



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

# WINE LIST



1st October 2016 - 30th September 2017



**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 to the new St John's College Wine List for 2016/17.**

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 2016, 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 2016 we hosted a wine suppliers' lunch to discuss new wines, regions, vintages, the wine trade in general and new wines for the list. Many of the suppliers have given us great help and support throughout the year.

I visited some vineyards in Portugal, covering 3 regions in November 2015 and a vineyard in Sweden, which was very interesting, along with wine tastings in Cambridge, London and Hong Kong.

The English wine on the list is local and well worth trying. It has been well received.

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, including a Hungarian wine dinner. I attend some of the tastings.

We held a Pol Roger dinner at the College in November 2015 and a dinner, tasting the wines from Chère Bleu, is planned for November 2016.

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, along with a range of soft drinks. Some of the sherries and port have the College label so make great presents.

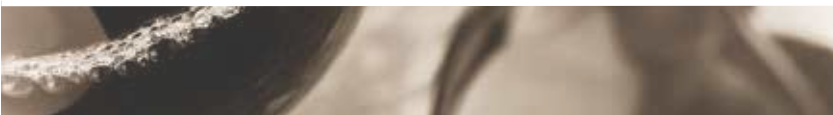
I welcome any feedback on the Wine List.

**W A Brogan**

*Catering and Conference Manager*

*St John's College*

*September 2016*







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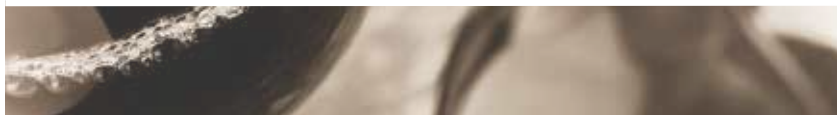
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# HOUSE WINE WHITE

**Bin 1 The Accomplice Chardonnay 2014** £13.30  
*Riverina Region, De Bortoli, South East Australia*

Chardonnay from selected vineyards in the Riverina was chosen for its intense varietal character. Aromas of peach and nectarine complemented with subtle vanilla. The palate is soft with a creamy texture and is balanced by fine acidity. The family is a 3rd generation family wine company, after arriving from Asolo in Northern Italy in 1928. I did the New Zealand holiday show with them at their winery in the Yarra Valley a few years ago.

**Bin 2 Moulin de Gassac Blanc "Classic" 2015** £13.40  
*IGP Pays de l'Herault, France*

Famous for showing that the Languedoc is capable of producing world class wines. This is from the legendary Guibert Family. In 1990, I flew Aimé Guibert over to conduct a tasting in Cheshire. The top red wine, Mas de Daumas Gassac, was deemed to be, and still is one, of the best wines in France, which is often called the Lafite of the Languedoc. A brilliant family producer. It is on land sold by the Daumas Family to a former glove manufacturer, Aimé Guibert. Vines were first planted in 1974. Aimé Guibert has since featured in a documentary film "Mandovino". Only 45,000 - 60,000 bottles of their white wine are produced per year. The grape variety is 90% Terret and 10% Carignan Blanc. It is pale lemon gold with a little floral note of white flowers and acacia with garrigue herbs and green apples.

**Bin 3 Apaltagua Gran Verano Sauvignon 2015** £13.50  
*Casablanca Valley, Chile*

This is a small family winery, owned by the Tutunjian Family. The wine has a bright yellow hint with glints of green. It has hints of lime with herb and floral notes. The vineyard is 65 years old. The winemaker is Benjamin Mei, with a consultant winemaker, Alvero Espinoza, who is the pioneer of biodynamic grape farming in Chile.

# HOUSE WINE RED

**Bin 4 Nero d'Avola Fedele 2015** £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 handpicked. It has gentle tannins and goes very well with food. Now becoming popular as a grape variety.

**Bin 5 Montaignon Vieilles Vignes Carignan 2015** £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. It has a beautiful red cherry colour, with hints of vanilla and is medium bodied.

**Bin 6 Cabaret Frank No. 2 2014** £16.00  
*The Aviary, Old Vine, Lodi, California, USA*

A smooth medium bodied wine with blackberry, plum and dark cherry fruits with classic leafy tones. Made from 85% old vine Cabernet Franc with the rest made up of Cabernet Sauvignon. The vines are 35 years old and come from the single biggest Cabernet Franc vineyard in the world. This wine is very good with all types of food, especially vegetarian.



# CHAMPAGNE

**Bin 7 Pol Roger Brut Réserve NV** **£39.00**  
*Epernay, Champagne, France*

This is made up of a third each of Pinot Noir, Chardonnay and Pinot Meunier. Pol Roger owns 92 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** **£45.00**  
*Epernay, 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 2006** **£58.00**  
*Epernay, 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 as an UNESCO World Heritage Site.

# SPARKLING WINE

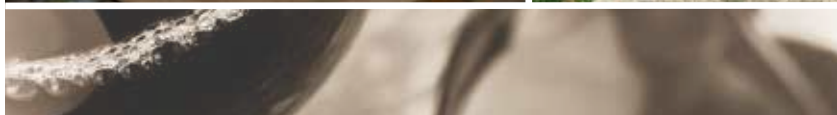
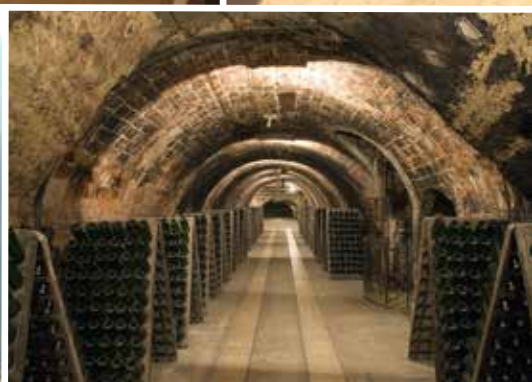
**Bin 10 Prosecco Brut Doc Millesimato** **£17.90**  
*Dalla Balla, Veneto, Italy*

An excellent quality producer of Prosecco. Elegant, very intense and full stoned fruit, sweet peaches. It has a long citrus finish. This wine went down well with the staff on the new Wine List tasting. The name Prosecco is derived from the Italian village of Prosecco near Trieste, where the grape may have originated. The grape variety is called "Glera". It used to be called Prosecco. Other grape varieties up to a maximum of 15% may also be added. In the 16th century, the local wine "Ribolla" was promoted as the recreation of the Pucinian wine of antiquity, celebrated by Pliny the Elder in his "Natural History" and praised for its medicinal qualities by Livia, the wife of Emperor Augustus. The name Prosecco was first mentioned in 1593 by the Englishman, Fynes Moryson, who was visiting the north of Italy.

**Bin 11 Château Rives-Blanques NV.** **£19.20**  
*Blanquette de Limoux Brut, Languedoc, France*

Made by the Panmans 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 winemaker, 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 90% Mauzac plus Chardonnay and Clevia Blanc.





# ROSÉ WINE

## **Bin 12 Perdido 2015**

£11.90

*Rosado, Navarra, Spain*

This rosé is made from the Grenache grape by Príncipe de Viana. Hi-tech wine making and vineyard practices are used. It was established in 1983 in Muchante, to the north of the region. It has a new gleaming technologically advanced cellar and access to fruit from over 400 hectares. Planting is controlled by GPS and laser marking, while vines are monitored by computers that check soil humidity. The wine is dry with ripe red fruit flavours.

# 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 vineyard owner was Wine Man of the Year a few years ago.

## **Bin 14 Vinho Verde 2015**

£14.70

*Pluma Casa de Vila Verde, Vinho Verde Doc, Portugal*

An effervescent and refreshing wine. It is a pale shade of straw and is made of a blend of Trajadura/Treixadura, Loureiro, Avesso and Arinto grapes. It is very aromatic with a big bouquet of green flowers. The lightly sparkling palate has high acidity and expresses flavours of fresh lemon, lime blossom and green tomato. The region is now at its very best and is producing very good, clean, crisp wine.

## **Bin 15 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 16 Bioca, Godello Seleccion 2015**

£16.10

*Valdeorras Do Galicia, Spain*

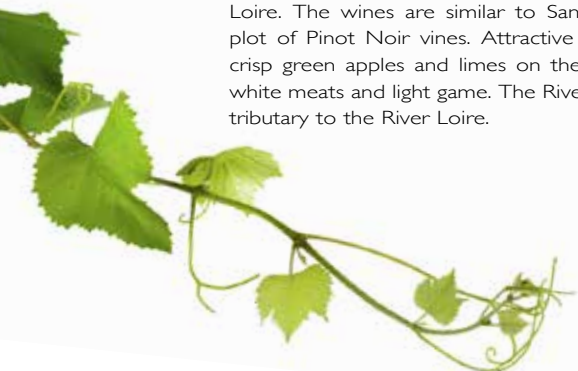
The grape variety is 100% Godello, which has a pale lemon colour with an uplifted floral style with jasmine, apricot, spice and good acidity. It is made by Bodiegar Maria Teresa Nunez Vega, who creates local wines of exceptional quality using the local grape varieties.

## **Bin 17 Quincy “Les Grands Coeurs” 2015**

£16.60

*Domaine Sylvain Bailly, Loire, France*

Quincy is a village in the east of the Loire Valley Wine Region, with its own appellation. The wines were the first to receive AOC in the Eastern Loire in 1936. It has a warmer drier growing season than the rest of the Loire. The wines are similar to Sancerre. They also have a very small plot of Pinot Noir vines. Attractive aromas of fresh grass, lemon peel, crisp green apples and limes on the palate. Wonderful with fish, pasta, white meats and light game. The River Cher flows close by, which is a left tributary to the River Loire.



**Bin 18 Gruner Veltliner 2014****£18.50***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 19 Petit Chablis Pas Si Petit 2014****£19.00***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 production. The grape is known as Beaunois, otherwise known as Chardonnay. It is a cool climate, so the wine has more acidity. 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 Falanghina 2015****£19.00***Cantina del Taburno, Campania, Italy*

This is an 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 21 Joms Meyer Le Dragon Riesling 2013****£28.10***Joms Meyer, Alsace, France*

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 wounded and then withdrew to a cave to die. The wine is excellent. Goes well with many foods, especially Asian and spicy dishes. One of the best Alsace producers, with very high consistency.

**Bin 22 Viognier IGP Vaucluse Chêne Bleu 2014****£28.50***Chêne Bleu, Crestet, France*

A stunning organic wine. It is cold fermented and has short cold maceration for 1½ hours then goes to the press. Aged for 9 months in large oak barrels, that have a light toast. It is reflective golden yellow and pale green. Intense aromas of stone fruit, peach, pear, dried apricot with hints of brioche. Very smooth on the palate with a long crisp finish. It is 95% Viognier and 5% White Grenache. This vintage won gold medal at the International Wine Challenge. The vineyard follows biodynamic practices. Dani Rolet visited the College in June 2016 to give a midnight tasting at the May Ball. We will also be hosting a Chêne Bleu dinner in the autumn of 2016.



## NEW WORLD WHITE

### **Bin 23 Forrest Estate Sauvignon Blanc 2015** £15.80

*Marlborough, New Zealand*

With hints of gooseberries, blackcurrants and tropical fruit. The Estate was founded in 1989 in the 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 2014** £18.50

*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. East Anglia is producing some excellent wines made from the Bacchas grape.

### **Bin 25 Torea Oystercatcher Pinot Gris 2011** £21.20

*Marlborough, New Zealand*

Has a wonderful nose of lychees, pears, 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 Sol Lucet, Yamanashi 2013** £22.90

*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.

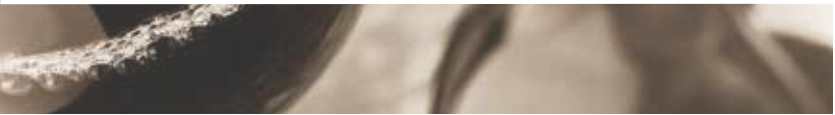
### **Bin 27 Devil's Corner Riesling 2014** £23.95

*Tamar Ridge, Tasmania, Australia*

Lots of zesty citrus flavours and fresh kaffir lime. 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.









## OLD WORLD RED

### **Bin 28 Assobio Quinta dos Murcas 2013** £14.50

*Douro, Portugal*

The winery was established in 1714 and since 2008 has been part of the Esporao project. 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 Valley including Touriga Nacional. Visited in November 2015 and it is a wonderful winery. They also have the oldest producing vines in the Douro Valley.

### **Bin 29 Veroni IGT Rosso di Toscana 2012** £14.90

*Tuscany, France*

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 Bourgogne Pinot Noir AOC "La Vignee" 2014** £17.50

*Bourchard Pere et Fils, Burgundy, France*

The wine is made from selected grapes produced on the basis of long term contracts by wine growers from all over the region that comply with the quality set. The wine is aged 6 months in French oak barrels. The company was founded in 1731 and is today one of the best in Burgundy. It has 130 hectares of vines, 86 of which are either Grand or Premier Cru. The grapes are picked by hand and limited fertilizer is used. The wines are aged in Château De Beaune. The wine shows soft red fruits, with a pepper complexity, and medium tannins. A very good food wine.

### **Bin 31 Château Pey La Tour Bordeaux Supérieur 2011** £17.60

*Bordeaux, France*

This wine offers very good value for money. It is owned by "Vins et Vignobles Dourthe", part of the Thienot Group in the village of Salleboeuf to the east of Bordeaux. It expresses the gravelly soil, from where it comes. It has an intense nose with oaky toasted notes and then ripe red berries. The palate is balanced and has elegant velvety tannins with good concentration. The Château dates back to the 1700s when it was known as Château Clos de la Tour. It has 200 hectares. The wine is mainly Merlot, Cabernet Sauvignon and 11% of Cabernet Franc.

### **Bin 32 Château Pineriaie 2012** £17.90

*Cahors, France*

This Château follows the "Terra Vitis" certification process, which is first and foremost about passion for the grapes, wine, and pleasure to drink. The wine is 85% Malbec and 15% Merlot. The vineyard is 30 years old. They follow sustained farming methods and green harvesting. The wine is aged for 12 months in oak casks, 20% of which are new. The grapes are well ripened. They have a controlled yield of 40 hectolitres per hectare. A wonderful wine, long in length.

### **Bin 33 Lavinyeta Llavors 2014** £18.40

*Empordà, Spain*

From Mollet de Peralada in Northeast 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. I organised a wonderful tasting evening with their wines at the College a couple of years ago and they came back in January 2016 for a Tapas Evening with their wines. The labels are also highly regarded as a collector's item.

**Bin 34 Les Terrasses, Regis Boucabeille 2015      £18.50**  
*Côtes de Roussillon, France*

The wine has fragrant light violet aromas with a slight liquorice aftertaste, and a touch of cardamom and white pepper. It has plummy flavours on the palate with a touch of garrigue. There are 28 hectares of vines planted on slate covered slopes. The wine is 50% Grenache, 40% Syrah and 10% Carignan. The wine goes well with braised lamb shank with tomatoes, pork and apple and lots of different types of cheese.

**Bin 35 Fonterutoli 2013, Chianti Classico      £22.90**  
*Mazzei, Italy*

One of the real greats of Chianti. A wonderful vineyard with a great back cellar of Chianti. Marchesi Mazzei has an unparalleled heritage steeped in Tuscan winemaking tradition. It has been owned by the family since 1435 through 24 generations. Today it is one of the ten oldest family businesses in Italy. The wines are the benchmark of the Chianti Classico Region. They hold Tuscan food cookery classes on the Estate. The new cellar opened in 2006. It is classed as the best in the region and holds 3,500 barriques. The grape varieties are 90% Sangiovese and 10% Malvasia Nera, Colorino and Merlot. The grapes are handpicked. When I visited there were vintages dating back to the 1890s. Great with a wide range of food.

**Bin 36 Astralabe, IGP Vaucluse, Chêne Bleu 2012      £21.60**  
*Crestet, France*

Chêne Bleu's fairly new Cuvée is a blend of Grenache and Syrah. Very opulent and pure 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 very 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. The name of the winery comes from a blue oak tree on the Estate.

**Bin 37 Barolo Paolo Scavino Barolo 2011 DOCG      £33.30**  
*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 crus aged for two years in oak. The wine has floral, rose petal and violet aromas.

**Bin 38 Heloise, IGP Vaucluse, Chêne Bleu 2010      £54.90**  
*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 painted 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 55 years old. It is a magnificent wine, well balanced and structured and one of the winery's flagship cuvees. 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, as well as receiving 95 Robert Parker points and sweeping up medals at both the Decanter World Wine Awards and Concours Mondial de Bruxelles. 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 2015** **£13.50**

*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 Armadas Carmenere 2013** **£15.10**

*Maipo, Chile*

A 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 handpicked. Spends months in French and American oak. They follow green wine making practices. The wine has great balance. The name Armadas is the Spanish word for "ship owner", a reference to the maritime traditions.

**Bin 41 Amauta Absoluto Tannat 2015** **£16.50**

*Valle de Cafayate, Argentina*

Intense ruby colour with red berry fruit on the nose, along with spicy notes and hints of figs, menthol and eucalyptus. It is a small family owned winery in Cafayate, the dry mountain desert region in far northwestern Argentina, near the city of Salta. The vineyards are amongst the highest in the world. The packaging and labels reflect the Inca Cross, which is common in this part of the Andes. Grapes are harvested by hand. An excellent wine with red meat and chicken. The winery and vineyard date from the 1890s.

**Bin 42 Domaine des Tourelles 2013** **£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 two families at a very high price. The wine is fermented in concrete. Very soft, gentle acidity and some spice.

**Bin 43 McManis 2014** **£17.90**

*Cabernet Sauvignon, California, USA*

Family owned vineyard since 1990, located in the northern interior region of California. They have 2,600 acres, 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 blueberry. It is medium bodied with rounded tannin structure and is followed by notes of mocha and cassis.

**Bin 44 Domane Wachau 2014** **£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 a 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 45 Shiraz “Hales” 2012**

**£20.90**

*Rolf Binder, Barossa Valley, South Australia*

Hales is one of Rolf Binder’s best Shiraz wines. The grapes are 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.

## DESSERT WINE

**Bin 46 Château La Haute Borie 2011**

**£16.90**

*Monbazillac, France*

60% Semillon, 30% Muscadelle and 10% Sauvignon Blanc, all from old vines. Mid gold in colour, wonderful nose of rich liqueur, orange and apricot marmalade. On the southern bank of the Dordogne, north of Bordeaux. The vineyards date back to the 11th century. Good acidity. Long finish with honey.

**Bin 47 Vin de Paille, Jura 2010**

37.5cl **£23.80**

*Jura, France*

The name means “straw wine” in French. The village of Arlay on the Côtes de Jura celebrates the Patron Saint of Wine Growers, Saint Vincent, on a Sunday in January. Only made in the ripest vintages and from a blend of three grape varieties. The grapes are picked early so that they are healthy with good acidity levels. The bundles are left to dry or dessicate for several months. This was originally on straw but has been phased out. The minimum alcohol has to be 14%. Vin de Paille makes up no more than 1% of Jura wine produced.

**Bin 48 Banyuls**

50cl **£24.80**

*Chapoutier, Rousillon, France*

Made from old vines cultivated in terraces on the slopes of the Catalan Pyrénées, which border Empordà in Spain. The vineyard is totally organic. Production is limited to four communes, of which Banyuls is one. Grape varieties are Grenache Noir, Gris and Blanc and Carignan, although Grenache Noir has to be at least 50% or up to 75% for Grand Cru. It is slightly similar to Port but lower in alcohol. The vineyard is over 2,000 years old.

**Bin 49 Pol Roger Rich NV**

**£39.00**

*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 has a long finish with lots of fruit and honey. It is made from 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.



# PORT, SHERRIES & SAKE

## **Bin 50 College Label Fino** **£18.90**

*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 high-quality cheese, ham or seafood.

## **Bin 51 College Label Oloroso** **£18.90**

*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 crest. It also makes for a great present.

## **Bin 53 Krohn LBV 2009** **£23.50**

*"Wiese 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 Fladgate Group, alongside Taylor's, Fonseca and Croft.

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

*Barao De Vilar, Douro Valley, Portugal*

This 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 **£25.00**

*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. 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 (with Champagne)	£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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