

# WINE LIST

---

## Fizz

**Brut Nature, Dominio de Tharys, Valencia, Spain, NV** 6/27

Bone dry Cava with some green apple qualities - light, fresh and uncomplicated, a perfect aperitif.

**Bianco Bio Frizzante, Casa Belfi, Veneto, Italy, 2016** 35

A Prosecco that's been left unmanipulated and unfiltered. A pure balance of fruity and savoury qualities - it'll make you never want to drink the store bought stuff again.

**Cuvee Reserve, Pierre Gerbais, Champagne, France, NV** 75

Small organic estate grower-Champagne from clay and limestone soil. The rare addition of Pinot Blanc in this cuvee lends itself to more minerality and yellow fruit qualities.

## White

**Ciello Bianco IGP, Ciello, Sicily, Italy, 2017** 5/20

Sicilian varietal Cataratto, grown on sandy plots by the sea near Marsala. Fermented very simply in stainless steel with a touch of skin contact - soft, fruit driven and uncomplicated.

**Pipeño Blanco, A Los Viñateros Bravos, Itata Valley, Chile, 2017** 38 (1 litre)

An independent grower co-op in Chile produces this smokey, mineral and lightly perfumed white. Easy drinking yet complex. The litre bottle means you can quaff it easily.

**Grüner Veltliner, MA Arndorfer Mitges, Austria, 2017** 31

Indigenous white Austrian grape aged in stainless steel to maintain purity and freshness. Flinty and mineral with bright fruit notes.

**Champetre Mauzac Blanc, Laurent Cazottes, Gaillac, France, 2017** 34

This producer grows a plethora of fruits, vegetables and herbs biodynamically next to his vines. This Mauzac Blanc is proof that biodiversity in the vineyard gives complexity in bottle - elegant, yet fresh and easy.

**Natúr, Schmitt, Rheinhessen, Germany, 2016** 42

Young biodynamic German producers championing indigenous variety Müller Thurgau. Some skin contact gives remarkable texture, balancing its rich tangy fruit. No sulphur added. Reductive upon opening, let it breathe a moment before drinking.

**Aus den Dörfern, Hannes Schuster, Burgenland, Austria, 2016** 44

Aged in both oak and stainless steel, from a plot of gneiss and chalk soils. Lovely grip, a lingereing salinity and great tension.

# WINE LIST

---

**Sumoll Blanc Brisat, Costador Terroirs, Conca de Barberà, Spain, 2015** **48**

Old vines of almost extinct Sumoll Blanc from the mountains near Tarragona. Amphora fermented and aged in old oak. Sea and mountain influences - saline, waxy and mineral.

**Kalk und Kiesel, Claus Preisinger, Burgenland, Austria, 2016** **55**

Field blend of indigenous grapes from pebbly limestone soil, expertly aged in large barrels and clay amphora. A pretty balance of juice, fruit, perfume and salinity. No added sulphur.

## Orange/Skin-Contact

**Baglio Bianco IGP, Ciello, Sicily, Italy, 2017** **7.5/34**

Cataratto with 10 days of maceration from sea facing plots in Western Sicily. Rich and slightly creamy fruit. A pleasingly accessible skin contact white. No added sulphur.

**Purulio Blanco, Purulio, Granada, Spain, 2016** **42**

A wild mix of ten different grape varieties from this tiny 3ha producer in the north of Granada. 5 days skin contact and aged in old oak, this wine's bold structure, tannin and fruit is matched by its intensity and acidity. No added sulphur.

**Wild + Free, Michael Wenzel Gelber, Burgenland, Austria, 2017** **58**

From 3 different vineyards planted on quartz and clay with alluvial deposits. Grapes are destemmed and spontaneously fermented on the skins for 10 days in steel tanks. Floral and bright with nice acidity and a burnt orange finish.

## Rosé

**Rosza Petsovits Rosé, Franz Weninger, Sopron, Hungary, 2016** **7.5/35**

Whole bunch direct press Syrah aged on the lees in barrels - soft red fruits with a long juicy finish and almost a subtle milk bottle quality. Very easy to drink a lot of.

## Red

**Ottavio Rube Rosso BIB, Valli Unite, Piemonte, Italy, 2016** **5.5/23**

Blend of Northern Italian grapes from small biodynamic co-operative, fermented in stainless steel to preserve freshness. A balance of juice with earthy and meaty notes. No added sulphur.

**Syrah, Domaine des Vigneaux, Coteaux de l'Ardeche, Rhone, France, 2017** **29**

Syrah from the relatively cool microclimate of the Ardeche, fermented in stainless steel to maintain freshness- savoury notes with dark fruit and a fresh finish.

# WINE LIST

---

**Torre Nova Negroamaro, Natalino del Prete, Puglia, Italy, 2016** 31

Rustic, robust and charmingly complex - an interesting wine made by a very old school/traditional winemaker. Notes of hazelnut, licorice, sea shells and stones.

**Vindemiatrix, Bodega La Senda, Bierzo, Spain, 2017** 33

Red and white grapes co-fermented together in concrete tanks. Juicy, soft, fresh and way too easy to quaff. No added sulphur.

**Vom Kalk Red Blend, Weingut Franz Weniger, Burgenland, Austria, 2015** 36

A blend of mostly Merlot and Blaufränkisch. As its name suggests this wine takes on a chalky-limestone minerality, complimenting its fresh plum fruit flavours perfectly.

**Vides Bravas, Marenas, Córdoba, Spain, 2006** 41

Rioja, you say? We think this Tempranillo/Syrah blend from the hottest part of Spain is far superior. Aged first in old French oak then cellar aged in bottle for 10 years before release. Remarkably vibrant and fresh. No added sulphur.

**Wiener Rakete, Jutta Ambrositsch, Vienna, Austria, 2017** 45

Field blend of four varieties co-fermented together. Somewhere between a dark rosé and a light red - a fresh and bracing wine. Served chilled.

**Pinot Noir, Enderle & Moll, Baden, Germany, 2016** 50

This dynamic cult duo producer from the south of Germany are starting to make a name for themselves making old vine Pinot Noir that shines of its origins. Aged in old oak, it is powerful yet delicate, bright yet somehow highly detailed.