



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

WINE LIST



1st October 2017 - 30th September 2018

www.joh.cam.ac.uk



**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 2017/18.

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 for the list in March 2017, 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 2017 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, Austria, Sweden, Bordeaux, Rioja and Alsace in the last year.

This year we have added a little Bordeaux section to the wine list.

Please try some of the more unusual wines, they are good quality and very well made. 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 an English Sparkling Wine Dinner in June 2017 and the summer garden party.

We held a dinner and a structured tasting of wines from Chêne Bleu, in November, 2016.

I also visit the Decanter Fine Wine Event in London in November each year along with various well organized tastings in Cambridge.

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 that you can purchase the college bar.

I welcome any feedback on the Wine List.

W A Brogan

Catering and Conference Manager

St John's College, Cambridge

September 2017





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HOUSE WINE WHITE

Bin 1 Riddle Creek Chardonnay 2015 £13.80
De Bortoli, South Eastern Australia

Stylish, light, elegant with lemon hints, some fruits and citrus on the finish. High quality, subtle oak aroma. De Bortoli is a famous wine producer in Australia which was founded in 1928. Today it is run by the 3rd generation family, Chardonnay accounts for 23% of their business.

Bin 2 Moulin de Gassac Blanc "Classic" 2015 £13.90
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". He sadly died in May 2016. Only 45,000 - 60,000 bottles of their white wine are produced per year. Made from Terret and 10% Carignan Blanc grapes. It is pale lemon gold with a little floral note of white flowers and acacia with garigue herbs and green apples.

Bin 3 Apaltagua Gran Verano Sauvignon 2016 £13.90
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 £13.70
Terre Siciliane, Italy

Made with a touch of Merlot and Syrah added to the Nero d'Avola, The vineyards are on the hills of Trapani, where they soak up the sun and cool ocean breezes. The grapes are handpicked. It has gentle tannins and goes very well with food. After fermentation "the grapes are blended together. Nero d'Avola is becoming popular as a grape variety. This wine is organic.

Bin 5 Carmenère Las Condes 2015 £14.50
Central Valley, Chile

A wonderful grape variety, now back in fashion. This singular grape has proven to be Chile's great asset. It is mid weight with perfect balance. The grainy texture to the wine adds a complex feel in the mouth with black cherry and cranberry fruits on the palate.

Bin 6 Eguren Ugarte, Cosecha 2014 £14.90
Rioja, Spain

A truly special Rioja and great value for money. One of the best vineyards, with sheer dedication to quality wines, which are aged in hand dug caves by the owner of the winery. The hotel at the vineyard is surrounded by vines and is one of the best wine hotels. This wine won the gold medal in Mundel Vini 2017. The family have been linked directly to wine making since 1870. The wine is 80% Tempranillo and 20% Garnacha. It spends 6 months in American and French oak barrels.

CHAMPAGNE

Bin 7 Pol Roger Brut Réserve NV **£41.00**
Epemay, 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. I 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 **£47.00**
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 2008 **£60.00**
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 as an UNESCO World Heritage Site.

SPARKLING WINE

Bin 10 Prosecco Brut Doc Millesimato **£18.40**
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 Perelada Cava **£17.50**
Penedes, Spain

A classic Cava that returns to the list. Consistent high quality. Great depth. A mix of Cava grapes. Perelada is classed as one of Spains most dynamic winery. It is still family owned and run. It is dated from the 14th century Castillo Perelada is the wonderful castle where every summer they hold a very classy two week music festival. This is a traditional method premium Cava, using the Macabeo, Xarel-lo, Parellada and Chardonnay grape varieties. It is crisp with apple overtones.



ROSÉ WINE

Bin 12 Rosado Perdido

£12.40

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 Murchante, 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 Branco 2016

£14.80

Crasto Branco, Douro, Portugal

An amazing wine, in one of the best vineyard locations in the world. Situated on the right bank of the river midway between Regua and Pinhao. It has been in the same family for over a century. The word Crasto is derived from the Latin word Castrum or Roman fort. Made from traditional Douro white grape varieties: Gouveio, Viosinho 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

£16.00

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 Marqués de Riscal, Verdejo 2016

£16.00

Rueda, Spain

A top quality producer, who is well known in Rioja for their superlative Rioja. This is their white wine from Rueda. The grape variety is now becoming very popular in Spain. A great wine with food. The winery is one of the best visits, in a very old beautiful village. The wine has an intense aromatic bouquet with crisp acidity. The hotel and restaurant are sandstone yellow, stunning, very futuristic in a wonderful old village.

Bin 16 Bioca Godello Selccia 2016

£17.90

Valdeorras Do Galicia, Spain

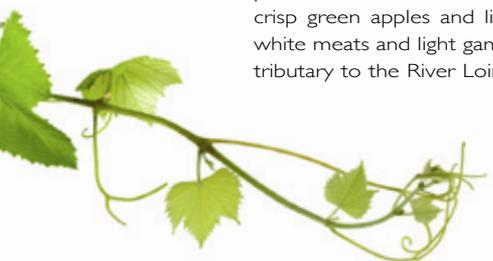
The grape variety is 100% Godello, which has a pale lemon colour with an uplifted floral style with jasmine, apricot, spice and good acidity. It is made by Bodegan Maria Teresa Nunez Vega, who creates local wines of exceptional quality using the local grape varieties. The Bioca vineyard was established in 1954. It won the iwe Godello Trophy in 2013

Bin 17 Quincy "Les Grands Coeurs" 2015

£17.50

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. The winery also has 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 2015 **£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 such as this wine 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 2015 **£20.50**

La Chablisienne, Chablis, France

A great little Chablis, with the vines grown on Portlandian limestone. The vines are 20 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 all 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 **£20.00**

Cantina del Taburno, Campania, Italy

This is an ancient white wine grape variety, possibly of Greek origin now from 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. Great with a wide range of food

Bin 21 Gentile Classic, Hugel 2015 **£20.50**

Hugel et Fils, Hugel, Alsace, France

The wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called Gentile. The wine uses 6 grapes of Alsace including Riesling, Pinot Gris, Gewürztraminer. The grapes are hand harvested and are taken in small tubs to be pressed which is by gravity. The wine is only lightly filtered. A fantastic producer classed as royalty in Alsace. A great wine to go with food. Visited in March 2017 it was also my first serious wine tasting abroad that got me into wines. The wine has great finesse.

Bin 22 Viognier IGP Vaucluse Chêne Bleu 2014 **£29.50**

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 7 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 100% Viognier. 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 held a Chêne Bleu dinner in the autumn of 2016, with Nicole Rolet a great supporter of the college.



OLD WORLD RED

Bin 27 Primitivo Appasimento 2015 £15.50

Paolo Leo, Puglia, Italy

From the Primitivo grape grown in the sun blessed heart of Italy in Puglia. It is one of Southern Italy's leading red grapes. The winery is located just south of Brindisi. The wines are similar to the Amarane production but 20% of the grapes are hang on the vine until they are partially dried. The wine is well balanced, full bodied with intense dark berry fruits and sweet spice, ideal with meat, game. The wine spends 12 months in American oak.

Bin 28 Assobio Quinta dos Murcas 2015 £16.50

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, blueberries and balanced tannins with a deep ruby colour and purple edges. It is 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. A lot of money is being invested in the winery. Assobio is the name of the hillside at Murcas Estate. It is from a single vineyard.

Bin 29 Tsantali Organic Cabernet Sauvignon PGI 2011 £17.50

Aglos Pavlos, Greece

Exceptional terrain on the uniquely shaped Halkidiki peninsula. Selected grapes which are handpicked. Hints of mint, blueberry, cherry, herbs and spices with notes of oak. Ruby red colour. Great location. The palate is rich. It is totally organic and you can see that Greece is now producing great quality wine.

Bin 30 Château Pinteraie 2014 £18.50

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 31 Bourgogne Pinot Noir AOC "La Vignee" 2014 £ 20.00

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 barrels. The wine shows soft red fruits, with a pepper complexity, and medium tannins. A very good food wine.

Bin 32 Lavinyeta Puntiapart £22.50

Lavinyeta, D.O. 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 Cabernet Sauvignon and Samsó grapes, matured for 12 months in French, Hungarian and American oak barrels. The wine is made by Josep Serra. It was selected as the Costa Brava. Centenary wine from amongst all the Empordà wines. It is found in the best Spanish restaurants. The award winning design work for Lavinyeta labels is done by Josep's brother graphic designer Luis Serra. They were one of the first wineries to champion "Integrated farming". The vines share space with olive trees, wheat crops and pecking chickens. They have been to the college twice to conduct tastings for the students.



Bin 33 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 34 Fonterutoli 2014, Chianti Classico **£24.50**
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 grapes are hand picked from 5 different vineyard sites. The new cellar opened in 2006. It is classed as the best in the region and holds 3,500 barriques. The wine spends 12 months in small French oak barrels. The grape varieties are 90% Sangiovese and 10% Malvasia Nero, Colorino and Merlot. This was one of the best wines out of a poor vintage. When I visited, there were vintages dating back to the 1890s. Great with a wide range of food. They held a tasting in Cambridge in May 2017.

Bin 35 Astralabe, IGP Ventoux **£24.50**
Chêne Bleu, 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 grapes are hand harvested double section takes place and gravity flow in the winery. The wines are excellent and have great style. So much thought has gone into this vineyard and wine. This wine was used on the College Donars Lunch and then 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. It is from the Ventoux region, recently renamed in 2009.

Bin 36 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 63% Syrah, 35% Grenache and 2% 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.



OLD WORLD RED

Bordeaux Selection

Bin 37 Château Trébiac 2014

£18.00

Graves, Bordeaux, France

Brilliant ruby colour with a good nose of ripe plum, forest fruit and graphite, Very ripe tannins and plums. 70% Merlot, 30% Cabernet Sauvignon. This wine comes from the gravelly, pebbly vineyards of Graves. It is situated on a beautiful plateau, 35km south of Bordeaux. The name of the wine comes from the area's gravel soil.

Bin 38 Château Franc-Baudron 2012

£18.00

Montagne-St-Emilion, Bordeaux, France

A family owned Château. The wine is organic and is made from Merlot with perfect ripeness with aromas of blackberry, pepper and cocoa. The wine is very smooth. Montagne-St-Emilion is the largest satellite to the Saint Emilion appellation in the right bank of Libourne, sub region of Bordeaux. Montagne-Saint-Emilion surrounds the village of Montagne three miles north of the town of Saint-Emilion.

Bin 39 Château Bessan Segur 2009

£22.90

Cru Bourgeois, Bordeaux, France

The wine is slightly soft with aromas of raisins and dried figs with pine tar and toasted rye bread. Soft dark fruit on the mid palate. Hints of vanilla and herb. Dry, strawberry and silky tannins. Around 50% Merlot with Cabernet Sauvignon and Petit Verdot. Average age of the vines is 60 years. The grapes are hand harvested. The winery has around 53HA of vines. It spends months in oak. Goes very well with dark meats, game and hard cheeses.

Bin 40 Château Caronne Ste Gemme, 2011

£23.90

Cru Bourgeois Supérieur, Haut Medoc, Bordeaux, France

It is 45 HA planted on a mound of gravel with a batch of iron rich sandstone. It is 60% Cabernet Sauvignon, 37% Merlot and 3% Petit Verdot. Vine age is average 25 years. A bright nose of red fruit with a perfume edge with nuances of smoky black pepper and subtle oak. The name Caronne comes from "Carona" a local spring source and Gemme is a corruption of James. In the middle ages the local was a parish on the Santiago de Compostela route, where pilgrims would rest before going on to the Spanish border. The Nany-Berie family have owned the winery since 1900.





NEW WORLD RED

Bin 41 Amauta Absoluto Tannat 2016

£16.90

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 McManis 2015

£18.90

Cabernet Sauvignon, California, USA

Family owned vineyard since 1990, located in the northern interior region of California. They have 2,600 acres, farm sustainability 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 43 Apaltagua Coleccion Carignan

£18.90

Valle de Maute, Chile

Each bottle is numbered. A great Carignan. Full bodied, rich, aromas of cedar. It has won gold medals, comes from a vineyard of bush vines. Planted in the 1960's, still all the vineyard work is done by horses. Grapes harvested by hand. The grapes are transported at night. Wine goes in the barrel for 12-14 months. It is rich, opulent with great style.

Bin 44 Pennys Hill 2014, Cracking Black Shiraz

£26.50

Mclaren Vale, South Australia

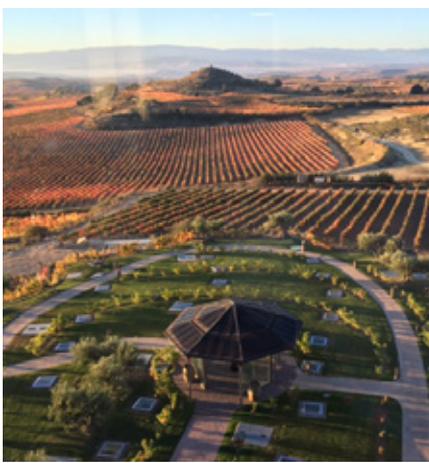
The wine pays homage to the Bay of Biscay soils which contribute to its elegance. Sourced from the Malpas Road vineyard, planted in 1991 on land originally call Bay of Biscay. Each Shiraz parcel was harvested, fermented, and matured separately, 18 months in oak barrels. Cherry and dark berry fruits. Dark cherry colour. Long length, rich and elegant.

Bin 45 Elephant Hill Syrah 2014

£26.90

Hawkes Bay, New Zealand

Stunning and innovative winery estate and restaurant, Est in 2003 located on the idyllic Te Awanga Coast looking out into the Pacific Ocean. Syrah from the Gimblett vineyard one of the flagship wines from the Estate. It is totally pure. The wines always sell out very quickly and are very highly rated. The grapes are fermented in small barrels. The winery has installed a state of the art biological water treatment system that allows the winery's waste water back into clean water. Wild flowers are planted in the vineyard. All the vineyards are 100% accredited by sustainable wine growers of New Zealand.



DESSERT WINE

Bin 46 Château La Haute Borie 2013

£18.90

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. The southern bank of the Dordogne, north of Bordeaux in Monbazillac. The vineyards date back to the 11th century. Good acidity, long finish with honey lemon peel and ripe peach. It is on the left bank of the Dordogne river, just across from the town of Bergerac. The Dordogne can be traced back to the Benedictine Monasteries in the 11th century. The Alc of Monbazillac was first established in 1936

Bin 47 Vin de Paille, Jura 2010

37.5cl **£23.90**

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 **£23.00**

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 and still worked by hand. The production process is similar to Port is known as "mutage" in France.

Bin 49 Akashi-Tai, Junmai Sparkling Sake nv

30cl **£19.70**

Japan

A luscious dessert sparkling Sake. Is only 7% Alc. The company is from Akashi-city, Hyogo, right next to Kobe. It is a coastal city looking out over the Akashi Kaikyo Bridge the worlds largest suspension bridge. It is very famous for its castle and sea bream. The rice and water are local.





PORT, SHERRIES & SAKE

Bin 50 College Label Fino (Pedro Fino) £20.20

Jerez Superior, Pago Balbaína, 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 £20.20

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 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 2011 £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. In the old traditional way. However sophisticated robots simulate the human treading of grapes. 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.



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	£31.50 per jug (7 glasses)
Raspberry Pimms	£31.50 per jug (7 glasses)
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)	£24.00 per jug (7 glasses)

NON-ALCOHOLIC

Fresh Orange Juice	£11.00 per jug
Local Apple Juice - Cam Valley	£11.00 per jug
Shiraz, Eldberry and Blackcurrant Juice	£11.00 per jug
Orange and Clementine	£11.00 per jug
Cranberry Pressé (sparkling)	£11.00 per jug
Apple and Elderflower	£11.00 per jug
Elderflower Pressé	£11.00 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





ST JOHN'S COLLEGE
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