

We have selected these wines to offer a diverse range of styles from the worlds top vineyards. They will blend delicately with our chef's creations and perfectly complement your dining experience.

# Champagne



### Dom Pérignon

1999

The Dom Perignon 1999 is full of life, with a fresh nose that dances through a spiral of aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon and cocoa. A highly complex yet vibrant palate gives spice, fruit and hints of smokiness. Another brilliant vintage from Cellar Master, Richard Geoffroy.

## White Wine

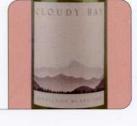
# ORION CHARLEMAN GRAND COM Bottocom do Martron 1991

#### Corton-Charlemagne Domaine Bonneau du Martray

1991

A rare wine indeed. Now approaching fifteen years of age, this venerable Grand Cru Burgundy is a perfect example of how Chardonnay develops. The Domaine Bonneau du Martray team are fastidious in the vineyard and allow mother nature to call the shots. Showing maturity, intensity, minerality and delicacy fused seamlessly.

#### Cloudy Bay Sauvignon Blanc Marlborough



2005

One of the first five wineries established in Marlborough, Cloudy Bay quickly became recognised as a benchmark producer of New Zealand Sauvignon. Cloudy Bay Sauvignon Blanc is widely regarded as the quintessential expression of the acclaimed Marlborough region, noted for its vibrant aromatics, layers of pure fruit flavours and fine structure.

# Red Wine

### Chateâu Palmer Grand Cru Classé, Margaux

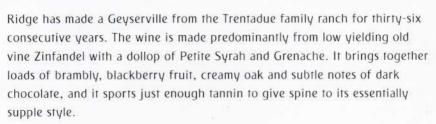
1997



A perfumed nose of jammy black fruits, smoked meats and cedar. The wine remains full bodied and extremely well integrated tannin and fruit. Predominantly Cabernet Sauvignon and Merlot, the palate is seductive and generous in equal amount. Approaching full maturity, Chateau Palmer can be every bit as profound as any of the First Great Growths.

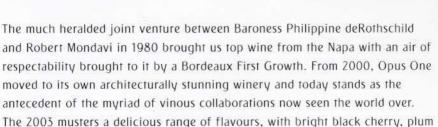
#### Ridge, Geyserville California

2003



#### Opus One Napa Valley, California

2003



and floral notes that explode on the long rich palate.



# Dessert Wine

#### Château Guiraud Premier Cru Sauternes

1997



One of the great vintages of Sauternes. An opulent and exotic wine, with a beautiful aromatic intensity. Soft and honeyed in the mouth, with a concentration of orange marmalade, melted butter and cinnamon. Much freshness and good acidity. Absolutely delicious with pudding, cheese or sipped on its own. The myriad complex flavours linger for, seemingly, an eternity.

# Port



#### Warre's

1994

1994 was an outstanding vintage, probably one of the best of the 20th Century. Intensely ruby coloured, displaying layers of sweet fruit, chocolate and cherry aromas, this is a part of great finesse. Velvety tannins are elegant on the palate and followed by a long finish with plenty of grip.