

# SIDNEY SUSSEX COLLEGE

## WINE LIST

2018-2019



Conference Office, Sidney Sussex College

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**SIDNEY SUSSEX**  
— CONFERENCES —

# Wine List

## White Wines

<b>Dry River Chardonnay, 13% (Australian)</b>	£16.25
Softish, dry and gently tropical with a good balance of acidity & flavour. A soft long aftertaste.	
<b>Pegoes Santo Isidro White, 12.5% (Portuguese)</b>	£17.25
A floral, slightly exotic blend of white grapes. It is fresh, dry and unoaked, with vibrant aromas of peach blossom and lime.	
<b>Opal Ridge Gewurztraminer Verdelho, 12.5% (Australian)</b>	£17.50
A wine that combines the aromatic Gewurztraminer with the fuller bodied Verdelho to produce a vibrant and fresh tasting wine, medium in style.	
<b>Il Casone Pinot Grigio, 12.5% (Italian)</b>	£18.00
A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing quality.	
<b>Bertoli Willowglen Gewürztraminer Riesling, 12% (Australian)</b>	£18.25
The crisp acid of Riesling is a perfect match for the generously, rounded traminer fruit. This fruity wine has a great balance of floral rose and sweet fruit with a soft, round lasting flavour.	
<b>Makutu Sauvignon Blanc, 12.5% (New Zealand)</b>	£19.75
This is a fresh crisp Marlborough New Zealand Sauvignon Blanc that combines gooseberry and passion fruit notes that go nicely with its classy dry texture.	
<b>Bouchard Macon Lugny, 13% (Burgundy)</b>	£22.75
Fresh and fruity with a smooth almost nutty texture associated with the region.	

## Red Wines

<b>Antina Tinto Tierra de Castilla, 13.5% (Spanish)</b>	£16.25
A beautifully soft and succulent red made from a blend of Tempranillo and Syrah. This wine has ample ripe red fruits with a hint of exotic spice.	
<b>Alandra Tinto Esporao, Alentejo, 14% (Portuguese)</b>	£17.25
A David Baverstock wine with a fresh, fruity profile and light floral notes.	
<b>Negroamaro IGP Puglia – Il Pumo, 13.5% (Italy)</b>	£17.75
Deep Ruby Red with violet reflections; intense aroma, with notes of plum and cherry, spicy, with rosemary and vanilla scents. A full-bodied wine, soft and balanced, easy to drink.	
<b>Oyster Catcher Pinot Noir, 12.5% (Chilean)</b>	£20.00
Lively ruby red wine with berry aromas, fresh cherry and cranberry on the palate with hint of spice and soft tannins on the finish	
<b>Parrotfish Pinotage, 14% (South African)</b>	£19.50
A combination of dark berry and cherry fruit, liquorice and a slight gamey character. This wine is complex and full bodied with balanced tannins.	
<b>Montaignan Old Vine Carignan, 13% (French)</b>	£19.50
Stunning wine. A whole truck-full of bright, juicy and silky-soft old vine Carignan goodness floods across your palate. Red fruits and prettiness abound.	
<b>Ch. Talaise, 13.5% (Bordeaux)</b>	£19.00
This wine has a beautiful rich colour and a fine subtle nose with hints of red fruits. The mouth is fleshy and fruity.	
<b>Esporao Reserva Tinto Alentejo, 14.5% (Portuguese)</b>	£26.75
Classic wine style made from estate-grown grapes that show the consistency and the rich, ripe fruit characters that are typical of the best Alentejo red wines. Intense spicy aroma of mature red berry fruits with discrete oak complexity.	

## Rose Wines

<b>Cielo Pinot Grigio Blush, 12.5% (Italy)</b>	£17.25
A lively, vibrant palate, showing delicious sweet, red berry fruits, perfectly in balance with fresh acidity.	

## Dessert Wines & Sparkling Wines

**Moscato d'Asti Nivole Halves Michele Chiarlo, 5% (Italian) (Halves)** £14.00

This is a rich, delicate and well-balanced dessert wine from the Muscat grape, which is presented in an elegant half bottle. Gently sparkling, the fruit dances lightly on the tongue. A delight at the start or the gentle conclusion of any evening meal.

**Veuve Corbin Brut, 11% (France)** £22.50

This wine is a multi-varietal blend from one of Saumur regions oldest and most reliable producers in the Loire. It balances a light fizz, nutty freshness with a dry finish.

**Champagne Moutard, 12% (Champagne)** £38.00

A fine, rich, fresh nose shows aromas of butter, almond and brioche, with an elegant, balanced and generous palate.

## Fortified Wines

**Barbadillo College Sherry, 17.5%** £21.00

Presented in two styles, Fino and Amontillado; both have our own college label.

**Smith Woodhouse Ruby Port, 19%** £24.75

Smith Woodhouse Ruby Port has intense colour and a fresh, vibrant fruit character. The lush berry flavours, with hints of pepper and spices, make this an excellent accompaniment to cheese, nuts or desserts.

**Warre's LBV Port, 20%** £32.00

Gold Medal and LBV Port Trophy- International Wine Challenge 2005.

Sweet and Vibrant with rich plum, spice and fruitcake aromas on the nose. The palate balances lush fruit, intense sweetness and good acidity. The finish is very long with good concentration.

## Mixed Drinks

**Glass of Pimm's** £4.25

**Jug of Pimm's** £18.00

Further mixed drinks are available on request.

## Spirits

**Baron de Sigognac Bas Armagnac VSOP, 40%** £50.25

A top quality VSOP Armagnac from Baron de Sigognac, this is from the Bas Armagnac region and has spent six months in new casks, followed by seven years in old casks, meaning that technically it could qualify as an XO under the current rules.

**College Glenburgie Single Malt, 40% 70cl** £52.25

We detected notes of everything from tawny marmalade and candle wax, through to ice cream soda. The finish is long, rich and warming.

## Non-Alcoholic Drinks

Price per jug (approx. 6 glasses)

**Fruit Juice** - orange, cranberry or apple £4.50

**Old Fashioned Lemonade** £4.50

**Sparkling Elderflower Cordial** £5.00

Price per bottle (75cl)

**Still or Sparkling Mineral Water** £4.00

Price per bottle (500ml)

**Bottled Soft Drinks** £2.25