



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

WINE LIST



1st October 2019 - 30th September 2020 (C)



**ALL PRICES ARE INCLUSIVE
OF VAT AT THE PREVAILING RATE**

Sometimes your choice of wine might not be available.
If not, please accept our apologies and we will suggest an alternative.
We will also endeavour to supply the vintage indicated, however,
if this changes, we will inform you.



WELCOME

Welcome to the new St John's College Wine List for 2019/20.

The wines have been chosen for their individual style and quality.

The Catering Team here at St John's College tasted many of the new wines for the list in March 2019, to make sure they fall within our quality expectations.

We have also held a few wine tastings with the students of the College, which is always important, as they then know the wines to choose when selecting for their functions and events.

In February 2019 we hosted our annual wine suppliers' meeting lunch to discuss new wines, regions, vintages, the wine trade in general and new wines for this list. Many of the suppliers have given us great help and support throughout the year.

I visited some vineyards in Germany, Spain and the UK including visits to Chapel Down, Gusbourne and Ridgeview wineries.

We now have 2 English Sparkling wines on the list. There are some up and coming wine regions and countries, now producing very good interesting wines, which we are featuring on the wine list.

Please try some of the more unusual wines, they are good quality and very well made. All the wines on this list are available to purchase in the College Bar, either to drink there or take away.

We hosted several of the Cambridge University Wine Society tastings over the last year, including the Annual Dinner in March 2019, with Lurton and other tastings such as Tertre Roteboeuf and Sassicaia.

We held a Bordeaux Wine Dinner in November 2018, for the students, with guests flying over from Bordeaux for the event.

The vintages are correct at the time of going to print. All wines are 75cl bottles unless otherwise stated.

We charge for corkage if you prefer to use your own wines and prices are to be found at the back of the Wine List, along with a range of soft drinks.

Some of the sherries and ports have the College label so make great presents that you can purchase, along with our own College label Cambridge Gin made with botanicals from the College grounds and made within Cambridge, by The Cambridge Distillery.

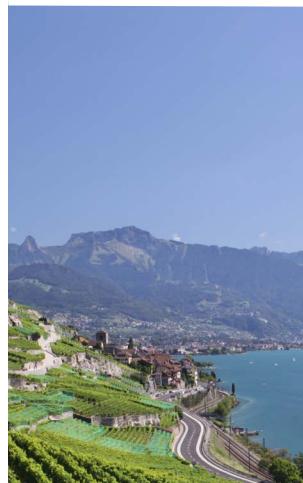
The wines on the list represent outstanding value.

I am happy to talk to you about the wines.

I welcome any feedback on the Wine List.

W A Brogan

Catering and Conference Manager
St John's College, Cambridge
September 2019





CONTENTS

House Wine **White**

House Wine **Red**

Champagne

Sparkling Wine

Rosé Wine

Old World **White**

New World **White**

Old World **Red**
including **Bordeaux selection**

New World **Red**

Dessert Wine

Port and **Sherries**

Other Drinks and
Non-Alcoholic Beverages



HOUSE WINE WHITE

Bin 1 Riddle Creek Reserve Chardonnay 2018 £14.70

De Bortoli, South Eastern Australia

Stylish, light, elegant with lemon hints, some fruits and citrus on the finish. High quality, subtle oak aromas. Light straw in colour with a bouquet of peach and nectarine. De Bortoli is a famous wine producer in Australia and was founded in 1928. Today it is run by the 3rd generation family. Chardonnay accounts for 23% of their business. Very good with fish, white meat, vegetables and cheese.

Bin 2 Domaine du Touch, Blanc IGP

Cotes de Gascogne 2018

£16.30

France

A delicate yellow, green wine with a fresh, fruity nose of peach and even pineapple. Very clean and fresh blend of Colombard and Sauvignon, making it ideal for receptions or to accompany light dishes of vegetables or seafood. This wine comes from the up-and- coming area of Gascony in SW France and offers great value for the quality on offer.

Bin 3 Apaltagua Reserva Riesling 2018

£16.95

Curico Valley, Chile

Riesling is one of the world's great grape varieties and is enjoying a resurgence as new producers realise its potential. It can be made dry, sweet and anywhere in between although we are now seeing more dry Rieslings appearing that are fresh, fruity and have great balance. Moreover, Riesling is a great food wine. The wine we have here from Chile is a prime example of new style Riesling, packed with flavour and fruit including lime, grapefruit and apple. On the palate there is a crisp acidity backed up by huge amounts of citrus fruits. Excellent with fish, shellfish, and also Asian inspired dishes, a really great all-rounder.

HOUSE WINE RED

Bin 4 T'Air d'Oc Syrah IGP d'Oc 2018

£15.45

Domaine Gayda Pays D'oc, France

A soft fruity Syrah from Southern France. 1/3 of the fruit undergoes carbonic maceration as used in Beaujolais to further enhance the fruit character. Red fruit, spice and soft tannins predominate. Goes well with a variety of dishes including cured meats, duck and even some fish dishes. It is 25km Southwest of Carcassonne in the village of Brugairolles. The Estate is certified organic. All grapes are harvested by hand. The winery was built in 2004; visited in 2014 . A wonderful wine Estate.

Bin 5 Adobe Reserva Carmenere 2018

£18.15

Colchagua Valley, Chile

A bit of a speciality in Chile, this ancient Bordeaux variety has become more popular in recent years, and with good reason. Similar in flavour profile to Merlot with ripe aromas of plums, red fruits and spice. Pairs well with many dishes including meat, game and hard cheeses

Bin 6 Eguren Ugarte, Cosecha 2016

£15.40

Rioja, Spain

A truly special Rioja and great value for money. One of the best vineyards that I have visited, with sheer dedication to quality wines, which are aged in hand dug caves. The wine won the gold medal at Mundei Vini 2017. The family have been linked directly to wine making since 1870. The wine is 80% Tempranillo and 20% Garnacha. It spends 6 months in American and French oak barrels. Definitely a winery to visit and only an hour from Bilbao and San Sebastian. The classic accompaniment to lamb, this excellent Rioja will also go well with any full-flavoured meat dish or charcuterie. It is one of the great estates to stay at.

CHAMPAGNE

Bin 7 Pol Roger Brut Réserve NV £43.50
Epernay, Champagne, France £77.00 magnum preordered*

This is made up of a third each of Pinot Noir, Chardonnay and Pinot Meunier. Pol Roger owns 92 hectares of vineyards on prime sites in Champagne. This is fabulous quality. They also sponsor many student events at both Cambridge and Oxford University. I visited Pol Roger in 2007, 2009 and 2012 and it is a truly wonderful location with great Champagne. One of only three family owned Champagne houses. The Champagne has a beautiful golden hue and wonderful floral nose. Served on many College events and we are in discussion to put the St John's label on a limited number of bottles in 2020.

Bin 8 Pol Roger Pure NV £48.50
Epernay, Champagne, France

A new style for Pol Roger, this Champagne has been on the market for just over 10 years. It is subtle, light and refreshing. Bone dry, it has no dosage. Crisp and delicious. A different style which goes very well with food. It is possibly my favourite of all Champagnes. Great for receptions, but also goes well with shellfish, salads and white meats. It has bags of finesse and lively acidity.

Bin 9 Pol Roger Vintage Champagne 2009 £68.50
Epernay, Champagne, France

Fabulous quality Champagne from a very good vintage. The blend is 60% Pinot Noir and 40% Chardonnay from 20 grands and premier crus vineyards in the 'Montagne de Reims' and the "Cotes des Blancs". This Champagne has such depth of flavour. This is also possibly the best price you will buy this Champagne at! Aged 8 years in Pol Roger cellars before release 33 metres below street level. A very special Champagne. It was served at the Pol Roger Dinner, held in the college in March 2018. It was stunning.

SPARKLING WINE

Bin 10 Cremant D'Alsace Perle Noire £23.95
Alsace, France

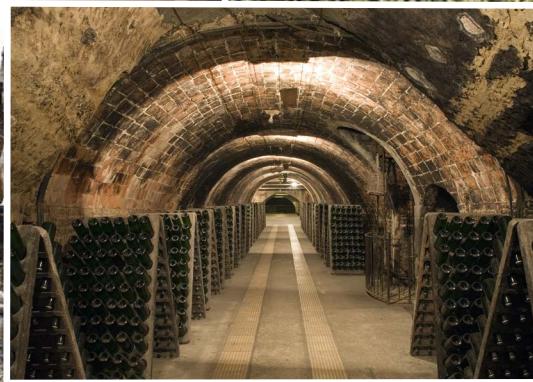
Made exclusively from Auxerrois a speciality of Alsace, this delicate sparkling wine displays fine bubbles and a creamy palate from the 24 month period of ageing after bottling. Flavours of peach and apricot combine with the classic notes of brioche found in many sparklers. Very high quality with a persistent finish. Perfect for receptions or even with light starters.

Bin 11 Chapel Down Brut NV £26.00
Tenterden, Kent, England

A stunning sparkling wine from a brilliant producer. The flagship wine. Chapel Down are located just outside Tenterden, a beautiful part of Kent. They are the UK's largest producer, but quality is at the top of their agenda. They also sponsor the Varsity Boat Race and rugby match. This is a very serious wine. It has been used on a College Feast and also at University Catering events and was very well liked. It has aromas of red apple, lemongrass and freshly baked bread and hints of strawberry and quince on the palate. It is made from Pinot Noir, Chardonnay, Pinot Blanc and Pinot Meunier. It spends 15 months on lees. Visited in 2018 and 2019, wonderful location. We also stock their Gin in the College bar.

Bin 12 Gusbourne Brut £26.00
Appledore, Kent, England

The English Gusbourne Estate dates back to 1410. In 2004 Andrew Weeber took over the Estate with a clear vision. The first release was in 2010. In 2017 Gusbourne was named English Wine Producer of the Year, following on from 2013 and 2015. The tasting experience at "The Nest" is very highly recommended. I visited in February 2019. The wines spend up to four years ageing in bottle.



ROSÉ WINE

Bin 13 Saint Louis de Provence Rosé AOC 2018 £17.10
Coteaux Varois en Provence, France

Pale pink, medium intensity with aromas of cranberries, raspberry, strawberries, roses and a stony minerality. Dry and zesty. Good complex flavours. It is made from 50% Grenache, 30% Cinsault and 20% Syrah. The winery is located in Brignoses Village which is the largest in Provence. A different style and shape of bottle. It is a region wedged between the Coteaux d'Aix-en-Provence and the larger Cotes-de- Provence. A perfect match with salmon or veal.

OLD WORLD WHITE

Bin 14 Esporao Branco 2018 £20.35
Alentejo, Portugal

An exciting wine packed with flavour. The nose is fresh with notes of ripe pear and citrus, coupled with a touch of spice. Portugal is one of the most dynamic wine countries currently and this wine showcases that perfectly. A blend of local grapes, producing an interesting and different wine experience. Great with white meats and creamy fish dishes.

Bin 15 Chateau Mas Belles Eaux Grenache Blanc 2018 £15.85
VDP de L'Hérault
France

A very underrated grape variety that is becoming more popular. Packed full of flavour, this wine is an intense taste experience. Dry, but the intensity of fruit gives an impression of sweetness. Pears, bananas and candied fruits make this a wine of great character. Goes well with spiced dishes and chicken and fish in white sauces. Could also be used as a dessert option.

Bin 16 Roero Arneis D.O.C.G Fratelli Casetta 2016 £17.10
Piemonte, Italy

Mentioned as far back as 1475, Roero Arneis is a pearl of local oenology. The word Arneis in the local dialect means an "extrovert person". It is 100% Arneis. The grapes are harvested by hand, aged in stainless steel. Pale yellow in colour. Great with all types of food. They have 40HA of vineyards and the Casetta family have lived here since 1750. The business expanded in 1950. Ernest Casetta is now assisted by his two nephews.

Bin 17 Luberon Blanc Famille Perrin 2018 AOC £16.25
Luberon, France

An interesting blend of Rhone varietals including Bourbelenc, Ugni Blanc and Roussanne vinified by the well respected Perrin family. An easy drinking wine with a fresh fruit and floral character. Ideal as an apéritif or with simple dishes.

Bin 18 Bioca Godello Seleccion 2018 £18.45
Do Valdeorras Galicia, Spain

The grape variety is 100% Godello, the darling grape of the area which has a pale lemon colour with an uplifted floral style with jasmine, apricot, spice and good acidity. It is made by the Maria Teresa Nunez Vega winery, who create local wines of exceptional quality using the local grape varieties. A perfect match with all types of seafood. Becoming very popular and in vogue.



**Bin 19 Gentile Classic, Hugel 2017**

£20.25

Hugel et Fils, Hugel, Alsace, France

Reviving an ancient Alsace tradition, this wine is assembled from noble grape varieties and labelled as Gentile. The wine uses 6 grapes of Alsace in varying proportions including Riesling, Pinot Gris, Gewürztraminer. The grapes are hand harvested and are taken in small tubs to be pressed which is by gravity. The wine is only lightly filtered. A fantastic producer classed as royalty in Alsace. The wine has great finesse and can accompany delicate dishes without over-powering them.

Bin 20 Chateau Megyer Dry Furmint 2016

£21.75

Tokaji-Hegyalsza, Hungary

Furmint is the grape associated with the world famous Tokaji, (see dessert section) Fresh acidity, aromas of stone fruit, apple, elderflower, citrus and floral notes on the palate. The winery was among the first to be privatised following Soviet occupation in 1991. The soils are heavy volcanic clay and the wines are produced in large cellars under the castle at Rakoczi. Great with seafood or on its own as an aperitif.

Bin 21 'Kalogoeri' Malagouzia 2017

£22.45

Domaine Papiannakes, Attica, Greece

This was a long forgotten grape variety, now the centre of attention in Greece. It has hints of white peaches and flowers. It is a great winery and family owned, just outside Athens. They have a very good selection of wines. The wine is made from the Malagouzia grape variety, a Greek specialty. A biodynamic winery, the first in Greece. A really good food wine that partners well with seafood, vegetarian dishes and white meats.

Bin 22 Viognier IGP Vaucluse Chêne Bleu 2016

£30.55

Chêne Bleu, Crestet, France

A stunning organic wine. It is cold fermented and has short cold maceration for 1 1/2 hours then goes to the press. Aged for 7 months in large oak barrels, that have a light toast. It is reflective golden yellow and pale green. Intense aromas of stone fruit, peach, pear, dried apricot with hints of brioche. Very smooth on the palate with a long crisp finish and really good depth. It is 100% Viognier. The vineyard follows biodynamic practices. We have held various Chêne Bleu dinners in the College, with Nicole Rolet a great supporter of the College. Goes well with fish and white meats.

Bin 23 Meursault Grand vin de Bourgogne 2016

£41.00

Bouchard Pere et Fils, Burgundy, France

The history of the Bouchard family starts in 1731. A merchant of woollen cloth, native of the Dauphine region who founded this House of Commerce in Volnay. In 1775 his son Joseph bought an estate in Volnay and carried on the tradition. This is one of the greats of white Burgundy at an amazing price. Beautiful balance and structure, fruit and subtle oak combine to make a wine of great class. A grand wine to drink with grand dishes, particularly fish with butter sauces. This is amazing value for money.



NEW WORLD WHITE

Bin 24 Forrest Estate Pinot Gris 2017 £15.30
Wairau River New Zealand

An elegant, classy wine full of ripe, fruit flavours. Peach, apricots, pear and quince combine to create a complex flavour profile. The wine is beautifully balanced with a long, refreshing finish. A great food wine it will pair well with rich fish dishes or white meats in sauce. The owners have visited the College to hold a tasting and they were doctors' before entering the wine world.

Bin 25 Sileni Sauvignon Blanc 2018 £16.05
Marlborough New Zealand

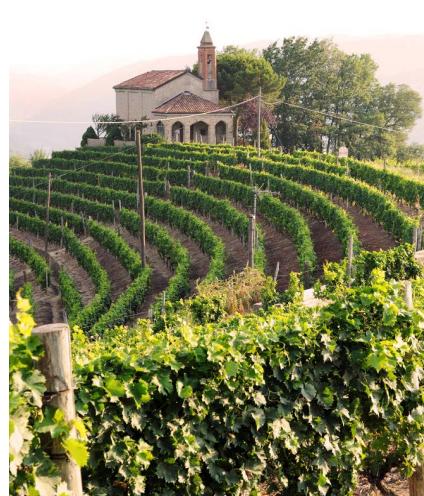
Now something of a classic, Marlborough Sauvignon is a firm favourite in the UK. This particular example adds interest with 5% Semillon added to the blend which adds a little weight and flavour. This is a typically pungent N.Z Sauvignon bursting with tangy citrus fruits. Well balanced and delicious. Great with goats' cheese or tomato based dishes or fish.

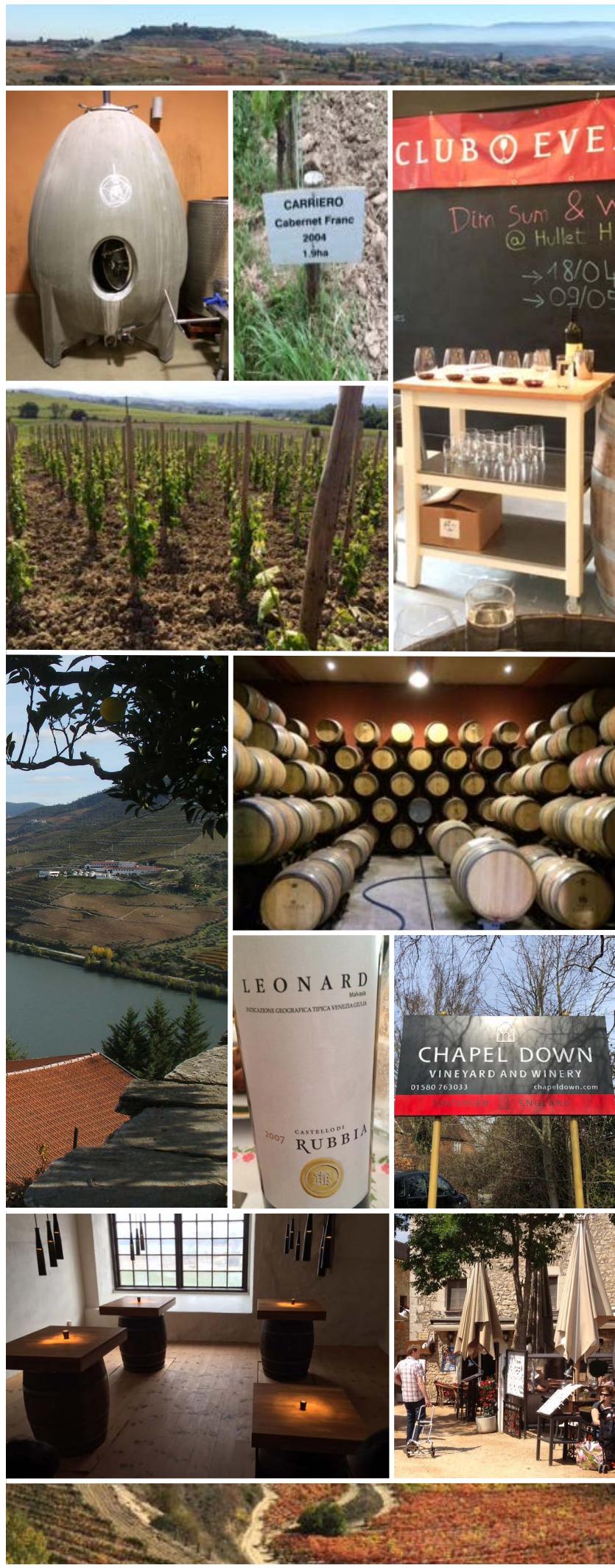
Bin 26 Chateau Mercian Koshu Sur-lie 2017 £23.60
Yamanashi, Japan

A new and exciting grape variety from Japan. Delicate and floral, dry and refreshing on the palate. Taste of green apple, lemon and a hint of blossom. Enjoy with lightly flavoured dishes, a delight with delicate seafood. A very old grape variety. Becoming very popular in the UK and the rest of the world. Demand is high for the wine. Visited in 2009. The grapes are protected from the heat by little parasols.

Bin 27 Chapel Down Bacchus 2018 £19.75
Tenterden, Kent, England

Whole bunch pressing of the fruit gives great purity. Fermented at cool temperature. Bacchus is the fourth most grown grape in England. Flavours of apples, nettles and grapefruit. One of the best English wineries. The winery made England's first orange Bacchus. The wine maker is Josh Donaghay-Sprie. A dynamic producer and also the first winery to appear on the London Stock Exchange. A light, delicate wine, very good with asparagus or seafood.





OLD WORLD RED

Bin 28 Primitivo Appasimento 2016

£16.30

Paolo Leo, Puglia, Italy

From the Primitivo grape grown in the sun blessed southern heel of Italy in Puglia. It is one of southern Italy's leading red grapes. The winery is located just south of Brindisi. The wines are made similar to the Amarone production but 20% of the grapes are hung on the vine until they are partially dried. The wine is well balanced, full bodied with intense dark berry fruits and sweet spice, ideal with meat and game. The wine spends 12 months in American oak.

Bin 29 Domaine de Tourelles Vieilles Vignes Cinsault 2016 £24.50

Bekka Valley, Lebanon - Vegan

A stunning example of Cinsault, a blending grape usually found in Southern France. In the Bekka Valley Cinsault finds its true expression. Made from old vines with an average age of 60 years, this concentrated wine delivers big, bold flavours of fig, cherry and plum with a spicy backnote. A great accompaniment to grilled meats.

Bin 30 Dom Martinho, Bacalhoa 2017

£19.95

Alentejo, Portugal

A fusion of modern and traditional grape varieties produce this fascinating wine. Elegant, well structured but with impressive power, this wine is a real bargain for the quality it represents. Rich and opulent with a big hit of ripe fruit with ripe tannin and a creaminess from the oak. A beautiful wine with suitably rich dishes. Portugal is really coming of age, producing some very interesting wines.

Bin 31 Loidana Priorat

£22.30

Marco Abella, Spain, 2015

A blend of Grenache, Carignan, Cabernet and Merlot. A complex wine from Northern Spain that delivers big flavour. Red fruits, cedar and spice from time in oak barrels all combine to produce a wine of great character and balance. Delicious with stews or rich meat dishes. The wine will last a long time - very much in demand and a wonderful wine.

Bin 32 Ch de la Tuilerie 2016

£16.90

Costieres de Nimes, France

From a lesser known part of the Rhone Valley this 100% Syrah wine is absolutely stunning! Intense aromas of ripe red fruits and spice provide an intoxicating nose. On the palate it is rich and complex with masses of ripe fruit and a smooth, oaky finish with well integrated tannins. A delicious match for rich, hearty cuisine such as venison or beef.

Bin 33 Lavinyeta Llavors 2016

£23.70

Lavinyeta, D.O. Empordà, Spain

A classy blend of Bordeaux and Rhone varietals which is then aged in new oak for 5 months. Medium bodied, ripe red and black fruits with a hint of spice, vanilla and smoke from the oak. Delicious and versatile wine that matches well with a wide variety of dishes. The vineyard practices green ethics and very much focus on the environment. The labels also win international awards.



**Bin 34 Fonterutoli, Chianti Classico 2016**

£23.20

Mazzei, Italy

One of the real greats of Chianti. Has won more awards than any other Tuscan Estate. Owned by the family since 1435 through 24 generations. Today it is one of the ten oldest family businesses in Italy. The wines are the benchmark of the Chianti Classico Region. The wine spends 12 months in small French oak barrels. The grape varieties are 90% Sangiovese and 10% Malvasia Nero, Colorino and Merlot. Great with a wide range of food, particularly dishes with tomato based sauces or Italian cuisine.

Bin 35 Negroamaro Hipster 2017

£18.45

Salento, Italy

A fun wine of serious quality. Negroamaro is fast finding favour with discerning drinkers as it offers bags of fruit and flavour in an attractive package. Blending tradition and innovation this exciting wine is a must-try. Pepper, red fruits and smoky oak all combine to deliver a taste sensation. Ideal with rich meat or vegetarian dishes.

Bin 36 Astralabe, AOC Ventoux 2015

£26.60

Chene Bleu, France

magnum upon request £52.00

Chêne Bleu's fairly new cuvée is a blend of Grenache and Syrah and is superb. Very opulent and pure with great texture. The vineyard is on the same latitude as Châteauneuf du Pape, but is in the mountains above Gigondas. The attention to detail is immense and they operate to very high standards. The grapes are hand harvested and double selection takes place to ensure quality. The name of the winery comes from a blue oak tree on the Estate. A real treat to enjoy with beef or lamb dishes. Also available to order in magnum. Chêne Bleu are also behind the Areni Institute who discuss and promote the future of wine and the environment. Their wine label was also voted best in the world. They promote standards.

Bin 37 Abelard, AOC Ventoux, Chêne Bleu 2011

£60.50

Crestet, France

A recently renovated medieval priory and vineyard in the foothills of Mont Ventoux in the Southern Rhône, it had been left empty for decades. The Estate was established in 1427. They follow biodynamic practices. The name comes from a painted blue oak tree on the Estate. It has a state of the art gravity-fed winery. The winemaker is Jean-Louis Gallucci. The wine is 85% Grenache and 15% Syrah and spends 16 months in French oak. Full bodied, rich with polished sweet tannins and totally pure. If only the best will do then this is definitely a wine you should try!



OLD WORLD RED Bordeaux Selection

Bin 38 Château Pey la Tour Reserve Bordeaux Supérieur 2016

£20.70

Graves, Bordeaux, France

A great value wine from Bordeaux which is not always the case. Full of plum and ripe berry fruit as the blend is dominated by Merlot. Soft, juicy tannins and a very smooth finish. A delight with grilled meat dishes.

Bin 39 Château Franc-Baudron 2014

£17.85

Montagne-St-Emilion, Bordeaux, Franc

A family owned Château. The wine is organic and is made from Merlot with perfect ripeness with aromas of blackberry, pepper and cocoa. The wine is very smooth. Montagne-St-Emilion is the largest satellite to the Saint Emilion appellation on the right bank of the Dordogne near Libourne. Enjoy this classic wine from Bordeaux with a variety of meat dishes.

Bin 40 Ch Pierbone 2010

£24.65

Haut Medoc, Bordeaux, France

Pierbone is the 2nd wine of the Peyrabon Estate. It is 52HA. The vines are 21 years old and grown on sandy gravel. Elegant wine with silky tannins. A great opportunity to try a mature Bordeaux for a sensible price. Soft with beautifully integrated fruit, tannin and oak. Perfect with a well cooked steak or venison. This is a really good estate and well worth trying for its depth.

Bin 41 Château Caronne Ste Gemme 2012

£23.10

Cru Bourgeois Supérieur, Haut Medoc, Bordeaux, France

A 45 HA vineyard planted on a mound of gravel with a patch of iron-rich sandstone. It is 60% Cabernet Sauvignon, 37% Merlot and 3% Petit Verdot. Vine age is average 27 years. A bright nose of red fruit with a perfume edge with nuances of smoky black pepper and subtle oak. The name Caronne comes from "Carona" a local spring source and Gemme is a corruption of James. In the middle ages the village was a parish on the Santiago de Compostela route, where pilgrims would rest before going on to the Spanish border. The Nony-Borie family have owned the winery since 1900.





NEW WORLD RED

Bin 42 Bodegones del Sur Tannat 2017 £17.95
Juanico, Uruguay - vegan

A grape native to SW France, Tannat has become the grape of choice in Uruguay in much the same way as Malbec rules in Argentina. Not as austere as a lot of French tannats from Madiran, this is a more fruit-forward style of wine but with plenty of backbone and structure which is a characteristic of the variety. To be enjoyed with hearty meat dishes, a real winter warmer!

Bin 43 Zinfandel 2017 £19.60
McManis Family Vineyards, Lodi, California

The family have been farming in the northern interior region of California for five generations and practice sustainable farming. The wine is a very intense blend of the three grapes, 80% Zinfandel, 11% Petite Syrah, 9% Tannat. It is biodynamically grown with bright red berry fruits with a trace of spice, mocha and plum. It is soft and juicy with a luscious finish. The wine spends 4-6 months in new and used French and American oak. Great with modern dishes that contain spices.

Bin 44 Paxton the Guesser Red 2016 £19.00
Shiraz, Grenache, Cabernet Sauvignon and Tempranillo
McLaren Vale, South Australia

A delicious blend of Shiraz, Grenache, Cabernet Sauvignon and Tempranillo. The wine is fruit driven with lots of plum, dark cherries and a hint of mint. The cellar is at Landcross farm which is an old sheep farm, once owned by David Paxton who has since turned his hand to winemaking and is now one of Australia's most highly respected viticulturists. They only use biodynamic farming practices. The wine has great concentration and depth.

Bin 45 Malbec Vista Sierra 2018 £16.40
Mendoza, Argentina

The variety that put Argentina on the world wine map. Ripe, luscious and fruit driven with a smooth clean finish. Partners well with red meat dishes and game. Lingers in the mouth. It has a real richness.

Bin 46 Cabernet Sauvignon Changyu Moser XV 2016 £22.90
Changyu, China

Chateau Changyu Moser is owned by China's biggest wine producing company and was one of the first Chinese wines to be launched in Europe. It is moderately priced by Chinese standards, it is a state of the art winery I have visited twice, it is about 60 miles outside of Beijing and no expense has been spared. It was founded in 1982. They came to host a Cambridge University Wine Society dinner in March 2019. Read Janet S. Wang's book on Chinese wine released in 2019, a brilliant read.



DESSERT WINE

Bin 47 Vat 5 Botrytis Semillion De Bortoli 2014 37.5cl £14.60
Riverina, Australia

Light golden in colour, lots of tropical and autumn fruits and vanilla oak, citrus, nectarine and quince on the palate with a good balance of acidity. A very good producer. A vegetarian wine. They are very well known for producing stunning dessert wines. A good family producer, one of the best in Australia. Great with fruity desserts. A truly inspiring place to visit.

Bin 48 Ch Gravas 2016 75cl £27.50
Sauternes

An absolute belter of a Sauternes! Rich, luscious and sweet but with a great balancing acidity. Creamy sweet fruit (apricot and peach) and subtle spice notes make this a delight to drink. Give yourself a decadent treat accompanied by a crème brûlée, panna cotta or ice cream.

Bin 49 Banyuls NV 50cl £23.00
Chapoutier, Rousillon, France

Made from old vines cultivated in terraces on the slopes of the Catalan Pyrénées, which border Empordà in Spain. The vineyard is totally organic. Production is limited to four communes, of which Banyuls is one. Grape varieties are Grenache Noir, Gris and Blanc and Carignan, although Grenache Noir has to be at least 50% or up to 75% for Grand Cru. It is slightly similar to Port but lower in alcohol. The vineyard is over 2,000 years old and still worked by hand. The production process is similar to Port and is known as "mutage" in France. Try with chocolate desserts.

Bin 50 Tokaji St Stephan's Crown 2013 50cl £23.10
5 Puttonyos, Tokaj-Hegyasa, Hungary

A stunning wine from a very beautiful wine region, 3 hours by train from Budapest. This is rich and opulent. It has intense sweetness, but is balanced with good acidity. Extremely long finish, with cinnamon and red grapefruit aftertaste. It is a really fabulous wine. It has orange peel, mint, cinnamon and figs on the nose. Very well made. Real depth of quality.





PORT & SHERRIES

Bin 51 College Label Fino (Pedro Fino) £20.50
Jerez Superior, Pago Balbaína, Williams & Humbert, Spain

Aged for a minimum of five years, this is a wine of brilliant, pale gold colours. Intense, complex aromas reminiscent of the yeast layer with a hint of almond. Delicate yet full-bodied, with character and elegance. A long aftertaste and nose. Ideal for aperitifs accompanied by high quality cheese, ham or seafood. These sherry houses are producing stunning wines in glorious locations. So under rated, well worth a visit.

Bin 52 College Label Oloroso £20.50
Jerez Superior, Pago Balbaína, Williams & Humbert, Spain

An elegant blend of Palomino and Pedro Ximénez grapes before entering the Criaderas y Soleras system for physical-chemical aging through oxidation in oak casks. Aged for at least six years. A unique sweet Oloroso or "cream". Mahogany colour and aromas of dried nuts with a hint of raisin and brown sugar. Smooth, velvety palate with warm alcohol flavours and a persistent aftertaste. It can be consumed very cold by itself and with desserts, or on ice as a refreshing drink. Considered to be one of the best sherries around.

Bin 53 College Label Tawny Port £17.30
Barao De Vilar, Douro Valley, Portugal

The known origins of the Van Zeller family refer back to the 13th century to the Flemish cities of Mechela and Nijmegen where they hold several properties. During the wars of the 17th century they migrated to Spain and Portugal. Their connection to the wine business dates back to the early 17th century. The ancestors of the Van Zeller family are the first known members of 14 consecutive generations devoted to Port and Douro red wine, an unprecedented fact among other Portuguese families involved in the wine business. They were once owners of Quinta do Noval, making the legendary 1931 Port. A very good Tawny Port with the College's crest. It also makes for a great present.

Bin 54 Quinto de Noval LBV 2012 £32.00
Douro Valley, Portugal

Possibly the best port producer. This does not come cheap, but it still represents outstanding value for the quality of the port. It is one of the major historic port houses. It undergoes foot treading in a lagar (concrete vat), and has flavours of ripe plums, damsons, blackberry and a hint of sweet tobacco. A wonderful location and makes some of the best Port that is made. Deep ruby colour with an intense and elegant aroma. One of the best wineries to visit all about elegance, style and top quality.

Bin 55 Vintage Port 2000 75cl £38.20
Barao De Vilar, Douro Valley, Portugal

This Port is produced with grapes harvested from estates located in the Douro Valley. They have a modern winery located at Santa Camba Vilarica. It was established in 1715. A bright red-brown colour with a complex bouquet of fruity aromas, well structured and aromatic with a seductive finish. It was the first winery that I have ever visited where barrels are temperature controlled.



OTHER DRINKS

ALCOHOLIC

Fino or Oloroso Sherry	£5.20 per glass
Kir Royale (with Champagne)	£10.50 per glass
Pimms	£33.00 per jug (7 glasses)
Raspberry Pimms	£33.00 per jug (7 glasses)
Mulled Wine	£4.55 per glass

NON-ALCOHOLIC

Fresh Orange Juice	£12.30 per jug
Local Apple Juice - Cam Valley	£11.50 per jug
Pink Grapefruit Pressé	£11.50 per jug
Juniper and Tonic	£11.50 per jug
Rhubarb and Apple Pressé	£11.50 per jug
Elderflower Pressé	£11.50 per jug
Peach and Vanilla Nix and Kix (vegan)	£5.00 per bottle
Sparkling or Still Table Water (size 75cl)	£3.95 per bottle

Corkage	£13 per bottle (max size 75cl)
	£25 per magnum





ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Catering Department, St John's College, Cambridge CB2 1TP

Tel: 01223 338615

Email: catering@joh.cam.ac.uk

Website: www.joh.cam.ac.uk/hospitality

September 2019

REGISTERED CHARITY NUMBER 1137428