



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

WINE LIST



2014 - 2015



WELCOME

Welcome to the new St John's College Wine List for 2014/15.

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

The Catering and Conference Team here at St John's College tasted many of the new wines on the list in March 2014, 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 2014 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 Pol Roger Dinner in November 2013 with the head of Pol Roger in attendance. I also visited some vineyards in the Douro and Dao wine region in Portugal in November 2013 and travelled to Southern France in May 2014, for tastings.

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 good quality and very well made, they are delicious. All the wines on this list are available to purchase in the College Bar.

We hosted several of the Cambridge University Wine Society dinners including, Chateau Angelus, Vega Sicilia 150th Anniversary dinner which was also attended by MW's and the Barolo dinner, all here at the College.

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. I also judge for the international wine challenge, every April which was held at the Oval cricket ground in 2014.

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, along with a list of soft drinks.

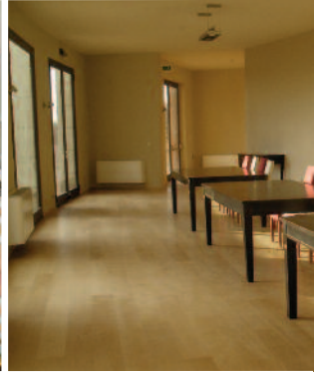
I welcome any feedback on the wine list.

W A Brogan

Catering & Conference Manager

St John's College

September 2014





CONTENTS

House Wine **White**

House Wine **Red**

Champagne

Sparkling Wine

Rose Wine

Old World **White**

New World **White**

Old World **Red**

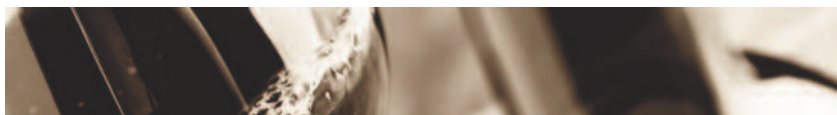
New World **Red**

Dessert Wine

Port, Sherries and **Sake**

Other Drinks and
Non Alcoholic Beverages





HOUSE WINE WHITE

Bin 1 The Paddock Chardonnay 2013 £13.50

South Australia, Australia

Tropical pineapple flavours, with a peach palate and crisp lemon acidity with lots of fruit. Dark straw colour, with long length. It has a touch of Semillon and Verdelho. Represents very good value.

Bin 2 Sauvignon Blanc, T'Air d'Oc 2011 £13.70

Domaine Gayda, Pays d'oc, Languedoc, France

Situated in the foot hills of the Pyrénées, 25km South West of Carcassonne, 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, with limes, aged on its lees in stainless steel tanks. Very passionate about their wines. Big investment is taking place consistently. It is a beautiful location. Visited in May 2014.

Bin 3 Apaltagua Reserva Riesling 2013 £15.50

Curico, Chile

They buy the very best vineyard locations for each of their varieties to achieve the best quality. Wine maker Benjamin Mei and winemaker Consultant Alvero Espinoza grow their own Riesling at the foot of the Andes mountains in Tasca. The wine has good fruit and balanced acidity. It goes well with a wide range of dishes.

HOUSE WINE RED

Bin 4 Nero d'Avola 2012 £12.95

Ca di Ponti, Sicily, Italy

The wine is very impressive and exceptional value. A spicy red with aromas of ripe plum and black cherry. A deep coloured, medium bodied, spicy red with a lightly smoky character, a hint of bitter chocolate and a touch of tannin. It is also suitable for vegans.

Bin 5 Mont Rocher Carignan 2013 £12.95

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. From a grape variety that is becoming popular and producing great wine.

Bin 6 Pinhal da Torre, Nova Safra Tejo 2012 £14.00

Ribatejo, Portugal

A blend of Cabernet Sauvignon and local grapes, such as Touriga Nacional, Tinto Roriz and Trincadeira. It is a well structured wine. It uses the stone lagares for the maceration and foot pressing of the must. The wine has good fruit with spice and cedar notes.



CHAMPAGNE

Bin 7 Pol Roger Brut Reserve NV £34.50
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 at both Cambridge and Oxford University. Visited in 2007, 2009 and 2012 and it is a truly wonderful location with great champagne. One of only three family owned champagne houses. The champagne has a beautiful gold hue and wonderful floral nose.

Bin 8 Pol Roger Pure NV £38.80
Champagne, France

A fairly new champagne produced by Pol Roger. It has been on the market for just over 6 years. It is subtle, light and refreshing. Bone dry, it has no dosage. Tasted in November 2007 before its release onto the UK market. This is delicious. A different style which goes very well with food. It is possibly my favorite of all champagnes. Great for receptions, but also goes well with shellfish, salads and white meats. It has bags of finesse and lively minerality.

Bin 9 Pol Roger Vintage Champagne 2004 £52.30
Champagne, France

This is a very serious, fabulous quality champagne. A very good vintage. 60% Pinot Noir and 40% Chardonnay. This champagne has such depth of flavour. This is also possibly the best price you will buy this champagne at! Aged 9 years in Pol Roger cellars. This is a very special champagne. Recently released, the Pol Roger Varsity book, is well worth acquiring, to read whilst drinking the champagne.

SPARKLING WINE

Bin 10 Castillo Perelada Cava Brut Reserva NV £17.10
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 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 top 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 is in the Robert Parker guide. A really good wine. The winery hosts classy music festivals every summer, within the castle at the vineyard. It is based in the village of Perelada.

Bin 11 Sommariva Prosecco di Treviso Doc £18.90
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.



ROSE WINE

Bin 12 Goyenechea Merlot Rosé 2013 £14.70
Goyenechea, South Mendoza, Argentina

The winery was established in 1868. They came from the basque region of Spain and settled in Buenos Aires before establishing a vineyard. It is managed by 5 cousins, they own vineyards near the Atuel river in San Rafael where it is cooler. Only the better grapes are selected for this wine. It is a dry style with reasonable length and good fruit and it is fresh and lively. They use only their own fruit. The winery and wine is consistently highly rated. It is fermented in cold, short tanks, no wood is used. It was at one time the largest continuous vineyard in the world.

OLD WORLD WHITE

Bin 13 Vouvray Cher et Tendre 2011 £15.00
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. This is the second year on the list and was very well received in the first year, including featuring on the Benefactors of Cambridge University Dinner.

Bin 14 Montecapone Verdicchio del Castelli di Jesi DOC 2012 £16.00
Marche, Italy

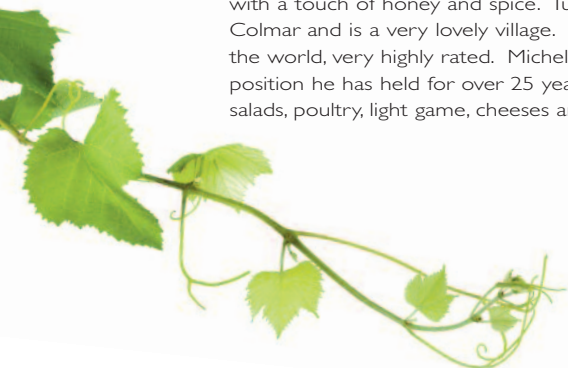
Vines planted on deep coastal clay soils. High yields. The grape is also known as Trebbiano di Soave. Soft, with good mineral character and citrus fruits. This wine is well made and this style is becoming more popular, a very different note.

Bin 15 Chateau Argadens Bordeaux 2012 £16.50
Entre-deux-mers, Bordeaux, France

A major investment programme has taken place at the vineyard, which includes modernising the winery and building on an aging cellar. It produces both white and red wine. It is owned by Maison Sichel and was bought in 2002. It is 60km south of Bordeaux. It was renamed in 2002 after a noble family that founded the estate in the 13th century. The first vintage won a medal and it continues to win medals. An excellent value wine.

Bin 16 Cave de Turckheim Tradition Pinot Gris 2012 £16.90
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 Lihmann 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 Villa de Puppi Chardonnay 2012 **£17.40**

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. The wine has long length and has been well received on the list.

Bin 18 Xion Albarino 2013 **£18.30**

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 favorite styles of wine and in the summer it is hard to beat.

Bin 19 Gruner Veltliner 2012 **£18.30**

Lenz Moser Prestige, Austria

A wine and style that is very much in vogue. This is from a brilliant family producer. The top wines come under the prestige brand. Goes very well with white meat, fish, salads and cheeses. The company has split from Lenz Moser.

Bin 20 Bourgogne Blanc 2013 **£20.60**

JJ Vincent, Burgundy, France

A classic white Burgundy from the Maconnais the southern part of Burgundy. The wine is made at the famous estate of Chateau Fuisse. With clay rich soils, the wine achieves superb intensity of flavour and the warmer temperature ensures the ripeness of the grapes, giving a wine with a nose of white fruits and brioche, with creamy lemon fruit on the palate. The perfect accompaniment to white meats, fish, smoked food and some lightly spiced Asian dishes.

Bin 21 Tesch Reisling Unplugged 2012 **£20.70**

Nahe, Germany

The winery has been going since 1723. This is a modern operation, with a Stelvinized top. Described as coming from the rock and pop scene of wine i.e. a very trendy wine. Fresh, lots of fruit, lime, green glints.

Bin 22 Chablis Tradition la Pierelee 2011 **£22.70**

Chablisienne, 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. It has good concentration and depth and is a serious wine. Great with fish, white meats and poultry. This is a really good Chardonnay.

Bin 23 Josp Meyer Le Dragon Riesling 2010 **£26.00**

Josp Meyer, Alsace, France

It is a Biodynamic single vineyard wine. Light bright yellow, lemon drops, honey and apricot. Slightly exotic flavours with balanced acidity and stoney fruit. The vines are 40 years old and 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 then wounded and then withdrew to a cave to die. The wine is excellent. Goes well with many foods, especially Asian and Spicy dishes.



NEW WORLD WHITE

Bin 24 Chenin Blanc / Viognier 2013

£15.60

Rio Sol, Brasil

Ripe tropical fruits, White flowers on the nose with fresh aromas of pears and pineapple. It goes well with fish, shellfish, meats and smoked products. It is a good marriage of 2 grape varieties.

Bin 25 Southern Lights Sauvignon Blanc 2013

£16.50

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 is a good example of fine Sauvignon Blanc from a great wine producing area. It also has a very stylish label.

Bin 26 Palliser Estate Riesling 2012

£18.90

Martinborough, New Zealand

It is in the South East corner of Martinborough. They are one of the founding names in Martinborough with many awards. They carry out sustainable practices and culture and adopt "one wine" making. The Riesling is dry with a touch of residual sugar that gives good texture to the wine. The wine has lots of perfume. It has floral, lime, apple and mineral with slight green hues.

Bin 27 Sol Lucet, Yamanashi 2013

£22.15

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. Each bunch of Koshu grapes has its own little paper parasol to protect it from the sun. It had a good write up in the telegraph in June 2014. 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 of Japan. This wine is now obtaining "cult status".

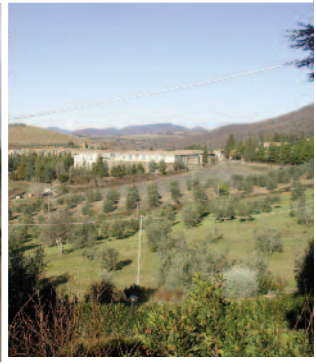
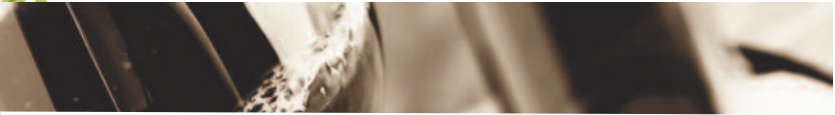
Bin 28 Torea Oyster Catcher Pinot Gris 2011

£22.30

Marlborough, New Zealand

Has wonderful nose of lychee, pears and apples and stone fruit flavours with great structure and body. Oak is used in the fermenting of the wine. It has long length and is a great wine with food. The Torea is the Maori name for the Oystercatcher.







OLD WORLD RED

Bin 29 Z Bordeaux 2010

£15.50

Luc Thienpont, Bordeaux, France

Luc Thienpont is the brother of Jacques who owns Le Pin in 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', and consultant to 4 of the 5 First Growths, and generally recognised as Bordeaux royalty.

Bin 30 Guicciardini Strozzi Chianti DOCG 2012

£17.60

Tuscany, Italy

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, it was simply stunning. They hope to visit the College in January 2015 to host a wine dinner.

Bin 31 Quinta do Vallado Douro 2011

£18.30

Pesa da Régua, Douro, Portugal

Situated in the heart of the Douro region, a few miles from the Corgo river, near where it meets the Douro. It has dark red crimson highlights and an intense mature red fruit nose, with hints of violets and esteva (a local Portuguese herb that has balsamic overtones). A lovely wine. The winery was re-designed in 2009 and it has a hotel on site.

Bin 32 Cascina Bongiovanni Dolcetto d'Alba 2010

£21.10

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. It goes well with all sorts of meats, grilled, stewed or roasted.

Bin 33 Morgon 2011

£21.80

Vieilles Vignes, Cote de Py, Domaine Pierre Savoye, Beaujolais, France

A very good Beaujolais from the Gamay grape variety. The colour is cranberry meets ruby. Dark cherry and cedar. A really good wine with food. A stand out wine from Beaujolais.

Bin 34 Astralabe 2009 **£22.30**
AOC Ventoux Chene Bleu, France

Chene Bleu's new Cuvee is a blend of Grenache and Syrah. Very opulent, pure and with great texture. The vineyard is on the same latitude as Chateaufort du Pape, but is in the mountains above Gigondas. I went to visit in 2011 and 2012. The attention to detail is immense and they operate to such high standards. The wines are excellent and have great style. so much thought has gone into this vineyard and wine. The wine is being released in Autumn 2014.

Bin 35 Perelada 5 Fincas Tinto Reserva 2009 **£24.40**
Castillo Perelada, Emporda, Spain

Using grapes from each of the different vineyards. It consists of 40% Merlot, 20% Garnache, 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 palate. Goes very well with venison and beef. Wonderful location and dynamic wine region in Spain.

Bin 36 Mas Martinet 2010 **£24.40**
Martinet Bru, Priorato, Spain

A blend of Garnacha and Syrah from a single vineyard with notes of blackberry, cherries and slate. Its powerful and sleek notes are of the best wineries in Priorato. 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 (llicorella), which leads to low yields and hugely powerful wines, from very old vines. It is an isolated area named after an old monastery.

Bin 37 Pinot Noir 2011 **£25.90**
Domaine Louis Volland Burgundy, France

It is with structure, light and elegant with dark cherry and chocolate aromas. Goes very well with light game, lamb and cheese.

Bin 38 Barolo di Serrlunga d'Alba 2007 **£25.90**
Fontana Fredda, Piemonte, 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. The wine is 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 **£52.40**
IGP Val de Lussac, Creteat, 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. They follow biodynamic practices. The name comes from a blue oak tree on the estate. It has a state-of-the-art gravity-fed winery. The winemaker is Jean-Louis Gallucci. The wine is 60% Syrah, 37% Grenache and 3% 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-Desseuve guide book - the Robert Parker of France and was selected by international judges as among the top 100 wines in the world. They host the Extreme Wine Challenge every June and hosted the World's First Grenache Symposium in 2010 at the vineyard. Nicole Roberts one of the greats in the wine industry, is at the head of the venture.



NEW WORLD RED

Bin 40 Cabernet Sauvignon/Shiraz 2011 £14.70
Rio Sol, Brazil

It is reputedly the worlds closest lying winery to the equator: It is based in North West Brazil. It is a flat arid vineyard that borders the river: It is Portuguese owned. Irrigation and sensible pruning control the quality. It is an affordable 50-50 Shiraz, Cabernet Sauvignon blend and spends six months in oak. A hint of spice. The wines are grown on steep hillsides.

Bin 41 September Hill Cabernet Sauvignon £16.35
California, USA

A good structural Cabernet Sauvignon with good depth and lots of berry fruit. A very good value wine.

Bin 42 Odfjell Amador Syrah 2008 £16.50
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 Ique Malbec Bodegas, Enrique Foster £17.00
Mendoza Argentina

The malbec grape has found its perfect growing environment in the vineyards of Mendoza, high in the foothills of the Andes mountains, when it gets a long growing season, plenty of sunshine and low night time temperature. The wine sees no oak, with its intensity of supple, red fruits and juicy spiced plum flavour on the palate, it is an ideal wine to drink with game, roast beef, lamb and pasta dishes.

Bin 44 Hochar Pere et Fils £20.00
Hochar Père et Fils, Bekaa Valley, Lebanon

Sometimes known as the 2nd wine of Chateau Musar. The wines are sourced from a single vineyard planted over 50 years ago at 1000 meters near the village of Aana in the Bekaa valley. Low yields, good concentration, makes a very complex wine. It has a smoky cigar box, dark chocolate style, that has long length.

Bin 45 Domane Wachau 2012 £21.50
Blauer Zweigelt, Wachau Valley, Austria

One of the leading wine regions of the world. Austrian wine is now on its way back after years being out in the cold. The terraces are very steep with a unique climate. The wine was made in large oak casks. It is quite delicious and we paired this wine with the food tasting that we had in the summer. It is located on the banks of the River Danube. In 2005 it was headed up by a bright young team with fresh ideas and energy to lead the historic cooperative. It is the largest co-operative in the valley with 600 members; it covers a third of the regions vineyards. Members are paid for quality not quantity.

Bin 46 Pinot Noir Tumbarumba 2009 £25.60
Chalkers Crossing, New South Wales, Australia

504km south of Sydney. Small country town untouched by the modern world. 701 meters 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 WINE

Bin 47 Rive Haute Pacherenc Vic-Bilh 2010 50cl **£16.50**
Producteurs Plaimont, South West France

An outstanding sweet wine, light, refreshing and well balanced. The wine is made from the Gros Manseng grape variety. Fantastic value, this is slightly oaked. Good with desserts of all types and cheese. Not often seen, but very highly rated.

Bin 48 Bacalhoa Do Setubal Moscatel 2011 75cl **£17.00**
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 well with chocolate. A very good value dessert wine.

Bin 50 Pol Roger Rich N.V. 75cl **£34.50**
Champagne, France

It is the same wine as Brut Reserve, but with a dosage of 34g of sugar per litre, making it rich and elegant. The nose has beeswax, apricots and honey. It is made of 1/3 of each of the main champagne grape varieties. It goes very well with all types of puddings and of course can be used as a toast at weddings and to serve with the wedding cake. It has really long length which lingers.



PORT, SHERRIES & SAKE

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

Jerez Superior. Pago Balbaína, Williams & Humbert, Spain

Aged for a minimum five years this is 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 52 College Label Oloroso 75cl **£19.95**

Jerez Superior. Pago Balbaína, Williams & Humbert, Spain

An elegant blend of Palomino and Pedro Ximénez grapes before entering the Criaderas y Soleras system for physical-chemical aging 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 sheries around.

Bin 53 College Label Tawny Port 75cl **£16.90**

Barao De Vilar, Douro Valley, Portugal

The known origins of the Van Zeller family refer back to the 13th century to the Flemish cities of Mechela and Nijmegen where they hold several properties. During the wars of the 17th century they migrated to Spain and Portugal. Their connection to the wine business dates back to the early 17th century. The ancestors of the "Van Zeller" family are the first known members of 14 consecutive generations devoted to port and Douro red wine an unprecedented fact among other Portuguese families involved in the wine business. They were once owners of Quinta do Noval making the legendary 1931 port. A very good Tawny port with the colleges logo, it also makes for a great present.

Bin 54 Quinta da Romaneira LBV 2007 *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 table 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. Tasted in 2011 at the Quinta, which is also an amazing boutique hotel, which has since been sold, right by the side of the River Douro. Managed by Christain Sealy since 2004.

Bin 55 Vintage Port 1999 75cl **£35.50**

Barao De Vilar, Douro Valley, Portugal

The port is produced with grapes harvested from estates located in the sub-region of Douro Valley. They have a modern winery located at Santa Camba Vilarica. It was established in 1715. A bright red-brown colour with a complex bouquet of fruity aromas well structured and aromatic with a seductive finish.

Bin 56 Akashi 50cl **£22.00**

Akashi-Tai, Shiraume Umeshu (plum sake), Japan

A fine example of Umeshu infused Sake, if unconventionally made. Japanese Ume plums are preserved in Akashi Tai's premium ginjo sake for 6 months, the fruit is then removed and the Shiraume Umeshu is left to age for a further 2 years. 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. The history of the Akashi Sake brewery goes back to the end of the Tokugawa period 1600-1802. The products used are local, it uses the Yamada Nishiki variety of rice, a superior strain grown just North of the city. It has been used on dessert parties instead of Port here at St John's. On the nose it is rich dry fruits and plum on the palate.

OTHER DRINKS

ALCOHOLIC

Fino or Oloroso Sherry	£5.00 per glass
Bellini (with Peach Nectar and Prosecco)	£9.75 per glass
Kir Royale	£9.75 per glass
Pimms	£5.50 per glass
Raspberry Pimms	£5.50 per glass
Mulled Wine	£4.50 per glass
Hot Mulled Sloe Gin	£4.90 per glass
Hot Apple Toddy	£4.90 per glass

NON-ALCOHOLIC

Fresh Orange Juice	£10.50 per jug
Local Apple Juice - Cam Valley	£10.50 per jug
Ginger Beer, with Chilli	£10.50 per jug
Cranberry Pressé (sparkling)	£10.50 per jug
Sloe Lemonade (sparkling)	£10.50 per jug
Elderflower Presse	£5.50 per bottle
Sparkling or Still Table Water (size 75cl)	£3.85 per bottle

Corkage	£12.00 per bottle (max size 75cl)
	£22.00 per magnum



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

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.



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