

T H E

# Sweeney

RESTAURANT  
BAR & ROOMS

## WINE LIST

### White Wine

	175ml	250ml	Bottle		175ml	250ml	Bottle
1	<b>Amoranza Verdejo Blanco</b>	<b>£5.50</b>	<b>£7.70</b>	<b>£22.00</b>			
	(Spain) Fresh and aromatic with green apple fruit and a hint of garden herbs.						
2	<b>La Riva Catarratto Pinot Grigio</b> ✓	<b>£5.90</b>	<b>£8.20</b>	<b>£23.00</b>			
	(Italy) Soft citrus fruit with subdued acidity, a perennial favourite.						
3	<b>Chardonnay Bushranger</b> ✓	<b>£5.90</b>	<b>£8.40</b>	<b>£24.00</b>			
	(Australia) Mouth-watering tropical fruit flavours with no suspicion of oak whatsoever.						
4	<b>Navajas Rioja Blanco</b>			<b>£28.00</b>			
	(Spain) Lemony fresh, with delicate aromas of orchard fruits and clean, fragrant floral overtones.						
5	<b>Laga Vinho Verde</b>			<b>£27.00</b>			
	(Portugal) Refreshingly crisp and slightly effervescent, bursting with pineapple, passion fruit and lychee flavours.						
6	<b>Octerra Chardonnay Viognier</b>			<b>£28.00</b>			
	(France) A harmonious blend of two classical varieties from Languedoc. Tropical fruit and beautifully balanced acidity.						
7	<b>Sauvignon Blanc Kotuku</b>	<b>£7.40</b>	<b>£10.30</b>	<b>£29.00</b>			
	(New Zealand) Bold and vibrant with the typical, initial fruit hit and then the sublime citrus acidity. Fabulous.						
8	<b>Picpoul de Pinet Domaine de la Madone</b>						<b>£31.00</b>
	(France) Picpoul is hugely popular at the moment. This is tangy and fresh with mouth-watering crispness. It is vibrant on the palate with green apple and melon fruit followed by a zesty lime and pepper finish.						
9	<b>Grüner Veltliner Hirtl Classic</b>						<b>£34.00</b>
	(Austria) An indigenous variety has beautiful refined fruit with a hint of mild spice making it a wonderful partner to aromatic foods.						
10	<b>Lugana DOC 'Libiam' La Rifra</b>						<b>£35.00</b>
	(Italy) Made from 100% Trebbiano grapes, and a slow, controlled fermentation which leads to a wine with a great depth of stone fruit and peach flavours. A touch of minerality to boot.						
11	<b>Sancerre Les Fondettes</b>						<b>£40.00</b>
	(France) Classical Sauvignon Blanc from The Loire. A more refined and elegant palate than southern hemi-sphere counterparts.						
12	<b>Chablis Chartron et Trébuchet</b>						<b>£43.00</b>
	(France) A Burgundian favourite that still hits the spot. Peaches and pears with a delicious minerality that cannot be equalled.						

### Rosé Wine

	175ml	250ml	Bottle		175ml	250ml	Bottle
13	<b>Amoranza Garnacha Rosé - DRY</b>	<b>£5.50</b>	<b>£7.70</b>	<b>£22.00</b>			
	(Spain) An off-dry rosé with sumptuous Summer fruits and an easy drinking nature.						
14	<b>Cougar's Moon Zinfandel Rosé - M/Sweet</b> ✓	<b>£5.90</b>	<b>£8.40</b>	<b>£24.00</b>			
	(USA) The ever popular medium-sweet rosé. Strawberry compote with a wedge of watermelon.						
15	<b>La Riva Pinot Grigio Rosé - M/DRY</b> ✓	<b>£5.90</b>	<b>£8.20</b>	<b>£23.00</b>			
	(Italy) Using a small amount of red grapes to literally 'tint' the wine. Raspberry fruit, soft acidity.						
16	<b>La Tonnelle Haute Provence - DRY</b>						<b>£30.00</b>
	(France) Provence rosé is a thing of beauty. Elegant, refined, definitely dry with tantalising crushed berry fruit running through.						

### Non Alcoholic

	Bottle		Bottle
37	<b>Bon Voyage Sauvignon Blanc</b>	<b>£18.00</b>	
	(France) With 0.5% ABV and half the calories this zippy Sauvignon has many benefits.		
38	<b>Bon Voyage Merlot</b>		<b>£18.00</b>
	(France) Light-bodied red with the same strength and calorie advantage as our Sauvignon.		

✓ - VEGAN FRIENDLY

All wines offered by the glass are available in a 125ml measure on request

# Red Wine

175ml 250ml Bottle

- 17 Amoranza Tempranillo** £5.50 £7.70 £22.00  
(Spain) An easy-drinking middleweight, full of dark, plump damsons and blackberries. A solid, quality red.
- 18 Merlot Vida Viento** ✓ £5.90 £8.40 £24.00  
(Chile) Delightful aromas of rich chocolate, cherry and plum combine with a warm spiciness and soft finish.
- 19 Shiraz Bushranger** ✓ £5.90 £8.40 £24.00  
(Australia) Named after Australia's most famous outlaw bushranger, Ned Kelly. This Shiraz is jammy, full bodied and smooth with ripe black berry flavours.
- 20 Malbec La Vaca Gorda** ✓ £6.90 £9.70 £28.00  
(Argentina) A wonderful example of this modern classic. Dark forest fruits with hints of fig and dark chocolate.
- 21 Riviera Pinot Noir** £28.00  
(France) An excellent young Pinot Noir, with good weight of fruit. Strawberries, raspberries and red currants on the nose and palate with lively acidity.
- 22 Azabache Rioja Crianza** ✓ £28.00  
(Spain) This is classic Rioja. Hedgerow berries, toasty vanilla, candied fruit and soft cake spice. Delicious.
- 23 Next Station Duoro Tinto** £29.00  
(Portugal) Duoro Valley reds are incredible value. Rich and herby blackcurrant fruit, a must for roast meats and cheese.
- 24 Tre di Tre Puglia Rosso** ✓ £32.00  
(Italy) A truly wonderful red from the 'heel' of Italy. Concentrated, dark berry fruit and supple tannins, hand crafted excellence.
- 25 Valpolicella Ripasso Classico Superiore DOC La Roselle** £35.00  
(Italy) A method unique to the Veneto region in Italy Where the fresh juice of the Corvina grape is fermented on the 'spent' skins of Amarone production. Gives Valpolicella a more muscular dynamic with huge flavour and complexity.

175ml 250ml Bottle

- 26 Chateau Petit Bois Lussac St-Émilion** £34.00  
(France) A Merlot (80%) and Cabernet Franc (20%) modern blend with black cherry and morello cherry fruit combined with youthful tannins. A great example of the new wave Bordelaise.
- 27 Côtes Du Rhône Villages St Gervais** £34.00  
(France) Delightfully supple Rhône red with plums and damsons being backed up by hints of tobacco and old leather.
- 28 Fleurie 'Pigeonnier' Bois de L'oise** £37.00  
(France) Muscular Beaujolais brimming with redcurrants and raspberries, tempered with soft mineral acidity and garden herbs.
- 29 Paxton Pollinator Now Shiraz** ✓ £38.00  
(Australia) Organic and Biodynamic excellence from down under. Typical big flavours of this variety yet in a more layered, refined manner. Handcrafted and velvety smooth.
- 30 Allan Scott Black Label Pinot Noir** ✓ £39.00  
(New Zealand) This succulent Pinot Noir has a juicy cherry mouthfeel which matches perfectly with the grippy bitterness of the dark cocoa. It will remind you of your favourite cherry jam colliding with that warm dark cup of black tea.
- 31 Amarone Classico DOCG Cantine Negrar** £48.00  
(Italy) Historically this wine was an accident. Grapes were left inadvertently in the sun and dried out. Desperate to produce something the winemaker pressed and fermented the juice and ended up with what has proved to be an iconic style of red wine with dark, hedonistic fruit flavours and uncanny balance. Today Amarone is globally revered and can command huge prices for some of the more designer production.

# Sparkling & Champagne

125ml Bottle

- 32 Prosecco Vispo Allegro** ✓ £5.50 £28.00  
(Italy) Still as popular as ever, and with good reason. Easy to drink with soft bubbling.
- 33 Marquès De Lares Cava Brut NV** £26.00  
(Spain) Made in a similar way to Champagne, which gives it that characteristic biscuity flavour. Drier than Prosecco, which many prefer.
- 34 Nyetimber Classic Cuvée** £58.00  
(England) A supreme example of how English Sparking wine has evolved. The climate where the grapes are grown lends itself to slow ripening and maximum development which in turn give wonderful baked apple, toasty almond and a slightly honeyed palate. Simply irresistible.

Bottle

- 35 Champagne Moutardier Carte D'or NV** £48.00  
(France) Generous fresh white fruits like peach, Mirabelle plum and ripe apples, with a bold hint of warm brioche. A very easy drinking style which is a trademark of Champagne Moutardier.
- 36 Laurent-Perrier Brut NV** £67.00  
(France) Classic Grande Marque Champagne. Preserved lemons, candied peel with a hint of yeast and proofing dough.
- 37 Laurent-Perrier Cuvée Rosé Brut NV** £95.00  
(France) THE rosé Champagne, copied by many but there is only one LP Rosé. Delicate red berries, subtle minerality, worth every penny.

## 3 Days in Verona

In October 2023 Sean and Kristian accompanied Mark, our wine merchant, to Cantine Negrar in Verona, Italy.

They specialise in the production of Amarone and associated styles such as Reccioto (sweet) and Ripasso Valpolicella.

The tasting agenda was always going to be brutal but they survived and have selected a few wines from that trip to offer guests of The Sweeney on our new 2024 Wine List.

If you get chance, ask them about it and how magnificent the town of Verona is. All three of them are planning to return.

### White

11. Lugana DOC Libiam La Rifra

### Red

25. Valpolicella Ripasso Classico Superiore DOC La Roselle  
31. Amarone Classico DOCG Cantine Negrar