



Enjoy something special from
Ning's Cellar

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**Entrecepas Rioja Crianza**

Logroño, Spain ~ 2008 ~ 13.5% ~ £24.75

A fine silky example of the region - velvety jam flavours, long in the finish with an intense red cherry colour.

**Cranswick Estate Semillon Sauvignon**

SE Australia ~ 2008 ~ 12% ~ £25.75

Lively lime and citrus characters with balanced acidity and a lengthy finish. The addition of the Semillon gives more body and makes it an ideal wine to accompany your meal.

**Southern Lights Sauvignon Blanc**

Marlborough, NZ ~ 2009 ~ 12% ~ £23.75

A classic Marlborough Sauvignon Blanc with all the fresh and vibrant passionfruit and gooseberry characteristics of the the wines from this region. It has a good depth of flavour which makes it great for drinking with food.

**Fleurie Belle Grace**

Burgundy, France ~ 2008 ~ 13% ~ £29.95

Fleurie Belle Grâce 2008, the most famous and fragrant of the Beaujolais Crus. A fine example of the Gamay grape's juicy fruit flavours, this Fleurie has all of the red berry fruit charm of the Cru du Beaujolais.

**Willowglen Shiraz Cabernet**

Australia ~ 2008 ~ 14% ~ £20.25

Soft peppery Shiraz blends with rich ripe blackcurrants of the Cabernet to make this a smooth and rich wine. Ideal for the spicier dishes on the menu.

**Willowglen Semillon/Chardonnay**

SE Australia ~ 2008 ~ 12% ~ £20.25

A blend of full flavoured Chardonnay with the richer Semillon gives this dry white a depth of flavour and body that makes it an ideal accompaniment for a wide variety of Asian food dishes.

**Monsoon Valley Shiraz Rose**

Thailand ~ 2008 ~ 12.5% ~ £23.75

An award winning wine from the vineyards of Thailand. It is light and fresh with a slight spritz in the mouth. It is an off dry rose that is full of red berry fruits. A lovely light rose to go with lighter summer food.

**Colli Vincentini Pinot Grigio**

Italy ~ 2009 ~ 12% ~ £17.50

Crisp, aromatic and complex, has a fruity bouquet typical of Pinot Grigio, it is surprisingly full-bodied on the palate with a floral fruit character.

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