



SMOCK ALLEY
THEATRE
1662

Smock Alley Catering

White Wine

2011 – Domaine d’Augeron €20

Terroirs Landais IGP, France: Colombard, Ugni Blanc
The indigenous grapes of Landais give a floral, luscious & refreshing wine

2012 – Ciu Ciu Oris Falerio €22

Trebbiano, Passerina, Pecorina
“A no brainer for the money. Spring flower, kumquat & conference pear nose, a decent weight of fruit & a clean finish. Food-friendly, would grace any restaurant list”. Ernie Whalley, The Sunday Times

2013 – Blanco Nieva €24

Rueda DO, Spain: Verdejo
“Very forward grapefruit aromas, followed by big, rich, grapefruit pith, gooseberry & peach fruit.

2011 – Paddy Borthwick €30

Wairarapa, New Zealand: Riesling
An individual style of Riesling, as with all Paddy’s wines, spicy and alluring

2011 – Val do Sosego €33

Rias Baixas DO, Spain: Albarino
“Soft & slightly chubby, but that only serves as a vehicle for the cool fruit of pears & white peach & the pithy bitterness of grapefruit zest. And all the time you sense the grass glistening with dew, the cliff rocks washed with rain” Oz Clarke

2009 – Craiglee €45

Sunbury, Australia: Chardonnay
“Charm in a glass, with a beguiling fragrance & decent weight of fruit. A touch more bottle ageing with round it out nicely” Ernie Whalley, The Sunday Times

Red Wine

2011 – Ciu Ciu Rosso Piceno €22

Marche, Italy: Montepulciano, Sangiovese

One of our best sellers & staff favourites, this Italian red has delicious ripe fruit on the palate, raspberry & cherry – with hints of liquorice, ending off with a lovely savoury & mint finish

2011 – Piquer Lelia €24

Carinena DO, Spain: Garnacha

Grenache solo! Beguiling cherry-red blush tones lure you into the depths of this varietal. White pepper tickles the nose whilst the palate receives a tannic hug. This grapes deserves a moment in the limelight.

2011 – Gouguenheim Mendoza €27

Mendoza, Argentina: Malbec

“One of the paler wines. Sweet & beguiling. Lots of ripe fruit on the front palate plus spice & meat extract. Lots of delivery & no heaviness. Very clean & fresh” Jancis Robinson

2010 – Henry’s Hills €30

Wairarapa, New Zealand: Pinot Noir

Bursting with juicy, red Pinot fruit with brambly, spicy undertones. Lively aromas, linear acidity & superb length on the finish, this really is outstanding value for money from a grape variety that is notoriously difficult to produce well & that often is very expensive.

2007 – Silvano Bolmida €50

Piedmont, Italy: Nebbiolo

“Toasted wood veneer over classic flavours” 17.5 points, Decanter Magazine

2011 – Domaine d’Augeron €20

Terroirs Landais IGP, France: Colombard, Cabernet Franc Merlot

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Champagnes

Charpentier Brut Reserve €50

Charpentier Brut Prestige €60

Charpentier Brut Rosé €65

Charpentier Brut Vintage €65

Moët et Chandon €65