



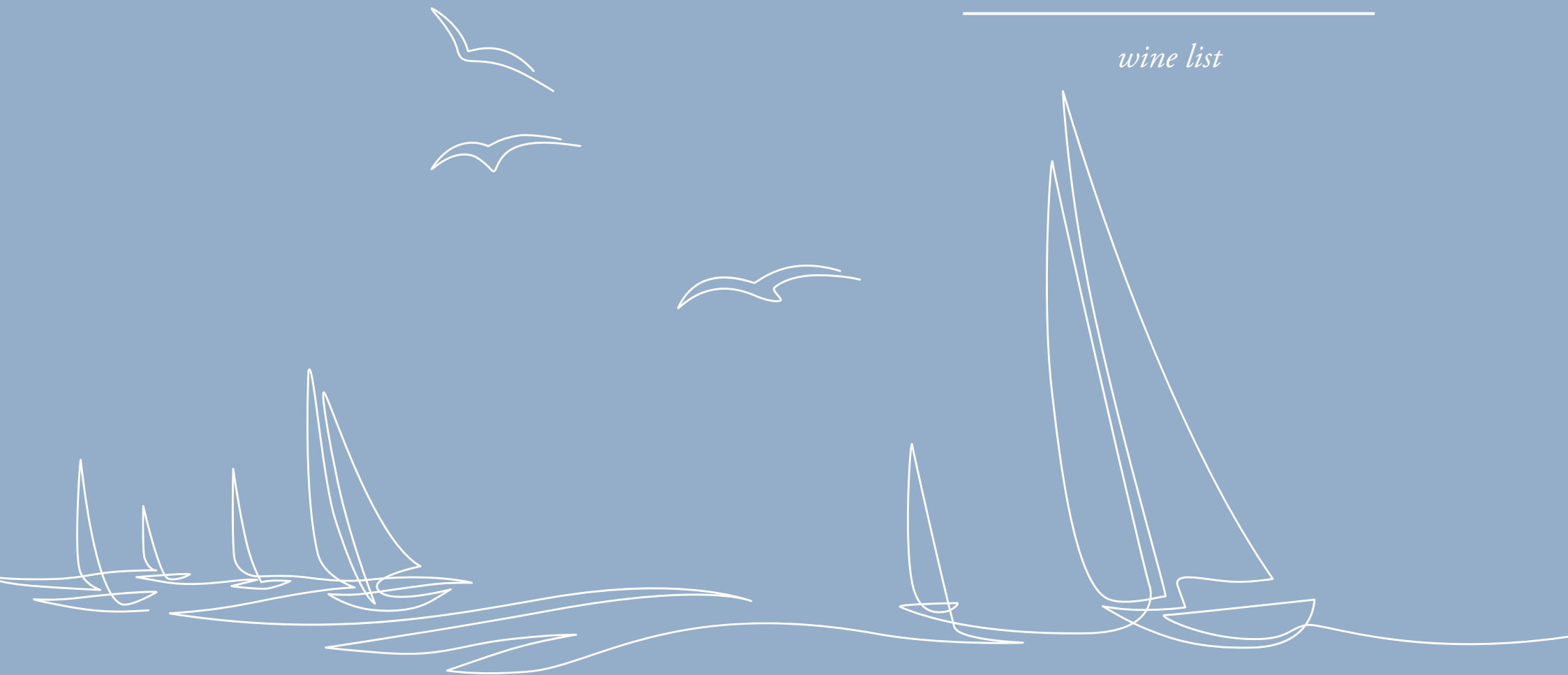
Wines supplied by St Austell Wines.
St Austell Brewery Co. Ltd., Cornwall.

Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.
Information listed is correct at time of production. 11/23



ROYAL TORBAY YACHT CLUB

wine list



White Wine

	Bottle
01 SAN ELIAN SAUVIGNON BLANC Central Valley, Chile (vg) On the nose, tropical fruit aromas whilst on the palate, citrus fruits, a light-body and a balanced acidity. (2) 12.5% vol	£18.50
02 BILLYCAN CHARDONNAY South East Australia Australia has moved away from heavy, oaky, simple white wines and this Chardonnay shows their new improved style. Light and fresh with crisp green apple character. (2) 13% vol	£19.50
03 TANTI PETALI CATARRATTO-PINOT GRIGIO (vg) Sicily, Italy Light and leafy with a hint of pear and blossom. An easygoing match for almost anything. (2) 12% vol	£22.00
04 MIOPASSO GRILLO APPASSIMENTO Sicily, Italy (vg) On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit. The palate is soft and well-rounded, with touches of honey on the long finish. The colour is straw yellow with flecks of gold. (1) 13.5%	£25.00
05 ESK VALLEY SAUVIGNON BLANC Marlborough, New Zealand (vg) Very lean and grassy with a mineral, citrus zing. It has an added complexity of asparagus pungency and bright nettle notes. Absolutely classic benchmark Sauvignon. (1) 12.5% vol	£27.00
06 MÂCON-LUGNY LES GENIÈVRES LOUIS LATOUR Burgundy, France (v) Bright favourite from the Latour stable, with fresh grassy notes, plenty of tropical fruit and a firm roundness. Good ripe Chardonnay, with a touch of age. (2) 13% vol	£35.00

Rosé Wine

	Bottle
07 TANTI PETALI PINOT GRIGIO ROSATO Sicily, Italy (vg) Very light and refreshing with a delicate pear-drop fruit. Bright, fresh and terrifically easy to drink. (1) 12% vol	£22.00
08 SAND TROPEZ ROSÉ IGP Méditerranée, South of France (vg) This fantastic Provence rosé is pale pink with salmon coloured highlights. Dry in style, fresh with notes of citrus and exotic fruit. Refreshing and fruity on the palate with a lovely smooth finish. (1) 12.5% vol	£26.00

Wine Guide

(vg) - vegan (v) - vegetarian

White, Rosé and Sparkling Wines: 1 (driest) to 5 (sweetest)

Red Wines: A (lightest) to E (deepest)

Red Wine

	Bottle
09 ALTA BALIZA MERLOT Central Valley, Chile (vg) Aromas of mature fruits, red berries and some spiced notes precede rich tannins with a medium body. (C) 13% vol	£18.50
10 BILLYCAN SHIRAZ South East Australia (vg) Here's a juicy fruity Aussie red with balanced alcohol to give a deliciously easy drinking Shiraz. It's time to rediscover just how good the wines from Down Under are tasting. (C) 13.5% vol	£19.50
11 WAQI MALBEC Mendoza, Argentina (vg) Bright ruby colour. Dry, medium-bodied with flavours of plums, cherries and sweet spice. (C) 12.5% vol	£20.00
12 MILHOJAS CRIANZA Rioja, Spain (vg) Made from 75% Tempranillo and 25% Garnacha this is an open and friendly Rioja filled with vanilla spice and baked red fruit. Full-bodied but smooth enough to drink on its own. (C) 14% vol	£24.00
13 CÔTES DU RHÔNE ROUGE COLOMBO & FILLE Rhône, France A bright and seductively fruity wine packed with red fruit characters, well-rounded tannins and balanced acidity. (C) 13.5% vol	£30.00

Sparkling Wine

	20cl	Bottle
14 PROSECCO SPUMANTE CA' VESCOVO Cervignano del Friuli, Italy Bright pale straw-yellow; a fine, clear mousse with a very delicate perlage. Attractively intense, very fruity and aromatic, with hints of wisteria flowers and Rennet apples. Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera. (2) 11% vol	£7.50	£28.00
15 HOUSE CHAMPAGNE Champagne, France A light an elegant champagne with soft full flavour. (1)		£39.00
16 MOËT & CHANDON BRUT IMPÉRIAL Champagne, France (vg) An elegant golden straw yellow colour with green highlights, whilst on the nose there is a vibrant intensity of green apple and citrus fruits. Finishing with the delicious sumptuousness of white-fleshed fruit on the palate. (1) 12% vol		£75.00