

ROSÉ WINE

75cl
Bottle

25. **BLUSHMORE ZINFANDEL ROSÉ** £17.00
Italy 175ml Glass £4.50
Bright coral in colour, with a delicious hint of 250ml Glass £6.25
sweetness, offset by a tangy acidity. The
intense cherry and raspberry fruit burst
enthusiastically onto the palate, with a fine
natural spritz.
26. **TORRE ALTA PINOT GRIGIO ROSÉ** £18.00
Italy 175ml Glass £4.75
This wine shows why Rosé is so popular. 250ml Glass £6.25
Beautiful soft strawberry flavours with floral
notes and a refreshing zing on the palate.
27. **TERRES DE BERNE ROSÉ PROVENCE** £30.00
France
An attractive and delicate honeysuckle pink
wine with a lifted nose of summer fruits and
tropical suggestions of mango.

DESSERT WINE

28. **VISTMAR LATE HARVEST - HALF BOTTLE** £16.00
Chile 125ml Glass £4.50
Straw yellow in colour, with golden highlights.
Aromas of white flowers, peach, apricots and
quince carry through to a palate of more ripe
stone fruits and dried fig flavours.
29. **PENFOLDS FATHER TAWNY** £35.00
Australia 50ml Glass £4.00
If you're a fan of tawny ports you simply have
to try a fine Australian version too. A sumptuous
fortified wine of great smoothness and complex
nutty, raisin fruit.

SPARKLING WINE

30. **PROSECCO CORTE ALTA NV, DOC,** £22.00
Italy 125ml Glass £5.00
Delicate and aromatic with a light body and
fine bubbles, this wine carries lots of fresh
peach, pear, apricot and apple with a
revitalising finish.

CHAMPAGNE

31. **J DE TELMONT GRANDE RÉSERVE NV** £40.00
One of the few remaining, family owned
Champagne houses, De Telmont produces
this excellent non-vintage in a medium
bodied, soft and fruity, classically yeasty
style. Fabulous value.
32. **OEIL DE PERDRIX ROSÉ NV** £45.00
Meaning 'eye of the partridge', this pale
salmon pink rosé Champagne exhibits
enticing complexity. Delicate in style, but
with a perfect weight of fruit. A fantastic
apéritif.
33. **LAURENT-PERRIER BRUT NV** £60.00
A lighter house style. Subtle citrus, toast and
spice predominate this perfectly balanced
Champagne, with a strong structure giving
the wine good food compatibility.



THE WOOLLY SHEEP




TIMOTHY TAYLOR'S
CHAMPIONSHIP BEERS



Woolly Sheep Inn



@Woollysheepinn

WHITE WINE

75cl
Bottle

1. **MALANDRINO PINOT GRIGIO** £17.00
Italy 175ml Glass £4.50
250ml Glass £6.25
The pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant acidity results in a light, easy drinking wine.
2. **LA TIERRA ROCOSA SAUVIGNON BLANC** £17.00
Chile 175ml Glass £4.50
250ml Glass £6.25
Crisp and refreshing, this wine offers an abundance of grapefruit and lemon fruit flavours, delivered in a softer, more tropical fruit texture.
3. **BANTRY BAY CHENIN BLANC** £17.50
South Africa 175ml Glass £4.75
250ml Glass £6.25
An aromatic wine with hints of tropical and citrus fruit on the nose and tastes of pineapple and pears on the palate backed up with a firm acidity.
4. **FIVE FOOT TRACK CHARDONNAY** £17.50
Australia 175ml Glass £4.75
250ml Glass £6.25
Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.
5. **BARON DE BAUSSAC VIOGNIER,** £21.00
France
Fresh and dry with aromas of apricots and white peach, hints of elderflower and fresh pineapple and an underlying. A refreshingly crisp acidity draws it all together beautifully.
6. **GAVI, VALLE BERTA** £21.50
Italy
'The Chablis of Italy' with characteristic aromas of lime zest and grapefruit, along with subtle hints of fresh fennel. Bone dry and with moderate acidity, it offers a clean and refreshing finish.
7. **EL CANTE ALBARINO** **WOOLLY FAVOURITE** £22.00
Spain
A light, fresh and youthful wine, with a zesty and well defined citrus backbone, overlaid with subtle hints of stone fruits and nectar. Crisp and refreshing, yet rounded and enduring on the finish.
8. **PICPOUL PLO D'ISABELLE, PICPOUL DE PINET** £22.00
France
Youthfully pale lemon yellow, with a nose of lemon and lime fruit, and an intriguing blend of white blossom and green herb notes. Vibrant green apple fruit with a refreshingly dry and acidic finish.
9. **FERNLANDS SAUVIGNON BLANC** £24.00
Marlborough, New Zealand 175ml Glass £6.00
250ml Glass £8.50
A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit. Gooseberries and passion-fruits on the medium-full body; the palate is succulent and crisp with a long flavoursome finish.
10. **GRÜNER VELTLINER 2011, WEINGÄRTEN WEISSENKIRCHEN, WACHAU** £28.50
Austria
The colour of fresh straw, an alluring nose of gooseberries with a hint of green apple and flowers. Well balanced acidity and citrus fruits leading to a spicy, lively wine of minerality and elegance.
11. **SANCERRE DOMAINE BERTHIER** £32.00
France
Refined and elegant, fresh citrus with underlying minerality and suggestions of mussel shells, following on from the nose it is refreshingly crisp with a well balanced finish.
12. **CHABLIS 1ER CRU VAILLONS, WILLIAM FEVRE** £55.00
France
Well-structured, classically styled Chablis, offering a crisp citrus fruit backbone, hints of white flowers on the nose, and subtly nutty influence from partial fermentation in old oak barrels.

*Lovely with
Pan Fried
Trout*

RED WINE

75cl
Bottle

13. **TWO RIDGE TRAIL MERLOT** £17.00
Australia 175ml Glass £4.50
250ml Glass £6.25
An inviting nose of plum, earth and eucalyptus leads into a palate of blackberry and raspberry, with a supple texture and a satisfying fruit sweetness.
14. **FLOR DEL FUEGO CABERNET SAUVIGNON** £17.00
Chile 175ml Glass £4.50
250ml Glass £6.25
Fruity flavours of plum and blackcurrant, with a cassis-like concentration, lifted by subtle eucalyptus tinges. Easy-going tannins provide a ripe and friendly mouth-feel.
15. **BIG BOMBORA SHIRAZ** £17.50
Australia 175ml Glass £4.75
250ml Glass £6.25
A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.
16. **LOS BAILADORES RIOJA** £18.50
Spain 175ml Glass £5.00
250ml Glass £6.50
Violet in colour and soft and fruity in style. Warm, plummy aromas tinged with subtle spice and vanilla.
17. **BARON DE BAUSSAC CARIGNAN** £19.00
South of France
Deep and inky red in colour, the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. A great wine with a modest price tag.
18. **OLTRE PASSO PRIMITIVO SALENTO** **WOOLLY FAVOURITE** £20.00
Italy 175ml Glass £5.50
250ml Glass £7.50
Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish.
19. **CAPILLA DE BARRO MALBEC, MENDOZA** £22.00
Argentina
An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins.
20. **WIRRA WIRRA 'THE GOOD CATCH' SHIRAZ** £23.00
Australia
The nose shows classic aromas of stewed plum, blackberry and violets and the palate is inviting, filled with ground coffee, vanilla and clove characters mingling with ripe blackcurrant fruit.
21. **MARQUES DE LAIA RIOJA RESERVA** £25.00
Spain
Ruby red with russet hues. This wine has developed aromas such as truffle and vanilla with a hint of cinnamon and clove. An intense palate with a strong finish.
22. **FAIRHALL CLIFFS PINOT NOIR** £30.00
New Zealand
Brooding, intense aromas of black cherry and cassis in addition to spice, earth, brambles and a touch of mocha. The palate is beautifully balanced with elegant tannin providing a lovely taut structure.
23. **CROZES-HERMITAGES, ETIENNE BARRET** £35.00
Rhône
The nose is pure, with blackberry, violets and spice, and restrained oak influence. The palate is supple, with taut tannins and an enduring, peppery finish.
24. **CHÂTEAUNEUF-DU-PAPE VIGNOBLE ABEILLE** £50.00
France
Superbly balanced between youthful fruit and warm, oaky complexity. Nose and palate are replete with notes of cinnamon and clove amid the the dense bramble fruit.

*Lovely with
any Steak*

*Perfect with
Braised Ox Cheek*

*Worth the
indulgence*