



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

# WINE LIST



2015 - 2016



**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.



# WELCOME

## **Welcome to the new St John's College Wine List for 2015/16.**

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

The Catering Team here at St John's College tasted many of the new wines on the list in March 2015, 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 2015 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 throughout the year.

I visited some vineyards in North East Italy and Slovenia in November 2014 and China in April 2015.

The English wine on the list is local and well worth trying.

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 tastings over the last year.

We had Princess Natalia Strozzi from Tuscany host a dinner in January at the College, which was very well received and also Natsuki Kikuya, hosted a Sake tasting, which was a sell out, 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. I also judge for the international wine challenge every April, which was held at the Oval Cricket Ground in 2015.

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 range of soft drinks.

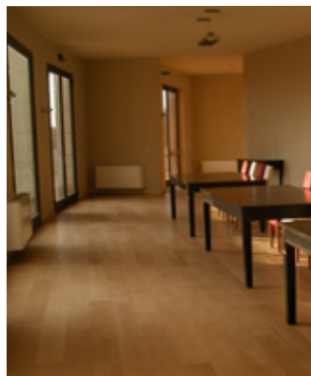
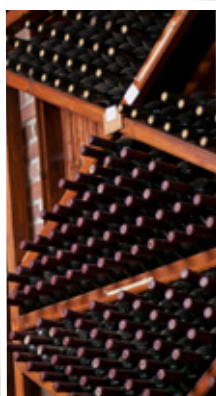
I welcome any feedback on the Wine List.

## **W A Brogan**

*Catering and Conference Manager*

*St John's College*

*September 2015*







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## HOUSE WINE WHITE

**Bin 1 Rioja Blanco 2014** £13.90

*Sierra Cantabria, Rioja, Spain*

Dry with hints of tropical fruits and apple on the nose. Made with only the best Macabeo grapes grown in Rioja. The winery is very passionate about their wines. The wine is unoaked with hints of spiciness with pear and green sage aromas.

**Bin 2 Sauvignon Blanc, T'Air d'Oc 2014** £15.50

*Domaine Gayda, Pays d'Oc, Languedoc, France*

Situated in the foothills of the Pyrénées, 25km Southwest 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. Big investment is taking place in the winery and vineyard. Tropical fruits, citrus nose, with limes, aged on its lees in stainless steel tanks. It is a beautiful location. Visited in May 2014.

**Bin 3 Apaltagua Reserva Chardonnay 2013** £15.90

*Casablanca Valley, Chile*

They buy the very best vineyard locations for each of their varieties to achieve the best quality. It is a fresh and fruity Chardonnay selected from the best Chardonnay vineyards. A small percentage of oak is used, just for a few weeks. It is a great wine to go with food.

## HOUSE WINE RED

**Bin 4 Nero d'Avola Fedele 2014** £12.90

*Terre Siciliane, Italy*

Made with a touch of Merlot and Syrah added to Nero d'Avola. The vineyards are on the hills of Trapani. The grapes are hand picked. It has gentle tannins and goes very well with food. Now becoming popular as a grape variety.

**Bin 5 Montaignon Vieilles Vignes Carignan 2014** £13.00

*Pays d'Herault, France*

This is old vine Carignan. The grapes are from vines from around the village of Cruzy, north of Narbonne. The vines are 50 years old. The wine is made using modern methods. The wine is a beautiful red cherry colour. It has hints of vanilla and is medium bodied.

**Bin 6 Los Tres Curas Carmenere 2014** £13.50

*Vina Vistamar, Central Valley, Chile*

The wine is purple with hints of violet. It has red fruits and vanilla on the nose. The winery was founded in 1996 with the aim of producing innovative wine. The wines are distributed to 45 countries. It is a grape variety that is growing in popularity as the public become aware of its quality.

# CHAMPAGNE

**Bin 7 Pol Roger Brut Réserve NV** £40.00  
*Epemay, Champagne, France*

This is made up of a third each of Pinot Noir, Chardonnay and Pinot Meunier. Pol Roger owns 89 hectares of vineyards on prime sites in Champagne. This is fabulous quality. They also sponsor many student events at both Cambridge and Oxford University. Visited Pol Roger 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 golden hue and wonderful floral nose.

**Bin 8 Pol Roger Pure NV** £48.30  
*Epemay, Champagne, France*

This champagne has been on the market for just over 8 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 favourite of all champagnes. Great for receptions, but also goes well with shellfish, salads and white meats. It has bags of finesse and lively acidity.

**Bin 9 Pol Roger Vintage Champagne 2004** £62.75  
*Epemay, 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 enjoying the champagne. Champagne has now been granted an UNESCO World Heritage Site.

# SPARKLING WINE

**Bin 10 Castillo Perelada Cava Brut Reserva NV** £17.00  
*Empordà, 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 terrain 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 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. Close by is the Dali Museum, which is also wonderful. They will be sponsoring the sparkling wine with carols in the College Bar at Christmas in 2015.

**Bin 11 Château Rives-Blanques 2012** £19.70  
*Blanquette de Limoux Brut, Languedoc, France*

Made by the Panman's who have lived and worked on 4 continents, finally settling here. They are now in their 2nd decade living in France. Eric Vialade is the wine maker, schooled in Bordeaux. The vineyard is on a plateau 350 metres high in the foothills of the Pyrénées. Hand harvested grapes and low yields, this is the world's oldest sparkling wine. Peach, pear and soft white fruits with floral overtones. It is an environmentally friendly vineyard. Made from Macabeo grapes.





# ROSÉ WINE

## **Bin 12 Goyenechea Merlot Rosé 2014**

**£14.30**

*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. The sub region is Villa Atuzl. 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, steel tanks, no wood is used. It was at one time the largest continuous vineyard in the world. The grapes are harvested by hand and transported to the winery 2km away.

# OLD WORLD WHITE

## **Bin 13 Quinto do Crasto 2013**

**£14.50**

*Crasto Branco, Douro, Portugal*

An amazing wine, in one of the best vineyard locations in the world. Made from traditional Douro white grape varieties: Gouveio, Roupeiro and Rabigato. Fresh and aromatic, this has delicious summery flavours of ripe pineapple tinged with citrus. It is vibrant, fresh and lingering. The wine owner was Wine Man of the Year a few years ago.

## **Bin 14 I Veroni 2013**

**£14.90**

*Bianco di Toscana, IGT Vermentino, Tuscany, Italy*

The winery is based in the Chianti Rufina region. This is 100% Vermentino grown in the Bolgheri area of Tuscany. Smooth fruity style. It has fresh acidity.

## **Bin 15 Vouvray Cher et Tendre 2014**

**£15.70**

*Loire Valley, France*

Samantha Bailey now looks after the winery, it is owned by Boutinot. The Chenin Blanc grape at its best. Good long length. It has good acidity, this is a rare off-dry style. 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 third year on the list and it has been very well received, including featuring on the Benefactors of Cambridge University Dinner. It is suitable for vegetarians and vegans.

## **Bin 16 Cave de Turckheim Tradition Pinot Gris 2012 £16.50**

*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. It has been operating for 50 years. Won gold at the 2014 Decanter World Wine Awards. It is suitable for vegetarians and vegans.





**Bin 17 Gruner Veltliner 2013**

**£17.95**

*Weinkellerei Lenz Moser AG, Prestige, Austria*

The Lenz Moser winery was acquired by VOG AG Linz in 1986 and became Weinkellerei Lenz Moser in 1991. There are 70 staff, with sales of €40m and 30% of the 17 million bottles are exported. 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. It is a soft, yellow green colour, with a peppery taste. Good acidity.

**Bin 18 Falanghina 2014**

**£19.00**

*Cantina del Taburno, Campania, Italy*

It is the ancient white wine grape variety, possibly of Greek origin, of Campania. It has a slight pine scent. The berries are yellow skinned and coated with a thin layer of protective wax. Most Falanghina is grown in Campania. It is becoming very fashionable as a grape variety, but no international production as yet. It is the grape variety behind "Falemian", the most famous wine of Roman antiquity. Orange blossom aromas. It is hand harvested.

**Bin 19 Petit Chablis Pas Si Petit 2013**

**£18.00**

*La Chablisienne, Chablis, France*

A great little Chablis, with the vines grown on Portlandian limestone. The vines are 15 years old. It has a goût de pierre à fusil - described as tasting of gunflint and orange bouquet. La Chablisienne was set up in 1923 to uphold the standard of Chablis wine. It makes a third of Chablis wine. The grape is known as Beaunois. It is a cool climate, so the wine has more acidity. It is sometimes described as like tasting a gunflint. The region is prone to frost. In 1957 only 11 cases of Chablis were produced. Petit Chablis was designated on 5th January 1944.

**Bin 20 Albarino Pazo Castrelo 2014**

**£20.90**

*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. The grapes come from southeast facing slopes. The vines are 30 years old, Bodegel Carsalo was founded in 1990. The grapes are hand harvested and sorted by hand at the winery.

**Bin 21 Tesch Reisling Unplugged 2014**

**£22.05**

*Nache, 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. Very fresh, racy wine from a very underrated grape variety.

**Bin 22 Josmeyer Le Dragon Riesling 2011**

**£25.95**

*Josmeyer, 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 southwest 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 23 Forrest Estate Sauvignon Blanc 2013** £15.80

*Marlborough, New Zealand*

With hints of gooseberries, blackcurrants and tropical fruit. The estate was founded in 1989 in Wairau River Valley, close to Cloudy Bay, the legendary winery. Doctors John and Brigid Forrest left behind a career in medicine to concentrate on wine. They won a top award with their first vintage. Their wines are always voted at the top end. I went to taste their wines at a tasting by John Forrest in Southwold, when he was over in the UK. John's wines become more like Sancerre with each vintage.

### **Bin 24 Humbleyard Bacchus 2013** £18.90

*Norfolk, England*

The vineyard is located to the south of Norwich, with southern facing slopes. The Humbleyard legislative court met during Anglo Saxon times. The wine has been awarded PDO status. It is pale yellow in colour, delicate citrus on the palate and floral on the nose, with hints of elderflower. They have 9 grape varieties over 8 acres in the vineyard region. The carbon footprint is low for this wine.

### **Bin 25 Torea Oystercatcher Pinot Gris 2011** £21.70

*Marlborough, New Zealand*

Has a wonderful nose of lychees, 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. A wonderful calm vineyard region.

### **Bin 26 Devil's Corner Riesling 2014** £23.55

*Tamar Ridge, Tasmania, Australia*

Lots of zesty citrus flavour. Defined palate, goes very well with Asian food. Intrepid sailors navigating Tasmania's Tamar River discovered a treacherous bend and named it Devil's Corner. This cool climate produces pure clean fruit.

### **Bin 27 Sol Lucet, Yamanashi 2013** £23.55

*Wine Co, Yamanashi, Japan*

The grape variety is Koshu, grown in Japan for over 2,000 years. The grapes are hand harvested. The winery uses wild yeasts, no oak is used. 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 Daily 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". In the press in 2015 with many write ups and also it is winning awards, including in Decanter. It was used on the Réunion des Gastronomes lunch at the College in the summer of 2015.









## OLD WORLD RED

### **Bin 28 Z Bordeaux 2010**

**£14.90**

*Luc Thienpont, Bordeaux, France*

Luc Thienpont is the brother of Jacques who owns Le Pin in Pomerol, and for many years he ran Château Labégorce 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 and 10% Petit Verdot. The wine is juicy and intense, with lovely earthy undertones, and offers some of the best value around. Consulting on the wine, 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 29 I Veroni IGT Rosso di Toscana 2012**

**£14.90**

*Tuscany, Italy*

A really excellent wine producer. 60% Sangiovese and 40% Merlot. The wine is classic earthy Chianti style, combined with wonderful fruity influences of the Merlot grape. Also goes well with food such as game, lamb and beef.

### **Bin 30 Assobio Doc 2012**

**£15.35**

*Douro, Portugal*

The winery was established in 1714 and since 2008 has been part of the Esporao project. Assobio is the name of the hillside at the Murcas property. Average age of the vines is 20 years, the wine is aged in French and American Oak. It is full bodied, with spices and blueberry and balanced tannins. It has a mix of grape varieties from the Douro Region including Touriga Nacional.

### **Bin 31 Lavinyeta Llavours 2012**

**£18.40**

*Empordà, Spain*

From Mollet de Peralada in North East Spain, near the French border. One of the most exciting wine regions in Spain that is getting very good press. This is an excellent wine, a mix of 45% Merlot, 26% Cabernet Sauvignon, 13% Syrah, 12% Cabernet Franc, and 4% Carignan. Aged in new French, Hungarian and Romanian oak casks for 5 months. Superb vineyard, very environmentally friendly. Did a wonderful tasting evening with their wines at the College a couple of years ago and want to come back. The labels are also highly regarded as a collector's item.

### **Bin 32 Domaine Saint-Remy Pinot Noir 2013**

**£21.40**

*Rosenberg, Famille Ehrhart Alsace, France*

Corinne and Philippe Ehrhart produce very individual wines. They are based in Weisenheimer, with a newly built wine making cellar and tasting area that opened in 2014. They were both in Cambridge in 2014 to host a wine tasting. Very individual style of wine.

**Bin 33 Morgon 2012** **£21.60**

*Vieilles Vignes, Côte de Py, Domaine Pierre Savoye, Beaujolais, France*

A very good Beaujolais made from the Gamay grape variety. The colour is cranberry meets ruby. Dark cherry and cedar. A really good wine with food, as it can also go with fish. A stand out wine from Beaujolais.

**Bin 34 Pinot Noir 2013** **£23.00**

*Domaine Louis Violland Burgundy, France*

The wine has a good structure, light and elegant with dark cherry and chocolate aromas. Goes very well with light game, lamb and cheese. Good Burgundy aromas on the nose. Delicate and light.

**Bin 35 Côtes du Rhône Villages Tradition** **£23.20**

*Domaine de Mourchon, Segurét, Rhône Valley, France*

Domaine de Mourchon is headed by Hugo Levingston, an Englishman living in Segurét, who is a very good producer. The wine receives great acclaim from the critics. It is a wonderful location in a beautifully presented village. His wines were featured at the 1888 Club at the May Ball and his rosé wine featured on the May Ball dinner in 2015. The vineyard is wonderful with the vines over 60 years old, outstanding. The wine features in many restaurants in Paris.

**Bin 36 Astralabe 2011** **£23.25**

*Vin de Pays de Vauclouse, Chêne Bleu, Crestet, France*

Chêne Bleu's new Cuvée is a blend of Grenache and Syrah. Very opulent, pure and with great texture. The vineyard is on the same latitude as Châteauneuf 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. It was used on the Réunion des Gastronomes lunch at the College in 2015 and was very well received.

**Bin 37 Barolo Paolo Scavino Barolo 2009 DOCG** **£36.90**

*Piemont, Italy*

Expressive crop of perfumed, red raspberry, spice and sweet herbs. Rated constantly outstanding. Normally 90 plus with Robert Parker. Made from the Nebbiolo grape variety. It is a long lived full-bodied wine. One of the world's classic wines. The wine comes from 7 individual cru's aged for two years in oak. The wine has floral, rose petal and violet aromas.

**Bin 38 Heloise Chêne Bleu 2007** **£54.65**

*Vin de Pays de Vauclouse, 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. 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-Desseauve 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 Rolet, one of the greats in the wine industry, is at the head of the venture and is raising standards and awareness throughout the wine world. Great value. We stocked this wine before anyone else in the UK.



# NEW WORLD RED

**Bin 39 Calusari Pinot Noir 2013** **£12.50**

*Banat, Romania*

A very perfumed nose with beetroot and red berries. It was recently selected by Fiona Beckett of The Guardian as her wine of the week. Philip Cox is from Britain and he has transformed the estate with his wife. It is a €20 million investment into the vineyard and brand new winery. Viticulture records for the region date back to the 2nd century AD. The vines are planted in the rolling hills of the Timisulas Valley and were replanted 12 years ago.

**Bin 40 Pueblo del Sol 2014** **£14.90**

*Tannat, Juanico, Uruguay*

On the same latitude as South Australia. The wines and the vineyards are affected by the sea winds. The grapes are picked by hand. Second selection of bundles takes place in the winery. The wines are rich, opulent and long lived. A wonderful grape variety, very rich. Goes well with beef, game, venison and hard cheese.

**Bin 41 Domaine des Tourelles 2011** **£17.50**

*Chatura, Bekaa Valley, Lebanon*

Old vine Cabernet, Sauvignon, Syrah and Cinsault. Flavouring of ripe plums, clementine and spices. It is one of Lebanon's oldest wineries founded in 1860 by a young French Engineer named Francosi-Eugene Bran, who was building the Beirut to Damascus Road. The first vintage was 1868. Successive generations looked after the vineyard until 2000, when it was sold to 2 families at a very high price. The wine is fermented in concrete. Very soft, gentle acidity and some spice.

**Bin 42 McManis 2012** **£17.90**

*Cabernet Sauvignon, California USA*

Family owned vineyard since 1990, located in the northern interior region of California. They have 2,600 acres and farm sustainably and are certified green. They are known for their attention to detail. In 1997 they had a state of the art winery built. They produce small lot fermentation, i.e. small parcels at a time. The wine is deep ruby in colour and has aromas of black cherry, blackberry and blueberries. It is medium bodied with rounded tannin structure and is followed by notes of mocha and cassis.

**Bin 43 Domane Wachau 2012** **£20.90**

*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 is 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 became headed up by a bright young team with fresh ideas and energy to lead the historic co-operative. It is the largest co-operative in the valley with 600 members. It covers a third of the region's vineyards. Members are paid for quality not quantity. Intense ruby nose, very aromatic, ripe red fruits and has a good structure with velvet sweet tannins.

**Bin 44 Shiraz 'Hales' 2013** **£20.90**

*Rolf Binder, Barossa Valley, South Australia*

Hales is one of Rolf Binder's best Shiraz wines. The grape being 89% Shiraz, 4% Grenache and 7% Mataro. Most of the Shiraz comes from the home grown Stephanie Vineyard. These vineyards lie along the western edge of the Barossa Valley. Lots of vanilla, berry fruits, peppery notes. Full, rich and concentrated. The winery was Veritas and changed its name to Rolf Binder in 2005 in honour of its founder. The wines win many awards. The wine spends 12 months in new American barrels and 2 year old American barrels.





**Bin 45 Odfjell Orzada Cabernet Franc 2012**      **£23.40**  
*Maipo, Chile*

Norwegian born shipowner who fell in love with the region, bought some land and started a winery 25 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". The climate is mild to hot with a 9 month dry season. The grapes are hand picked. Spends months in French and American oak. They follow green wine making practices. The wine has great balance.

## DESSERT WINE

**Bin 46 Château La Haute Borie 2010**      **£ 17.90**  
*Monbazillac, France*

60% Semillion, 30% Muscadelle and 10% Sauvignon Blanc, all from old vines. Mid gold in colour, wonderful nose of rich liqueur, orange and apricot marmalade. Good acidity. Long finish with honey.

**Bin 47 Rive Haute Pacherenc Vic-Bilh 2010**    50cl    **£18.40**  
*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 Malamado Zuccardi Fortified Malbec 2012**    **£23.20**  
*Argentina*

It is very rich and ripe. The winery only use their own grapes. They have a new state of the art winery at a height of 110 metres. The wine also goes really well with chocolate and with cheese. The wine spends 24 months in oak. It is a port style wine, immensely concentrated with spicy brambles and raisins. Very long length. Utterly delicious.

**Bin 49 Pol Roger Rich NV**      **£40.00**  
*Champagne, France*

It is the same wine as Brut Réserve, 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 a third 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 other events. A wonderful way to finish a meal and to serve with the wedding cake. It has really long length which lingers.



# PORT, SHERRIES & SAKE

## **Bin 50 College Label Fino** £19.50

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

Aged for a minimum of 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 or seafood.

## **Bin 51 College Label Oloroso** £19.50

*Jerez Superior. Pago Balbaina, 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 raisin 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 52 College Label Tawny Port** £16.95

*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 College's logo. It also makes for a great present.

## **Bin 53 Krohn LBV 2009** £23.90

*Welesa and Krohn, Douro Valley, Portugal*

Deep ruby colour with black plums, spice and dried herbs with firm tannins and a long finish. Bottled in 2013 and unrefined and unfiltered, just over 21,000 bottles were made. It was founded in 1865 by two Norwegians, Theodor Wiese and Dankert Krohn. The Quinto do Retiro Novo Estate is in Sarzedinho, a small village in the Rio Torto Valley and is all "A" class vineyards. Some of the grapes are still trodden by foot. Since 2013 it has been part of the Flaggate Group alongside Taylor's, Fonseca and Croft.

## **Bin 54 Vintage Port 1999** 75cl £33.00

*Barao De Vilar, Douro Valley, Portugal*

The port is produced with grapes harvested from estates located in the 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 55 Akashi** 50cl £25.20

*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. Mouth coating yet never cloying. Of course the overriding 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
Marmalade Punch (with Whisky)	£14.00 per jug

### 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 Pressé	£10.50 per jug
Sparkling or Still Table Water (size 75cl)	£3.85 per bottle

Corkage	£12.50 per bottle (max size 75cl)
	£23.00 per magnum





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