



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE



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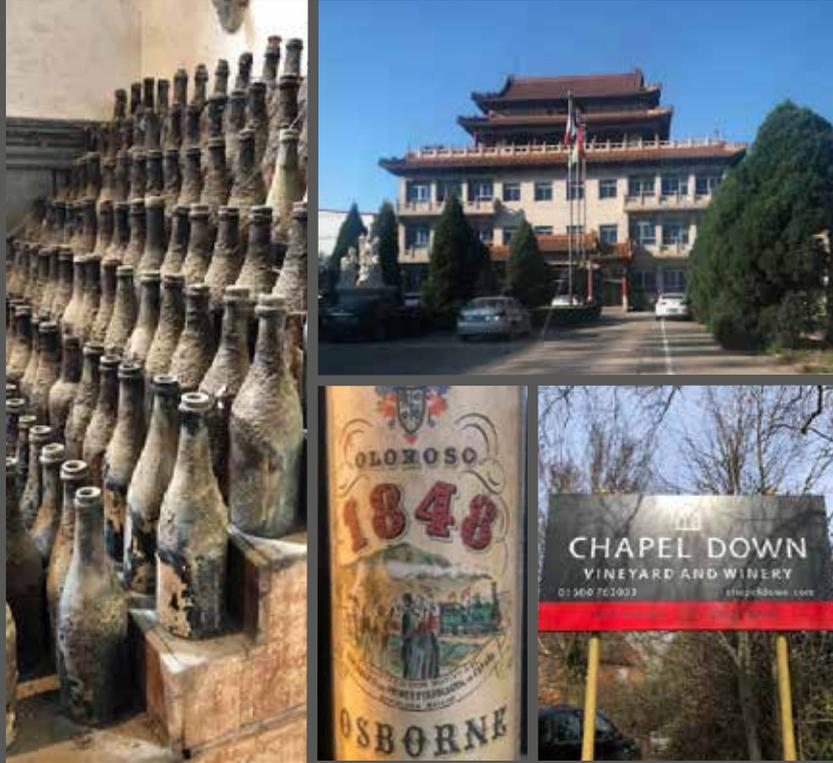
# Wine List

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1st October 2020 - 30th September 2021



[www.joh.cam.ac.uk](http://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.

**Welcome to the new St John's College Wine List for 2020/21. 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 2020, to make sure they fall within our quality expectations. This was just before Covid 19 set in.

In February 2020 we hosted our annual wine suppliers' meeting and lunch to discuss wine, regions, vintages, the wine trade in general, brexit and new wines for this list. Many of the suppliers have given us great help and support throughout the year, and beyond.

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

Not many Vineyards have been visited this year apart from one in China and Forty Hall in Enfield, London.

Please try some of the more unusual wines, We have a new section this year called "Weird and Wonderful," they are good quality and very well made. All the wines on this list are available to purchase in the College Bar, either to drink there or take away.

We hosted several of the Cambridge University Wine Society tastings over the last year, including the Annual Dinner in March 2020, We should have held the Chateau Lafite Dinner in June 2020 but again it was cancelled. Two of the most memorable tastings were a Vega Silcilia tasting, and a tasting on Ukraine wines, which were both very interesting.

We hosted a Chinese wine and food event with Janet Z Wang in November 2019, which was very successful and well attended by the students. Some of the other events that we had planned were cancelled due to Covid 19.

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 ports have the College label so make great presents that you can purchase, along with our own College label Cambridge Gin made with botanicals from the College grounds and made within Cambridge, by The Cambridge Distillery.

The wines on the list represent outstanding value.

I am happy to talk to you about the wines and welcome any feedback on the Wine List.

I hope the wineries and suppliers get through the impact of Covid 19.

**W A Brogan**

*Catering and Conference Manager*

*St John's College, Cambridge*





House Wine **White**

House Wine **Red**

**Champagne**

**Sparkling** Wine

**Rosé** Wine

Old World **White**

New World **White**

Old World **Red**  
including **Bordeaux** selection

New World **Red**

**Weird** and **Wonderful**

**Dessert** Wine

**Port** and **Sherries**

**Other Drinks** and  
**Non-Alcoholic Beverages**



# House Whites

**Bin 1 Huaquen Chardonnay 2018 £15.00**  
*Maule Valley, Chile*

Huaquen runs a vineyard in the Huaquen Estate in the Maule Valley in the region of Curepto, known for its climatic conditions. Huaquen is a very well made wine. A great concentrated Chardonnay. A good food wine.

Vegan

**Bin 2 Casa de Vila Nova Loureiro 2019 £15.00**  
*Vinho Verde, Portugal*

A great producer that has traditional experience but is also very innovative. This is a wine from Vinho Verde. This region, just north of Porto is now making excellent quality wine from the Loureiro grape. In a new clean style with a little spritz on the palate. It is becoming very popular.

Vegetarian

**Bin 3 Domaine du Touch, Blanc IGP Cotes de Gascogne 2018 £16.40**  
*France*

A delicate yellow/green wine with a fresh, fruity nose of peach and even pineapple. Very clean and fresh blend of Colombard and Sauvignon, making it ideal for receptions or to accompany light dishes of vegetables or seafood. This wine comes from the up-and-coming area of Gascony in SW France and offers great value for the quality.





**Bin 4 Eguren Ugarte, Cosecha 2017    £14.95**  
*Rioja, Spain*

A truly special Rioja and great value for money. One of the best vineyards that I have visited with sheer dedication to quality wines, which are aged in hand dug caves. The wine won the gold medal at Mundeí 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. Definitely a winery to visit and only an hour from Bilbao and San Sebastian. It is one of the great estates to stay at. The classic accompaniment to lamb, this excellent Rioja will also go well with any full-flavoured meat dish or charcuterie.

**Bin 5 T'Air d'Oc**  
**Syrah IGP d'Oc 2019    £15.40**  
*Domaine Gayda, Pays D'oc, France*

A soft fruity Syrah from Southern France. 1/3 of the fruit undergoes carbonic maceration as used in Beaujolais to further enhance the fruit character. Red fruit, spice and soft tannins predominate. Goes well with a variety of dishes including cured meats, duck and even some fish dishes. It is 25km Southwest of Carcassonne in the village of Brugairolles. The Estate is certified organic. All grapes are harvested by hand. The winery was built in 2004; Visited in 2014. A wonderful wine estate.

**Organic, Vegan**

**Bin 6 Stonemason**  
**Cabernet Sauvignon 2014    £18.45**  
*Currency Creek, South Australia*

This is one of the most sought after wines in Currency Creek. Currency Creek was laid out in 1840. The wine region stretches from Port Elliot in the west to Lake Alexandrina in the east. The vineyards were established in 1969 with the first vintage in 1972. Deep and concentrated with hints of mint, cedar and blackcurrants.

**Vegan**



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

**£44.50**  
 magnum preordered\* **£82.00**

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. Served on many College events and we are in discussion to put the St John's label on a limited number of bottles in 2021/2022, as we did for the special 500th Anniversary of the college in 2011.

**Bin 8 Pol Roger Pure**  
*Epernay, Champagne, France*

**£49.00**

A fairly new style for Pol Roger, this Champagne has been on the market for just over 12 years. It is subtle, light and refreshing. Bone dry, it has no dosage. Crisp and 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 2012**  
*Epernay, Champagne, France*

**£69.50**

Fabulous quality Champagne from a very good vintage. The blend is 60% Pinot Noir and 40% Chardonnay from 20 grand and premier crus vineyards in the 'Montagne de Reims' and the 'Cotes des Blancs'. This Champagne has such depth of flavour. This is also possibly the best price you will buy this Champagne at! Aged 8 years in Pol Roger cellars before release. The cellars are 33 metres below street level. A very special Champagne. It was served at the Pol Roger Dinner, held in the college in March 2018. It was stunning. It was of course the time of HM The Queens Diamond Jubilee and who can forget the London Olympics in the same year.





**Bin 10 Cremant D'Alsace Perle Noire** **£24.75**  
*Alsace, France*

Made exclusively from Auxerrois a speciality of Alsace, this delicate sparkling wine displays fine bubbles and a creamy palate from the 24 month period of ageing after bottling. Flavours of peach and apricot combine with the classic notes of brioche found in many sparkling wines. Very high quality with a persistent finish. Perfect for receptions or even with light starters.



**Bin 11 Gusbourne Brut** **£27.10**  
*Appledore, Kent, England*

Gusbourne Estate dates back to 1410. In 2004 Andrew Weeber took over the Estate with a clear vision. The first release was in 2010. In 2017 Gusbourne was named English Wine Producer of the Year, following on from winning the 2013 and 2015 award. The tasting experience at "The Nest" is very highly recommended. I visited in February 2019. The wines spend up to four years ageing in bottle, has the creamy toasty aromas, of .very top class sparkling wines, very long length.

**Limited release**

**Bin 12 Chapel Down Brut NV** **£28.60**  
*Tenterden, Kent, England*

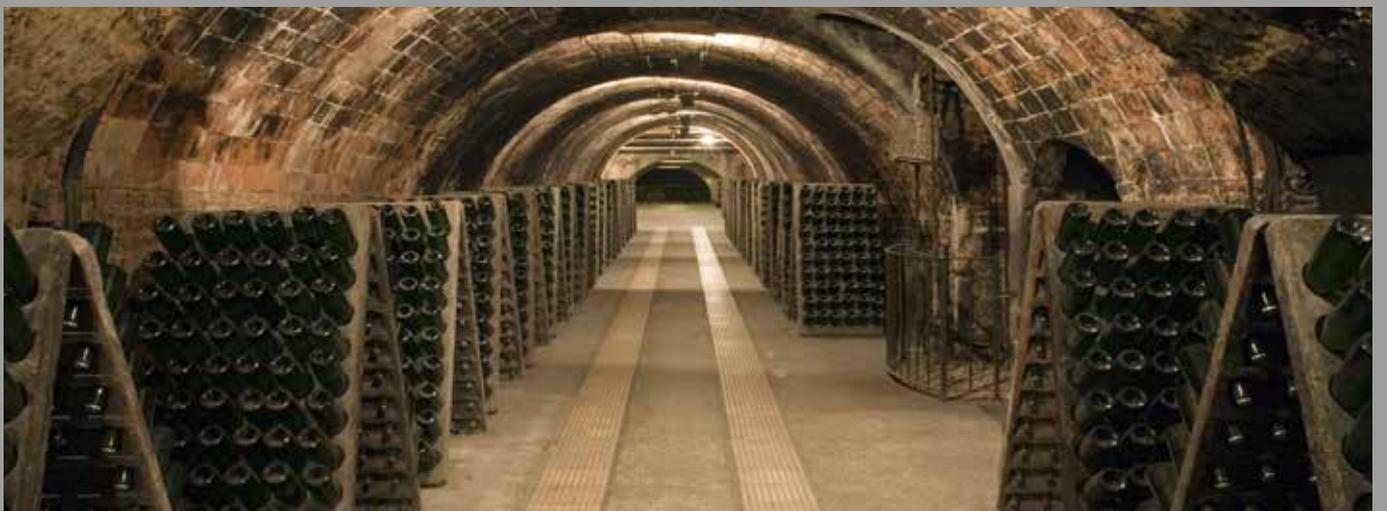
A stunning sparkling wine from a brilliant producer. The flagship wine. Chapel Down is located just outside Tenterden, a beautiful part of Kent. They are the UK's largest wine producer, but quality is at the top of their agenda. They also sponsor the Varsity Boat Race and rugby match. This is a very serious wine. It has been used on a College Feast and also at University Catering events and was very well liked. It has aromas of red apple, lemongrass, freshly baked bread, hints of strawberry and quince on the palate. It is made from Pinot Noir, Chardonnay, Pinot Blanc and Pinot Meunier. It spends 15 months on lees. Visted in 2018 and 2019. Wonderful location. We also stock Chapel Down Gin in the College bar.

**Vegetarian**



**Bin 13 Saint Louis de Provence Rose AOC 2018** **£17.70**  
*Cateaux, Varois en Provence, France*

Pale pink, meduim intensity, with aromas of cranberries and raspberries. It has a stoney mineralily complex flavour. It is 50% Grenache, 30% Cinsault and 20% Syrah. The winery is located in Brignoses Village which is the largest in Provence. A very stylish bottle.



- Bin 14 Little Cricket - Gruner Vertliner 2019** **£14.30**  
*Hungary*  
 Fresh and lively with aromas of lemon and apples, clean and crisp with hints of yellow plums, light green apples and white pepper. It has good structure and a lingering palate. It is Austria's most planted grape variety, but also grown in Slovenia and in the Czech Republic. A good wine to go with food. Rated by Jancis Robinson. The latin for Hungarian cricket roughly means clever cricket!  
**Vegan**
- Bin 15 Chateau Mas Belles Eaux Grenache Blanc, 2018 VDP de L'Herault** **£16.40**  
*France*  
 A very underrated grape variety that is becoming more popular. Packed full of flavour, this wine is an intense taste experience. Dry, but the intensity of fruit, gives an impression of sweetness. Pears, bananas and candied fruits make this a wine of great character. Goes well with spiced dishes, chicken and fish in white sauces. Could also be used as dessert option. Long length on the palate.
- Bin 16 Contesa Pecorino IGR Colline Pescaresi, 2018** **£16.70**  
*Abruzzo, Italy*  
 Pecorino is an early ripening, thin skinned grape native to central parts of Italy. Not seen much in the UK, but becoming more available and popular. As of July 2020 it started to appear in wine shops. The grape bunches are very triangular in shape, reminiscent of a sheep's head, said to be the reason for the grapes popular name. This is 30% oak fermented, pale yellow with an intense nose of citrus fruits, hints of hawthorn and orange blossom. It has a crisp finish. A very good interesting wine, that goes well with food. Tasted in London in January 2020, where it was a stand out performer.
- Bin 17 Bioca Godello Seleccion, 2019** **£18.80**  
*Do Valdeorras Galicia, Spain*  
 The grape variety is 100% Godello, the darling grape of the area. It has a pale lemon colour with an uplifted floral style with jasmine, apricot, spice along with good acidity. It is made by the Maria Teresa Nunez Vega winery, who create local wines of exceptional quality using local grape varieties. A perfect match with all types of seafood. Becoming very popular and in vogue.
- Bin 18 Gentile Classic, Hugel, 2018** **£21.25**  
*Hugel et Fils, Hugel, Alsace, France*  
 Reviving an ancient Alsace tradition, this wine is assembled from noble grape varieties and labelled as Gentile. The wine uses 6 grapes of Alsace in varying proportions including Riesling, Pinot Gris and 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. This is where I had my first serious tutored wine tasting outside of the UK. The wine has great finesse and can accompany delicate dishes or fusion food, without over powering them.  
**Vegan**
- Bin 19 'Kalogoeri' Malagouzia 20179** **£24.60**  
*Domaine Pappiannakes, Attica, Greece*  
 This was a long forgotten grape variety, now the centre of attention in Greece. It has hints of white peaches and flowers. It is a great winery and family owned, just outside Athens. They have a very good selection of wines. The wine is made from the Malagouzia grape variety, a Greek specialty. A biodynamic winery, the first in Greece. A really good food wine that partners well with seafood, vegetarian dishes. It has also featured on a College feast, where it was well recieved. This grape variety nearly became extinct, but was brought back from oblivion.  
**Biodynamic, Vegan**

**Bin20 Viognier IGP Vacluse Chêne Bleu 2016****£30.55***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 and really good depth. It is 100% Viognier. The vineyard follows biodynamic practices. We have held various Chêne Bleu dinners in the College, with Nicole Rolet owner of the vineyard, with her family a great supporter of the College. Goes well with fish and white meats or by itself. One of the very best vineyards in the World.

Vegan, Biodynamic

**Bin21 Meursault Grand vin de Bourgogne 2016****£40.50***Bouchard Pere et Fils, Burgundy, France*

The history of the Bouchard family commenced in 1731. A merchant of woollen cloth, native of the Dauphine region who founded this House of Commerce, in Volnay. In 1775 his son Joseph bought an estate in Volnay and carried on the tradition. This is one of the great wines of white Burgundy at an amazing price. Beautiful balance and structure, fruit and subtle oak combine to make a wine of great class. A grand wine to drink with grand dishes, particularly fish with butter sauces, guinea fowl, rabbit, light game. This is amazing value for money.





**Bin22 Sileni Sauvignon Blanc 2019** **£16.55**  
*Marlborough New Zealand*

Now something of a classic, Marlborough Sauvignon is a firm favourite in the UK. This particular example adds interest with 5% Semillon added to the blend which adds a little weight and flavour. This is a typically pungent N.Z Sauvignon bursting with tangy citrus fruits and fresh cut grass. Well balanced and delicious. Great with goats' cheese, tomato based dishes or fish.

**Bin23 Rag and Bone Riesling** **£19.75**  
*The Magpie Estate, Eden Valley, South Australia*

This is made from vines high up on the eastern side of the Eden Valley. Fresh lime on the nose. The palate is bright and zingy with natural acidity and fine sandy texture. It has white blossoms on the nose and very long length. Eden Valley is prized for producing top class Riesling. It is a joint effort between Rolf Binder and a wine merchant from Cambridge, Noel Young, who created Magpie Estate in 1993. This is very highly rated. It's from a single vineyard estate. Great with food or by itself. The label is unique. Happy to tell the story of it!!

**Bin24 Jealous Sisters, Pinot Gris 2018** **£18.35**  
*Wairarapa, New Zealand*

A long bouquet of yellow peach and nectarine, which opens up to cinnamon spiced nose. The palate is rich and rounded and long length. The name of the wine comes from a local Maori legend of beautiful twin sisters, Retutai and Tangimoana, who lived on the banks of the Ruamohangy River. A handsome warrior heard of their beauty and came bringing gifts. Their hearts went out to him and the sisters became jealous of each other!! The wine is stunning.

**Bin25 Morning Fog, Chardonnay 2018** **£24.05**  
*Wente Family Estate, Livermore Valley, California, USA*

Aromatics of citrus creamy lemon curd, hints of vanilla, green apples and tropical fruits, long length on the palate. The vines are grown on shale and limestone deposits, which provide excellent drainage. Consistently achieves scores of 90% or over out of 100 in ratings. Wente Winery is the oldest in the USA, founded in 1883. Wente imported Chardonnay cuttings from the vine nursery at the University of Montpellier in France. Today over 80% of all Californian Chardonnay is from the Wente clone. Four different styles of Chardonnay are produced. The Livermore Valley is just twenty miles east of San Francisco, so benefits from a unique marine climate. A big wine.

**Bin26 Gusbourne Guinevere 2017** **£26.75**  
*Boothill Vineyard, Appledore, Kent, England*

Special parcels of Chardonnay grapes from Boothill on the estate were carefully handpicked before gentle pressing. Aged for 12 months in Oak which gives it a very long lingering finish. It is very full bodied and rich. An excellent wine. A wonderful example of top class wine from the UK. Goes well with a wide range of foods.

**Bin27 Primitivo Appasimento 2018****£18.35***Paolo Leo, Puglia, Italy*

From the Primitivo grape grown in the sun blessed southern heel 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 made similar to the Amarone production style but 20% of the grapes are hung 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 and game. The wine spends 12 months in American oak.

**Vegan****Bin28 Bairrada Reserva, 2018****£16.85***Caves Alianca, Bairrada, Portugal*

Fruity soft and persistent on the palate. Intense berry aromas with spices, rich earthy notes, vibrant plum and cherries. Highly rated from an area that is improving year on year, as are all Portuguese wines. The wine is made up of Baga 70%, Tinta Roriz 20%, Touriga Nacional 10%. Wonderful area to visit.

**Vegetarian****Bin29 Marie Maria Novel 2017 AOC.****£22.30***Madiran, Gascony, France*

It is a blend of the traditional Tannat, with Cabernet Sauvignon and Cabernet Franc. Novel comes from the stone, clay, limestone soil, which gives it its brilliant fruit, freshness, power and finesse. The Romans brought the vines to this area of France. Madiran is a village in the gentle rolling countryside of Gascony. The village has a population of just over 400. The vine is a deep dark red with structure and layers of complexity. A great individual style of wine.

**Vegan****Bin30 Domaine de Tourelles Vieilles Vignes Cinsault, 2018****£23.70***Bekka Valley, Lebanon*

A stunning example of Cinsault, a blending grape usually found in Southern France. In the Bekka Valley Cinsault finds its true expression. Made from old vines with an average age of 60 years, this concentrated wine delivers big, bold flavours of fig, cherry and plum with a spicy backnote. A great accompaniment to grilled and roast meats, cheese.

**Vegan****Bin31 Loidana Priorat, 2017****£25.75***Marco Abella, Spain*

A blend of Grenache, Carignan, Cabernet Sauvignon and Merlot. A complex wine from North East Spain that delivers big flavours. Red fruits, cedar and spice from time spent in oak barrels all combine to produce a wine of great character and balance. Delicious with stews or rich meat dishes, such as beef, oxtail and game. The wines will last a long time - very much in demand and this is a wonderfully well made wine. In March 2020 I attended a Priorat tasting at the Decanter Wine Show in London.





**Bin 33 Negroamaro Hipster 2017****£18.70***Paolo Leo, Puglia, Italy*

A fun wine of serious quality. Negroamaro is fast finding favour with discerning drinkers as it offers bags of fruit and flavour in an attractive package. Blending tradition and innovation this exciting wine is a must-try. Pepper, red fruits and smoky oak all combine to deliver a taste sensation. Ideal with rich meat, vegetarian dishes or cheese.

**Bin 34 Fonterutoli, Chianti Classico 2017****£23.55***Mazzei, Italy*

One of the real greats of Chianti. Has won more awards than any other Tuscan Estate. 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. The wine spends 12 months in small French oak barrels. The grape varieties are 90% Sangiovese and 10% of Malvasia Nero, Colorino and Merlot. Very long length, fruit, cedar, dark chocolate and plums. Great with a wide range of food, particularly dishes with tomato based sauces or Italian cuisine. They have visited Cambridge and held tastings within the city. I visited 13 years ago and it was an inspiring visit. The ratings of this wine are amazingly high. A winery that is very proud of what they do.

**Vegan****Bin 35 Astralabe, AOC Ventoux, Chene Bleu 2015****£26.70***Crestet, Vaucluse, France***magnum upon request £52.90**

Chêne Bleu's cuvée is a blend of Grenache and Syrah and is superb. 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. The attention to detail is immense and they operate to very high standards. The grapes are hand harvested and double selection takes place to ensure quality. The name of the winery comes from a blue oak tree on the Estate. A real treat to enjoy with beef or lamb dishes. Also available to order in magnum. Chene Bleu are also behind the Areni Institute who discuss and promote the future of wine and the environment. Their wine label was also voted best in the world. They promote standards. Dani Rolet came to present at the May Ball 1888 Club tasting in 2017, which was well received. They also have their own bees.

**Biodynamic, Vegan****Bin 36 Abelard, AOC Ventoux, Chêne Bleu 2011****£62.50***Crestet, Vaucluse, 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. It has a state of the art gravity-fed winery. The winemaker is Jean-Louis Gallucci, who worked in Bordeaux. The wine is 85% Grenache and 15% Syrah and spends 16 months in French oak. Full bodied, rich with polished sweet tannins and totally pure. If only the best will do then this is definitely a wine you should try! One of the truly great wines. The ratings for the wines from Chene Bleu are very high. In May 2020 Chene Bleu won the Gold Trophy and number one title for wine tourism in France. They were also inviting healthcare workers to stay for free at the winery, a very special thing to do, for which they deserve great credit.

**Biodynamic, Vegan**

**Bin37 Chateau Haut Gachin 2013**  
*Haut Medoc, Bordeaux, France*

£14.85

It is 88% Merlot and 12% Cabernet Sauvignon. It is an excellent cuvee, deep bright red. Ripe black berry fruits Intergrated blackberry, cherry and tobacco tannins. A great food wine.

**Bin38 Château Franc-Baudron 2014**  
*Montagne-St-Emilion, Bordeaux, France*

£19.45

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 on the right bank of the Dordogne near Libourne. Enjoy this classic wine from Bordeaux with a variety of meat dishes.

Organic, Vegan

**Bin39 Château Caronne Ste Gemme 2012**  
*Cru Bourgeois Superieur, Haut Medoc, Bordeaux, France*

£23.65

A 45 HA vineyard planted on a mound of gravel with a patch of iron-rich sandstone. It is 60% Cabernet Sauvignon, 37% Merlot and 3% Petit Verdot. Vine age is average 27 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 village was a parish on the Santiago de Compostela route, where pilgrims would rest before going on to the Spanish border. The Nony-Borie family have owned the winery since 1900. They have a very high standing. It is the only growth in St Laurant to be classified Geologically it has more in common with its neighbours in Cissac than with St Laurent.

**Bin40 Ch Pierbone 2010**  
*Haut Medoc, Bordeaux, France*

£25.05

Pierbone is the 2nd wine of the Peyrabon Estate. It is 52HA. The vines are 24 years old and grown on sandy gravel. Elegant wine with silky tannins. A great opportunity to try a mature Bordeaux for a sensible price. Soft with beautifully integrated fruit, tannin and oak. Perfect with a well cooked steak or venison. This is a really good estate and well worth trying for its depth of quality.



**Bin41 Paxton the Guesser Red 2016****£19.75****Shiraz, Grenache, Cabernet Sauvignon and Tempranillo***McLaren Vale, South Australia*

A delicious blend of Shiraz, Grenache, Cabernet Sauvignon and Tempranillo. The wine is fruit driven with lots of plum, dark cherries and a hint of mint. The cellar is at Landcross farm which is an old sheep farm, once owned by David Paxton who has since turned his hand to winemaking and is now one of Australia's most highly respected viticulturists. They only use biodynamic farming practices. The wine has great concentration and depth. It is a wonderful area just outside Adelaide.

**Biodynamic, Vegetarian****Bin42 Zinfandel 2017****£20.25***McManis Family Vineyards, Lodi, California*

The family have been farming in the northern interior region of California for five generations and practice sustainable farming. The wine is a very intense blend of the three grapes, 80% Zinfandel, 11% Petite Syrah, 9% Tannat. The wine has bright red berry fruits with a trace of spice, mocha and plum. It is soft and juicy with a luscious finish. The wine spends 4-6 months in new and used French and American oak. Great with modern dishes that contain spices.

**Biodynamic****Bin43 Cabernet Sauvignon Changyu Moser XV 2017****£23.45***Ningxia, China*

Chateau Changyu Moser is owned by China's biggest wine producing company and was one of the first Chinese wines to be launched in Europe. It is moderately priced by Chinese standards, it is a state of the art winery I have visited twice. It is about 60 miles outside of Beijing and no expense has been spared. It was founded in 1982. Although the main winery is many miles from Beijing in Ningxia. They came to host a tasting with the Cambridge University Wine Society in March 2019. Read Janet Z. Wang's book on Chinese wine released in 2019, a brilliant read. Already winning many awards. It is China's oldest winery, founded in 1892, in Yantai in Shangdong Province. The vines were imported from the USA, and the local Austrian Consul was the first Winemaker at the firm.

**Bin44 Pinot Noir 2019****£24.45***White Cliff, Marlborough, New Zealand*

Totally dry, rich, smooth from grapes grown on the estate. Vibrant cerise in colour. Dark red fruits of cherry, raspberry and spices. It was a hot summer and so lower fruit yields and concentrate. Great structure on the palate. The winery is highly rated.

**Vegan**

## WHITES

**Bin45 Pacherenc du vic-Bihl Sec “Novel”2017** **£20.65**  
*Gascony, France*

A blend of Gros Manseng and Petit Corbu this, Pacherenc, which is vinified dry is an absolute delight and unlike anything you will have tasted before. Bursting with tropical fruit and floral aromas this exciting wine would match well with Fusion dishes and light starters. Well worth a try if you want something different. This has wonderful depth. Very well made wine.

**Bin46 Chateau Mercian Koshu Sur-lie 2017** **£24.65**  
*Yamanashi, Japan*

A new (to the west) and exciting grape variety from Japan. Delicate and floral, dry and refreshing on the palate. Taste of green apple, lemon and a hint of blossom. Enjoy with lightly flavoured dishes. A delight with delicate seafood, Sushi and grilled light meats. A very old grape variety. Becoming very popular in the UK and the rest of the world. Demand is high for the wine. Visited in 2009. Tasted quite a lot when I worked in Japan. The grapes are protected from the heat by little parasols. The grapes and wines have been in Japan for many years. It was the Asian wine reviews winery of the year in 2019. The winery dates back to 1877. The wine maker Kasuhisa Fujino worked and studied in Bordeaux.

Vegan

## REDS

**Bin47 Rebels de Batea Familia Torres 2018** **£19.70**  
*Terra Alta, Spain*

Grown in the harsh environment of poor soil and climate that is Terra Alta. By working the land they have worked for a common goal. To produce a stunning Garnacha, dark ruby red colour. Delicate aroma of red fruit and pomegranate. Interlinked with juicy velvety tannins and long finish. The family are the most decorated in the wine world for sustainable practice. They came to the college in February 2020. Some amazing wines. A trend and market leader, both in wines and sustainability.

Vegan

**Bin48 Finca Moncloa Cabernet Sauvignon/Shiraz 2016** **£25.60**  
*Cadiz, Spain*

Big, bold chunky red made by Gonzales Byass, the well -known Sherry producer who in 2000 recognised the quality potential of the grapes from the area and bought Finca Moncloa, a 42 acre estate on clay and limestone soils, with a Mediterranean climate, producing red grapes with great intensity. .A blend of Cabernet Sauvignon, Syrah, Tintilla de Rota and Petit Verdot aged for 12 months in French and American oak. A cherry red wine with intense aromas of red and black fruits and a botanical palate with notes of fruit, spice and oak. Visited the area in early 2019 and tasted some stunning wines from Cadiz that sadly do not make it over to the UK. This is a very well made wine.

Vegan



**Bin49 Vat 5 Botrytis**  
**Semillion De Bortoli 2017** **£18.35**  
*Riverina, Australia* *37.5cl*

Light golden in colour, lots of tropical and autumn fruits and vanilla oak, citrus, nectarine and quince on the palate with a good balance of acidity. A very good producer. A vegetarian wine. They are very well known for producing stunning dessert wines. A good family producer, one of the best in Australia. Great with fruity desserts. A truly inspiring place to visit.

**Vegetarian**

**Bin50 Ch Graves 2016** **£26.40**  
*Sauternes* *75cl*

An absolute belter of a Sauternes! Rich, luscious and sweet but with a great balancing acidity. Creamy sweet fruit (apricot and peach) and subtle spice notes make this a delight to drink. Give yourself a decadent treat accompanied by a crème brûlée, panna cotta or ice cream. Numerous awards have been won by this wine.

**Bin51 Tokaji St Stephan's Crown 2013** **£23.75**  
*5 Puttonyos, Tokaj-Hegyasja, Hungary* *50cl*

A stunning wine from a very beautiful wine region, 3 hours by train from Budapest. This is rich and opulent. It has intense sweetness, but is balanced with good acidity. Extremely long finish, with cinnamon and red grapefruit aftertaste. It is a really fabulous wine. It has orange peel, mint, cinnamon and figs on the nose. Very well made. Real depth of quality.



**Bin52 College Label Fino (Pedro Fino)****£20.90***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. These sherry houses are producing stunning wines in glorious locations. So under rated, well worth a visit.

**Bin53 College Label Oloroso****£20.90***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 sherries around.

**Bin54 College Label Tawny Port****£17.40***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 on the label. It also makes for a great present.

**Bin55 Quinto de Noval LBV 2013****£32.00***Douro Valley, Portugal*

Possibly the best port producer. This does not come cheap, but it still represents outstanding value for the quality of the port. It is one of the major historic port houses. It undergoes foot treading in a lagar (concrete vat), and has flavours of ripe plums, damsons, blackberry and a hint of sweet tobacco. A wonderful beautiful location and makes some of the best Port that is made. Deep ruby colour with an intense and elegant aroma. One of the best wineries to visit. All about elegance, style, dedication to achieve and deliver top quality.

**Vegetarian**



## ALCOHOLIC

|  |                            |
|--|----------------------------|
| Mulled Wine                                | £4.95 per glass            |
| Fino or Oloroso Sherry                     | £5.30 per glass            |
| Kir Royale (with Champagne)                | £11.50 per glass           |
| Pimms                                      | £33.00 per jug (7 glasses) |
| Raspberry Pimms                            | £33.50 per jug (7 glasses) |
| Port and Cranberry                         | £33.50 per jug (7 glasses) |
| Winter Sangria (with Apples & Cranberries) | £33.00 per jug (7 glasses) |

## NON-ALCOHOLIC

|  |                  |
|--|------------------|
| Fresh Orange Juice                         | £12.50 per jug   |
| Local Apple Juice - Cam Valley             | £12.00 per jug   |
| Pink Grapefruit Pressé                     | £12.00 per jug   |
| Juniper and Tonic                          | £12.00 per jug   |
| Rhubarb and Apple Pressé                   | £12.00 per jug   |
| Elderflower Pressé                         | £12.00 per jug   |
| Nix and Kix Various Flavours (vegan)       | £13.00 per jug   |
| Sparkling or Still Table Water (size 75cl) | £4.00 per bottle |

|         |                                   |
|---------|-----------------------------------|
| Corkage | £13.50 per bottle (max size 75cl) |
|         | £26.00 per magnum                 |



Catering Department, St John's College, Cambridge CB2 1TP

tel: 01223 338615

email: [catering@joh.cam.ac.uk](mailto:catering@joh.cam.ac.uk)

website: [www.joh.cam.ac.uk/hospitality](http://www.joh.cam.ac.uk/hospitality)

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