #803 *Sauvignon Blanc, "Cellar Select", Carmenet, 2002* \$60.00  
Soft floral aromas are followed by bright citrus and tropical passion fruit flavors. Crisp and lean with a refreshing finish.
- #804 *Fume Blanc, Chateau St Jean, Sonoma, 2002* \$85.00  
With a bright, fresh fruit aromas of citrus, ripe melon, peach and dried herbs. A crisp entry leads into flavors of nectarine, tarragon and lemon zest integrated with spicy vanilla oak and comes to a well balanced refreshing finish.



### California White

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|------|---|---------|
| #805 | <i>Fume Blanc, Ferrari-Carano, Sonoma, 2002</i><br>A beautifully deep ruby red colour, which reveals an astonishing aromatic spectrum, complex with primary notes of mature red fruits and spices. The palate is very powerful and concentrated, with soft and gentle tannins that caress the palate and then seduce it with never ending sweetness of fruit. | \$85.00 |
| #806 | <i>Gewurtraminer, Chateau St Jean, Sonoma, 2002</i><br>This lively wine is composed of Gewurtraminer grapes from Sonoma County's acclaimed Vineyards. It expresses fragrant varietal aromas of honeysuckle, rose petals and spice with flavors of lychee fruit.   | \$75.00 |
| #807 | <i>Chardonnay, Meridian Vineyards, 2005</i><br>Experience a full flavored attack on the senses with this wine. Jumping with tastes of apple, butterscotch, and toasted vanilla. Try this wine and you'll understand why the Beringer Family is so proud of it.  | \$50.00 |
| #808 | <i>Chardonnay, "Private Reserve", Beringer, Napa, 2005</i><br>Rich & unctuous, with ripe, intense smoked pineapple, toasted cumin, hazelnut & nutmeg. Finished with a solid dose of oak.  | \$85.00 |
| #809 | <i>Alluvium Blanc, "Knight Valley", Beringer, 2001/2004</i><br>Alluvium Blanc is the name given to our proprietary blend of Semilion Sauvignon Blanc, Chardonnay and Viognier. This wine was handgrafted by Winemaker Ed Sbragia and aged in French oak barrels for nine months.  | \$90.00 |
| #810 | <i>Chardonnay, Joseph Phelps, Carneros, 2004</i><br>Green-tinged color. Musky aromas of grapefruit, tangerine, flowers & spices. Ripe, supple & juicy, with bright lemon-lime flavors. Delivers very good flavor impact without any excess weight. A rather delicatd styled, persistent California Chardonnay   | \$70.00 |
| #811 | <i>Chardonnay Chateau St Jean, Sonoma, 2002</i><br>Bartlett pears, creamy vanilla and buttery notes leap from the glass on this Chardonnay. A viscous entry filled with lemon oil, toasty hazelnut and lemon rind flavors surround rich layers of ripe pears, yellow apples and stone fruit throughout a long toasty lemon finish.                            | \$85.00 |



### California White

- #812 *Chardonnay, Duck Pond, Washington State, 2006* \$55.00  
Toast, light oak and fruit. Pronounced acidity, almost effervescent, with some tangerine and coconut characteristics. Good balance and nice long finish.

### California Red

- #901 *Pinot Noir, Beringer Founder's Estate 2005* \$50.00  
Boasting a dark ruby-garnet color with cherry, strawberry, sweet orange rind. Old rose & spice aromas this wine has forward fruit aromas & flavors of sweet red cherries, sweet spice, and silky tannins.
- #902 *Pinot Noir, Carneros Creeek, Carneros, 2006* \$65.00  
Plum and chocolate with some oak and spice influence. Stewed plum, black pepper and raspberry flavours, with refreshing acidity and light tannins. Lovely long finish
- #905 *Cabernet Sauvignon, "Hawk Crest", Stags Leap, 2004* \$70.00  
Medium intensity of blackberry, spice and oak. blackcurrant and blueberry, with some oak influence. Ripe tannins but with a refreshing acidity and very well balanced with a lasting finish.



## California Red

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|------|--|----------|
| #907 | <i>Meritage, "Siena", Ferrari-Carano, 2002</i><br>This special wine is distinctive blend of Sangiovese, Cabernet Sauvignon and Merlot. It has the rich ripe raspberry and strawberry flavors of Sangiovese while Cabernet Sauvignon provides layers of complexity and smooth velvety tannins   | \$105.00 |
| #908 | <i>Merlot, Beringer Founder's Estate, 2004</i><br>We're very happy with the plush structure of this wine. The wine's bright red fruit & vanilla/spice aromas, and black cherry & sweet black plum flavours along with the density & volume of the palate, make this wine eminently drinkable.  | \$50.00  |
| #909 | <i>Merlot, Beringer "Napa", 2004</i><br>Offering plush, soft, chewy tannins, and bright fruit characteristics this wine is a blend of ripe plum, black cherry, mint, toffee and dried herb aromas and mouth-coating flavours which are supported with cedar, vanilla, cocoa and nutmeg spice that transition to a long extracted finish. | \$70.00  |
| #910 | <i>Merlot, Ferrari-Carano, 2000</i><br>A blend of Merlot with a touch of Malbec and Petit Verdot, giving you the rich, deep flavors of fine red Bordeaux grapes without the heavy tannins of young Cabernets. It is a soft, velvety wine with rich concentrated fruit and supple tannins.  | \$90.00  |
| #911 | <i>Merlot, Chateau St Jean, Sonoma, 2000</i><br>Chocolate, cherries, violets and sweet vanilla oak notes jump from the nose of this Merlot. On the palate, roasty tobacco, black fruit and spice flavours lead into round tannins that persist throughout a long finish.   | \$100.00 |



### California Red

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| #912 | <i>Merlot, Cheataeu Souverain, Alexander Valley, 2004</i>   | \$65.00  |
|      | This Merlot opens with aromas of plum and black cheery; rounded flavours of cherry and chocolate linger though the soft finish  |          |
| #913 | <i>Merlot, Duck Pond, Washington State, 2004</i>  | \$60.00  |
|      | Light intensity of oak, spice and chocolate. Quite sharp from the high alcohol with some spice, pepper and pimento notes. A little chocolate flavour lingers in the finish. Good balance and medium finish.   |          |
| #914 | <i>Merlot, Robert Keenan, Napa, 2003</i>  | \$100.00 |
|      | Intense vanilla, plum and red berry character with some mineral complexity. Rich full bodied style. Intense combination of plum and red berry fruits, and mineral complexity. Big and tannic, well supported by the fruit weight. Long smokey, spicy finish.                    |          |
| #915 | <i>Mourvedre, 'Ancient vines', Cline, Sonoma, 2005</i>  | \$55.00  |
|      | Light spice and oak with a refreshing sea-breeze aroma. Quite acidic and spicy with a lovely full weight and relatively soft tannins. The high alcohol content gives the impression of a little sweetness. Quickly opens up with berry and spice notes, particularly cardamoms. |          |
| #916 | <i>Petite Sirah, Stags Leap, 2000</i>   | \$120.00 |
|      | This wine is ripe with flavors of black currant, cassis anise, blueberry, blackberry & black raspberry. A classic hallmark of our Petite Syrah is a long blackberry finish.   |          |
| #917 | <i>Zinfandel, "Califorina", Cline, Sonoma, 2006</i>   | \$60.00  |
|      | Medium intensity of roses and oak, berry, cherry and spice notes and lasting finish of vanilla from oak aging, coupled with firm tannins, give a delightful complexity to wine.   |          |



### Australia White

- #1003 *Chardonnay, "Hunter Valley", Rosemount Estate, 2006* \$90.00  
Rich fruit from the celebrated Roxburgh vineyard is balanced by freshness from Giant Creek high vineyard. Defined peachy fruit with layers of biscuit, & finely textured interleaved oak flavours

### Australia Red

- #2001 *Cabernet Sauvignon, Rosemount Estate, 2000* \$55.00  
The wine shows well defined varietal characters of blackcurrant and sweet red capsicum on the nose, with subtle smoky hints of well integrated oak. The palate shows rich, ripe berry flavours with well defined, nicely rounded tannins and a long elegant finish.
- #2002 *Cabernet Sauvignon, Fermoy Estate, Margret River, 2006* \$80.00  
Deep crimson hues are the prelude to classic Margaret River Cabernet aromas of cigar box, plum, dried herbs & eucalyptus. The palate displays fleshy plum & dark chocolate flavours that are supported by fine chalky tannins.



### *Australia Red*

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| #2003 | <i>Merlot "Rawson's Retreat", Penfolds, 2005</i><br>A core of red fruits, red cherries & plums with strawberries & cream. The wine is softly textured with a spicy oak finish & defining ripe tannins.  | \$55.00 |
| #2004 | <i>Shiraz-Cabernet, " Rawson's Retreat, Penfolds, 2006</i><br>In colour, this wine denotes a bright crimson body with youthful pink rim. Lifted, fresh and lively, offering an array of ripe summer berries and dark spices., With no obvious oak to distract from the brightly expressive fruit characters. Lovely balance on the palate with summer berries and spices with soft tannins , giving just enough structure | \$60.00 |
| #2006 | <i>Pinot Noir, "Diamond Label", Rosemount Estate, 2006</i><br>An aroma of exotic spices and plums with subtle oak. The plate is fresh and lively with flavours of red apples and cherry fruits set against acidity and well-structured tannins. The lingering aftertaste of wood smoke, cherries and plums are hallmarks of this classically elegant red wine variety   | \$55.00 |



## *New Zealand*

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|-------|--|----------|
| #3001 | <i>Sauvignon Blanc, Matua, Marlborough, 2006</i><br>A distinctive aromatic Marlborough Sauvignon Blanc, delivering bright & lively gooseberry & passionfruit characters with a hint of lime. The palate is well proportioned with refreshing tropical flavours that linger on the seductive finish.                        | \$50.00  |
| #3002 | <i>Sauvignon Blanc, Wither Hills, Marlborough, 2006</i><br>A full fruity style with tropical and herbaceous character. Well balanced with good fruit weight and some nutty complexity. Very pleasing fruity finish.  | \$55.00  |
| #3003 | <i>Cabernet/Merlot, "Woodthorpe" Te Mata, Hawkes Bay, 2004/2005</i><br>Soft and very approachable with excellent complexity run through this mid-weight wine. Plum and red current fruits with gunsmoke and an interesting mineral character. Good acidity and soft tannin structure leading to a long and elegant finish. | \$65.00  |
| #3004 | <i>Cabernet Sauvignon/Merlot, "Awatea" Te Mata</i><br>Flavours of fruitcake, herbs and dark berries. Firm but well integrated tannin structure and good naturally refreshing acidity lead to a restrained but long elegant finish.   | \$90.00  |
| #3005 | <i>Pinot Noir, Mount Difficulty, Otago, 2006</i><br>A light to medium bodied wine with excellent acidity and soft tannin structure. Very elegant, showing fresh red current and red berry fruit character with some smokey complexity. Although relatively light, the wine displays a very long fragrant finish.           | \$95.00  |
| #3006 | <i>Pinot Noir, Wither Hills, Marlborough, 2005</i><br>Beautiful fruit weight with lots of cherry and rose flavours. Lovely length with some spice and oak notes. Lots of fresh acidity result in a wine which can be enjoyed by itself or with food.   | \$105.00 |

*South Africa*

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|-------|--|---------|
| #4001 | <i>Chenin Blanc/Chardonnay, Cape Hills Estate,</i><br>A pale green/yellow initial colour indicates careful grape growing and classic vinification methods. It is a very full wine with prominent wood and buttery lees, it still maintains an elegant and finesse found in Chardonnay. | \$45.00 |
| #4002 | <i>Pinotage Rosé, Delheim, Stellenbosch, 2007</i><br>Mid weight, but wonderfully balanced and eminently drinkable! Raspberry, strawberry fruit with a refreshing acidity and just a hint of all spice.   | \$50.00 |
| #4003 | <i>Cabernet/Ruby Cinsaut, Stromhoek, WesternCape,</i><br>Spicy herbal nose offering restrained blackcurrant fruit & a bit of earthiness too good dry yet soft tannin backbone & lovely texture.  | \$65.00 |
| #4005 | <i>Cabernet Sauvignon, Bain's Way, Somerset West, 2006</i><br>Mid weight, with good intensity of red current and cassis. Firm tannin but with good refreshing acidity; well balanced and long fruity finish.   | \$40.00 |
| #4006 | <i>Shiraz/Mourvedre, Bain's way, Somerset West, 2005</i><br>Medium weight, with firm tannin structure. Smokey and spicy with some licorice and again a touch of violets. Lovely plum fruit and spice finish.   | \$40.00 |



### *The Connoisseur's Choice*

- |      |   |            |
|------|---|------------|
| #001 | <i>Chateau Tablot, 2001</i><br>Young, intense red wine. Obviously the 1994. Nose has barrel-loads of fruit, herbs & cigar-smoke   | \$170.00   |
| #002 | <i>Chateau Gruaud Larose, 2000/2001</i><br>This vintage exhibits intense aromas of cherry liqueur, cassis, smoke, dried herbs and leather.  | \$160.00   |
| #003 | <i>Chateau Haut-Batailley, 2001</i><br>A very aromatic complexity of ripe black fruit & spices is leading the nose of this 2001 vintage.  | \$125.00   |
| #004 | <i>Chateau Lynch-Bages, 2003</i><br>A pale golden hue. It has a lovely, complex nose initially showing wet marzipan. On the palate it is fresh & medium bodied.   | \$155.00   |
| #005 | <i>Chateau Grand-Puy Ducasse, 1996</i><br>The vintage wines produced in the truly classic Bordeaux style are all excellent quality, with a fine body & structure.   | \$98.00    |
| #006 | <i>Chateau Lafite Rothschild, 1997</i><br>The wine has a spicy bouquet, a silky and sweet palate, with a fruity and full finish. The maturity of this delicious vintage will certainly come sooner than its two older siblings, 1995 and 1996.                        | \$450.00   |
| #007 | <i>Chateau Lafite Rothschild, 1979</i><br>Fullish colour. Now mature, but rather deeper than the 1981. Fine, classy but slightly austere nose. Medium-full on the palate. Balanced. Very fine fruit on the follow-through, complex, a lot of depth but a bit austere. | \$1,000.00 |
| #008 | <i>Chateau Lafite Rothschild, 1982, Magnum</i><br>A fairly complex bouquet of bell pepper over cassis and cedar. Light, simple, and early maturing.   | \$2,200.00 |



### *The Connoisseur's Choice*

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|------|---|------------|
| #009 | <i>Chateau Lafite Rothschild, 1989, Magnum</i><br>Earthy and minerally on the nose with a lovely definition on the palate.. Very elegant and feminine, very complex and with a stunning with a smoky finish.  | \$1,400.00 |
| #011 | <i>Chateau Margaux, 1982</i><br>A very powerful, freshly and complex wine. The bouquet is outstanding and dense. The impression on the palate is of great power, roundness and suppleness. Such balance is rare and undoubtedly, a very long- aged wine with a lot of charm.                      | \$1,200.00 |
| #012 | <i>Chateau Margaux, 1998</i><br>Elegant in every way. Full bodied, with silky smooth tannins and surprising remnants of wild flowers, black currants and black pepper in its aromas and flavours, the wine is little short of magnificent.  | \$450.00   |
| #113 | <i>Chateau Cheval Blanc, 1997</i><br>Lively colour & an exemplary appearance. Solid on the palate & well-balanced, a good proportion of oak holds sway while awaiting its fruitiness to come into its own. Aromas of forest-floor add to the complexity of a wine that offers great satisfaction. | \$340.00   |



*The Connoisseur's Choice*

#017 *Chateau Petrus, 1997* *\$1,100.00*  
Bordeaux's most intensely concentrated, richly flavored & unique red wine. An incredible power. Depth & richness yet a remarkable balance with penetrating aromas of ripe mulberry, black currant & fruit & spicy vanilla oak, setting it apart from all Bordeaux's finest wines

*Bourgogne*

#020 *Nuits St Georges, Premier Cru, Louis Latour, 2003* *\$110.00*  
Handpicked grapes and careful blending create a tough and robust burgundy red. Full bodied with blackberry, chocolate and vanilla characters.



### Bourgogne

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|------|---|----------|
| #023 | <i>Charmes-Chambertin, Louis Latou, 1996</i><br>A medium dark ruby with fine red fruit aromas. Full bodied and well balanced in terms of tannins and acidity. A smooth, long finish.  | \$95.00  |
| #025 | <i>Corton-Charlemagne, Louis Latour, 2004 (White)</i><br>This wine displays aromas of buttered toast, apples, and minerals. It is Light to medium-bodied and well-balanced. Minerals and stones intermingle with flowers in its well-focused personality.   | \$140.00 |
| #026 | <i>Chassagne-Montrachet, Louis Latour, 2000 (White)</i><br>Made out of Chardonnay Grapes, this wine denotes tropical scents of coconut butter and pineapples on the nose. The palate is less exotic and has a opulent fatness that borders on the exuberant | \$125.00 |

### Rhone

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|------|---|----------|
| #027 | <i>Hermitage "Chante Alouette", M. Chapoutier, 2004 (White)</i><br>Crisp and refreshing yet full-bodied. Combines ripe stone fruit with a touch of almond complexity. Long complex finish.  | \$165.00 |
| #028 | <i>Condrieu "Invitare", M. Chapoutier, 2006 (White)</i><br>Full bodied ripe combining tropical fruits with buttery vanilla complexity, derived from barrel maturation. Long complex finish. | \$140.00 |



### Rhone

- #029 *Chateauneuf du Pape "La Bernadine", M. Chapoutier, 2005* \$115.00  
Lots of fruit complexity, and good tannic structure. Plums, fig, smoke, herb leather and minerals.

### Italy

- #030 *Sassicaia, Tenuta San Guido, 1995* \$355.00  
Beautiful aromas of summer fruits & hints of cream. Then turns to dried provencal herbs, such as rosemary. Well defined Sass. Full bodied, with sleek refined tannins & a silky finish.
- #033 *Brunello di Montacino, 99 colles Proprieta Carli, 2001* \$155.00  
A whole different view of Brunello, impeccably balanced. The colour is a deep garnet with highlights. An exotic nose of red fruit, sweet spice, minerals and licorice are ever evolving and explode on the palate. Full-bodied, superb concentration with layers of elegance.



### Italy Red

- #036 *Amarone di Valpolicella, Rocca Sveva, 2001* \$145.00  
Great concentration and complexity, with hints of green apple, spice, licorice and cherry. A typically, rich fruit laden style awith an incredibly long finish.

### California

- #040 *Pinot Noir Etute, Carneros, 2001* \$140.00  
Silky textured and complex with sweet, smoky fruit, fine tannins and long finish
- #041 *Pinot Noir, Belle Gros, Santa Barbara, 2001* \$150.00  
That focuses on Pinot Noir. Aromas of ripe raspberries & spice with earthy notes, followed by flavours of strawberry, spice & a silky texture
- #042 *Chardonnay, "Barrel Fermented", Mer Soleil, Monterey, 2001* \$145.00  
Smooth, rich and creamy, with layers of complex pear, fig, vanilla and apricot. Long after taste echoes smoke and toast.
- #043 *Meritage "Croppas", St Clement, Napa, 2000* \$180.00  
Inky black hue. Black raspberry scents with earthier, nutty aromas of smoke, new oak walnut & a hint of vanilla. Plate coating & rich with flavors of brambly black fruit, bittersweet chocolate, espresso tea & smoke. Lingering chocolate kissed finish.



### California

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| #044 | <p><i>Meritage "Trésor", Ferrari Carano 2002</i></p> <p>A master blend of all five classic Bordeaux red varieties – Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc and Petit Verdot. In our mountain vineyards the shallow rocky soils and low yields produce grapes of great depth and intensity of flavor. A unique fermentation and barrel aging process melds the rich fruit and soft tannins into a real treasure – Trésor.</p> | \$155.00 |
| #045 | <p><i>Cabernet Franc, "Third Century", Beringer, Napa, 1999</i></p> <p>The Cabernet Franc grown at Tre Colline shares the same concentrated, extractive, dark fruit profile as the Cabernet Sauvignon from that vineyard. This wine also has incredible, complex aromatics packed with dark fruit, smoky, mocha-coffee and orange peel notes.</p>  | \$325.00 |
| #046 | <p><i>Chateau St Jean Meritage Cinq Cepages, 2002/2004</i></p> <p>The 2002 delivers the signature aromas we look for on cinq Cepages chocolate covered cherries and hint of mocha. Deep, dense and beautifully balanced, a medium - bodied entry fills the mouth with black plum</p>   | \$280.00 |
| #047 | <p><i>Cabernet Sauvignon, Robert Keenan, Napa, 2003</i></p> <p>Medium bodied, round and supple. Textured with spice earthy, smoky, black currant and dark cherry-plum nuances.</p>   | \$120.00 |



### California

- #051 *Merlot, "Bancroft Ranch", Beringer, 1999* \$400.00
- This is fuller-bodied on the palate & more tannic than the 2000 & the flavor profile seems more consistent with a Cabernet than Merlot. That is there's more blackberry & currant here. I think, than the varietal plum. Still, there are characteristic chocolate/cocoa notes maybe as much from the wood as the grape, but in any case the wood isn't as pronounced as it is 2000. Overall, I give this for complexity there is a lot going on here for a Merlot as well as a sufficiently lengthy almost finish.

### Australia

- #060 *Shiraz, "Grenache", Rosemount, 2005* \$315.00
- A rich, full bodied wine with a texture palate. Berry fruit flavors follow from the nose developing touches of all spice and clove across the mid-plate. The finish is long and generous gently supported by soft tannins and creamy oak backbone.
- #062 *Cabernet Sauvignon/Merlot, Petaluma, Coonawarra, 2004* \$135.00
- An exceptional serious wine, with great balance, fruit, acidity and complexity. The fruit of the Merlot balances the tight tannin structure of the Cabernet for which will age well for several years.

*Dessert Wines*

- #5001 *Chateau Raspide, Sauternes-Barsac, 1999* \$55.00  
Light pale in colour, with rich structure, supple and velvety, long finish honey and ripe fruit aromas.
- #5002 *Chateau Bastor-Lamontagne, Sauternes, 1998* \$65.00  
One of my favourite sauternes. Wines from Bastor-Lamontagne are always superbly balanced and reflect the unique style of the Chateau. The aromatic expression is that of a basket of fruit. A great wine for keeping or celebrating with.
- #5003 *Chateau Rayne-Vigneau, "Madame de Rayne" Sauternes, 1998 (375ml)* \$65.00  
Delicious honey and orange laden palate, partnered by a surprising fresh, zesty acidity.
- #5004 *Selaks, Ice Wine, New Zealand, 2005 (375ml)* \$60.00  
Concentrated marmalade, apricot and honey sweetness, complemented by a crisp clean acidity. Long finish is sweet yet cloying.

*Ports*

- #4001 *Vintage Rozes 1997* \$55.00  
A big and juicy, young vintage Port. Round, with loads of very ripe roasted and raisiny character. Full-bodied and medium-sweet, with a tannic backbone.