

***A selection of wines from around the world  
Specially selected for Faithlegg House Hotel***

***House Wine Selection***

***Chile***

- |   |  |         |
|---|--|---------|
| 1 | <b>CARMEN – Tolten Sauvignon Blanc</b><br>A delicious wine with fresh citrus juicy flavours. With intense ripe and pure aromas, this wine has a clear pale straw colour with floral touches.     | € 22.00 |
| 2 | <b>CARMEN – Tolten Cabernet Sauvignon</b><br>Delightful soft tannins with a lingering fruity finish, this wine has a bright Blackberry colour with aromas of caramel, cherries and strawberries. | € 22.00 |

***Italy***

- |   |   |         |
|---|---|---------|
| 3 | <b>CIELO - Pinot Grigio</b><br>Wonderfully refreshing popular grape variety, delicate flavours & clean notes with a lingering after taste of Artemisia flowers. | € 24.00 |
| 4 | <b>CIELO – Merlot</b><br>Very soft berry like flavours, a lighter Merlot with lovely aromas, tannins and fruit.   | € 24.00 |

***Australia***

- |   |  |         |
|---|--|---------|
| 5 | <b>WOLFBLASS – Bilyara Chardonnay</b><br>Attractive fresh tropical fruit aroma of ripe limes and pineapples. Crisp ripe juicy tropical fruit on taste like exotic fruit salad. | € 26.00 |
| 6 | <b>WOLFBLASS - Bilyara Shiraz</b><br>Aroma of warm, soft plums and ripe figs. Smooth velvety taste of ripe warm slightly spicy plums with overtones of peppers and vanilla.    | € 26.00 |

***Bacchus Once Said:***

“We thank who gave us wine which warms the blood within our veins;  
That nectar is itself divine.  
The man who drinks not, yet attains by godly grace  
to human rank would be an angel if he drank. “

## ***Faithlegg Wine Recommendations***

***The Management of Faithlegg House Hotel have personally selected these wines from our extensive list and recommend them for you to enjoy with your meal***

### ***Wine Recommendations – White Selection***

- 23 GREEN POINT – Victoria Chardonnay € 47.00  
Deep rich complex style of vanilla ripe fruit, with an elegant smooth round ripe buttery fruit and tropical citrus complexity.  
**An ideal wine to compliment a Poultry Dish**
- 35 GROOT – Constantia Sauvignon Blanc € 40.00  
This signature grape variety in it's usual unusual mode. The pinotage is always more like a tannic pinot noir in this cool climate. It has mulberry scented fruit with a rather gruff finish.  
**An ideal wine to compliment a Fish or Pasta Dish**
- 9 CHATEAUNEUF DU PAPE – Cave St Pierre Preference Blance € 67.00  
Clear golden yellow in colour, the wine displays fruity, white flowers, honeysuckle and apricot aromas.  
**An ideal wine to compliment a White Meat Dish**
- 17 MEURSAULT – Roux Pere et Fils 2004 € 67.00  
Lovely yellow gold in colour, a complex nose of vanilla, hazelnuts and honey. Soft as silk, full and generous with a lingering aftertaste  
**An ideal wine to compliment a Pastry or Seafood Dish**

### ***Wine Recommendations – Red Selection***

- 24 GREEN POINT – Victoria Shiraz € 47.00  
Warm rich spicy fruit style edged with layers of cocoa, exotic spice and white pepper.  
**An ideal wine to compliment a Lamb Dish**
- 36 MEERLUST – Rubicon € 40.00  
Dark plum with ruby edges, blended berry aromas on the nose and appealing oaky vanilla undertones. Full, rich fruit & spice with a harmonious and creamy middle palate.  
**An ideal wine to compliment many dishes. Easy to drink**
- 10 CHATEAUNEUF DU PAPE – Cave St Pierre Preference Rouge € 67.00  
Deep purple in colour with glints of darkest red. Its prune & spice nose develops into notes of quince jam, fresh berry fruits and mint.  
**An ideal wine to compliment a Red Meat Dish**
- 16 LES GONDATS DE MARQUIS DE TERME - Margaux € 61.00  
Smoky, jammy nose, rich, plump blackcurrant and plums, fleshy. A good mouthful of opulent fruit with enough tannins.  
**An ideal wine to compliment a Beef Dish**

### ***Wine From France – White Selection***

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|----|---|---------|
| 7  | <b>POUILLY FUISSE – Albert Bichot</b>   | € 47.00 |
|    | Light silver yellow with a crisp, slightly nutty aroma, with a zesty lemon edge. Round, smooth, buttery fruit on taste with a slight citrus tang.                             |         |
| 9  | <b>CHATEAUNEUF DU PAPE – Cave St Pierre Preference Blance</b>   | € 67.00 |
|    | Clear golden yellow in colour, the wine displays fruity, white flowers, honeysuckle and apricot aromas.   |         |
| 11 | <b>CHABLIS – Albert Bichot</b>  | € 41.00 |
|    | Pale silver yellow with a classic flinty fresh aroma of lemony fruit with overtones of green herbs. Crisp tangy fruit with an elegant buttery style and flinty citrus finish. |         |
| 13 | <b>SANCERRE – Domaine Vacheron</b>  | € 57.00 |
|    | Made from the sauvignon blanc grape, Sancerre from the Loire is famous for its elegant bouquet & its crisp dry finish   |         |
| 15 | <b>JAFFELIN – Macon Lugny</b>   | € 32.00 |
|    | This wine is made unwooded with lovely aromas and flavours. Its an excellent quality Macon. A wine to drink and enjoy.  |         |
| 17 | <b>MEURSAULT – Roux Pere et Fils 2004</b>   | € 67.00 |
|    | Lovely yellow gold in colour, a complex nose of vanilla, hazelnuts and honey. Soft as silk, full and generous with a lingering aftertaste                                     |         |

### ***Wine From France – Red Selection***

- |    |  |         |
|----|--|---------|
| 8  | <b>GIGONDAS – J. Vidal Fleury</b>  | € 47.00 |
|    | Slightly purply ruby in colour with a rich, sweet cherry fruit, full aroma. On taste, a velvety rich fruit with a lovely spicy, peppery flavour of warm dry ripe fruit.  |         |
| 10 | <b>CHATEAUNEUF DU PAPE – Cave St Pierre Preference Rouge</b>   | € 67.00 |
|    | Deep purple in colour with glints of darkest red. Its prune & spice nose develops into notes of quince jam, fresh berry fruits and mint.                                 |         |
| 12 | <b>FLEURIE – Albert Bichot</b>   | € 40.00 |
|    | A good full, bright ruby red colour. Very fresh, strong but delicate fruit with cherry, peach and rose flavours. It is quite round and fleshy with finely balanced body. |         |
| 14 | <b>CHÂTEAU CLOÏTRE - Lescours Grand Cru Saint Émilion</b>  | € 57.00 |
|    | Deep cherry in colour with a pronounced aroma of soft fruits, the wine is supple, concentrated, elegant and full bodied with a long silky finish                         |         |
| 16 | <b>LES GONDATS DE MARQUIS DE TERME - Margaux</b>   | € 61.00 |
|    | Smoky, jammy nose, rich, plump blackcurrant and plums, fleshy. A good mouthful of opulent fruit with enough tannins.   |         |

### ***Wine From Spain – Red Selection***

- 18 CAMPO VIEJO – Gran Reserva € 41.00  
It has a garnet cherry red colour. Aromas of stewed fruit and wood, with spicy nuances. It has a lot of character and a long finish.

### ***Wine From Italy – White Selection***

- 19 ORVIETTO – D.O.C. Classico Marchesini 2005 € 27.00  
Medium to intense straw yellow colour. Pleasant, delicate fragrance, dry flavour with slight, refined, bitter aftertaste. Goes well with cold starters and fish.
- 21 CIELO – Soave € 27.00  
An excellent aperitif, it pairs nicely with appetizers, soups, fish and white meats.

### ***Wine From Italy – Red Selection***

- 20 BOLLA - Amarone Recioto Della Valpolicella D.O.C € 49.00  
Enticing aroma of spicy fruit and liquorice. Classic, powerful taste of velvety rich cherry and red fruit flavours.
- 22 COLLE SECCO - Montepulciano d'Abruzzo Rubino DOC € 34.00  
A wine of robust breed, bright ruby red in colour, finely scented, warm and generous. One of central Italy's most attractive red wines.

### ***Wine From South Africa – White Selection***

- 33 BRADGATE – Chenin Blanc Sauvignon Blanc € 33.00  
Crisp and elegant with tropical pear flavours complimented by a ripe green fig intensity.
- 35 GROOT – Constantia Sauvignon Blanc € 40.00  
This signature grape variety in its usual unusual mode. The pinotage is always more like a tannic pinot noir in this cool climate. It has mulberry scented fruit with a rather gruff finish.

### ***Wine From South Africa – Red Selection***

- 34 BRADGATE – Cabernet Sauvignon Merlot € 33.00  
Ripe blackberry Cabernet Sauvignon flavours blend with velvety-rich plum merlot fruit.
- 36 MEERLUST – Rubicon € 40.00  
Dark plum with ruby edges, blended berry aromas on the nose and appealing oaky vanilla undertones. Full, rich fruit & spice with a harmonious and creamy middle palate.

### ***Wine From Australia / New Zealand – White Selection***

- 23 **GREEN POINT – Victoria Chardonnay** € 47.00  
Deep rich complex style of vanilla ripe fruit, with an elegant smooth round ripe buttery fruit and tropical citrus complexity.
- 25 **WINDY PEAK – Reisling** € 37.00  
This delicate wines shows aromatic cool climate fruit on the nose with spice & citrus flavours on the palate. Elegant, clean and well balanced.
- 27 **SELINI – Sauvignon Blanc** € 40.00  
Wonderful fruity flavours with some striking complexity filling the palate with soft, light tannins providing structure.
- 29 **CLOUDY BAY – Sauvignon Blanc** € 67.00  
Very refreshing exciting ripe tropical citrus styles with round green lime and grapefruit complexity.
- 31 **CLIMING – Chardonnay** € 33.00  
This wine is mid straw in colour with a green hue. The nose presents a vanilla oak taste with pineapple and peach fruit aroma. The structure on the palate is elegant with soft peach flavours and a long finish.

### ***Wine From Australia / New Zealand – Red Selection***

- 24 **GREEN POINT – Victoria Shiraz** € 47.00  
Warm rich spicy fruit style edged with layers of cocoa, exotic spice and white pepper.
- 26 **SANDALFORD – Premium Semillon Cabernet Sauvignon** € 47.00  
Dark cherry red in colour with a complex briary fruit bouquet & a smouldering chocolate oak. A lovely medium – full bodied wine.
- 28 **SELINI - Merlot** € 40.00  
Deep purple, with complex aromas of dark fruits. Rich plum and dark berryfruit flavours with silky tannins mouth filling concentration.
- 30 **SARANTOS – Soft Press Shiraz** € 28.00  
Deep plum red in colour. On the nose it has rich licorice, chocolate plums, dark berry fruits and subtle spiciness. Very much like a warm fruit pudding.
- 32 **CLIMING – Shiraz** € 33.00  
This wine has good intense colour, rich vibrant fruit and a touch of oak with intense plum fruit dominating.

### ***Wine From USA – White Selection***

- 37 **BONTERRA – Chardonnay ( Organic )** € 37.00  
Pale deep yellow in colour, reflecting the rich buttery almost sweet aroma with layers of oaky biscuit complexity. On taste, full bodied, sweet oaky ripe fruit with lemony buttery style
- 39 **COPPERIDGE – Chardonnay** € 27.00  
Our winemaker styled this medium bodied Chardonnay with enticing fruit flavours to complement today's lighter dishes.

### ***Wine From USA – Red Selection***

- 38 **BONTERRA – Zinfandel ( Organic )** € 37.00  
Dark ruby red in colour, rich with black pepper spice aromas and blackberry flavours, all of which make this a classic Californian Zinfandel.
- 40 **COPPERIDGE – Cabernet Sauvignon** € 27.00  
With its medium bodied style, this Cabernet Sauvignon exhibits subtle herbal aromas along with flavours of berry.

### ***Wine From Chile – White Selection***

- 41 **DE MARTINO – Legado Chardonnay** € 35.00  
From the Maipo valley, big rich fruit and oak highlight a truly exciting wine that is full bodied with plenty of lovely peach, apple and melon flavours
- 43 **VINA TARPACA – Reserva Sauvignon Blanc** € 27.00  
Greenish yellow in colour, the aroma is fruity and floral with a slight hint of vanilla from the wood.

### ***Wine From Chile – Red Selection***

- 42 **DE MARTINO – Legado Carmenere Reserva** € 35.00  
Ripe fruits with a marvellous intensity & smooth tannins.
- 44 **VINA TARPACA – Reserva Cabernet Sauvignon** € 27.00  
Red ruby with blush and orange dashes, the nose has notes of cassis, ripe raspberries, vanilla and black pepper

***For that special touch Of Opulence .....***

***Champagne***

- |    |   |          |
|----|---|----------|
| 45 | <b>MOET &amp; CHANDON – Brut Imperial N.V.</b><br>Elegant, rich buttery Chardonnay aroma with hints of toast with a delicate buttery, round flavour and smooth aftertaste.  | € 78.00  |
| 46 | <b>MOET &amp; CHANDON – Brut Imperial Vintage</b><br>Delicate with a floral Chardonnay attack with some hints of toast, giving way to a wild berry flavour, ending on a full, round, smooth aftertaste.                   | € 95.00  |
| 47 | <b>MOET &amp; CHANDON – Brut Imperial Rosé N.V.</b><br>Medium pink in colour with a discrete lime and hawthorn blossom aroma with a slight hint of blackcurrants, culminating in a slightly fruity finish.                | € 88.00  |
| 48 | <b>MOET &amp; CHANDON – Brut Imperial N.V. ( ½ Bottle )</b><br>Elegant, rich buttery Chardonnay aroma with hints of toast with a delicate buttery, round flavour and smooth aftertaste.                                   | € 39.00  |
| 49 | <b>MOET &amp; CHANDON – Brut Imperial N.V. ( snipe )</b><br>Elegant, rich buttery Chardonnay aroma with hints of toast with a delicate buttery, round flavour and smooth aftertaste.                                      | € 24.00  |
| 50 | <b>DOM PERIGNON – 1995 Vintage</b><br>World famous luxury Cuvee, rich, full, biscuity aroma follows through with a depth of mature buttery fruit  | € 200.00 |
| 51 | <b>TATTINGER – Brut Reserve</b><br>One of the Grande Marque champagne houses, Tattinger consistently produces some of the finest champagne available. Full bodied with plenty of fruit matched by soft balancing acidity. | € 110.00 |
| 52 | <b>TATTINGER – Nocturne</b><br>Pale yellow in colour with shimmering highlights. Subtle and fresh nosed with hints of white blossom and ripe fruit. A mature, rich and mellow champagne with good mousse.                 | € 120.00 |
| 53 | <b>TATTINGER – Prestige Brut Rosé</b><br>A tasty, delicate and elegant champagne with the emphasis on fruit which results in a very fine flavour of cherries, loganberries and raspberries.                               | € 130.00 |

***Ralph Emerson Once Said:***

“ Give me wine to wash me clean from the weather stains of care “

***A finishing touch to your meal .....***

***Sparkling Wine***

- 54 **JACOBS CREEK – Sparkling Pinot Noir** € 36.00  
A premium Australian sparkling wine, in which the citrus and toasted cashew nut flavours of Chardonnay are married to the fresh breadcrust characters of Pinot Noir. The finish is soft, crisp and clean.
- 55 **JACOBS CREEK – Sparkling Rosé** € 36.00  
it has a soft pink colour with a fine and persistent mousse. The lemon citrus aromas of Chardonnay are in harmony with the fresh strawberry and red currant characters of Pinot Noir. The wine finishes with soft and round, with lingering berry flavours.
- 56 **GREEN POINT – Sparkling Brut N.V.** € 50.00  
The Green Point NV brut style is made using classic method traditionnelle and is a blend of base wines from the current vintage with older reserve wines

***Dessert Wine***

- 57 **NOBLE – Noble One Botrytis Semillon ( ½ Bottle )** € 50.00  
Superbly sweet with luscious speech. Tropical fruit, some serious botrytis & great acidity, it is now considered a classic dessert wine worldwide.
- 58 **NOBLE – Black Noble ( ½ Bottle )** € 60.00  
Noble One's fortified " big brother " dark and port-like, rich and raisiny
- 59 **MISSION HILL – Reserve Reisling “ Icewine “ ( ½ Bottle )** € 80.00  
Luscious aromas of honeycomb, apricot and lime seduce your palate with mouth filling richness.

***Rosé Wine***

- 60 **SANCERRE – Rosé Alain Gueneau** € 39.00  
An attractive ruby red colour with aromas of red fruits supporting a rich, well balanced structure
- 61 **CIELO – Pinot Grigio Blush** € 29.00  
A light contact with the coppery skins of Pinot Grigio gives the wine a pale blush or rose colour & higher fruit aromas.

***Galileo Once Said:***

“ Wine is sunlight held together by water “

***½ Bottle Wine Cellar – White Selection***

|    |  |         |
|----|--|---------|
| 62 | DE MARTINO – Isla De Maipo Sauvignon Blanc<br>Aged in oak, this wine has notes of citrus fruit, herbs & green apples.  | € 16.00 |
| 64 | PENFOLDS – Koonunga Hill Chardonnay<br>Fresh yet creamy style with an array of flavours including melon, lemongrass, figs and baked apples dusted with cinnamon. | € 18.00 |
| 66 | CHABLIS – Albert Bichot<br>Pale silver yellow with a classic flinty fresh aroma of lemony fruit with overtones of green herbs.                                   | € 20.00 |

***½ Bottle Wine Cellar – Red Selection***

|    |  |         |
|----|--|---------|
| 63 | DE MARTINO – Isla De Maipo Cabernet Sauvignon<br>Aged in oak, this wine is fruity & fresh with aromas of strawberry & Plum   | € 16.00 |
| 65 | PENFOLDS – Koonunga Hill Shiraz Cabernet<br>Dark chocolate and fruit cake style with a real complexity of cooked quince, rhubarb and ripe dark fruits with liquorice & a spicy mature oak. | € 18.00 |
| 67 | JAFFELIN – Fleurie<br>A good full, bright ruby red colour. Very fresh, strong but delicate fruit with cherry, peach and rose flavours.   | € 20.00 |

***And finally ...***

**We also have a fine selection of after dinner drinks on offer from our  
Roseville Rooms Drinks Trolley**

|                     |         |
|---------------------|---------|
| Baileys             | € 5.60  |
| Crème De Menthe     | € 5.60  |
| Tia Maria           | € 5.60  |
| Jameson Whiskey     | € 4.50  |
| Jameson 12 Year Old | € 6.00  |
| Hennessy Brandy     | € 5.50  |
| Sandeman 5* Port    | € 4.90  |
| Vintage Port        | € 12.00 |

***Lord Byron Once Said:***

“ Let us have wine and women, mirth and laughter,  
sermons and soda water the days after “

***Wine By The Glass – White Selection***

|    |  |         |
|----|--|---------|
| 1  | CARMEN – Tolten Sauvignon Blanc            | € 5.80  |
| 3  | CIELO – Pinot Grigio                       | € 5.80  |
| 5  | WOLFBLASS – Bilyara Chardonnay             | € 6.80  |
| 31 | CLIMING – Chardonnay                       | € 6.80  |
| 61 | CIELO – Pinot Grigio Blush ( <b>Rosé</b> ) | € 6.80  |
| 35 | GROOT – Constantia Sauvignon Blanc         | € 8.80  |
| 7  | POUILLY FUISSE - Lupé Cholet               | € 11.00 |
| 13 | SANCERRE – Domaine Vacheron                | € 11.00 |

***Wine By The Glass – Red Selection***

|    |  |         |
|----|--|---------|
| 2  | CARMEN – Tolten Cabernet Sauvignon                 | € 5.80  |
| 4  | CIELO – Merlot                                     | € 5.80  |
| 30 | SARANTOS – Soft Press Shiraz                       | € 5.80  |
| 6  | WOLFBLASS - Bilyara Shiraz                         | € 6.80  |
| 32 | CLIMING – Shiraz                                   | € 6.80  |
| 36 | MEERLUST – Rubicon                                 | € 8.80  |
| 20 | BOLLA - Amarone Recioto Dela Valpolic D.O.C        | € 9.80  |
| 14 | CHÂTEAU CLOÎTRE - Lescours Grand Cru Saint Émilion | € 11.00 |

***Wine By The Glass – Sparkling Wine & Champagne***

|    |  |         |
|----|--|---------|
| 54 | JACOBS CREEK – Sparkling Pinot Noir    | € 7.50  |
| 55 | JACOBS CREEK – Sparkling Rosé          | € 7.50  |
| 56 | GREEN POINT – Sparkling Brut N.V.      | € 10.50 |
| 45 | MOET & CHANDON – Brut Imperial N.V.    | € 10.50 |
| 46 | MOET & CHANDON – Brut Imperial Vintage | € 13.50 |
| 51 | TATTINGER – Brut Reserve               | € 15.50 |