



## WINE LIST - C

1<sup>st</sup> July 2024 -30<sup>th</sup> June 2025



Welcome to the new St John's College Wine List for 2024/25.  
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.

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

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.

The wines on the list represent outstanding value.  
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.



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## HOUSE WINES WHITE

### **BIN 1**

**DOM GAYDA FLYING SOLO GRENACHE BLANC/VIOGNIER**

**£21.50**

#### **VEGAN**

Beautiful bright, pale yellow colour. An explosive nose of ripe apricot and white flowers that immediately remind us of the presence of Viognier. The nose also expresses notes of grapefruit and candied lemon, ending with a beautiful freshness. The palate is in perfect harmony with the nose, with subtle notes of yuzu, peach and bergamot. Perfect on its own or with light starters and salads

### **BIN 2**

**COVILA RIOJA BLANCO, SPAIN**

**£21.00**

#### **VEGAN**

Lemon colour with soft green glints. The nose has plenty of tropical and citrus fruits. The palate is fresh and well balanced and plenty of tropical fruit and hints of white blossom. The Viura and Malvasia grapes come from old bush vines located in the vineyard's highest quality areas. The wines are fermented separately in stainless steel to preserve the freshness and stored on the lees for two months. Excellent with lighter fish dishes or vegetarian starters.

### **BIN 3**

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

**£ 22.50**

#### **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.

### **BIN 4**

**PAINTED WOLF THE DEN CHENIN BLANC. SOUTH AFRICA**

**£22.50**

#### **VEGAN**

With abundant fresh, citrus and tropical fruit on the nose, this a beautifully balanced wine which just leaps out of the glass. A hint of oak lends a degree of complexity and texture and layers of fruit and straw linger on the palate. The Leeuwenkuil grapes were tank fermented using natural yeast and blended with a smaller portion of barrel-fermented wine from old vines in Wellington. Great with chicken served with a creamy mushroom sauce, or risotto



## HOUSE WINES RED

### **BIN 5**

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

**£22.50**

**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**

#### **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 7**

#### **GRAN VERANO RESERVA MERLOT**

**£21.00**

**VEGAN**

The Gran Verano Merlot is a ruby red coloured wine and possesses fresh fruit aromas with a touch of cherry. It displays an elegant finish with soft, round tannins. Good with duck or lighter meat dishes. Also a good reception wine.

### **BIN 8**

#### **ROLLESTON VALE SHIRAZ**

**£22.50**

This generous yet elegant wine is packed full of dark berry fruit and spice. From high altitude vineyards in the Central Ranges of New South Wales. Partners well with big-flavoured meat dishes.



## SPARKLING WINE AND CHAMPAGNE

### **BIN 9**

#### **BERTIOL PROSECCO VALDOBBAIDENE EXTRA DRY**

**£27.00**

**VEGAN**

Prosecco – but better! 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 10**

#### **MAS MACIA CAVA ROSADO**

**£27.00**

**VEGAN**

An exceptional Rose Cava with great concentration and finesse. Generous aromas of wild berries and red fruits. Full, fruity and concentrated on the palate with persistent bubbles and delicate red fruit on the finish. Perfect as an aperitif or to serve with canapés, rice dishes and salmon.

### **BIN 11**

#### **PIERRE BERTRAND 1ER CRU BRUT NV**

**£49.95**

**VEGAN**

A classic blend of Chardonnay, Pinot Noir and Pinot Meunier from Premier Cru vineyards in the Marne Valley – fresh bouquet of white peaches and lemon zest on the nose. Creamy bubbles with notes of quince and pear. Award winning Champagne from a small family grower.



## ROSE WINE

### **BIN 12**

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

**£23.75**

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 13**

#### **FUNKSTILLE GRUNER VELTLINER**

**£22.50**

**VEGAN**

Subtle exotic hints, ripe pear and fresh citrus notes, it's a dry wine with complex flavours. The palate is rich with melon and grapefruit with a refreshing, zippy finish. Great with salads, fish or on its own.

### **BIN 14**

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

**£23.00**

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 15**

#### **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 16**

**£25.50**

#### **ALBARINO TORREXAL, SPAIN**

Straw yellow wine with green reflections. On the nose, hints of apricot, pear and ripe exotic fruits complemented by a lemon-lime vibrancy, all perfectly blended with its subtle flowery scent. A popular wine, perfect with fish or seafood.



## FULL BODIED WHITES

### **BIN 17**

#### **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 18**

#### **KTIMA ZAFEIRAKIS MALAGOUSIA TYRNAVOS GREECE (ORGANIC)**

**£32.95**

This organically farmed Domaine is located in Tirnavos, in the foothills of Mount Olympus. The indigenous Malagousia grape enjoys the region's warm, dry climate, having the ability to retain precious acidity when at full ripeness. This wine aged for 3-4 months in stainless steel vats and was bottled early to encapsulate the wine's vital primary aromatics and natural freshness. Pale lemon-gold in the glass, the nose is openly floral, with notes of white peach, rose petal and fennel seed. This is full bodied and silky on the palate, having richness and perfume and attractive mineral character. The finish is clean and crisp. A delight with seafood dishes.

### **BIN 19**

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

**£34.25**

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 20**

#### **INTEGER CHARDONNAY**

**£21.00**

#### **VEGETARIAN**

Some of the best Chardonnays find their origins in the Stellenbosch region. Being cooler, the region gives the wine body and fruit intensity. The wine is elegantly styled, with a lovely fresh citrus character and hints of grapefruit. Great wine to serve with white fish dishes.

### **BIN 21**

#### **EDEN VALLEY ROUSSANNE, SAMUEL'S COLLECTION, YALUMBA, AUSTRALIA**

**£29.25**

Yalumba Samuel's Collection Eden Valley Rousanne is a premium white wine from the esteemed Yalumba winery in South Australia. Made with 100% Rousanne grapes sourced from the high-altitude vineyards of the Eden Valley, this wine boasts a finely balanced combination of citrus, honey and floral aromatics. Its well-structured palate is crisp and refreshing, offering flavours of lemon, nectarine, and a subtle hint of nuttiness. The wine is fermented and aged in French oak barrels for 10 months, imparting a delicate complexity to the wine. This sophisticated wine pairs perfectly with seafood, poultry dishes, and creamy cheeses. Overall, Yalumba Samuel's Collection Eden Valley Rousanne is a luxurious and satisfying wine that exceeds expectations.

### **BIN 22**

#### **COTES DU RHONE BLANC GUIGAL, FRANCE**

**£27.00**

The 2017 Côtes du Rhône Blanc has lots of Grenache Blanc as well as other permitted varieties. Notes of white flowers, citrus, and honeysuckle all emerge from this medium-bodied, vibrant white that has good acidity and a clean finish.



## LIGHTER REDS

**BIN 23**

**CARMENÈRE "ANDICA", FAMILIA TORRES**

**£22.75**

**VEGAN**

Andica Carménère Gran Reserva is a dark cherry-colored organic red produced in the Maule Valley of Chile. Ripe fruit aromas such as plum and blackberry are very noticeable on the nose. On the palate, the balsamic, floral and slightly spicy notes are in perfect balance with the fruit. Great with pork or lamb or with tomato based vegetarian dishes

**BIN 24**

**FUNKSTILLE BLAUER ZWEIFELT**

**£22.50**

**VEGETARIAN**

Funkstille Zweigelt, with its luscious cherry, plum and forest fruit flavours, is a full on juicy red wine. The palate is full bodied with vibrant fruit flavours and a subtle twist of vanilla spice from the oak. 'Funkstille' means radio silence. An excellent wine to partner with duck or game dishes.

**BIN 25**

**NAVAJAS RIOJA RESERVA, SPAIN**

**£25.25**

Bodegas Navajas Reserva Tinto is an exquisite red wine harvested from the Rioja region in Spain. This wine is crafted from the finest Tempranillo grapes that are carefully handpicked and aged for 24 months in oak barrels. With a deep ruby-red color, this wine has a complex bouquet of black fruits, spices, and vanilla. Its taste is velvety, smooth, and balanced, with a long finish. Bodegas Navajas Reserva Tinto pairs perfectly with red meats, game, and strong cheeses.

**BIN 26**

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

**£28.25**

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 27**

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

**£23.75**

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 28**

**SHIRAZ, WILD FERMENT, YALUMBA, AUSTRALIA**

**£28.50**

#### **VEGAN**

A generous nose of rhubarb, berry cheesecake, jelly and jam, warm nutmeg and cinnamon followed by violet, raisin and cherry. The palate shows smokiness, boysenberry and sweet spice leading onto plush chewy tannins. Perfect with grilled meats or dishes which have an element of spice to them. Also nice to enjoy on its own or after dinner with some cheese.

### **BIN 29**

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

**£26.50**

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 30**

**INTERGER GSM RHONE**

**£22.50**

GSM is an abbreviation of Grenache, Shiraz and Mourvedre, three power -house grape varieties of the Rhone Valley. This is a classic Rhône style blend with lots of depth on the palate with spice and black berry on the nose. Mulberries and whiffs of cinnamon, dried herbs and liquorice with very subtle spices in the background. On the palate there's fruit at first, a structured mid-palate, with lovely elegance. Finishing with silky, savoury tannins. Rich and brimming with fruit, ideal with beef, lamb, venison or vegetarian moussaka.

### **BIN 31**

**SIETE FINCAS MALBEC, MENDOZA, ARGENTINA**

**£32.00**

An intense purplish red coloured wine with deep aromatic notes of juicy plum, fresh violets and roses and a hint of cedar. In the mouth, it is medium bodied and round in texture with plush, raspberry, vanilla and violet notes. This leads to soft tannins and a persistent finish. The grapes are hand picked and the wine is aged in French oak for 6 months. Try with red meats, raw ham, medium cheeses, grilled meats, pork and grilled chicken.

### **BIN 32**

**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.



## DESSERT WINE

**BIN 33**

**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 brulee or any cream based dessert.

**BIN 34**

**MAURY DOUX GREANT ROUGE**

**£32.00**

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 WINE

**BIN 35**

**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 36**

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

**£50.00**

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	£25.20 per jug (7 glasses)
Pimms No1 or Raspberry Pimms (With full fruit Garnish)	£25.20 per jug (7 glasses)
Aperol Spritz	£ 7.95 per glass
Local Bottled Artisan Ales and Lager	£ 5.40 per bottle

## NON-ALCOHOLIC

Noughty Thomson and Scott Organic Sparking Wine	£13.00 per bottle
Fresh Orange & Clementine Juice	£10.50 per bottle
Cox & Bramley Apple Juice	£10.50 per bottle
Cucumber & Mint	£10.50 per bottle
Elderflower Pressé	£10.50 per bottle
Winter spiced Mulled wine	£10.50 per bottle
Non- alcoholic Peach Bellini	£10.50 per bottle
Sparkling or Still Table Water (size 75cl)	£ 4.00 per bottle
Corkage	£14.00 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.

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