



## Wine and Beverage List

“Red wine with red meat, white wine with fish” or “drink whatever wine you like with whatever you want to eat, there are no wrong combinations”... which one is right guide?

Rules provide guidelines to stir us towards more successful combinations and spontaneity allows us to test them, maybe break them or find new ones that work. Food and wine matches are all about finding a balance. At Heritage Portfolio, we are as passionate about wine as we are about food. We put all our passion and knowledge into providing you with the best possible experience of both.

To guide you through the vast world of wine that is available, we have structured our wine selections into groups – each complimenting a particular style of food. By tasting some of the combinations, you will appreciate how enhanced your overall dining experience can be. Our Event Design team have experienced these combinations and are able to advise and recommend.

Alternatively, our house white is a handcrafted blend based on Sauvignon Blanc from Spain. This wine will happily accompany most starters. It is dry, light with lemon and green apple on the nose and has good background acidity.

Our house red is a Tempranillo based blend, which strikes you with it’s immediate fruit appeal. Although lighter in style, the addition of Syrah will provide a good backbone structure to main courses that are more dominated by red meats.

For ease, to help you match with your menu we have made our prices per glass, with four glasses served per bottle. However as they say, once opened, the bottle is yours!



## Fresh Zingy Wines

Airen/Sauvignon Blanc, Castillo del Moro (Spain)

Sauvignon Riesling 'The Opportunist' (Australia)

Picpoul de Pinet, Coteaux de Languedoc (France)

Sauvignon Blanc, Zephyr (New Zealand)

Sancerre Blanc Classic, Domaine Daulny (France)

Riesling Clearwater, Sherwood Estate (New Zealand)

This group of wines has strong upfront fruit flavours that provide an immediate appeal - apple, lemon, lime, green pea, asparagus, elderflower and fresh herbs to list just a few dominant flavours. All have good mouth-watering acidity. The palate is straightforward and fruity. No oak is used in either the winemaking or maturation process.

Foodwise, the 'green element' makes them ideal aperitif, combining well with any herbs, rocket, lime and lemon in the dish. As they are rather light in their body, the food should also be light in style – like fish, shellfish and chicken with NO heavy or creamy sauce.

## Rounder Textured White

Viognier, Santa Rosa (Argentina)

Pinot Grigio Passaparolla Pradio (Italy)

Gruner Veltliner, Federspiral, Domaene Wachau (Austria)

Albarino, Castel de Bouza (Spain)

Gavi Di Gavi DOCG, Olim Bauda (Italy)

Pinot Blanc 'Tradition', Domaine Adam (France)

Chablis, Domaine Bernard Defaix (France)

Not everybody likes big, bold flavours. With more subtle upfront fruit, these wines really shine on the palate; beautifully textured with interestingly mineral, nutty and savoury undertones. They have a softer and slightly creamier texture that really comes to it's own with food.

Nuttiness and creaminess in the dish, like in risottos, pesto based sauces match perfectly with these wines. Parma ham with figs can be enhanced by the apricotty and honey flavours in Viognier. Gravdax, with it's dill coating and sweet mustard cure, will be superb with the Pinot Gris.



## Rich Whites

Chardonnay Gran Reserva, Nostros (Chile)

Rioja Blanco Barrel Fermented, Luis Canas (Spain)

Felino Chardonnay, Cobos (Argentina)

Macon Fuisse, Domaine de Fussiacus (France)

Sauvignon Blanc, Barrel Fermented, Amayna (Chile)

Meursault 'Sous la Velle', Domaine Michelot (France)

Rich whites can often accompany red meat (such as well cooked steak) for those that do not like reds. For any wine to gain real richness and creaminess it has to be made in or with oak. It is how they create it that makes all the difference. Well integrated oak adds real complexity to the wine; it adds creaminess, toastiness, vanilla, coconut, tropical fruit...but still retaining great balance and acidity. These wines come into their own with creamier and "sweeter" dishes, like scallops with pancetta and black pudding, foie gras pork and pork with apple.



## Soft, Juicy and Fruity Reds

Tempranillo Syrah, Castillo del Moro (Spain)

Pinot Noir Reserva, Nostros (Chile)

Carignan Vieilles, Mont Rocher (France)

Cabernet Sauvignon Original, Raats (South Africa)

Carmenere, Armador (Chile)

Barbera d'Asti Doc Superiore 'le Rochette', Olim Bauda (Italy)

Savigny Les Beaune Rouge, Domaine Lucien (France)

Smooth with plenty of upfront fruit, lower in tannins, higher in acidity. The predominant fruit flavours are raspberries, wild strawberries, cherries, sometimes with savoury and vegetal character. Ideally these should be served at slightly lower temperature than full bodied reds in order to preserve and enhance the fruit character.

Due to the higher acidity they are a perfect partner to some fish like mackerel, salmon or red snapper, cod with puy lentils or dishes with tomatoes. They're also great with pates and rillettes, ham hock terrines and similar. Chicken or pork with mushroom based sauces will go particularly well with Pinot Noirs in this category.

## Fresh Spicy Rustic Reds

Old Vine Garnacha, La Multa, El Escoces Volante (Spain)

Rioja Oak Aged Red, Luis Canas (Spain)

Cotes du Rhone, Les Arnevels, Vignobles Quiet (France)

Montpulciano D'Abruzzo Doc Zero, Collefrisio (Italy)

Cabernet Shiraz 'The Musician' Majella (Australia)

Salice Salentino DOC Rosso, Apollonio (Italy)

Crozes Hermitage Rouge, 'Les Pierrelles', Albert Belle (France)

Wines in this category all have very individual character. What they have in common is that they are moderate in acidity, often with savoury, herby character reflecting the place that they come from. They tend to have affinity with spice, be it paprika, cinnamon, cloves or curry.

They combine perfectly with slower cooked food, braised meat in rich sauce. Due to lower acidity, citrus enhanced dishes do not work well (like Thai) or simple fish, sushi and Japanese food.



## Powerful Structured Reds

Felino Malbec, Cobos (Argentina)

Chateau Lamothe Cissac Haut Medoc, Cru Bourgeois (France)

Shiraz 'Angels Share' Two Hands Winery (Australia)

Cabernet Franc, Raats (South Africa)

Cabernet Sauvignon, Majella (Australia)

Joan Gine Gine, Buil Y Gine (Spain)

Remelluri Reserva, Remelluri (Spain)

Reds with attitude, these are full on fruit and/or structure. Dishes have to be selected carefully as to avoid being overpowered by these wines. Big tannic structure without big fruit leads to medium/rare cooked food like venison or beef (great with good Claret or traditional Rioja)

If the accompanying sauce is fruity, the emphasis will move on to the fruit aspect of the wine (Shiraz or Ribera del Duero)





## Rose Wines

Castillo del Moro, Tempranillo Rosado (Spain)

Rioja Rosado, Finca Manzanos (Spain)

Serie A Malbec Rose (Argentina)

Pic st Loup Rose, Chateau de Lancyre (France)

Range from a soft salmon pink to a vibrant strawberry concoction. Ripe succulent berry fruits, well rounded and oh so gluggable – perfect accompaniment to long sunny days ... or the perfect refuge from long wet ones!

## Pudding Wines

Pudding wines deserve a very special place at the dinner table and can enhance the overall experience. **They are as special as Champagne** and are usually harvested in painstaking ways – picked several times in the same vineyard to select the grapes at exactly the right moment. They are artisan wines with highly individual flavours, rare and special. There are many different styles of pudding wines, each suited for a different type of dessert – from light fruity, slightly sparkling Moscatos to the luscious Grandjo.

Torrentes Tardio, Familia Zuccardi (Argentina)

Pink Muscat, Stella Bella (Australia)

Grandjo, Botrytised Semillon (Portugal)

Bouvier Trockenbeerenauslese, Weingut Alfred Fischer (Austria)

A delicate sweet wine with pear, apricots and citrus aromas. It will drive your taste buds nuts with fresh fruit and honey flavours.

This light, slightly spritzzy, aromatic wine is just like bottled sunshine. It is a “happy wine”, that puts smile on everybody’s face. Perfect with raspberry, strawberry fruit based puddings.

This must be the best value botrytised Semillon in the world. Proudly standing shoulder to shoulder with the best of the best – Chateau D’Yquem, but for a fraction of the price. Perfect with any toffee, apple based desserts.

A remarkable wine made near the shores of the vast lake Neusiedler where the warm humid nights provide ideal conditions for the production of great “Noble Rot” wines. Exotic, rich and luscious with a streak of refreshing acidity that keeps you coming back for more!





## Champagne and Sparkles

### Pommery Champagne selection

In 1874 Pommery created the very first successfully marketed Brut Champagne. Today Thierry Gasco, Chef de Cave and Le Figaro's 'Man of the Year' oversees the whole operation from vine to press to bottle, producing thousands of bottles a year, aged in an 18km network of underground cellars. Consistent top quality, together with the variety and innovation afforded by nine different crus, from the Brut Royal to the divine Cuvée Louise, is what sets Pommery apart from other Grandes Marques.

### Alternate Champagne Houses Are Available On Request

Prices based on 4 glasses per bottle

Pommery Brut Royal, N/V, France

Pommery make Champagnes that are fresh, elegant and lively. Bottle age lends complexity, and great winemaking adds style. Refreshing and palate-stimulating!

Pommery Rose, Brut, N/V, France

Dry with juicy strawberry like fruit, a fine mousse and lovely refreshing acidity. Great Rosé Champagne.

Pommery Springtime Rose, N/V, France

A gorgeous, opulent pink colour with vibrant red berry fruits exploding from the glass. A palate of creamy summer berries is coupled with delicate, fine bubbles and a lively yet rounded finish.

Pommery Summertime, N/V, France

Produced from only the Chardonnay grapes, to give a delicate yet supple character to the wine which reflects the mood of Summer. Complex and long, but instantly appetising and palate awakening.

Pommery Falltime, N/V, France

"Fall-Time" from the revered Pommery Estate is the seasonal Champagne best suited to Autumn. Softer, a little richer and rounder than the traditional Pommery style, Fall-Time is ideal as the nights draw in and we seek more warmth.

Pommery Wintertime, N/V, France

The first ever "seasonal" Champagne, Wintertime is a Blanc De Noirs using the finest 12 crus. Full bodied and fleshy, wintertime exhibits warm, ripe fruit character with hints of berries and nuts. Complex and long.

Pommery Brut Vintage, 1995/96, France

Wonderful complexity and weight, elegant and refreshing - true Pommery style.





## Champagne and Sparkles

Pommery Prestige, 1998, Cuvee Louise, France

Produced from the finest vineyards in Champagne (Ay, Arize & Cramant) Louise is the pinnacle of champagne production. Light yet complex, elegant and long, it is one of the most under-rated of all deluxe Champagnes.

Pommery Pop, (20cl), N/V, France

Pop is the first Champagne specially made to be consumed straight from the bottle or with a straw. It is made according to the traditional method Champenoise, with a majority of Chardonnay grapes. Try this exciting new Champagne, have a whole bottle to yourself!

## Sparkling Wine Selection

Prosecco, Passaparolla, Pradia Italy

A classy example of the sparkling wine to be seen drinking! Frothy, fragrant and mouth watering with lots of ripe apple and biscuit character.

Rocco Prosecco, Brut, Italy

Bright, brilliant, abundant in froth it is delicate and slightly aromatic. Following this with pleasing notes of citrus fruit in the mouth, and a long refreshing and crisp aftertaste.

Rocco Prosecco Rose, Brut, Italy

The bouquet is flowery and well rounded with aromas reminiscent of raspberries, hints of cranberries and cherries. The taste is full and warm with a fruity palate.

