



WINE LIST -C
1st October 2023 -30th September 2024



Welcome to the new St John's College Wine List for 2023/24.
The wines have been chosen for their individual style and quality.

The Catering team here at St John's College have tasted all of the new wines
for the list to make sure they fall within our quality expectations.

The wine list has been designed to assist you in making the correct choice to complement
our menus, and the Catering team are happy to talk to you about the wines
and welcome any feedback on the Wine List

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.

The wines on the list represent outstanding value.
The vintages are correct at the time of going to print.

All wines are 75cl bottles unless otherwise stated.

We hope that you enjoy the wines.



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HOUSE WINES WHITE

BIN 1

DOM GAYDA FLYING SOLO GRENACHE BLANC/VIIGNIER

£21.50

VEGAN

Beautiful bright, pale yellow colour. An explosive nose of ripe apricot and white flowers that immediately remind us of the presence of Viognier. The nose also expresses notes of grapefruit and candied lemon, ending with a beautiful freshness. The palate is in perfect harmony with the nose, with subtle notes of yuzu, peach and bergamot. Perfect on its own or with light starters and salads

BIN 2

GRAN VERANO SAUVIGNON BLANC

£21.00

VEGAN

Gran Verano Sauvignon Blanc has a bright yellow tint with glints of green. Its prominent aromas of lime blend harmoniously with herbs and floral notes. In the mouth it is soft, citric and refreshing to the palate. Perfect with asparagus or fish based starters.

BIN 3

DOMAINE DE PELLEHAUT BLANC 2021 IGP COTES DE GASCOGNE

£ 22.50

VEGAN

A blend of familiar and not so familiar grape varieties including Chardonnay, Sauvignon, Colombard, Ugni Blanc, Gros and Petit Manseng. This wine from Gascony in SW France is a knockout. Great aromatic intensity on the nose, with tropical notes followed by floral scents; lemon, peach, grapefruit, elderflower, hawthorn and lime blossom. A whole, flowering fruit orchard to discover. The palate offers fine balance between the fresh attack and the long, fruity finish. Sniff the empty glass and you will find the aromas still there, as intense and lingering as ever! A perfect match for seafood whatever the occasion. Ideal with shellfish and smoked salmon.

BIN 4

ROLLESTON VALE CHARDONNAY

£22.50

An elegant white made from selected premium parcels of high altitude vineyards owned by the Oatley family. This is a fruit driven style with distinctive aromas of ripe peach and melon with nuances of oak, this is mouth filling and generous with a sustained finish. Great on its own or with chicken, fish and salads



HOUSE WINES RED

BIN 5

DOMAINE GAYDA T'AIR D'OC SYRAH

£22.50

VEGAN

Similar in style to a Crozes Hermitage, this wine offers great intensity. Fruit driven with ripe berry aromas and a smooth, rich taste in the mouth. Also some complexity and spice. A treat with meat based starters or mains.

BIN 6

MONTEPULCIANO D'ABRUZZO, CASA SANT ORSOLA

£22.00

The wine is intense ruby red in colour with purple highlights. Notes of juicy red and black fruits, interwoven with toasted oak undertones create an interesting nose. The wine has a pronounced varietal character on the palate, dry but harmonious taste with soft delicate tannins, notes of blackberries and hints of vanilla. Italian wines are made with food in mind and this is no exception. Pairs well with beef ragu or rich tomato based dishes.

BIN 7

GRAN VERANO RESERVA MERLOT

£21.00

VEGAN

The Gran Verano Merlot is a ruby red coloured wine and possesses fresh fruit aromas with a touch of cherry. It displays an elegant finish with soft, round tannins. Good with duck or lighter meat dishes. Also a good reception wine.

BIN 8

ROLLESTON VALE SHIRAZ

£22.50

This generous yet elegant wine is packed full of dark berry fruit and spice. From high altitude vineyards in the Central Ranges of New South Wales. Partners well with big-flavoured meat dishes.



SPARKLING WINE AND CHAMPAGNE

BIN 9

BERTIOL PROSECCO VALDOBBAIDENE EXTRA DRY

£27.00

VEGAN

Prosecco – but better! Valdobbiadene DOCG is like Prosecco's 'Grand Cru', In these hills it's impossible to cut corners. The vineyards are incredibly steep, so that everything has to be done by hand. Juicy. Fresh. Floral. It is a really moreish wine, full of the flavours of ripe white peaches, apple and citrus. Nicely dry but still has a creamy, soft mousse and a blossomy aroma, which is classic Prosecco.

BIN 10

MAS MACIA CAVA ROSADO

£27.00

VEGAN

An exceptional Cava with great concentration and finesse. Generous aromas of wild berries and red fruits. Full, fruity and concentrated on the palate with persistent bubbles and delicate red fruit on the finish. Perfect as an aperitif or to serve with canapés, rice dishes and salmon.

BIN 9

PIERRE BERTRAND 1ER CRU BRUT NV

£49.95

VEGAN

A classic blend of Chardonnay, Pinot Noir and Pinot Meunier from Premier Cru vineyards in the Marne Valley – fresh bouquet of white peaches and lemon zest on the nose. Creamy bubbles with notes of quince and pear. Award winning Champagne from a small family grower.



ROSE WINE

BIN 12

SAINT LOUIS DE PROVENCE ROSE, COTEAUX VAROIS EN PROVENCE 2011

£23.75

Fresh, vibrant and pale pink in colour. Dry, with aromas of cranberries and raspberries. 50% Cinsault, 30% Grenache and 20% Syrah. A delicious wine to drink as an aperitif or also with light fish dishes.

LIGHT/FRESH WHITES

BIN 13

FUNKSTILLE GRUNER VELTLINER

£22.50

VEGAN

Subtle exotic hints, ripe pear and fresh citrus notes, it's a dry wine with complex flavours. The palate is rich with melon and grapefruit with a refreshing, zippy finish. Great with salads, fish or on its own.

BIN 14

DR PAULY BURGWEILER RIESLING TROCKEN, MOSEL, GERMANY 2021

£23.00

Riesling and German Riesling in particular is seriously underrated for its quality and value. This was a standout wine from our tasting. Delivering crisp, dry fruit (limes, green apples) in abundance and a mouth-watering finish. Riesling is a very versatile food wine and can accompany fish dishes and those with creamy sauces very well. Ignore at your peril!

BIN 15

DOMAINE DU CLERAY SAUVIGNON BLANC, IGP LOIRE

£22.00

Brilliant alternative to Sancerre or Pouilly Fume. Crisp, dry Sauvignon but with plenty of fruit character. Blackcurrant leaf and gooseberries predominantly with citrus elements too. Mouthwatering acidity and stony minerality combine to make this a delightful refreshing wine to drink on its own or with seafood or goat's cheese.

BIN 16

RAG & BONE RIESLING, THE MAGPIE ESTATE, EDEN VALLEY S.AUSTRALIA

£25.50

This comes from the most prized area for Riesling in Australia, Eden Valley. Intense aromas of lime/lime blossom. The wine opens up on the palate to deliver zingy acidity and lovely texture, culminating in a long delicious finish. Great with Asian inspired dishes containing spice



FULL BODIED WHITES

BIN 17

CHABLIS DOMAINE FOURNILLON, CHABLIS, FRANCE

£29.00

Perhaps the quintessential expression of Chardonnay, Chablis is well known and well-loved around the world. This wine displays the dry, mineral and apple taste profile of a classic Chablis. Prices have risen sharply in Burgundy but this wine remains reasonable and represents great value. Goes superbly well with seafood dishes and fish.

BIN 18

DOMAINE CHAPOUTIER "LA COMBE PILATE" VIOGNIER FRANCE 2019

£32.95

No apologies for including another Viognier! This one was a standout white from our tasting so had to make it onto the list. Really intense nose of ripe apricot and peach. Luscious, soft and full whilst retaining good acidity. A real delight to drink lightly spiced dishes or fish in a cream sauce.

BIN 19

DOMAINE ZIND-HUMBRECHT GEWURZTRAMINER, ALSACE, FRANCE

£34.25

The region of Alsace produces some of the most exciting and best value white wines in the whole of France. This wine is from one of its most famous and quality-driven producers based in Turckheim. Gewurztraminer is a unique grape variety with a nose and flavour unlike any other. Rose, Turkish delight and a spicy back note would be its main characteristics. Dry but with the sense of being sweet, it goes very well with spicy dishes, in particular Thai curries. A real treat for the senses!

BIN 20

INTEGER CHARDONNAY

£21.00

VEGETARIAN

Some of the best Chardonnays find their origins in the Stellenbosch region. Being cooler, the region gives the wine body and fruit intensity. The wine is elegantly styled, with a lovely fresh citrus character and hints of grapefruit. Great wine to serve with white fish dishes.

BIN 21

WEEMALA PINOT GRIS, LOGAN ESTATE, ORANGE, AUSTRALIA

£29.25

Rose gold in colour, there are aromas of pear, apricot, and honeysuckle, flowing through to a palate filled with white peach, white nectarine, grapefruit and an amazing zesty sherbet tang, giving us a long, dry, lemony finish. Weemala is an Aboriginal word meaning nice view. Goes well with creamy pasta dishes, fish or even chicken.

BIN 22

VIN DE PAYS DE L'HERAULT GRENACHE BLANC CH MAS BELLES EAUX, FRANCE

£22.75

A gem that we have retained from last year's list as it delivers so much flavour in a different style to many other wines. Dry but with an impression of sweetness due to the intensity of fruit on offer. Pear, banana, candied fruit are all present here. A versatile food wine this could be paired with savoury or sweet dishes. If you are bored with more conventional wines then this is a must try!



LIGHTER REDS

BIN 23

CARMENÈRE "ANDICA", FAMILIA TORRES

£22.75

VEGAN

Andica Carménère Gran Reserva is a dark cherry-colored organic red produced in the Maule Valley of Chile. Ripe fruit aromas such as plum and blackberry are very noticeable on the nose. On the palate, the balsamic, floral and slightly spicy notes are in perfect balance with the fruit. Great with pork or lamb or with tomato based vegetarian dishes

BIN 24

FUNKSTILLE BLAUER ZWEIGEIT

£22.50

VEGETARIAN

Funkstille Zweigelt, with its luscious cherry, plum and forest fruit flavours, is a full on juicy red wine. The palate is full bodied with vibrant fruit flavours and a subtle twist of vanilla spice from the oak. 'Funkstille' means radio silence. An excellent wine to partner with duck or game dishes.

BIN 25

ESTOLA RESERVA LA MANCHA

£21.50

Cherry red in colour with brick-red tones from ageing in oak. Warm intense aromas of red fruit, tobacco and smoke. Red fruits on the palate with an integrated oaky taste. A perfect balance between the varietal nuances and the character acquired during ageing in the oak barrels. A soft, easy drinking wine ideal to drink with meaty starters or meat main courses.

BIN 26

PINOT NOIR CLOUD FACTORY, MARLBOROUGH, NEW ZEALAND

£28.25

The other grape for which New Zealand has become famous. The climate lends itself to producing delicate but flavour packed wines from a long growing season. Crunchy red fruits (cranberry and redcurrant) abound in this fine example of Pinot Noir. A subtle oak influence too makes this a harmonious drinking experience. Partners well with cured meats and in particular duck dishes.

BIN 27

FLEURIE, CAVE DE FLEURIE, BEAUJOLAIS, FRANCE

£23.75

An oft-overlooked wine region in France, which is a shame as Beaujolais produces some excellent wines full of character. Fleurie is one of the more famous Beaujolais Crus (there are ten of these, producing the best quality wines), characterized by their violet hue and flavour. A delicious wine that can be drunk lightly chilled on its own or with lighter dishes. The low tannin grape variety of Gamay produces charming wines, which should be better appreciated.



FULL BODIED REDS

BIN 28

CROZES HERMITAGE BOISSY, RHONE VALLEY, FRANCE

£28.50

This excellent example of Crozes Hermitage is made from 100% Syrah (Shiraz) grapes and is characterized by ripe, bramble fruit and a spicy back note. Crozes is a great entry point to the wines of the Rhone Valley and the expression of the Syrah grape in its traditional home. Powerful yet balanced this is a great food wine. Goes well with rich meat dishes such as casseroles.

BIN 29

CABERNET SAUVIGNON MCMANIS, LODI, CALIFORNIA, USA

£26.50

It is fair to say that Cabernet has found a second home in California where it delivers ripe, rich blackcurrant flavoured wines. Some of these can command as high a price as all but the grandest wines from Bordeaux and age as well. This example is fruit driven with masses of ripe blackcurrant fruit, soft tannins and a long finish. Easy drinking but also has structure and balance. Classic match with beef.

BIN 30

INTERGER GSM RHONE

£22.50

GSM is an abbreviation of Grenache, Shiraz and Mourvedre, three power -house grape varieties of the Rhone Valley. This is a classic Rhône style blend with lots of depth on the palate with spice and black berry on the nose. Mulberries and whiffs of cinnamon, dried herbs and liquorice with very subtle spices in the background. On the palate there's fruit at first, a structured mid-palate, with lovely elegance. Finishing with silky, savoury tannins. Rich and brimming with fruit, ideal with beef, lamb, venison or vegetarian moussaka.

BIN 31

ZUCCARDI MALBEC, UCO VALLEY, MENDOZA, ARGENTINA

£32.00

VEGAN

This grape variety really put Argentina on the world wine map. Malbec was a marginal variety in France but the Argentinians took it to their hearts and have really elevated it to a new level. Smooth, silky tannins and ripe plum fruit are married to an herbal character. Well integrated oak sits behind the wine and adds to its complexity. A well-made and a delight to drink. A versatile food wine with cheese or meat based dishes.

BIN 32

CH VINCENS, CAHORS, FRANCE

£23.00

An interesting comparison with the previous wine as this wine is also made from Malbec but from its traditional home in Cahors, France. A very reliable wine that delivers subtle oak and ripe fruit, both on the nose and palate. Wine regions in France like Cahors are becoming more popular as they deliver great quality and value for money. Similar to the wine above this example goes well with meat dishes or with hard cheeses after a meal.





DESSERT WINE

BIN 33

CH GRAVAS, SAUTERNES, FRANCE

£38.00

An absolute belter from the famous Sauternes region! This example offers rich creamy fruit (apricot and peach) and a refreshing level of acidity to balance the luscious sweetness. Amazing with crème brulee or any cream based dessert.

BIN 34

MAURY DOUX GREANT ROUGE

£32.00

Made from 100% old vine Grenache, this is the perfect wine to serve alongside chocolate desserts. Soft and generous with a spicy vanilla component from oak ageing, the flavours perfectly complement the flavours present in chocolate, which can be a difficult wine match.

FORTIFIED WINE

BIN 35

COLLEGE LABEL TAWNY PORT, BARAO DE VILLAR, PORTUGAL

£24.95

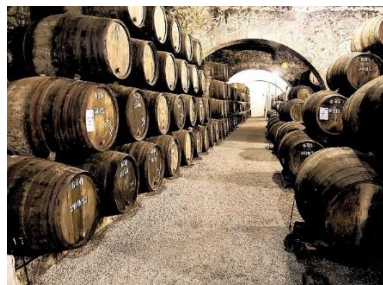
A very popular wine in College, both at dinner and as a gift for people to give as a souvenir. This is a very high quality tawny from a distinguished Port family, displaying the classic notes of caramel and nuts. No need to decant as this port has spent an extended period in oak.

BIN 36

COLLEGE LABEL VINTAGE PORT, BARAO DE VILLAR, PORTUGAL 2000

£50.00

Perfectly mature vintage port from this quality producer. If you want the best that port has to offer then it has to be vintage. Grip, poise, power and structure all in abundance in this wine. A perfect way to end a meal.



OTHER DRINKS



ALCOHOLIC

Mulled Wine	£34.65 per jug (7 glasses)
Pimms No1 or Raspberry Pimms (With full fruit Garnish)	£33.00 per jug (7 glasses)
Aperol Spritz	£ 7.95 per glass
Local Bottled Artisan Ales and Lager (500ml)	£ 4.95 per bottle

NON-ALCOHOLIC

Noughty Thomson and Scott Organic Sparking Wine	£11.00 per bottle
Fresh Orange Juice	£12.50 per bottle
Local Apple Juice - Cam Valley	£12.00 per bottle
Lime and Soda	£12.00 per bottle
Juniper and Tonic	£12.00 per bottle
Elderflower Pressé	£12.00 per bottle
Non- alcoholic peach Bellini	£12.50 per bottle
Raspberry Lemonade (vegan, gluten free)	£12.00 per bottle
Sparkling or Still Table Water (size 75cl)	£ 4.00 per bottle
Corkage	£14.00 per bottle (max size 75cl) £26.00 per magnum

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.

Catering and Hospitality Department

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September 2023

REGISTERED CHARITY NUMBER 1137428