

## Off - Dry White Wine

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£18  £4.20  175ml £6.00  250ml

**Torrontes, Sol, Bodegas Santa Ana 2009/10** Argentina (13.5% abv)

This is a wine that is on the sweeter side! Reminiscent of an English garden during summer time. Powerfully aromatic with an array of wildflowers. If your a fan of Gewurztraminer then this would be well worth a try. Great with oriental foods.




## Rosé Wine

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£15  £3.50  175ml £5.00  250ml

**Garnacha Rosé, Campo Nuevo 2009/10** Spain (12.5% abv)

The Wimbledon rose! Vibrant in colour and tastes just like strawberries and cream.

£18  £4.20  175ml £6.00  250ml

**Malbec Rosé, Bodegas Santa Ana 2010** Argentina (12.5% abv)

One for the sweeter toothed gang. Fantastic with sunshine!

## Sparkling & Champagne

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**Argeo, Prosecco Brut, Ruggeri NV** Italy (11% abv) £22 

Arguably the most refreshing style of fizz in the market today. Its soft elegant style makes this wine the perfect aperitif, particularly during those hot summer months.

**Brut di Pinot Nero Rosé VS, Ruggeri NV** Italy (12% abv) £23 

Made with Pinot Nero, which is Italian for Pinot Noir, this is the perfect lighter (and cheaper!) alternative to rosé Champagne. It's fresh and light with delicious red fruit intensity.

**Cordon Rouge Brut, Mumm NV** France (12% abv) £35 

Rich and yellow in colour, peach and apricot flavours with subtle hints of toasted nuts and vanilla.

Wine's supplied by Enotria

 4-8 Chandos Park Estate, Chandos Road, London NW10 6NF

 Enquiries: 020 8961 4411 • Order office: 020 8961 5161

[www.enotria.co.uk](http://www.enotria.co.uk)

# THE ANCHOR

## WINE LIST


# White Wine

£15 

£3.50  175ml

£5.00  250ml


**Viura, Campo Nuevo 2010** Spain (12% abv)   
Dry, fresh, and well-balanced with soft apple flavours


**Ugni Blanc, La Cadence 2010** France (11% abv)   
Little known but brilliant value French white. Crisp and smooth. Food wise this is a very universal style.


£18 

£4.20  175ml

£6.00  250ml

**Reserve Chardonnay, Tooma River 2009/10** Australia (13% abv)   
Fruit dominated Chardonnay packed with grapefruit, lime and melon flavours, and not a piece of oak in sight!

**Pinot Grigio, Via Nova 2010** Italy (12% abv)   
Its easy to drink style has made this grape a real favourite during recent years. This Pinot is fresh with bright, bold lemony flavours.

**Sauvignon Blanc, De Gras 2010** Chile (13% abv)   
Text book Sauvignon bursting with lime and gooseberry fruit flavours alongside crisp, herbaceous characters.

£22 

**Chablis, Olivier Tricon 2009** France (12.5% abv)  
This is benchmark Chablis, a superb expression of the graceful, unoaked Chardonnay wines from this region. Vibrant, floral and fruity; this wine really encapsulates the taste of spring.

**Sauvignon Blanc, Urlar 2010** New Zealand (14% abv)  
If we had the opportunity we would all make wine like these guys. Environmentally sustainable, organic practices, as well as biodynamic farming techniques! This is a slightly richer Sauvignon making it the perfect match for full flavoured fish dishes.

# Red Wine

£15 

£3.50  175ml

£5.00  250ml


**Tempranillo, Campo Nuevo 2010** Spain (13.5% abv)   
Soft and smooth with layers of juicy red fruit.


**Carignan Vin de France, La Cadence 2010** France (12% abv)   
Bright berry fruit with a touch of spice. Good honest French country red. Perfect with classic winter stews and casseroles.


£18 

£4.20  175ml

£6.00  250ml

**Reserve Shiraz, Tooma River, Warburn Estate 2010** Australia (13.5% abv)   
This sun kissed Australian vineyard produces a ripe, full bodied Shiraz dripping with dark fruits and that classic array of spices.

**Rioja Tempranillo, Vina Cerrada 2010** Spain (12.5% abv)   
If you like soft, fruity reds than this smooth Rioja should tick all the boxes.

**Merlot, De Gras 2009** Chile (14% abv)   
Spicy plum chutney springs to mind! Ripe, mouthfilling and packed with dark fruits.

£22 

**Fleurie La Bonne Dame, Jean Tête 2010** France (13% abv)  
The 2009 Vintage has been described in France by many as a once in a lifetime vintage. This particular Beaujolais Cru is soft, supple and perfect for those who dont like their reds too heavy. Good with those lighter meat dishes, especially pork and chicken.

**Pinot Noir, Little Yering, Yering Station 2008** Australia (13.5% abv)  
Lifted strawberries and cherries with a great depth of savouriness. Deliciously moreish Pinot! This cries out for Lamb so much so you might think it's from New Zealand!