

## Wine list 2022

# ARBOR

## RESTAURANT

After lengthy searching, deliberations and a lot of tasting with our specialist partners, we've developed a wine list that really complements the food from the Arbor kitchen. Where possible we've chosen organic and biodynamic wines, but only if they meet stringent taste tests! With organic wines, only natural fertilizers and natural preparations against rot or mildew may be used; chemical herbicides and pesticides are banned. Many winemakers who practise organic viticulture prefer not to go through a certification process - they just farm that way because it's better for the wine. Biodynamic viticulture views the soil - and indeed the Earth - as a living entity, with daily and seasonal rhythms by the positions of the moon, planets and stars. A holistic approach respects these forces and acknowledges the use of special preparations instead of chemicals to enhance growing conditions. We hope you enjoy!

*S = Sustainable ~ O = Organic ~ V = Vegetarian ~ Ve = Vegan ~ Po = Practising Organic ~ O = Certified Organic ~ Bb = Biodynamic ~ Mi = Minimal Intervention*

### SPARKLING - 125ml

#### Porta Leone Prosecco, Le Contesse

*SVe*

— 34.00/8.00 —

The Bonotto family have been making delicate and fine Prosecco for three generations, only using Glera grapes from their own vineyards just outside Treviso. A perfect aperitivo, you will discover ripe apples and pears on the nose, finishing exquisitely clean and zesty with pin-head bubbles.

#### H. Blin, NV Brut, Vallee de la Marne, Champagne

*SVe*

— 55.00/11.00 —

A wonderful collection of growers, united by Henri Blin in 1947. Now headed up by his grandson, Simon Blin, they make a nutty, toasty style Champagne. Unusually, this is made predominantly from Pinot Meunier grapes.

#### ARBOR RECOMMENDS

##### English Oak, Engleman Cuvee, Dorset

*OVe*

— 48.00/10.00 —

Produced near Poole, this elegant, vibrant cuvée blends the classic citrus brightness of Chardonnay, Pinot Noir's spicy warmth and Pinot Meunier's richness. This wine gets delivered direct from the vineyard to our door via electric car, how's that for Carbon efficiency!

##### English Oak, Chinkapin Rose, Dorset

*OVe*

— 54.00/11.00 —

Decanter award winner in 2019 for exceptional quality. Hints of Strawberry and red fruits, made just 12 miles away! Early hints of intense red berry fruits that will delight on the palate, underlined with a wickedly addictive orange peel, (or is it marmalade?) on the finish.

#### Organic Cava NV Brut Nature, Domino Requena, Valencia, Spain

*OSVe*

— 36.00 —

All Cavas are made exactly the same way as Champagnes and this one is made by one of Spain's leading producers. Drier than Prosecco and perhaps more food friendly. Apples, Grapefruit, Brioche and Toasty notes.

#### Billecart Salmon NV Brut Rose

*SVe*

— 89.00 —

The marriage of Nicolas François Billecart and Elisabeth Salmon in 1818, created this famous Champagne House and they remain widely considered to be one of the most elegant Champagnes produced. A blend of 40% Chardonnay and 30% each of Pinot Noir and Pinot Meunier, it delivers red fruits and citrus zest on the nose, followed by a fresh finish with a taste of raspberry.

### WHITE - 175ml

#### Colombard/Vermentino 2021, Petit Paul, Languedoc

*SVe*

— 24.00/6.25 —

Situated on the Roman remains of Villa Preixanum, near Beziers, the Vic family have been making wines here for over 100 years, producing wines that truly express the Languedoc area. Lean and citrusy Colombard is rounded here by the more fruitful Vermentino. Lovely Sauvignon Blanc substitute.

#### Pinot Grigio del Friuli 2021, Luigi e Beppe Anselmi, Venezia

*SV*

— 28.50/7.50 —

Brothers Luigi and Giuseppe have created a stunning Pinot Grigio. By paying close attention to and care of the grape, they extract sumptuous white stone fruit character with a bright clean minerality.

#### Albarino 2020, Esencia Davina. Galicia, Spain

*SVe*

— 39.00 —

Another great coastal wine, ideal for seafood, from the Rias Baixis region. A little weightier than Picpoul, Esencia's Albarino is lovingly produced to exacting standards. Straw yellow, there are aromas of Elderberry, Mimosas and white flowers. The palate is rich and complex with a zesty salinity.

#### ARBOR RECOMMENDS

##### Danebury Reserve, Hampshire, England

*Ve*

— 32.00/9.60 —

Leaps out of the glass. A complex combination of fruity Madeleine Angevine, crisp Schonburger, and structured Auxerrois, all complemented by the subtle influence of Rulander. Plenty of minerality on the finish. From the brilliant Danebury Vineyards, who follow organic principles and produce high quality limited quantity, limited quantity wines.

#### Viognier 2021, Domaine Preignes le Vieux, Languedoc

*SPO*

— 26.50/6.90 —

Honeyed, spiced, voluptuous wine with orange blossom and apricot notes. A great Chardonnay alternative. Creamy, fuller, broad style of Viognier bordering on rich. Always committed to sustainable farming and winemaking, Domaine Preignes le Vieux are a wonderful producer from the Languedoc.

#### Picpoul de Pinet 2021, Domaine Reine Juliette

*SPoVeMi*

— 30.00/7.90 —

Overlooking the Etang de Thau, a huge Mediterranean lagoon revered for shellfish production, Reine Juliette produce a wonderful Picpoul, perhaps one of the best! Unoaked, this crisp white is bursting with citrus, apricots, white flowers and mineral notes with a hint of salt air on the nose.

#### Rioja Maturana Blanca, Vina Ijalba, Spain

*OVe*

— 39.00 —

Made from the first documented grape in Rioja, Maturana Blanca. Viña Ijalba have pioneered a project to resurrect this variety and return it to its former glory. Maturana Blanca has an aromatic style with minerality. Complex creamy, nutty nuances to the fresh citrus and stone fruit character and long, round finish.

#### ARBOR NATURALLY

##### Riesling 2018, Theodorus, Germany

*OVe*

— 35.00/£9.20 —

Grown on red and yellow sandstone around the village of Hainfeld in Pfalz. Grapes are all hand-picked when perfectly ripe, then cold fermented. This dry Riesling has rich flavours of apple, lemon and apricot shining through.

#### Sauvignon Blanc 2020, Awatere River Estate, NZ

*SVeMI*

— 42.00 —

An elegant Marlborough Sauvignon Blanc with an explosion of tropical fruits and a grapefruit tang to balance the juicy fruit. The Awatere Valley, just south of the primary producing area of Marlborough, has a cooler, longer growing season, so the grapes are on the vines for several more weeks than most, resulting in greater flavour intensity with better structure and complexity.

#### Gruner Veltliner, Terrassen, 2020, Weingut Rabl, Austria

*SVePOB*

— 45.00 —

Rudolph Rabl has armfuls of international awards for his wines. His Gruner is light and crisp with spicy grapefruit and tropical fruit notes.

#### Pouilly Fuisse 2020, Domaine Chavet, Burgundy

*SPOMI*

— 56.00 —

Located in the Maconnaise in Southern Burgundy, this family estate has produced a beautifully balanced Fuisse. Nutty with slight butterscotch notes.

ROSÉ - 175ml

**La Ferme Petit Paul Rose 2021, Southern France**

— 24.00/6.25 —

A wonderfully light and delicate Rose, in the Provence style. Salmon pink showing soft red fruits and a bit of spice. You can taste the Mediterranean breezes!

**Grenache Rose 2021 Paradise, Prieignes le Vieux**

— 29.50/7.75 —

A stylish, must-have Southern French Rose. Dry and elegant with subtle red berry aromas and a delicious citrus twist.

**Finca Lucia, Cabernet Sauvignon 2021, Chile**

*SPOMI*

— 24.00/6.25 —

Enjoy this really easy-drinking wine from the Curico Valley in Chile. Mellow Blackcurrant and supple tannins, but still retains a brightness.

**Pinot Noir 2020, Domaine Cassagneau, French Pyrenees**

*SVe*

— 30.00/7.80 —

This Pinot Noir benefits from cooling Pyrenees air and the expertise of Jacques Abet, winemaker. You may pick up cherry, redcurrants and even mushroom, in this elegantly soft wine.

**Domaine Busquet Reserve Malbec 2020, Argentina**

*OVe*

— 37.50/9.50 —

Deliciously drinkable modern Malbec. Aged for ten months in solely French oak and this works so well in this wine. Fantastically intense, it has flavours of black fruits, spice, caramel, chocolate, liquorice, fig and much more besides.

**Second Post Shiraz 2018, Nuiba Wines, Suzanne Coetzee, South Africa**

*SVeMI*

— 48.00 —

Old vines produce full flavoured grapes. In the hands of great winemakers, magic can be made! Suzanne is proving to be one of the up-and-coming stars of the wine world. Red and black fruit, cracked pepper with some maltiness and soft tannins.

**Heaven on Earth Muscat d'Alexandrie, SA (HB)**

*OVe*

— 30.00/8.50 —

Made from grapes dried on straw to concentrate their sugars. Sweet and luscious but not too sticky - a perfect partner for fruity puds or a soft cheese.

**Suaternes 2018, Maison Sichel, France (HB)**

*SPOVeMI*

— 30.00/£8.45 —

A nose of dried Apricot, Grapefruit and Citrus. The palate is fresh, expertly balanced acidity, citrus peel and honey. From 50yr old vines and aged for at least 12 months.

ARBOR RECOMMENDS

**Langham Estate Rose, Dorchester, Dorset**

*SVeMI*

— 37.00/9.50 —

Langham have won several amazing awards for their sparkling wines, but this Rose is right up there as well! Using only their own grapes, the Dorset Pink whispers strawberry, yoghurt, mango and toast on the nose, whilst offering strawberries and cream on the palate! How very English!!

**Vina Ijalba Rioja Rose 2021, Spain**

— 28.90/7.60 —

Young, dry and generously fruity, the Tempranillo and Garnacha grapes combine very harmoniously in this rosé. Has structure and balance, with character too, and a nice lively finish on the palate.

RED - 175ml

ARBOR RECOMMENDS

**Carignan 2021, Domaine Reine Juliette**

*SPOVMI*

— 24.50/6.50 —

A beautiful garnet red wine with intense ripe red fruit and fennel on the nose. A soft and smooth palate enhancing the prune and black fruit aromas with a deliciously lingering red berry finish.

**Ilauri Montepulciano D'Abruzzo Bajo 2020**

*SPOVe*

— 26.50/6.90 —

A stunning Montepulciano from the Di Tonno family in Abruzzo. Dark Fruit, almost candied aromas with hints of clove and spice, Christmas in a glass!

**Minervois 2020, Domaine La Balade, Languedoc**

*SVePOMi*

— 32.00/8.30 —

The Languedoc can be a harsh environment for grapes, so they have to be hardy. You can sense the determination of the fruit in Aurelie Vic's lovely "garrigue" style wine. Earthy, herby and a real mouthful. A Mouvedre blend, full of rich black fruit, smoked meat, dark olive with classic herbaceous notes & a long spicy finish.

ARBOR NATURALLY

**Old Hands Monestrell Roble 2018, Bodegas La Purisma, Spain**

*OVe*

— 32.00/8.30 —

The small wine region of Yecla lies in the south-eastern Spanish region of Murcia. This gold medal-winning Monastrell wine is a little gem, with bags of character. The nose shows hints of figs, chocolate and herby spice. Quite full bodied with attractive soft tannins.

**Gomez Cruzado Rioja Crianza 2017, Spain**

*POSV*

— 45.00 —

80% Tempranillo and 20% Garnacha, bright and richly fruited Rioja, with wonderful structure, gained from 12 months in American oak casks. Multi award winning and truly stunning Rioja.

**Chateau L'Enclos de Pomerol 2016, Pomerol**

*SVeMI*

— 65.00 —

Merlot dominated right-bank Claret giving a mid-to-full body, with a classic gravelly structure. Class in a glass!

AFTER DINNER DRINKS - 100ml

**Churchills Reserve Port**

*SMI*

— £50.00/7.90 —

Four years in oak gives a measure of complexity, whilst still retaining a dark ruby colour and still fresh and fruity. The quality of this wine is such that it is described as 'Vintage Character', putting it in a category above its competitors.

**Pedro Ximenez, Romante Cardenal Cisneros, Jerez, Spain (HB)**

*OVe*

— 60.00/£16.50 —

Aromas full of raisins and sultanas with just a touch of nuts, dried fruit and oaky spice. This "PX" is big and rich with a luscious velvety feel. Very sweet but with balancing acidity, creamy raisins, espresso coffee and a touch of dark chocolate.

**Churchills 10yr Old Tawny (HB)**

*SMI*

— £40.00/12.00 —

Widely considered by Port makers as the finest style of Port, even above Vintage. Deep, smooth and concentrated, the nutty and toffee flavours are traditionally found in tawny ports. Exceptional!

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We practise fair tipping which means our team receive 100% of your gratuity.

Before you order your drinks, please ask our staff if you have any questions about the menu, allergies or dietary requirements.

We welcome any feedback. Please tell us what you think.