



# THE GEORGE HOTEL

Wine Selection

## 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	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 or a light red such as Beaujolais, Valpolicella or Californian 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 Soave or Frascati.
MEAT SAUCE	Medium red perhaps a Merlot or Cabernet/Merlot blend.
PESTO (BASIL)	Chenin Blanc or Sauvignon Blanc.
SEAFOOD SAUCE	Dry white wine.
TOMATO SAUCE	Italian or New World red such as a Shiraz/Cabernet.
SWEETS AND DESSERTS	Sweet whites like white Bordeaux, Australian pudding wine or 'sticky' alternatively a Champagne or Sparkling wine.



### wine selection taste guide

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



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Bin No.				75cl Bottle
<b>HOUSE WINES</b>				
1.		<b>Moondarra Semillon Sauvignon Blanc</b> Australia <i>Citrus and apple flavours combine in this lighter style of wine from Australia.</i>	2	£12.95
2.		<b>Moondarra Shiraz</b> South East Australia <i>Rich and full with ripe plums and bramble flavours and a touch of exotic spice. A soft and warm style.</i>	B	£12.95
3.		<b>Moondarra Rosé</b> Australia <i>A refreshing, light, fruity, easy-drinking wine with delicious cherry and strawberry fruit flavours.</i>	3	£12.95
<b>WHITE WINES</b>				
4.		<b>Annie's Lane Riesling 2005/06</b> Clare Valley - Australia <i>An enticing lemon and lime nose with floral overtones. Intense, crisp, citrus style that has a long, zingy finish.</i>	1	£18.75
5.		<b>Brian McGuigan Private Bin Chardonnay</b> Australia <i>A soft, ripe Chardonnay with generous supple fruit flavours. Rich and enticing.</i>	1	£16.50
6.		<b>Santa Serena Sauvignon Blanc Chardonnay</b> Chile <i>Aromas of lively gooseberry with soft, creamy fruit. Deliciously refreshing dry white.</i>	2	£13.75
7.		<b>Cape Promise Chenin Blanc</b> South Africa <i>Attractive subtle toasty aromas with melon overtones and a well balanced finish.</i>	2	£12.95
8.		<b>Trio Chardonnay Pinot Grigio Riesling 2006/07</b> Chile <i>Essences of figs, custard apple, lime and mandarin in perfect balance with a zesty finish.</i>	3	£17.50
9.		<b>Trulli Pinot Grigio</b> Lombardia - Italy <i>Flowery young aroma with a hint of spice. Dry and crisp with good fruit.</i>	2	£13.95
10.		<b>De Neuville Vouvray 2007/08</b> Vallée du Loire - France <i>Peachy sweetness, good acidity, generous, floral, fruit flavours with a clean finish.</i>	4	£16.95

Bin No.			75cl Bottle
		<b>RED WINES</b>	
11.		<b>Firefly Shiraz 2003/04</b> Australia <i>Aromas of intense ripe plum and blackberry fruit are balanced in the mouth with spicy liquorice flavours and integrated vanilla oak, finishing with elegant, integrated tannins.</i>	<b>C £15.95</b>
12.		<b>Humboldt Coast Merlot</b> California <i>Californian Merlot has a great balance of ripe, plummy fruit and soft, velvety tannins without the earthy notes that can be found. This is a very bright and youthful example which is perfect for relaxed drinking with friends.</i>	<b>B £13.75</b>
13.		<b>Cape Promise Pinotage</b> South Africa <i>Bursting with damsons and spice flavours with a delicious, lasting finish.</i>	<b>C £12.95</b>
14.		<b>Trio Merlot Carmenère Cabernet Sauvignon 2005/06</b> Chile <i>Characteristic aromas of damsons with hints of chocolate and cassis on the palate, smooth and delicious.</i>	<b>C £17.50</b>
15.		<b>Wolf Blass Yellow Label Cabernet Sauvignon 2006/07</b> South Australia <i>Concentrated plum and berry flavours with subtle mint and liquorice background - soft, ripe and full.</i>	<b>D £17.95</b>
16.		<b>Rioja Campo Viejo Crianza 2004/05</b> Spain <i>Ruby red in colour with sweet cherry aromas and silky oaky flavours. Light, smooth velvety texture.</i>	<b>C £15.95</b>
17.		<b>Crozes Hermitage 'Les Brunelles' 2006/07</b> Ogier - Rhône - France <i>Mature attractive fruit mingling with hints of coffee and raisins. Well structured Northern Rhone, Syrah based.</i>	<b>C £21.00</b>
		<b>CHAMPAGNE AND SPARKLING WINE</b>	
18.		<b>Lanson Black Label NV</b> <i>A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.</i>	<b>1 £37.50</b>
19.		<b>Wolf Blass Red Label Chardonnay Pinot Noir NV</b> Australia <i>A complex balance of fresh fruit and creamy yeast flavours. A delicate mousse complemented by refined acidity.</i>	<b>2 £16.75</b>

Taste  Guide

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If a particular vintage 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.