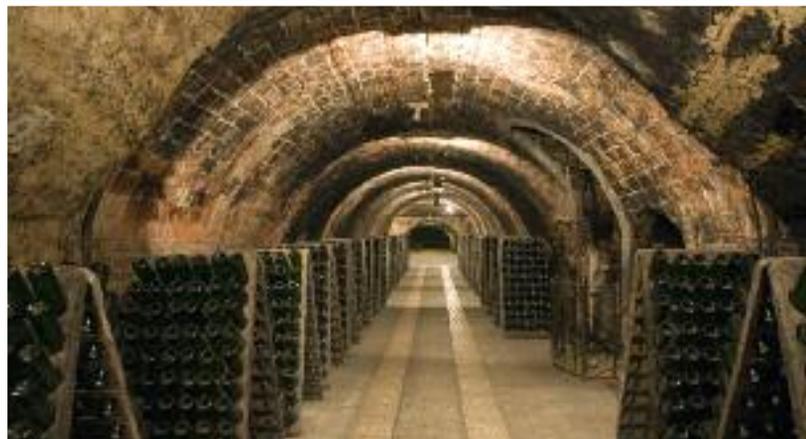




ST JOHN'S COLLEGE  
CAMBRIDGE



Wine List 2013-2014





## ST JOHN'S COLLEGE

CAMBRIDGE

Welcome to the new St John's College Wine List for 2013/2014.

The wines as usual have been chosen for their individual style and quality.

The Catering and Conference Team here at St John's College have tasted many of the new wines on the list, to make sure they fall within our quality expectations.

Some of the wines have been tasted against some of the menu items that feature in the new set of banqueting menus. We also believe that these wines give real value for money.

We have also held a few wine tastings with the students of the College which is always important as they then know the wines when selecting for their functions.

In February 2013 we hosted a wine suppliers' lunch to discuss new wines, regions, vintages, the wine trade in general and to discuss possible new wines for the list. Many of the suppliers give us great help and support.

We hosted a Tapas evening with Lavinyeta Winery in attendance from Emporda in Spain and it was a great evening. We also hosted a wine dinner evening with Vincenzo Angelini from Poderi Angelini. We are planning a Pol Roger Dinner and also a Chianti Dinner.

We hosted the Cambridge University Wine Society Blind Wine Tasting Dinner, and also the Society Christmas Dinner, based on Penfolds. I visited Tuscany last November to do a lot of tastings at various wineries, along with a visit to Yunnan Red winery in China, in the summer of 2012, to visit the Yunnan red wine company.

The English wines from Wyken Vineyard that we normally feature are unobtainable because of the bad harvest and frost, over the last couple of years.

Please try some of the more unusual wines, they are delicious. All the wines on this list are available to purchase in the College Bar.

I attend the Cambridge University Wine Society tastings when I can and they have some very good tastings. I also visit the Decanter Fine Wine Event, in London, in November each year.

The vintages are correct at the time of going to print. All wines are 75cl bottles unless otherwise stated.

We charge for corkage if you prefer to use your own wines and prices are to be found at the back of the wine list.

I welcome any feedback on the wine list.

**W A Brogan**

*Catering & Conference Manager*  
September 2013





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## House Wines White

- Bin 1**      **Cortese Amonte Cantine Volpi 2012**      **£14.10**  
*Piemonte, Italy*
- The grapes are grown in the Southern Piemonte region of Italy. Some of the earliest documentation of Cortese goes back to 1659. The wine has moderate acidity. The Volpi family have run this Tortona based winery since 1914. Famous for having lemon overtones. An alternative to Gavi.
- Bin 2**      **Sauvignon Blanc, T'Air d'Oc 2011**      **£14.40**  
*Domaine Gayda, Pays d'oc, Languedoc, France*
- Situated in the foot hills of the Pyrénées, 25km South West of Carcassone, in the village of Brugairolles. The new winery was built in 2004. It is a certified organic wine estate. They also have a wine school and restaurant. This wine is excellent. Tropical fruits, citrus nose, aged on its lees in stainless steel tanks.
- Bin 3**      **Gewurztraminer, Riesling Willowglen 2012**      **£15.70**  
*De Bortoli, New South Wales, Australia*
- Aromatic and fresh with rose, musk, spice and citrus. A very good winery, with a long history. This is a wine which will go with a whole range of foods, especially spiced foods, Asian dishes, fish and poultry. A great producer.

## House Wines Red

- Bin 4**      **Tempranillo/Cabernet Sauvignon 2011**      **£12.30**  
*Condes Carballo, Otilia Romero, Manzanares, La Mancha, Spain*
- The family have cultivated vines for generations from the middle of the last century. Then they moved to the city, but are now back on their own vineyard. The fruit comes from old vines. Clean bright fruit, ripe yet still vibrant, soft tannins, plum and raspberry fruit. The wine is very impressive and exceptional value.
- Bin 5**      **Mont Rocher Carignan 2012**      **£13.55**  
*Pays d'Herault, France*
- Based in the Herault, which is North West of Montpellier. It has sweet overtones. This is from a grape variety that is becoming quite popular and producing very good wine. It won silver at the 2012 wine awards. It has soft brambles on the palate. Goes very well with meat, cheese, game and poultry.
- Bin 6**      **Domaine Montrose Merlot 2012**      **£13.80**  
*Cotes de Thongue, Vin de Pays, Languedoc*
- Domaine Montrose is a family wine estate founded by the Coste family in 1701, a few kilometres from the Mediterranean sea to the west of Pézanes. Bernard Coste and his son Olivier are the current generation of winemakers, the 11th and 12th generation of the family to run the estate. They believe in sustainable farming, and harvest the grapes at night to retain the essential freshness and vivacity of their wines. The Merlot is aged over the winter in concrete tanks before bottling and gives a broad flavoured, succulent wine with crunchy structure and fine tannins.



## Champagnes

**Bin 7**      **Pol Roger Brut Reserve NV**      **£36.95**  
*Champagne, France*

This is made up of a third each of Pinot Noir, Chardonnay and Pinot Meunier. Pol Roger owns 89HA of vineyards on prime sites in Champagne. This is fabulous quality. They also sponsor many student events in Cambridge and Oxford. Visited in 2007, 2009 and 2012 and it is a truly wonderful location with great champagne. One of only three family owned champagne houses.

**Bin 8**      **Pol Roger Pure NV**      **£40.30**  
*Champagne, France*

A new champagne produced by Pol Roger. It has been on the market for just over 5 years. It is subtle, light and refreshing. Bone dry, it has no added sugar. Tasted in November 2007 before its release onto the UK market. This is delicious. A different style and it goes very well with food. It is possibly my favourite of all champagnes. Great for receptions, but also goes well with shellfish.

**Bin 9**      **Pol Roger Vintage Champagne 2000**      **£50.00**  
*Champagne, France*

This is a very serious, fabulous quality champagne. I would say the best vintage champagne produced. A very good vintage. This champagne was picked for the College's 500th anniversary. 60% Pinot Noir and 40% Chardonnay. Aged 9 years in Pol Roger cellars. This is very a special champagne as it has the college's own logo on the black label.

## Sparkling Wines

**Bin 10**      **Castillo Perelada Cava Brut Reserva NV**      **£16.85**  
*Emporda, Spain*

A magical full-bodied Cava from a totally new wine region by a wonderful producer. It is pale yellow in colour and with a persistent mousse. Fine aromas on the nose with fruity hints. The palate is balanced and is very rich. It is a great estate, where they grow the grapes in different terroir that is applicable to each grape variety. It is just over the border from France and by the sea. It received great reviews in the press as the sparkling wine to drink whilst watching the Royal Wedding in 2011, it came top. It won a Silver Medal IWSG 2010, Decanter World Wine Awards 2010 and Robert Parker guide. A really good wine. They host great music festivals every year, within the castle at the vineyard.

**Bin 11**      **Sommariva Prosecco di Treviso Doc**      **£17.45**  
*Veneto, Italy*

A very dry palate. Aromas of lemon on the nose, cool tones of apple and pear. It has medium acidity. Very good for receptions or with food, especially seafood. Averaging over 86 points in all the rating guides. The family have for several generations worked the vines on the high plains. Hillside vineyards were purchased in the 1970's. They follow eco friendly practices. There is only a very small production. The colour of the earth is rustic, hence the name Palazzo Rosso.

**Bin 12**      **Poderi Angelini Spumante Brut Rose**      **£20.30**  
*Puglia, Italy*

From Puglia in Southern Italy. The owner visited the college in November 2012, for a wine tasting dinner with the students. The vineyards cover 85HA, fully exposed to the sun. The wine is made from the Negroamaro, a dark skinned grape variety, which has been around for 1500 years. Has deep colour, medium full tannins. Made by the Charmat method.



# White Wines Old World

- Bin 13**     **Montecappone Verdicchio del Castelli di Jesi DOC 2012**     **£14.90**  
*Marche, Italy*  
Vines planted on deep coastal clay soils. High yields. The grape is also known as Trebbiano di Soave. Soft, with good mineral character and citrus fruits.
- Bin 14**     **Vouvray Cher et Tendre 2011**     **£15.05**  
*Loire Valley, France*  
The Chenin Blanc grape at its best. Good long length. It has good acidity, this is a rare off-dry style. This is the first vintage of this style since 2008, so the term "cher et tendre" has been applied meaning "precious or treasure". It is not made every year. It has mineral overtones, with a good floral and perfumed character.
- Bin 15**     **Villa de Puppi Chardonnay 2012**     **£16.15**  
*Friuli Venezia Giulia, Italy*  
An intense straw yellow colour with good fruit on the nose. The winery is situated in Moimacco, a small village 3km from Cividase dei Friuli. A lot of money has been spent on the winery just recently. The wine has really long length. The owners are the Conte de Puppi family and it is managed by Contessa Caterina de Puppi.
- Bin 16**     **Cave de Turckheim Tradition Pinot Gris 2012**     **£17.10**  
*Alsace, France*  
This Pinot Gris has a lovely perfumed nose with fine floral aromas, with a touch of honey and spice. Turckheim is just slightly north of Colmar and is a very lovely village. It is one of the best co-operatives in the world, very highly rated. Michel Lihrmann is the senior winemaker, a position he has held for over 25 years. The wine goes very well with salads, poultry, light game, cheeses and Asian food.
- Bin 17**     **Macon Lugny Saint Pierre 2011**     **£17.75**  
*Bouchard Pere & Fils, Cote d'or, France*  
A nice white Burgundy that punches above its weight. Straw coloured with a spicy pear note, medium bodied. There is also a large famous Co-operative in Lugny. This is an excellent chardonnay. It has banana, guava and pineapple over tones.
- Bin 18**     **Xion Albarino 2012**     **£18.15**  
*Bodegas Attis, Rias Baixas, Spain*  
A fresh full-bodied wine with attractive flavour and tropical aromas on the nose. Aromatic and delicious. Always well made. The wine is becoming very popular: The palate has apricots and peaches with a creamy character. This is one of my favourite styles of wine and in the summer it is hard to beat.
- Bin 19**     **Poderi Angelini Fiano del Salento 2012**     **£19.50**  
*Puglia, Italy*  
It was created in 1998. There are now 85HA of vines and 20HA of olives. The grape variety is originally from Campania and is now spreading. Small thick skinned grapes - Fiano is expensive to grow. Very rich, oily, distinct wine. Golden yellow in colour. Was well received, when we did the tasting with the staff.
- Bin 20**     **Tesch Reisling Unplugged 2012**     **£20.55**  
*Nahe, Germany*  
The winery has been going since 1723. This is modern, with a Stelvinized top. Described as coming from the rock and pop scene ie. a very trendy wine. Fresh, lots of fruit, lime green glints.
- Bin 21**     **Josmeyer Le Dragon Riesling 2010**     **£25.95**  
*Josmeyer, Alsace, France*  
It is a Biodynamic single vineyard. Light bright yellow, lemon drops, honey and apricot. Slightly exotic flavours with balanced acidity and stoney fruit. The vines are 40 years old from South West facing slopes. The name of the wine is attached to the Grand Cru brand where the Dragon fought against the sun, was wounded and then withdrew to a cave to die. The wine is excellent.
- Bin 22**     **Viognier Chêne Bleu 2010**     **£26.45**  
*Vin de Pays de Vaucluse, Crestet, France*  
A stunning wine from an absolutely brilliant producer, with one of the best vineyard locations in the world. Great concentration in this wine with pears and apricots. Fermented in oak barrels, 50% new with full Malolactic Fermentation, with touches of vanilla pod, hints of grape and violet with gentle citrus rind character. The vineyard is located in the Dentelles de Montmirail, a protected mountain saddle, near to Seguret and Gigondas. Very small wine production. The wines are considered the first ever "Super Rhones". Only hand-picked grapes are used with double sorting and using biodynamic processes. It is based at La Verriere, just outside Crestet. A really stunning wine and vineyard. The mistral winds blow through the area.
- Bin 23**     **Chablis Domaine de la Boissonneuse 2010**     **£29.60**  
*Julien Brocard, Chablis, France*  
Made from the Chardonnay grape which is called the Beaunois in Chablis. The wine is certified as organic and they follow biodynamic principles. The wine has citrus overtones. Great with fish and poultry. Presented at Wine Makers Dinner at the College in March 2012.

## White Wines New World

- Bin 24**     **Vina Echeverria Uwooded Chardonnay 2012**     **£13.75**  
*Central Valley, Santiago, Chile*
- It is unwooded, bright yellow in colour. Pristine, vibrant, with fresh mango, melon and green apple flavour; The grapes are hand harvested. It is family owned. Top wine making consultants called Aumllo Monks are used. It is pure Chardonnay.
- Bin 25**     **Southern Lights Sauvignon Blanc 2012**     **£17.05**  
*Marlborough, New Zealand*
- This wine is from the Southern Valley region of Marlborough. Fresh and vibrant with lots of passion fruit, gooseberry and melon characteristics. It has a very stylish label.
- Bin 26**     **Sol Lucet, Yamanashi 2011**     **£23.10**  
*Wine Co, Yamanashi, Japan*
- The grape variety is Koshu, grown in Japan for over 2000 years. The grapes are hand harvested. The winery uses wild yeasts, no oak is used. The wine has lees contact. Very delicate with citrus notes and stone fruits. Refreshing, good acidity, low alcohol. The vineyard is 90 minutes south of Tokyo at the foot of Mount Fuji. A beautiful area not far from the main tea producing region, now becoming in vogue.
- Bin 27**     **Forrest Estate Riesling 2008**     **£24.40**  
*Wairau River, Marlborough Valley, New Zealand*
- Leaving behind a career in Medicine and Molecular Biology, Doctors John and Brigid Forrest established Forrest Estate in Wairau River in 1987. They won a trophy with their first vintage. The wine is typical Riesling. Visited in 2004, not far from Cloudy Bay. A good wine – always well made and very highly rated. Goes well with fish, shellfish, poultry, salads, pork or by itself. Attended a private tasting of these wines in 2010.
- Bin 28**     **Tatty Bogler Pinot Gris 2009**     **£26.65**  
*Forest Estate, Central Otago, New Zealand*
- Tatty Bogler is Scottish for scarecrow and pays homage to the early Scottish settlers of Otago. Tatty Bogle's still play their part keeping the birds off the fruits. Only 700 cases are made of this wine. It is aromatic and herbal, it does have citrus fruit and aromatic herbs flavour. Goes well with lots of foods.

## Red Wines Old World

- Bin 29**     **Guicciardini Strozzi Chianti DOCG 2012**     **£16.60**  
*Guicciardini, Tuscany, Italy*
- This is a very upmarket Chianti, bringing out the best of the Sangiovese grape. Soft with velvet tones. One of the oldest noble family estates in Italy. The Cusona Estate dates back to 994, Wine maker Franco Bernabei is one of the best in Italy. Visited in November 2012, simply stunning. They hope to visit the hotel in 2014.
- Bin 30**     **Beaujolais Cuvée Traditionnelle, Vieilles Vignes 2012**     **£17.60**  
*Domaine du Vissoux, Beaujolais, France*
- A traditional Beaujolais from the Gamay grape variety. Lively, cherry, raspberry fruits. The village is in a small hamlet with south west facing slopes. The soil here is granite, this gives more structure to the wines. They have 11HA of vines. The grapes are from famous old vines and include some white Beaujolais.
- Bin 31**     **Z Bordeaux 2009**     **£18.25**  
*Luc Thienpont, Bordeaux, France*
- Luc Thienpont is the brother of Jacques who owns Le Pin, Pomerol, and for many years he ran Labegorce Zédé in Margaux, from which this wine takes its name. The vineyard is a 9 hectare plot of clay soil beside the Gironde, with a blend of 60% Merlot, 30% Cabernet Franc, 10% Petit Verdot. The wine is juicy and intense, with lovely earthy undertones, and offers some of the best value around. Consulting on this, alongside Luc, is Jacques Boissenot, a Decanter 'Winemaker of the Decade', consultant to 4 of the 5 First Growths, and generally recognised as Bordeaux royalty.

- Bin 32**      **Quinta do Crasto Douro Red 2009**      **£19.30**  
*Douro, Portugal*
- The wine is made by Dominic Morris and Manuel Lobo. Deep, opaque red in colour with aromas of intense berry fruits with subtle oak. On the palate it is rich, full and concentrated, showing great depth of fruit. Possibly one of the most beautiful vineyards and winery locations in the world, looking down onto the Douro River: Visited in 2007, 2008 and November 2011. Made from Tinta Francesca, Tinta Roriz and Touriga Nacional – a ⅓ of each. Spends 9 months in American oak. Was a previous “Red Wine of the Year”. The wines are wonderful and have good spicy overtones. Great with casseroles or red meats. A very popular wine in Asia.
- Bin 33**      **Cascina Bongiovanni Dolcetto d’Alba 2010**      **£20.75**  
*Piemont, Italy*
- The word Dolcetto means “little and sweet one” The wine has good tannin levels and also good fruit levels and low acidity. The grape is alleged to have come from the village of Dogliani and is recorded from 1593. In 1700 the wine was sent as a gift to King George II of Great Britain.
- Bin 34**      **Perelada 5 Fincas Tinto Reserva 2008**      **£24.20**  
*Castillo Perelada, Emporda, Spain*
- Using grapes from each of the different vineyards. It consists of 40% Merlot, 20% Garnacha, 15% Cabernet Sauvignon, 15% Syrah, 5% Tempranillo and 5% Cabernet Franc. It is a Spanish wine, but is built like a Bordeaux. It has a cherry, leather; spicy nose and cedar spices on the palette. Goes very well with venison and beef.
- Bin 35**      **Bourgogne Rouge 2011**      **£28.95**  
*Domaine Michel Sarrazin, Burgundy, France*
- One of The Times 100 top red wines. Rich autumn fruits, classic Pinot Noir; perfect with game. It is south of Givry. Low yields, pure fruit. Guy Sarrazin’s house is pink in homage to Suffolk (where else one might ask?). Goes well with a wide range of foods, including soft mature cheeses, lamb and light game.
- Bin 36**      **Domaine de Mourchon 2010**  
**Seguret, Cotes du Rhône Villages, Grand Reserve**      **£24.20**  
*Rhône Valley, France*
- A wonderful winery based in Seguret in the Rhone Valley, and near to Mont Ventoux up a rocky little mountainous track. A small winery, but all about quality. The vines are at high altitude, with some vines over 60 years old. It is run by an Englishman, Hugo Livingstone, who is very passionate about the soils, vines and wines. The wines are featured in many Michelin Star restaurants in Paris. It is excellent. Tasted twice in the winery. Great depth and length. The winery was acquired in 1998 by the McKinlay Family, who are still the owners. A winery was added in 2000, which is round in design. Presented at the May Ball at St John’s.
- Bin 37**      **Les Crestes Priorat Mas Doix 2008**      **£28.95**  
*Priorat, Spain*
- Priorato is an historic, and yet only recently fashionable, wine region south of Barcelona in Catalonia. The key to the region’s success is the steep hillside vineyards on poor, often slate soil, which leads to low yield and hugely powerful wines, and very old vines. The Crestes is a cuvee that uses a third fruit from over 50 year old vines, the balance being from ‘younger’ vines averaging 20 years. The blend is 70% Gamacha, 20% Carinena, 10% Syrah, and it spends 10 months in 3 year old French oak barrels. The high altitude of Mas Doix’s vineyards, 350-400 metres above sea level, gives a clarity and complexity to the intense, brooding wines.
- Bin 38**      **Barolo di Serrlunga d’Alba 2007**      **£35.35**  
*Fontanafredda, Piemont, Italy*
- It is a large winery, in a very beautiful location. A very serious wine with long length. They also make 3.5m bottles of Asti. It is a famous historic estate. Visited in November 2008. Just down this road is the beautiful village of Alba. Made from the Nebbiolo grape variety, which have very thick skins, good tannins and goes well with venison, local beef and mature cheese.
- Bin 39**      **Heloise Chêne Bleu 2007**      **£52.25**  
*Vin de Pays de Vaucluse, Crestet, France*
- A recently renovated medieval priory and vineyard in the foothills of Mont Ventoux in the Southern Rhône, it had been left empty for decades. The estate was established in 1427. It has a 75-acre vineyard and is true to its terroir: They follow biodynamic practices. The name comes from a blue oak tree on the estate. The vineyard is situated at a height of 1600 feet and sports a state-of-the-art gravity-fed winery. The winemaker is Jean-Louis Gallucci. It is 65% Syrah, 30% Grenache and 5% Viognier. The wine is deep ruby purple in colour. The vines are up to 40 years old. It is a magnificent wine, well balanced and structured. This wine has received a top write up from Michel Bettane, co-author of the Bettane-Desseaveu guide book - the Robert Parker of France and silver Medal from the prestigious International Wine Challenge. They host the Extreme Wine Challenge every June and hosted the World’s First Grenache Symposium in 2010 at the vineyard. Went to visit in 2011/2012 the attention to detail is second to none.

# Red Wines New World

**Bin 40**      **Cousino Macul Merlot 2010**      **£13.50**  
*Central Valley Chile*

A very good producer that is in partnership with Pol Roger. We did list the Cabernet Sauvignon but now list the Merlot. It has good structure and is fruit driven. Goes well with red meats, game, cheese, casseroles and cold cuts of meat. An intense ruby red with purple tinges. It has hints of mulberries and raspberries with plums and cherries. It is unoaked so is fresh.

**Bin 41**      **Dona Paula Malbec 2012**      **£15.15**  
*Mendoza, Argentina*

The wine won silver at the International Wine Show. The winery was founded in 1997 and the first vintage was in 1999. The wine is aged in new French oak barrels to add complexity. The wine has plum, black cherry, licorice and dried herb flavours. The vineyards are at an altitude of 1000 metres.

**Bin 42**      **Odfjell Amador Syrah 2008**      **£16.00**  
*Maipo, Chile*

Norwegian born ship owner who fell in love with the region, bought some land and started a winery 10 years ago. It is Chile's first gravity fed winery. Paul Hobbs assists with wine making, he uses some old fashioned grape varieties, that are becoming fashionable. Grapes are affected by the climate phenomenon "La Niña". Spends 5 months in French oak.

**Bin 43**      **La Reserve du Couvent 2010**      **£17.95**  
*Chateau Ksara, Bekaa Valley, Lebanon*

Ksara is the oldest and largest winery in Lebanon with a modern approach to wine. They have equipped the winery with up to date equipment. It is high elevation, so is cool in the evening sun, but has little rainfall. It is a blend of Cabernet Sauvignon, Cabernet Franc and Syrah with six months in wood. Good with beef, lamb and game. A big mouthful with structured tannins. Long length.

**Bin 44**      **Cabernet Sauvignon Bodegas Gougenheim 2010**      **£19.10**  
*Valle Escondido, Mendoza, Argentina*

The winery is 70km from the city of Mendoza, at the foothills of the Andes. It has unique terroir: Vibrant blackcurrant fruit, ripe plum, wild berries with accents of spice and tobacco, vibrant tannin and long finish. The wine maker is Patricio Gougenheim.

**Bin 45**      **Pinot Noir Tumbarumba 2009**      **£25.50**  
*Chalkers Crossing, New South Wales, Australia*

504km south of Sydney. Small country town untouched by the modern world. 701 metres above sea level. It is one of the coolest and most picturesque Australian wine regions. Wine making only started here in 1981. This is an excellent Pinot Noir: It is becoming an important wine region.



# Dessert Wines

- Bin 46**     **Rive Haute Pacherenc Vic-Bilh 2010**     50cl     **£13.65**  
*Producteurs Plaimont, South West France*
- An outstanding sweet wine, light, refreshing and well balanced. Made from the Gros Manseng grape variety. Fantastic value, this is slightly oaked. Great with desserts and cheese. Not often seen, but very highly rated.
- Bin 47**     **Bacalhoa Do Setubal Moscatel 2009**     **£17.35**  
*Portugal*
- A very rich wine made from the Moscatel de Setubal grape variety. Traditional wine making methods are followed. Normally aged in 200 litre oak wood casks. The casks are previously used for Malt Whisky. An intense flavour of orange blossom, citrus, figs, nuts and Earl Grey. It has won gold at the Decanter Wine Awards in June 2013. This is one of the very few wines that go with chocolate.
- Bin 48**     **Tokaji Aszu 5 Puttonyos 2002**     50cl     **£26.00**  
*Crown Estates, Hungary*
- Is the leading Hungarian producer of Tokaji and is responsible for 25% of all Tokaji wine. It is the only company in the region in 100% Hungarian ownership. They own the Museum Cellar which is protected by armed guards. This has a really rich apricot wine with velvety sweetness and acidity that balances the luscious style. Very good length and tremendous concentration. Tokaji - Hegyalja is in north-east of Hungary and is a very historic and romantic area. The vines are grown on volcanic soil. We visited here in November 2010 and had a wonderful tasting in their cellars. A brilliant region to visit, 3 hours by train from Budapest. The wine can be kept for many years.
- Bin 49**     **Pol Roger Rich N.V.**     **£36.95**  
*Champagne, France*
- It is the same wine as Brut Reserve, but with a dosage of 34g/l of sugar, making it rich and elegant. The nose has beeswax, apricots and honey. It is a 1/3 of each of the main champagne grape varieties. It goes very well with all types of puddings and of course as a toast at weddings and to serve with the wedding cake.



# Ports, Sherries and Sake

**Bin 50 College Label Fino 75cl £19.95**

*Jerez Superior. Pago Balbaína, Williams & Humbert, Spain*

Juice from our best vineyards undergo cold, still fermentation at 22°C. Then they go through early filtering and classification by quality. The best wine distillations are fortified at 15° to be racked in clean casks. They are then put into the traditional system of dynamic ageing employed in Jerez - Criaderas y Soleras - in the 6th criadera cask, where the biological ageing under a layer of yeast takes place in the traditional oak casks, preferably of American oak. The ageing is minimum five years while the wine passes from one criadera to another until it reaches the solera, from which it is drawn out for consumption. A wine of brilliant, pale gold colours. Intense, complex aromas reminiscent of the yeast layer with a hint of almond. Delicate yet full-bodied, with character and elegance. A long aftertaste and nose. Ideal for aperitifs accompanied by a high-quality cheese, ham and seafood.

**Bin 51 College Label Oloroso 75cl £19.95**

*Jerez Superior. Pago Balbaína, Carrascal, Williams & Humbert, Spain*

Controlled fermentation. Fortified at 19.5°. An elegant blend of Palomino and Pedro Ximénez before entering the Criaderas y Soleras system for physical-chemical ageing through oxidation in oak casks. Aged for at least six years. A unique sweet oloroso or "cream". Mahogany colour and aromas of dried nuts with a hint of raisins and brown sugar. Smooth, velvety palate with warm alcohol flavours and a persistent aftertaste. It can be consumed very cold by itself and with desserts, or on ice as a refreshing drink. Considered to be one of the best sherries around.

**Bin 52 College Label Tawny Port 75cl £19.20**

*Quinta do Bucheiro, Douro Valley, Portugal*

A high quality Tawny Port which is widely admired. It is from a stunning location just 12km from Pinhão. The winemakers are Dias Teixeira and Jorge Silva. Visited in June 2007, 2008 and November 2009.

**Bin 53 Quinta da Romaneira LBV 2005 (unfiltered) 75cl £22.00**

*Douro Valley, Portugal*

One of the great historic quintas of the Douro Valley. On a beautiful site. They also make fantastic wines. The grapes are trodden by foot. The grapes are 40% Touriga Nacional 40% Touriga Franca, Tinta Roriz 10% and 10% of Tinta Cao. It can age for many years to come. Tasted in 2011 at the Quinta, which is also an amazing boutique hotel; right by the side of the River Douro. Their bottle wine is also of a very high quality.

**Bin 54 Vintage Port 2005 75cl £40.55**

*Quinta do Bucheiro Douro Valley, Portugal*

Dark berry fruit, intense and ripe spicy Port. Silky tannins with long length - an outstanding port. It won Silver Medal at the International Wine and Spirit Competition in 2009 and Bronze Medal at the Decanter World Competition in 2009. It is a very good quality, serious Port. It is the same wine maker who makes the college label Tawny Port.

**Bin 55 Akashi Plum Sake 50cl £22.25**

*Akashi-Tai, Japan*

A fine example of Umeshu infused Sake, if unconventionally made. Japanese Ume plums are preserved in Akashi Tai's premium ginjo sake for a more gentle feel rather than the traditional method which uses distilled spirit. Umeshu can be served in many ways: over ice, chilled or warmed. All options are delicious, perhaps this is in some part due to the harmonious balance between the sweet (front palate) and dry (finish) aspects of the drink. Mouth coating yet never cloying. Of course the over-riding note is plum, elegantly wrapped in a veil of marzipan and white flowers. The dried fruit elements become more bold as the umeshu is warmed. Clean, fresh, fragrant and in bottles that are much too small. The history of the Akashi Sake brewery goes back to the end of the Tokugawa period 1600-1802. The city of Akashi is also well known for its fish caught in the fast moving straights just off shore. The products used are local, it uses the Yamada Nishiki variety of rice, a superior strain grown just North of the city. It is proving to be very popular. It has been used on dessert parties instead of Port.



# Other Drinks

## ALCOHOLIC

Fino or Olorosso	£5.00	per glass
Bellini	£9.75	per glass
Kir Royale	£9.75	per glass
Pimms	£5.20	per glass
Raspberry Pimms	£5.20	per glass
Mulled Wine	£4.50	per glass
Hot Mulled Sloe Gin	£4.90	per glass

## NON-ALCOHOLIC

Fresh Orange Juice	£10.40	per jug
Local Apple Juice - Cam Valley	£10.40	per jug
Sloe Lemonade (sparkling)	£10.40	per jug
Ginger Beer	£10.40	per jug
Cranberry Pressé (sparkling)	£10.40	per jug
Organic Lemonade (sparkling)	£10.40	per jug
Apple and Mora Juice	£4.70	per bottle (size 75cl)
Sparkling or Still Table Water	£3.75	per bottle (size 75cl)
Corkage	£11.50	per bottle (max size 75cl)
	£21.50	per magnum



ST JOHN'S COLLEGE

**ALL PRICES ARE INCLUSIVE OF VAT AT THE PREVAILING RATE**

**REGISTERED CHARITY NUMBER 1137428**

Sometimes your choice of wine might not be available, if not, please accept our apologies and we will suggest an alternative. We will also endeavour to supply the vintage indicated, however, if this changes, we will inform you. We will provide the updated vintage on our list.

The pictures in this wine list are taken by W.A. Brogan







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