

# The Partnership of Food and Wine

The following suggestions may be of help in the choice of wines. Much has been written about what should be served with what, but this is essentially a matter of personal taste, and these suggestions should only be used as a guide.

## AS AN APÉRITIF

Dry or medium Sherry, Champagne/Sparkling Wine or a light, fruity, white wine.

## SHELL FISH

Crisp, dry white wine.

## FISH

Again, dry, white wine such as a white burgundy or a Loire wine.  
From the New World, a New Zealand Sauvignon or South African Chenin.

## CHICKEN AND PORK

Full-flavoured white wine, New World Chardonnay.  
A dry rosé would go well, or a light red.

## LAMB

Red Burgundy, Claret, Rioja or New World Cabernet Sauvignon.

## GAME AND ROASTS

Full-bodied red wine such as a Rhône or Claret. From the New World, a spicy Shiraz or possibly a Chilean or Argentinian Red.

## PASTA DISHES

Lots of options depending on the sauce. Some suggestions are:

### CREAM SAUCE

Light, Italian, dry white wine such as Pinot Grigio.

### MEAT SAUCE

Medium red, perhaps a Merlot or Cabernet/Merlot blend.

### PESTO (Basil)

Chenin Blanc or Sauvignon Blanc.

### SEAFOOD SAUCE

Lightly oaked dry white wine.

### TOMATO SAUCE

Italian or New World red, such as Shiraz/Cabernet.

## SWEETS AND DESSERTS

Sweet whites like white Bordeaux, Australian pudding wine or 'sticky'. Alternatively a Champagne or Sparkling wine.



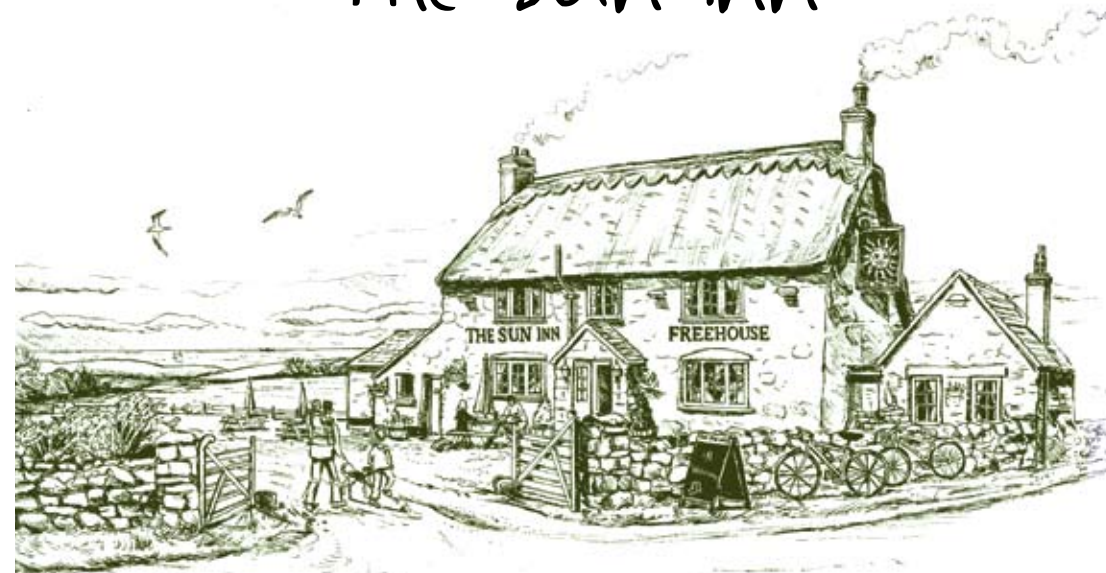
Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.

Designed and Produced by WaverleyTBS - W12752 28/09/2009



## Wine Menu

# The Sun Inn



## Sun Inn Selection

	▲ 75cl Bottle	
White		
<b>1. Santa Serena Sauvignon Blanc - Chile</b> <i>A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance.</i>	<b>2</b>	<b>£13.50</b>
	175ml	<b>£3.50</b>
	250ml	<b>£4.75</b>
Red		
<b>2. Santa Serena Merlot - Chile</b> <i>Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine.</i>	<b>C</b>	<b>£13.50</b>
	175ml	<b>£3.50</b>
	250ml	<b>£4.75</b>
White		
<b>3. Reynier Chenin Blanc - Vin de Pays - France</b> <i>Brimming with ripe fruit flavours, this white is refreshing, mouth filling with delicious acidity.</i>	<b>1</b>	<b>£13.50</b>
	175ml	<b>£3.50</b>
	250ml	<b>£4.75</b>
Rosé		
<b>4. Humboldt Coast Zinfandel Rosé - California</b> <i>A great, light, fresh rosé from the home of this style. Bags of ripe, red fruits and a good touch of sweetness adding balance.</i>	<b>4</b>	<b>£13.50</b>
	175ml	<b>£3.50</b>
	250ml	<b>£4.75</b>
White Wines		
<b>5. Moondarra Semillon Sauvignon Blanc - Australia</b> <i>Citrus and apple flavours combine in this lighter style of wine from Australia.</i>	<b>2</b>	<b>£13.50</b>
<b>6. Drostdy Hof Chenin Blanc (Steen)</b> Tulbagh Region - South Africa <i>Bright colour with plenty of deciduous fruit flavours.</i>	<b>2</b>	<b>£13.50</b>
<b>7. Trulli Pinot Grigio - Lombardia - Pavia - Italy</b> <i>Flowery young aroma with a hint of spice. Dry and crisp with good fruit.</i>	<b>2</b>	<b>£14.50</b>
<b>8. Muscadet Sevre-et-Maine 'Sur Lie' Domaine Saupin</b> Cuvée Prestige - Loire - France <i>Sur Lie Muscadet at its best. Brimming with soft, elegant flavours, subtle and velvety.</i>	<b>1</b>	<b>£15.50</b>
<b>9. Anapai River Sauvignon Blanc - Marlborough - New Zealand</b> <i>A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.</i>	<b>2</b>	<b>£16.50</b>
<b>10. Macon Lugny 'Les Charmes' Lugny - Burgundy - France</b> <i>Rich, nutty Chardonnay on the nose - deep and enticing. On the palate deep, rich and long lasting.</i>	<b>2</b>	<b>£17.95</b>

## Rosé Wines

	▲ 75cl Bottle	
<b>11. Pinot Grigio Blush Sartori - Italy</b> <i>Elegant and crisp, with clean summer fruit flavours and just a hint of sweetness.</i>	<b>3</b>	<b>£14.50</b>
<b>12. Wolf Blass Bilyara Rosé - Australia</b> <i>An attractive red berry aroma leading to ripe fruit flavours of cherry and red berries.</i>	<b>2</b>	<b>£16.50</b>

## Red Wines

<b>13. Moondarra Shiraz - Australia</b> <i>Rich and full with ripe plums and bramble flavours and a touch of exotic spice. A soft and warm style.</i>	<b>B</b>	<b>£13.50</b>
<b>14. Ropiteau L'Emage Cabernet Sauvignon</b> Vin de Pays d'Oc - France <i>Silky smooth red with irresistible blackcurrant aromas.</i>	<b>C</b>	<b>£14.50</b>
<b>15. Trivento Reserve Malbec - Mendoza - Argentina</b> <i>This Reserve Malbec is soft, silky and voluptuous. Ripe, rich fruit combine with silky tannins.</i>	<b>C</b>	<b>£15.95</b>
<b>16. Rioja Vina Alcorta Crianza - Spain</b> <i>Soft, ripe red with silky vanilla notes and a delicious balance of fruit and tannins.</i>	<b>C</b>	<b>£16.50</b>
<b>17. Chianti, Conti Serristori</b> Machiavelli Estate - Tuscany - Italy <i>Ruby red with hints of summer fruits and violets. Dry, balanced flavour with a pleasantly lingering, distinctive black cherry aftertaste.</i>	<b>C</b>	<b>£16.95</b>
<b>18. Côtes de Ventoux 'Les Capitelles' - Côtes de Ventoux - France</b> <i>Deep in red colour with a complex nose of fresh red fruits with smoked-grilled aromas and a hint of blackcurrant and spice.</i>	<b>D</b>	<b>£16.95</b>

## Champagne and Sparkling Wine

<b>19. Lanson Black Label</b> <i>A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.</i>	<b>1</b>	<b>£39.95</b>
<b>20. Trulli Sparkling Pinot Grigio - Italy</b> <i>Fresh and fruity with a tongue-tingling acidity.</i>	<b>2</b>	<b>£14.50</b>

If a particular wine or shipper is unavailable, a suitable alternative will be offered.  
All quality wines on this list have an alcohol content of between 8% and 15% by volume.