



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

WINE LIST



1st October 2018 - 30th September 2019



**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 2018/19.

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 2018, to make sure they fall within our quality expectations.

We also believe that these wines give real value for money.

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

In February 2018 we hosted our annual wine suppliers' 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 Greece, Austria, Portugal and UK including the visit to Chapel Down in the last year. There are some up and coming wine regions and Countries, now producing good interesting wines.

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.

We hosted several of the Cambridge University Wine Society tastings over the last year, including a Champagne dinner for Piper - Heidsieck

We held a Pol Roger Champagne Dinner in March 2018 with the head of Pol Roger UK, James Simpson MW, this is our house Champagne. They also give great support to both Cambridge and Oxford. We will be holding further wine dinners in 2018/19.

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

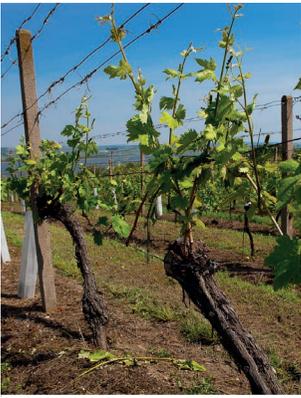
We charge for corkage if you prefer to use your own wines and prices are to be found at the back of the Wine List, along with a range of soft drinks.

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

I welcome any feedback on the Wine List.

W A Brogan

*Catering and Conference Manager
St John's College, Cambridge
September 2018*





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HOUSE WINE WHITE

Bin 1 Riddle Creek Reserve Chardonnay 2017 £14.30
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 Moulin de Gassac Blanc "Classic" 2017 £14.30
IGP Pays de l'Herault, France

Famous for showing that the Languedoc is capable of producing world class wines. This is from the legendary Guibert Family. In 1990, I flew Aimé Guibert over to conduct a tasting in Cheshire. The top red wine, Mas de Daumas Gassac, was deemed to be, and still is, one of the best wines in France, which is often called the Lafite of the Languedoc. A brilliant family producer. It is on land sold by the Daumas Family to a former glove manufacturer, Aimé Guibert. Vines were first planted in 1974. Aimé Guibert has since featured in a documentary film "Mandovino". He sadly died in May 2016. Only 45,000 - 60,000 bottles of their white wine are produced per year. Made from Terret and 10% Carignan Blanc grapes. It is pale lemon gold with little floral notes of white flowers and acacia with garrigue herbs and green apples.

Bin 3 Gewurztraminer Reserva 2015 DO £16.20
Alto Los Romeros, Central Valley, Chile

It is a complex and rich, intensely fragrant wine with a fruit driven nose and strong floral aromas. The palate is sophisticated and creamy with lychees, stone fruits and mineral overtones. A very good wine for food. The winery was started in 1936.

HOUSE WINE RED

Bin 4 Chemin des Pèlerins Rouge 2014 £14.10
Saint Mont, Plaimont, Gascony, France

Benedictine monks grew vines here in the 11th century. The monastery still dominates the village of Saint Mont. It is a beautiful area. The grapes used are Tannat, Cabernet Sauvignon and the rare Pinenc. It is a very well produced wine. In 2011 following the abolition of the VDQS system the wine was granted AOP status. Plenty of intriguing character. Generous cassis-rich black fruit aromas and flavours.

Bin 5 Montepulciano D'Abruzzo 2015 £14.20
Villa Garducci, Abruzzo, Italy

Made by the Garducci winery with Montepulciano grapes, part of the Fratelli Martini Secondo Luigi company which started in 1947. The grapes are harvested in September and vinification takes place near the vineyard. It is an intense ruby red colour with vivid nuances. It is soft and dry with good tannins. It has lots of plum and cherry flavours with spice and chocolate

Bin 6 Eguren Ugarte, Cosecha 2014 £14.95
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, dug by the owner of the winery. The hotel at the vineyard is surrounded by vines and is one of the best wine hotels. This wine won the gold medal at Mundel 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. This is a winery to visit and only an hour from Bilbao and San Sebastian.

CHAMPAGNE

Bin 7 Pol Roger Brut Réserve NV £42.00
Epernay, Champagne, France £76.00 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.

Bin 8 Pol Roger Pure NV £47.50
Epernay, Champagne, France

This Champagne has been on the market for just over 10 years. It is subtle, light and refreshing. Bone dry, it has no dosage. Tasted in November 2007 before its release onto the UK market. This is 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 £67.00
Epernay, Champagne, France

This is a very serious, fabulous quality Champagne. A very good vintage. 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 33 metres below street level. This is a very special Champagne. It was served at the Pol Roger Dinner, held in the college in March 2018. It was stunning. Champagne has now been granted as a UNESCO World Heritage Site.

SPARKLING WINE

Bin 10 Perelada Cava £18.50
Penedes, Spain

A classic Cava that returns to the list for its 2nd year. Consistent high quality. Great depth. A mix of Cava grapes. Perelada is classed as one of Spain's most dynamic wineries. It is still family owned and run. It dates from the 14th century. Castillo Perelada is the wonderful castle where every summer they hold a very classy two week music festival. This is a traditional method premium Cava, using a mix of Macabeo, Xarel-lo and Parellada grape varieties. Aged for 15 months before disgorgement. It is crisp with apple overtones.

Bin 11 Chapel Down Brut NV £25.00
Tenterden, England

A stunning sparkling wine from a brilliant producer. The flagship wine. They also have a very successful beer business. They 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.

* Preordered two weeks in advance



ROSÉ WINE

Bin 12 Saint Louis de Provence Rose AOC 2016 £13.90
Coteaux Varois en Provence, France

Pale pink, medium intensity with aromas of cranberries, raspberry, strawberries and wet stones. Dry and zesty. Good complex flavours. Dry in style with rose petal aromas. It is made from 50% Grenache, 30% Cinsault and 20% Syrah. The winery is located in Brignoses Village which is the largest in Provence. Catherin Hugueriu is the wine maker. 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

OLD WORLD WHITE

Bin 13 Quinta do Crasto Branco 2016 £14.90
Douro, Portugal

An amazing wine, in one of the best vineyard locations in the world. Situated on the right bank of the river midway between Regua and Pinhao. It has been in the same family for over a century. The word Crasto is derived from the Latin word Castrum or Roman fort. Made from traditional Douro white grape varieties: Gouveio, Viosinho and Rabigato. Fresh and aromatic, this has delicious summery flavours of ripe pineapple tinged with citrus. It is vibrant, fresh and lingering. Visited many times.

Bin 14 Zensa Fiano Salanto IGP, Organic 2017 £16.00
Puglia, Italy

An organic wine, straw yellow in colour. A fragrant fruity dry white wine with orange blossom, mango and peach notes on the nose. A very well balanced, long and persistent finish. This style of wine is very well made and is becoming more well known. The grapes are from Salanto wine growing region. Zensa means to do without in Italian.

Bin 15 Roero Arneis D.O.C.G Fratelli Casetta 2016 £16.90
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 16 Chardonnay, Domaine de Cibadiès 2016 £19.90
Pays d'oc, Languedoc, France

Stone and citrus fruits with a touch of oak, fermented on lees for 12 months. Can be drunk as an aperitif or with poultry, vegetarian dishes, fish, cheese and salads very good depth.

Bin 17 Bioca Godello Seleccion 2016 £20.50
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, grown on the left bank of the river Sil. The Bioca vineyard was established in 1954. It won the IVE Godello Trophy in 2013. This area is really in vogue and was in the May 2018 FT weekend magazine with recommendations from Jancis Robinson





Bin 18 Gentile Classic, Hugel 2015

£20.50

Hugel et Fils, Hugel, Alsace, France

This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called Gentile. The wine uses 6 grapes of Alsace 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. A great wine to go with food. Visited in March 2017 it was also my first serious wine tasting abroad many years ago. The wine has great finesse.

Bin 19 Chateau Megyer Dry Furmint 2016

£20.70

Tokaji-Hegyalsa, 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. The winery is owned by Jean-Louis Lagorde, owner of Chateau Clinet in Pomerol.

Bin 20 'Kalogoeri' Malagouzia 2017

£21.50

Domaine Pappiannakes, 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 was only rediscovered in the 1980's, by the Winemaker Evangelos Gerovassiliou after he planted out his vineyard at Epanomi on the Halkidiki Peninsular. It is a great winery and family owned, just outside Athens and we did a tasting here in April 2018. They have a very good selection of wines. It is made from the Malagouzia grape variety. It is a unique bioclimatic winery, the first in Greece. A really good food wine.

Bin 21 Viognier IGP Vaucluse Chêne Bleu 2015

£30.00

Chêne Bleu, Crestet, France

A stunning organic wine. It is cold fermented and has short cold maceration for 1½ 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. This vintage won gold medal at the International Wine Challenge. The vineyard follows biodynamic practices. Dani Rolet visited the College in June 2016 to give a midnight tasting at the May Ball. We have held various Chêne Bleu dinners in the College, with Nicole Rolet a great supporter of the college. The wine is on limited release.

Bin 22 Meursault Grand vin de Bourgogne 2016

£39.50

Bouchard Pere et Fiu, Burgundy, France

The history of the Bouchard family starts in 1731, a merchant of woolen cloth, native from 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.





NEW WORLD WHITE

Bin 23 Sauvignon Semillon Helmsman 2017 £16.23
Robert Oatley, Western Australia

Mainly Sauvignon Blanc from a very respected producer. The vineyards are tended as organically as possible and wines are made with minimal intervention, reflecting a dedication to grape growing and wine production. Larry Cherubino is the director of wine making. They held a tasting in Cambridge a few years ago, which was very informative.

Bin 24 Spinyback Riesling 2016 £17.00
Nelson, New Zealand

Established in 1993 by Trevor Bolitho and his wife Robyn. It is a boutique estate of 140HA. Their son Ben is the head viticulturist. Aromas of jasmine and honeysuckle with some residual sweetness and good acidity. It has great length. Just around the coast from Marlborough.

Bin 25 Coleccion Blanc, Roussanne, Viognier 2016 £19.20
San Antonio Valley, Chile

This wine won the gold medal in 2016 at the Six nations wine challenge in Australia. It is ranked as one of the best vineyards in Chile. The wine is 50% Marsanne, 45% Roussanne and 5% Viognier. It is bottled at the estate. These grapes are from vineyards 200 metres above sea level. The vineyard is only 12km from the Pacific Ocean, situated on the edge of the coastal mountain range. It is yellow colour with green tinges. The wine is blended with the Viognier added after fermentation. Then the wine is transferred to a cement egg shaped tank. It is unfiltered. The nose is intense with floral notes.

Bin 26 Chapel Down Bacchus 2016 £23.90
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-Spire. A stylish producer. It was also the first winery to appear on the London Stock exchange. 1000 companies to inspire for the 2nd year running. Used on the Benefactors Feast in 2018 and also at the Donor's lunch in May 2018.





OLD WORLD RED

Bin 27 Primitivo Appasimento 2015 £16.00

Paolo Leo, Puglia, Italy

From the Primitivo grape grown in the sun blessed southern heart 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 28 Tsantali Organic Cabernet Sauvignon PGI 2011 £16.50

Aglos Pavlos, Greece

Exceptional terrain on the uniquely shaped Halkidiki peninsula. Selected grapes which are handpicked. Hints of mint, blueberry, cherry, herbs and spices with notes of oak. Ruby red colour. Great location. The palate is rich. It is totally organic and you can see that Greece is now producing great serious quality wine.

Bin 29 Yerevan Areni / Karmrachyut 2016 £16.50

Arens, Armenia

This wine is made in the Beaujolais style. It is from one of the worlds oldest wine producing countries. Areni is a wine village that is famous for production of wine since ancient days. Armenia was famous for its wine makers where original traditions are kept until this day. In olden times the wine, was kept in deep dugouts in special 'karases', which are clay pots. The Areni cave complex was discovered in 2011 it is the worlds oldest known wine producing region. The soil is mainly volcanic. 50% of the wine is exported to Russia.

Bin 30 Assobio Quinta dos Murcas 2015 £16.80

Douro, Portugal

The winery was established in 1714 and since 2008 has been part of the Esporao project. Average age of the vines is 20 years, the wine is aged in French and American Oak. It is full bodied with spices, blueberries and balanced tannins with a deep ruby colour and purple edges. It is a mix of grape varieties from the Douro Valley including Touriga Nacional. Visited in November 2015 and it is a wonderful winery. They also have the oldest producing vines in the Douro Valley. A lot of money is being invested in the winery, including new winery and accommodation for visitors. Assobio is the name of the hillside at Murcas Estate. It is from a single vineyard.

Bin 31 Château Pinteraie 2015 £19.50

Cahors, France

This Château follows the "Terra Vitis" certification process, which is first and foremost about passion for the grapes, wine, and pleasure to drink. The wine is 85% Malbec and 15% Merlot. The vineyard is 37 years old. They follow sustainable farming methods and green harvesting. The wine is aged for 12 months in oak casks, 20% of which are new. The grapes are well ripened. They have a controlled yield of 40 hectolitres per hectare. A wonderful wine, long in length, with balanced tannins.

Bin 32 Lavinyeta Puntiapart 2015 £22.50

Lavinyeta, D.O. Empordà, Spain

From Mollet de Peralada in Northeast Spain, near the French border. One of the most exciting wine regions in Spain that is getting very good press. This is an excellent wine, a mix of Cabernet Sauvignon and Samsó grapes, matured for 12 months in French, Hungarian and American oak barrels. The wine is made by Josep Serra. It was selected as the Costa Brava Centenary wine from amongst all the Empordà wines. It is found in the best Spanish restaurants. The award winning design work for Lavinyeta labels is done by Joseph's brother, graphic designer Luis Serra. They were one of the first wineries to champion "Integrated farming". The vines share space with olive trees, wheat crops and pecking chickens. They have been to the College twice to conduct tastings for the students, and it featured on the May Ball tasting in 2018. We use their olive oil in the kitchens.



Bin 33 Fonterutoli, Chianti Classico 2014 £22.00
Mazzei, Italy

One of the real greats of Chianti. Has won more awards than any other Tuscan Estate. A wonderful vineyard with a great cellar of Chianti. Marchesi Mazzei has an unparalleled heritage steeped in Tuscan winemaking tradition. It has been 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. They hold Tuscan food cookery classes on the Estate. The grapes are hand picked from 5 different vineyard sites. The new cellar opened in 2006. It is classed as the best in the region and holds 3,500 barriques. The wine spends 12 months in small French oak barrels. The grape varieties are 90% Sangiovese and 10% Malvasia Nero, Colorino and Merlot. This was one of the best wines out of a poor vintage. When I visited, there were vintages dating back to the 1890s. Great with a wide range of food. They held a tasting in Cambridge in May 2017.

Bin 34 Blauer Zweigelt 2015 £22.90
Dom Wachau, Austria

Medium ruby with purple highlights with blackberry, cherry and earthy flavours. Medium bodied. Elegant and fresh on the palette. Becoming "in vogue". Refreshingly good quality Austrian wine. The grape is a crossing of Saint Laurent and Blaufränkisch created in 1922. It is the most widely planted grape variety in Austria.

Bin 35 Astralabe, AOC Ventoux 2013 £22.00
Chene Bleu, France magnum upon request

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. I went to visit in 2011 and 2012. The attention to detail is immense and they operate to very high standards. The grapes are hand harvested double section takes place and gravity flow in the winery. The wines are excellent and have great style. So much thought has gone into this vineyard and wine. This wine was used on the College Donors' Lunch and then on the Réunion des Gastronomes lunch at the College in 2015 and the TUCO dinner in 2018 and was very well received. The name of the winery comes from a blue oak tree on the Estate. It is from the Ventoux region, recently renamed in 2009. It is such a stunning winery with owners always thinking outside the box and pushing boundaries. Also try it in magnum.

Bin 36 Abelard, AOC Ventoux, Chêne Bleu 2010 £59.00
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. The wine spends 16 months in French oak. Full bodied, rich with polished sweet tannins and totally pure. They host the Extreme Wine Challenge every June and hosted the World's First Grenache Symposium in 2010 at the vineyard. Nicole Rolet, one of the greats in the wine industry, is at the head of the venture and is raising standards and awareness throughout the wine world. Great value. We stock the Heloise, but for this list we have listed the Abelard. We do have a few bottles of the Heloise left in stock. Dani Rolet is now doing great work with the company and is an ex Cambridge student.



OLD WORLD RED

Bordeaux Selection

Bin 37 Château Trébiac 2014

£18.20

Graves, Bordeaux, France

Brilliant ruby colour with a good nose of ripe plum, forest fruit and graphite. Very ripe tannins and plums. 70% Merlot, 30% Cabernet Sauvignon. This wine comes from the gravelly, pebbly vineyards of Graves. It is situated on a beautiful plateau, 35km south of Bordeaux. The name of the wine comes from the area's gravel soil.

Bin 38 Château Franc-Baudron 2012

£18.20

Montagne-St-Emilion, Bordeaux, France

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 in the right bank of Libourne, sub region of Bordeaux. Montagne-Saint-Emilion surrounds the village of Montagne three miles north of the town of Saint-Emilion.

Bin 39 Château Bessan Segur 2011

£22.90

Cru Bourgeois, Medoc, Bordeaux, France

The wine is slightly soft with aromas of raisins and dried figs with pine tar and toasted rye bread. Soft dark fruit on the mid palate. Hints of vanilla and herb. Dry strawberry and silky tannins. Around 50% Merlot with Cabernet Sauvignon and Petit Verdot. Average age of the vines is 60 years. The grapes are hand harvested. The winery has around 53HA of vines. It spends months in oak. Goes very well with dark meats, game and hard cheeses. It is decanted for all dinners.

Bin 40 Château Caronne Ste Gemme, 2011

£23.50

Cru Bourgeois Supérieur, Haut Medoc, Bordeaux, France

It is 45 HA 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 Nany-Berie family have owned the winery since 1900.





NEW WORLD RED

Bin 41 Amauta Absoluto Tannat 2017 £17.20
Valle de Cafayate, Argentina

Intense ruby colour with red berry fruit on the nose, along with spicy notes and hints of figs, menthol and eucalyptus. It is a small family owned winery in Cafayate, the dry mountain desert region in far northwestern Argentina, near the city of Salta. The vineyards are amongst the highest in the world. The packaging and labels reflect the Inca Cross, which is common in this part of the Andes. Grapes are harvested by hand. An excellent wine with red meat and chicken. The winery and vineyard date from the 1890s.

Bin 42 Zinfandel 2016 £18.90
McManis Family Vineyards, Lodi, California

The family have been farming in the northern interior region of California for five generations. In 1990 the fourth generation founded McManis family vineyards. In 1998 they had a state of the art winery built. They have 10 different vineyards. They practice sustainable farming, they have just recently been awarded green winery certification. They also practice biodiversity. Soil and water health, community and employee well being. This is a very good wine and intense. It is a 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.

Bin 43 Paxton the Guesser Red 2016 £18.90
Shiraz, Grenache, Cabernet Sauvignon and Tempranillo
Mclaren Vale, South Australia

It is a delicious blend of Shiraz, Grenache, Cabernet Sauvignon and Tempranillo. It is a fruit driven wine with lots of plum, dark cherries and a hint of mint. It is named in recognition of David's days working in sheep sheds in Australia. The Guessers job is to sort, clean and class the fleece of each sheared sheep. The cellar is at Landcross farm which is an old sheep farm. The owner is called David Paxton who is one of the most highly respected viticulturists. They only use biodynamic farming produces. Great concentration and depth.

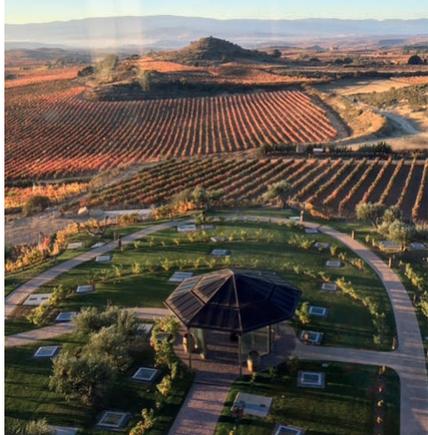
Bin 44 Apaltagua Coleccion Carignan 2015 £19.20
Valle de Maule, Chile

Each bottle is numbered. A great Carignan. Full bodied, rich, aromas of cedar. It has won gold medals. It comes from a vineyard of bush vines. Planted in the 1960's, still all the vineyard work is carried out by horses. The grapes are harvested by hand. The grapes are transported at night. Wine goes in the barrel for 12-14 months. It is rich, opulent with great style.

Bin 45 Cabernet Sauvignon Changyu Moser XV 2016 £20.50
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.





DESSERT WINE

Bin 46 Vat 5 Botrytis Semillion De Bortoli 2014 37.5cl **£13.95**
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.

Bin 47 Akashi-Tai, Junmai Sparkling nv 30cl **£23.00**
Japan

A luscious dessert sparkling Sake. Is only 7% Alc. The company is from Akashi-city, Hyogo, right next to Kobe. It is a coastal city looking out over the Akashi Kaikyo Bridge the worlds largest suspension bridge. The rice and water are local. This is very high rated. Yonezawa Commercial Sake production in 1886. The region is famous for its castle and Sea Bream (Tai) and octopi. It has always been at the cutting edge and it made the first "Genmai Aged Sake" Japan's first ever brown rice Sake using unpolished brown rice.

Bin 48 Banyuls 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.

Bin 49 Tokaji St Stephan's Crown 2013 50cl **£23.10**
5 Puttonyos, Tokaj-Hegyasja, 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.





PORT & SHERRIES

Bin 50 College Label Fino (Pedro Fino) £20.20
Jerez Superior. Pago Balbaina, 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.

Bin 51 College Label Oloroso £20.20
Jerez Superior, Pago Balbaina, 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 sheries around.

Bin 52 College Label Tawny Port £17.20
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 53 Quinto de Noval LBV £36.00
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 under goes foot treading in a lagar, 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.

Bin 54 Vintage Port 2000 75cl £34.90
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	£5.00 per glass
Kir Royale (with Champagne)	£10.00 per glass
Pimms	£32.50 per jug (7 glasses)
Raspberry Pimms	£32.50 per jug (7 glasses)
Mulled Wine	£4.50 per glass
Hot Mulled Sloe Gin	£4.90 per glass
Marmalade Punch (with Whisky)	£26.00 per jug (7 glasses)

NON-ALCOHOLIC

Fresh Orange Juice	£12.00 per jug
Local Apple Juice - Cam Valley	£12.00 per jug
Cucumber and Mint Presse, (sparkling)	£11.00 per jug
Orange and Clementine	£11.00 per jug
Apple and Raspberry (from Suffolk)	£12.00 per jug
Elderflower and Rose Pressé (sparkling)	£11.00 per jug
Elderflower Pressé	£11.00 per jug
Sparkling or Still Table Water (size 75cl)	£3.95 per bottle

Corkage	£12.50 per bottle (max size 75cl)
	£23.00 per magnum





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