

Wine List 2010

Whites

1. **Trebbiano**, Contri (Italy 2008) **£17.00**
Dry, white wine with a fruity and upfront bouquet and a nice citrus fresh finish.
2. **Sauvignon Blanc**, Alto Bajo (Chile 2009) **£18.50**
Fresh, citrus aromas with a ripe fruit style.
3. **Pinot Grigio**, Le Vigne (Italy 2009) **£18.95**
Light, crisp and dry with a racy acidity that gives mouth-watering appeal
4. **Chardonnay**, Peter Lehmann (Australia 2008/09) **£20.50**
Packed with soft fruit and balanced with a crisp acidity. Finishes with lingering peach flavours. Great with Roast Chicken.
5. **Sauvignon Blanc**, Wither Hills (New Zealand 2009) **£25.75**
Picked by our own in house Sauvignon Blanc enthusiast! Intense, crisp green fruit flavours of gooseberries and asparagus make this one to try.

Additional whites

- A1 Chenin Blanc**, Stormy Cape (South Africa 2009) **£19.75**
Lots of fresh fruit aromas in this refreshing wine with a hint of green apple.
- A2 Chablis**, Domaine Des Marronniers (France 2008) **£27.90**
A traditional Chablis with incisive chardonnay fruit of green apples, a hint of honey, lemon and limes. A stony minerality with a touch of richness behind
- A3 Sancerre**, Domaine Thomas (France 2008) **£32.90**
Dry, elegant and fruity. A delicious wine which is great with seafood or simply as an aperitif.

Reds

6. **Sangiovese**, Contri (Italy 2008/9) **£17.00**
Fruity and easy to drink with a nice rounded finish.
7. **Merlot**, Alto Bajo (Chile 2009) **£18.50**
Juicy berries with a hint of spice and a soft, smooth finish
8. **Little Yering Pinot Noir** (Australia 2008) **£19.75**
Aromas of strawberry and red cherry fruit. A well structured wine with a great depth of fruit
9. **Shiraz**, Tooma River (Australia 2009) **£21.95**
A Smooth palate dripping with juicy dark fruits with hints of chocolate and spices
10. **Rioja Crianza**, Vina Cerrada (Spain 2007) **£26.75**
This wine has a good concentration of savoury, spicy fruit, well integrated oak, supple tannins and a balanced lengthy finish.

Additional Reds

- A4 Argento Malbec Reserva** (Argentina 2009) **£18.95**
A rich, dark wine with aromas of plums, black cherries and chocolate rounded off perfectly by soft, supple tannins
- A5 Cabernet Merlot**, Peter Lehmann (Australia 2008) **£20.50**
Ripe black plums and a good fruit richness. Perfect with meat and mild cheddar cheese.
- A6 Côtes du Rhône**, Domaine Brusset (France 2009) **£27.50**
Red berry aromas precede subtle flavours of raspberries and smooth tannins. An interesting new addition to our list
- A7 St-Émilion Grand Cru**, Château Lamartre (France 2007) **£35.00**
A big rich St-Emilion with ripe blackberry, damson and black cherry fruit. Juicy tannins, spicy cinnamon and cedar oak with lively acidity complete this great wine.

Rosé

11. Blush, **Conto Vecchio** (Italy 2009) **£17.00**
Soft and very easy drinking. Subtle flavours of raspberry and strawberry

Additional Rose

A8 Zinfandel Rosé, Wandering Bear (USA 2009) **£18.50**
Slightly sweeter than the blush with summer berry flavours

Champagne & Sparkling

12. **NV Deakin Estate Brut**, Sparkling Wine (Australia) **£22.50**
A good quality Aussie fizz with aromas of pears, melon and baked apple

13. **NV Prosecco Raboso**, Stelle d'Italia **£23.00**
Fresh sparkling wine with intense elegant pink colour. Fruity with a deep character of cherry drops.

14. **De Nauroy Brut Rosé** (France NV) **£47.95**
A fantastic Champagne which is fresh and forward with red berry fruit flavours

15. **Lanson Black Label Brut** (France NV) **£49.95**
A well known Champagne, extra crisp with a good weight of fruit

Additional Champagnes

A9 Jacques Cartier (France NV) **£44.50**
Light and fresh with toasty aromas and citrus flavours.
Perfect as an aperitif

A10 Krug Grande Cuvée NV (France) **£150.00**
Oak matured and very rich with incredible depth and length

Order form below

WINE ORDER

Please complete and return ASAP to:
Rob Fogarty Headingley Experience Headingley Carnegie Stadium,
St Michael's Lane, Headingley, Leeds LS6 3BR
rob.fogarty@leedsrugby.com

Party name.....

Tel email.....

I enclose a cheque for (payable to Headingley Experience)

* R represents RECEPTION drinks *D represents DINNER drinks Quantity

White	R*	D*	Total cost
1) Trebbiano, Contri (Italy 2008) £17.00			
2) Sauvignon Blanc, Alto Bajo (Chile 2009) £18.50			
3) Pinot Grigio, Le Vigne (Italy 2009) £18.95			
4) Chardonnay, Peter Lehmann (Australia 2008/09) £20.50			
5) Sauvignon Blanc, Wither Hills (New Zealand 2009) £25.75			
Red			
6) Sangiovese, Contri (Italy 2008/9) £17.00			
7) Merlot, Alto Bajo (Chile 2009) £18.50			
8) Little Yering Pinot Noir (Australia 2008) £19.75			
9) Shiraz, Tooma River (Australia 2009) £21.95			
10) Rioja Crianza, Vina Cerrada (Spain 2007) £26.75			
Rose			
11) Pinot Grigio Blush, Conto Vecchio (Italy 2009) £17.00			
Sparkling & Champagne			
12) NV Deakin Estate Brut, Sparkling Wine (Australia) £22.50			
13) NV Prosecco Raboso, Stelle d'Italia £23.00			
14) De Nauroy Brut Rosé (France NV) £47.95			
15) Lanson Black Label Brut (France NV) £49.95			
Water			
16) Still £3.50			
17) Sparkling £3.50			
TOTAL			

Additional wines

White	R*	D*	Total cost
A1 Chenin Blanc, Stormy Cape (South Africa 2009) £19.75			
A2 Chablis, Domaine Des Marronniers (France 2008) £27.90			
Red			
A4 Tinto Malbec Reserva (Argentina 2009) £18.95			
A5 Cabernet Merlot, Peter Lehmann (Australia 2008) £20.50			
A6 Côtes du Rhône, Domaine Brusset (France 2009) £27.50			
A7 St-Émilion Grand Cru, Château Lamartre (France 2007) £35.00			
Rose			
A8 Zinfandel Rosé, Wandering Bear (USA 2009) £18.50			
Champagne			
A9 Jacques Cartier (France NV) £44.50			
A10 Krug Grande Cuvée NV (France) £150.00			
TOTAL			