



## The Bank - Wine List



### SPARKLING & CHAMPAGNE

175ml 250ml

Bottle

#### **Il Mille Spumante La Tunella 2015**

**7.50**

**29.00**

This wine is fascinating, refined and complex, with flowery hints of hawthorn and ripe tropical fruit which melt into a bouquet of baked bread and vanilla. Its palate is sumptuous, round and structured.

#### **Champagne Delamotte Brut NV**

**12.50**

**59.00**

Champagne Delamotte's classic Brut non-vintage shows the sheer class and elegance on this small Champagne house, based in the heart of the Grand Cru village of Le Mesnil. Extended ageing gives this blend of Chardonnay and Pinot Noir lovely freshness, balance and depth.

### WHITE

#### **Cipollina IGT Bianco di Puglia, Italy**

**4.50**

**5.70**

**16.50**

This lively white wine is refreshing and bursts with flavours of white peach, pear and almonds.

#### **Puertas Antiguas Viognier, Chile**

**4.70**

**6.00**

**17.50**

Full of rich flavours of stone fruit, jasmine and hazelnuts, culminating in a long, fresh finish.

#### **Sanziana Pinot Grigio, Romania**

**4.90**

**6.70**

**20.00**

Like Dracula, this comes from Transylvania but don't let that scare you! It's lovely and full, with opulent aromas of grapefruit, melon and citrus.

#### **Chardonnay Le Collezioni Pasqua IGT Puglia, Italy**

**5.50**

**7.50**

**22.00**

A golden yellow wine, delicately fruity on the nose, with sweet notes of apple and pear. Attractively soft and round on the palate. Pairs well with a wide variety of dishes.

#### **Soave Classico DOC Brognoligo Cecilia Beretta, Italy**

**6.20**

**8.50**

**26.00**

Gently floral with ripe orchard fruit on the nose. The palate displays ripe peach, pear and citrus, with an almondy finish and creamy texture. Great aperitif and an extremely versatile food wine.

#### **Pazo la Maza Albarino Adegas Galegas DO Rias Baixas, Spain**

**6.90**

**9.50**

**28.00**

A classic, lively and refreshing Albariño made in its indigenous region -DO Rias Baixas. Crisp and fresh and an excellent aperitif or a match with anything from the sea.

#### **Ana Sauvignon Blanc, Marlborough, New Zealand**

**6.90**

**9.50**

**28.00**

Named after winemaker Michiel Eradus's daughter, Ana could be described as a typical Marlborough Sauvignon Blanc: punchy with cut grass aromas, gooseberry flavours and refreshing acidity.

#### **Chablis Domaine Vincent Dampt, Burgundy, France**

**8.50**

**12.00**

**35.00**

Benchmark Chablis from rising star Vincent Dampt – it merges stony minerality and richness with perfect poise.

<b>ROSE</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
-------------	--------------	--------------	---------------

<b>Petit Ballon Rose IGP Comte Tolosan, Languedoc, France</b>	<b>4.50</b>	<b>5.70</b>	<b>16.50</b>
Bright, vivid pink in colour with upfront, juicy red fruits on the nose and palate.			

<b>Sanziana Pinot Grigio Rose, Romania</b>	<b>4.90</b>	<b>6.70</b>	<b>20.00</b>
Gently floral with red berry flavours and a touch of sweet spice.			

## **RED**

<b>Cipollina IGT Rosso Terre Siciliane, Italy</b>	<b>4.50</b>	<b>5.70</b>	<b>16.50</b>
Cipollina Rosso shines a spotlight on the characterful local Sicilian grape Nero d'Avola. Here, its plummy, spicy fruit is complemented by a dash of silky Syrah.			

<b>Puertas Antiguas Shiraz, Chile</b>	<b>4.70</b>	<b>6.00</b>	<b>17.50</b>
This ripe, soft-textured Shiraz bursts with black fruit, violet notes and a hint of peppery spice.			

<b>Sanziana Pinot Noir, Romania</b>	<b>4.90</b>	<b>6.70</b>	<b>20.00</b>
Complex layers of black cherry, raspberry and cinnamon with pretty fruit cake and deep spicy notes.			

<b>Afinado Cabernet Merlot Vinedos Marchigue, Chile</b>	<b>5.50</b>	<b>7.50</b>	<b>22.00</b>
A smooth Bordeaux-style blend with flavours of cassis, plum and sweet spice.			

<b>Mucchietto IGT Primitivo del Salento, Italy</b>	<b>5.70</b>	<b>8.20</b>	<b>24.00</b>
Sometimes no words are necessary. This wine draws inspiration from the hand gesture depicted on the label, known as Mucchietto in Italy and roughly translating as "what do you want for me?". A bold hand gesture for a bold wine, overflowing with rich fruit and sweet spices.			

<b>50/50 Rioja Joven Bodegas Zugober, Spain</b>	<b>6.50</b>	<b>8.90</b>	<b>26.00</b>
A vibrant, fruit-forward and refreshing Rioja made by the small family-owned estate Bodegas Zugober.			

<b>Malbec Bodega Ruca Malen, Mendoza, Argentina</b>	<b>6.90</b>	<b>9.50</b>	<b>28.00</b>
Argentinians don't do salad! This is a full-bodied, robust red that is perfect with red meat. A premium example of Argentina's signature Malbec grape, from a boutique winery in Argentina's most classic wine producing region.			

<b>Valpolicella Superiore Ripasso, Cecilia Beretta, Veneto, Italy</b>	<b>7.90</b>	<b>10.90</b>	<b>32.00</b>
Made from local grape varieties this wine is rich, full-bodied and deep garnet in colour. The nose displays intense aromas of prunes and wild cherries with savoury toasted notes. Round and smooth on the palate this 'baby Amarone' is the perfect accompaniment to a roast rib of beef, ragu or stew.			