



WINE LIST - C  
1<sup>st</sup> October 2022 -30<sup>th</sup> September 2023



Welcome to the new St John's College Wine List for 2022/23. The wines have been chosen for their individual style and quality.

The Catering team here at St John's College have tasted all of the new wines for the list to make sure they fall within our quality expectations. Please try some of the more unusual wines.

The wine list has been designed to assist you in making the correct choice to complement our menus and the Catering team are happy to talk to you about the wines and welcome any feedback on the Wine List

All the wines on this list are available to purchase in the College Bar, either to drink there or take away.

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.

It has been a tough times for everyone, the wineries and producers have also suffered during this time. Innovation has also taken place. We are proud of our wine list.

The vintages are correct at the time of going to print.

All wines are 75cl bottles unless otherwise stated.

We hope that you enjoy the wines.



## **CONTENTS**

**House Wine White**

**House Wine Red**

**Champagne**

**Sparkling Wine**

**Rosé Wine**

**Light fresh whites**

**Full bodied White**

**Lighter Reds**

**Full bodied Reds**

**Classics**

**Dessert Wine**

**Port and Sherries**

**Other Drinks and Non-Alcoholic Beverages**

## HOUSE WINES WHITE

### **BIN 1**

**VIIGNIER VIELLES VIGNES, MONT ROCHER, IGP PAYS D'OC, FRANCE 2020**

**£20.50**

**VEGAN**

This grape variety, once exclusively grown in the Rhone valley is now much more widespread, both in France and worldwide. A fresh, floral nose of blossom, honey and peach gives way to a delicate palate of juicy, ripe fruit. Pear and peach being the predominant flavours. A soft, luscious wine that pairs well with salads and spicy dishes. It is also a delight to drink on its own.

### **BIN 2**

**CHARDONNAY ADOBE RESERVA 2020 CASABLANCA VALLEY CHILE**

**£21.00**

**VEGAN/ORGANIC**

A clear, bright pale yellow in colour, with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple, and a touch of herbs. On the palate, it is a balanced, fresh and fruity wine, with velvety texture and a persistent, enjoyable finish. Ideal for serving with fish and shellfish, cooked with creamy sauces or butter. It is a perfect accompaniment to pasta with seafood sauces and as aperitif.

### **BIN 3**

**DOMAINE DE PELLEHAUT BLANC 2021 IGP COTES DE GASCogne**

**£ 19.50**

**VEGAN**

A blend of familiar and not so familiar grape varieties including Chardonnay, Sauvignon, Colombard, Ugni Blanc, Gros and Petit Manseng. This wine from Gascony in SW France is a knockout. Great aromatic intensity on the nose, with tropical notes followed by floral scents; lemon, peach, grapefruit, elderflower, hawthorn and lime blossom. A whole, flowering fruit orchard to discover. The palate offers fine balance between the fresh attack and the long, fruity finish. Sniff the empty glass and you will find the aromas still there, as intense and lingering as ever! A perfect match for seafood whatever the occasion. Ideal with shellfish and smoked salmon.

## HOUSE WINES RED

### **BIN 4**

**ADOBE ORGANIC MERLOT RESERVA, RAPEL VALLEY CHILE**

**£21.00**

**VEGAN/ORGANIC**

Bright ruby-red in colour with plum and red cherry aromas elegantly combine with subtle black pepper notes. The palate is juicy with ample fruit character. A delicate wood influence contributes complexity, good structure and rounded tannins. It has a soft texture and a fruity finish. Ideal with lean red meats and white meats such as chicken and turkey. Also pairs well with ripe cheeses such as Camembert, Roquefort, Mozzarella, and Gruyere. A very versatile wine, which also partners well with vegetarian dishes.

### **BIN 5**

**DOMAINE GAYDA T'AIR D'OC SYRAH**

**£19.50**

**VEGAN**

Similar in style to a Crozes Hermitage, this wine offers great intensity. Fruit driven with ripe berry aromas and a smooth, rich taste in the mouth. Also some complexity and spice. A treat with meat based starters or mains.

### **BIN 6**

**MALBEC VISTA SIERRA, MENDOZA ARGENTINA 2021**

**£20.50**

**VEGAN**

This Mendoza beauty is made from 3 separate parcels of Malbec giving sophisticated freshness and precision thanks to the high-altitude location. Dried fruit and notes of rich dark chocolate with a dash of spice, a rich mouthfeel and a beautifully long finish complement Plum and blackberry fruit characters. This is perfect when paired with grilled dishes - whether that is earthy vegetables like aubergine and mushrooms, lamb or a traditional slab of steak.

## SPARKLING WINE/CHAMPAGNE/ROSE

### **BIN 7**

**PROSECCO DOCG, CONEGLIANO, VALDOBBIADENE, GIAVI, EXTRA DRY**

**£26.50**

**VEGAN**

Prosecco – but better. Conegliano Valdobbiadene DOCG is like Prosecco's 'Grand Cru', In these hills it's impossible to cut corners. The vineyards are incredibly steep, so that everything has to be done by hand. Juicy. Fresh. Floral. It is a really moreish wine, full of the flavours of ripe white peaches, apple and citrus. Nicely dry but still has a creamy, soft mousse and a blossomy aroma, which is classic Prosecco

### **BIN 8**

**CREMANT D'ALSACE PERLE NOIRE BRUT, ARTHUR METZ, ALSACE**

**£30.00**

Made exclusively from Auxerrois, a specialty grape of Alsace. This quality sparkling wine displays fine bubbles and a creamy palate from 24 month ageing after bottling to allow the flavours to develop. Peach and apricot combine with notes of toast and brioche found in many quality sparkling wines. Finish is dry and persistent. Perfect reception wine or good with light starters and fish.

### **BIN 9**

**POL ROGER BRUT RESERVE NV, EPERNAY, CHAMPAGNE**

**£56.00**

Classic blend of 1/3 Pinot Noir, Chardonnay and Pinot Meunier. Very high quality example of what Champagne has become famous for. Pol Roger remains fiercely independent and proud of their wines and this shows through in the quality. Dry, delicate, floral nose and a creamy, toasty palate. If only the best will do then Pol Roger really delivers.



### **BIN 10**

**SAINT LOUIS DE PROVENCE ROSE, COTEAUX VAROIS EN PROVENCE 2011**

**£22.00**

Fresh, vibrant and pale pink in colour. Dry, with aromas of cranberries and raspberries. 50% Cinsault, 30% Grenache and 20% Syrah. A delicious wine to drink as an aperitif or also with light fish dishes.



## LIGHT/FRESH WHITES

### **BIN 11**

#### **TORRES PAZO DAS BRUXAS ALBARINO 2020**

**£30.00**

**VEGAN**

Brilliant pale gold colour. Delicate and fragrant, with fine floral (lime blossom) and fruit (lemon marmalade) notes. Silky and savoury on the palate, elegantly structured. An excellent aperitif. Good with raw, cooked or grilled seafood. Pairs perfectly with mild, white fish. Its lively palate strikes a perfect balance with soft goat cheeses.

### **BIN 12**

#### **DR PAULY BURGWEILER RIESLING TROCKEN, MOSEL, GERMANY 2021**

**£22.50**

Riesling and German Riesling in particular is seriously underrated for its quality and value. This was a standout wine from our tasting. Delivering crisp, dry fruit (limes, green apples) in abundance and a mouth-watering finish. Riesling is a very versatile food wine and can accompany fish dishes and those with creamy sauces very well. Ignore at your peril!

### **BIN 13**

#### **DOMAINE DU CLERAY SAUVIGNON BLANC, IGP LOIRE**

**£22.00**

Brilliant alternative to Sancerre or Pouilly Fume. Crisp, dry Sauvignon but with plenty of fruit character. Blackcurrant leaf and gooseberries predominantly with citrus elements too. Mouthwatering acidity and stony minerality combine to make this a delightful refreshing wine to drink on its own or with seafood or goat's cheese.

### **BIN 14**

#### **SILENI SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND 2021**

**£22.50**

In contrast to the previous wine, this Marlborough Sauvignon offers what we have come to know and love about New Zealand. Fresh, intense fruit flavours (more tropical than in the cooler climate of the Loire) backed up with nice acidity. This example has some Semillon added which gives more structure and weight and a nice mouthfeel. If you are a fan of NZ Sauvignon Blanc, this will not disappoint.

### **BIN 15**

#### **RAG & BONE RIESLING, THE MAGPIE ESTATE, EDEN VALLEY S.AUSTRALIA**

**£25.75**

This comes from the most prized area for Riesling in Australia, Eden Valley. Intense aromas of lime/lime blossom. The wine opens up on the palate to deliver zingy acidity and lovely texture, culminating in a long delicious finish. Great with Asian inspired dishes containing spice.



## FULL BODIED WHITES

### **BIN 16**

#### **CHAPOUTIER "LA COMBE PILATE" VIOGNIER COLLINES RHODANIENNES FRANCE 2019**

**£32.00**

No apologies for including another Viognier! This one was a standout white from our tasting so had to make it onto the list. Really intense nose of ripe apricot and peach. Luscious, soft and full whilst retaining good acidity. A real delight to drink lightly spiced dishes or fish in a cream sauce.

### **BIN 17**

#### **COTES DU RHONE BLANC REGELUS CLAVEL, FRANCE**

**£21.50**

A surprise package as Cotes du Rhone Blanc is not widely known compared to its red counterpart. Very expressive nose of white peach and pears. Some lemon comes through on the palate. The finish is long and refreshing. A nice change from sparkling as an aperitif or with fish dishes.

### **BIN 18**

#### **THE GREAT ESCAPE CHARDONNAY, THISTLEDOWN ADELAIDE HILLS, SOUTH AUSTRALIA**

**£22.50**

Citrus, with subtle oak influence (10% aged in new oak barrels) and a bright yet creamy palate. With moderate alcohol, focused, crisp citrus fruit and a mouthwatering finish, this is an accomplished, truly modern style of this noble variety. More restrained than some Aussie Chardonnays which tend to be very oaky. Perfect with seafood or fish dishes.

### **BIN 19**

#### **WEEMALA PINOT GRIS, LOGAN ESTATE, ORANGE, AUSTRALIA**

**£27.00**

Rose gold in colour, there are aromas of pear, apricot, and honeysuckle, flowing through to a palate filled with white peach, white nectarine, grapefruit and an amazing zesty sherbet tang, giving us a long, dry, lemony finish. Weemala is an Aboriginal word meaning nice view. Goes well with creamy pasta dishes, fish or even chicken.

### **BIN 20**

#### **VIN DE PAYS DE L'HERAULT GREANACHE BLANC CH MAS BELLES EAUX, FRANCE**

**£22.00**

A gem that we have retained from last year's list as it delivers so much flavour in a different style to many other wines. Dry but with an impression of sweetness due to the intensity of fruit on offer. Pear, banana, candied fruit are all present here. A versatile food wine this could be paired with savoury or sweet dishes. If you are bored with more conventional wines then this is a must try!



## LIGHTER REDS

### **BIN 21**

**DOMAINE CIBADIES PINOT NOIR, LANGUEDOC ROUSSILLION, FRANCE**

**£25.00**

This Pinot Noir is a fruit-packed example from Southern France, rather than its traditional home in Burgundy. A riper style with bags of strawberry and blueberry fruit on offer. In addition, some beautifully integrated oak, which imparts a spicy element. A truly delicious wine. A delight with duck or light starters of cured meat or even salmon.

### **BIN 22**

**MONTEPULCIANO D'ABRUZZO, CASA SANT ORSOLA**

**£22.00**

The wine is intense ruby red in colour with purple highlights. Notes of juicy red and black fruits, interwoven with toasted oak undertones create an interesting nose. The wine has a pronounced varietal character on the palate, dry but harmonious taste with soft delicate tannins, notes of blackberries and hints of vanilla. Italian wines are made with food in mind and this is no exception. Pairs well with beef ragu or rich tomato based dishes.

### **BIN 23**

**VINAMADA RIOJA CRIANZA, VINA ALTA, RIOJA, SPAIN**

**£22.00**

100% Tempranillo from the superior Rioja Alta area of Rioja. 14 months in American oak gives this wine its characteristic profile of ripe, rich fruit intermingled with vanilla from the oak. This is a classic Rioja but not too dry and lacking fruit like some Riojas of the past. Great with Spanish food of course but also lamb dishes.

### **BIN 24**

**PINOT NOIR CLOUD FACTORY, MARLBOROUGH, NEW ZEALAND**

**£26.00**

The other grape for which New Zealand has become famous. The climate lends itself to producing delicate but flavour packed wines from a long growing season. Crunchy red fruits (cranberry and redcurrant) abound in this fine example of Pinot Noir. A subtle oak influence too makes this a harmonious drinking experience. Partners well with cured meats and in particular duck dishes.

### **BIN 25**

**FLEURIE, CAVE DE FLEURIE, BEAUJOLAIS, FRANCE**

**£22.50**

An oft-overlooked wine region in France, which is a shame as Beaujolais produces some excellent wines full of character. Fleurie is one of the more famous Beaujolais Crus (there are ten of these, producing the best quality wines), characterized by their violet hue and flavour. A delicious wine that can be drunk lightly chilled on its own or with lighter dishes. The low tannin grape variety of Gamay produces charming wines, which should be better appreciated.





## FULL BODIED REDS

### **BIN 26**

#### **CROZES HERMITAGE BOISSY, RHONE VALLEY, FRANCE**

**£27.00**

This excellent example of Crozes Hermitage is made from 100% Syrah (Shiraz) grapes and is characterized by ripe, bramble fruit and a spicy back note. Crozes is a great entry point to the wines of the Rhone Valley and the expression of the Syrah grape in its traditional home. Powerful yet balanced this is a great food wine. Goes well with rich meat dishes such as casseroles.

### **BIN 27**

#### **CABERNET SAUVIGNON MCMANIS, LODI, CALIFORNIA, USA**

**£25.00**

It is fair to say that Cabernet has found a second home in California where it delivers ripe, rich blackcurrant flavoured wines. Some of these can command as high a price as all but the grandest wines from Bordeaux and age as well. This example is fruit driven with masses of ripe blackcurrant fruit, soft tannins and a long finish. Easy drinking but also has structure and balance. Classic match with beef.

### **BIN 28**

#### **MAS BELLES EAUX GSM, LANGUEDOC ROUISILLON, FRANCE**

**£22.50**

GSM is an abbreviation of Grenache, Shiraz and Mourvedre, three power-house grape varieties of the Rhone Valley. This example however comes from the southern area of Languedoc. This estate, owned by Ch Pichon Lalande of Bordeaux fame is producing some seriously good wine. A power packed wine not for the faint hearted! Jammy, ripe fruit and spice from time in oak this is perfect alongside grilled meats.

### **BIN 29**

#### **ZUCCARDI MALBEC, UCO VALLEY, MENDOZA, ARGENTINA**

**£30.00**

**VEGAN**

This grape variety really put Argentina on the world wine map. Malbec was a marginal variety in France but the Argentinians took it to their hearts and have really elevated it to a new level. Smooth, silky tannins and ripe plum fruit are married to an herbal character. Well integrated oak sits behind the wine and adds to its complexity. A well-made and a delight to drink. A versatile food wine with cheese or meat based dishes.

### **BIN 30**

#### **CH VINCENS, CAHORS, FRANCE**

**£23.00**

An interesting comparison with the previous wine as this wine is also made from Malbec but from its traditional home in Cahors, France. A very reliable wine that delivers subtle oak and ripe fruit, both on the nose and palate. Wine regions in France like Cahors are becoming more popular as they deliver great quality and value for money. Similar to the wine above this example goes well with meat dishes or with hard cheeses after a meal.



## CLASSICS

### **BIN 31**

#### **CHABLIS DOMAINE FOURNILLON, CHABLIS, FRANCE**

**£29.00**

Perhaps the quintessential expression of Chardonnay, Chablis is well known and well -loved around the world. This wine displays the dry, mineral and apple taste profile of a classic Chablis. Prices have risen sharply in Burgundy but this wine remains reasonable and represents great value. Goes superbly well with seafood dishes and fish.

### **BIN 32**

#### **DOMAINE ZIND-HUMBRECHT GEWURZTRAMINER, ALSACE, FRANCE**

**£32.00**

The region of Alsace produces some of the most exciting and best value white wines in the whole of France. This wine is from one of its most famous and quality-driven producers based in Turckheim. Gewurztraminer is a unique grape variety with a nose and flavour unlike any other. Rose, Turkish delight and a spicy back note would be its main characteristics. Dry but with the sense of being sweet, it goes very well with spicy dishes, in particular Thai curries. A real treat for the senses!

### **BIN 33**

#### **CH CARONNE STE GEMME, HAUT MEDOC, FRANCE 2011**

**£34.00**

Value can be a hard this to find in Bordeaux these days but this wine manages to deliver. Classic Bordeaux flavour profile of blackcurrant married to spicy cedar and oak. Good bottle age here meaning that this claret is drinking well now. A pleasure to drink with roast beef or lamb.

### **BIN 34**

#### **CHATEAUNEUF DU PAPE, JEAN XX11, RHONE VALLEY, FRANCE**

**£37.50**

A real crowd-pleaser Chateauneuf has enduring popularity in the UK. This is a fruit forward example featuring three of the best grape varieties permitted in Chateauneuf, Grenache, Shiraz and Mourvedre. Big, bold and characterful this wine is a great accompaniment to a richly flavoured meat dish.

### **BIN 35**

#### **BAROLO ANTICA CASA, RICOSSA, DOCG, ITALY**

**£35.00**

One of the great wines of Italy, which deserves more recognition. Made from the Nebbiolo grape, which has the capacity to age gracefully for years. This wine displays smoked black fruit flavours, and great structure. Piedmont where Barolo comes from is the Italian equivalent of Bordeaux. A food wine par excellence matching well with meat or richly sauced vegetarian dishes.



## SWEET WINE

**BIN 36**

**VAT 5 BOTRYTIS SEMILLON, DE BORTOLI, AUSTRALIA ½ BOTTLE**

**£22.00**

De Bortoli vineyards have been making Botrytis Semillon for many years. De Bortoli Deen Vat 5 Botrytis Semillon is a complex, elegant, honeyed dessert wine balanced by fresh acidity. Peaches, nectarines, apricots, candied orange peel, with a little honey on the finish. Matches well with fruit based desserts.

**BIN 37**

**CH GRAVAS, SAUTERNES, FRANCE**

**£38.00**

An absolute belter from the famous Sauternes region! This example offers rich creamy fruit (apricot and peach) and a refreshing level of acidity to balance the luscious sweetness. Amazing with Crème Brûlée or any cream based dessert.

**BIN 38**

**MAURY DOUX GREANT ROUGE 50cl**

**£29.00**

Made from 100% old vine Grenache, this is the perfect wine to serve alongside chocolate desserts. Soft and generous with a spicy vanilla component from oak ageing, the flavours perfectly complement the flavours present in chocolate, which can be a difficult wine match.

## FORTIFIED

**BIN 39**

**COLLEGE LABEL TAWNY PORT, BARAO DE VILLAR, PORTUGAL**

**£24.95**

A very popular wine in College, both at dinner and as a gift for people to give as a souvenir. This is a very high quality tawny from a distinguished Port family, displaying the classic notes of caramel and nuts. No need to decant as this port has spent an extended period in oak.

**BIN 40**

**DOW LBV, DOURO VALLEY, PORTUGAL**

**£30.00**

Quality LBV from one of the best Port houses. Black pepper and ripe red fruit character. A more accessible style than vintage port, drinking beautifully now.

**BIN 41**

**COLLEGE LABEL VINTAGE PORT, BARAO DE VILLAR, PORTUGAL 2000**

**£55.00**

Perfectly mature vintage port from this quality producer. If you want the best that port has to offer then it has to be vintage. Grip, poise, power and structure all in abundance in this wine. A perfect way to end a meal.



## OTHER DRINKS



## ALCOHOLIC

Mulled Wine	£34.65 per jug (7 glasses)
Pimms No1 or Raspberry Pimms (With full fruit Garnish)	£33.00 per jug (7 glasses)
Sangria (With full fruit Garnish)	£33.00 per jug (7 glasses)
Aperol Spritz	£ 7.95 per glass
Local Bottled Artisan Ales and Lager (500ml)	£ 4.95 per bottle

## NON-ALCOHOLIC

Noughty Thomson and Scott Organic Sparking Wine	£11.00 per bottle
Fresh Orange Juice	£12.50 per jug
Local Apple Juice - Cam Valley	£12.00 per jug
Lime and Soda	£12.00 per jug
Juniper and Tonic	£12.00 per jug
Elderflower Pressé	£12.00 per jug
Non- alcoholic peach Bellini	£12.50 per jug
Raspberry Lemonade (vegan, gluten free)	£12.00 per jug
Organic Still Lemonade (vegan, gluten free)	£12.00 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

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.



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

tel: 01223 338615

e-mail: [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)

September 2022

REGISTERED CHARITY NUMBER 1137428