

STOKE HALL WEDDINGS

Weavers Wines at Stoke Hall Weddings - complete wine list

Champagnes and Sparkling Wines



101. Stoke Hall Champagne

A light and refreshing Champagne that works fantastically as an aperitif. Good fruit up front is well supported by toast and honey flavours, the hallmark of France's most famous Appellation. A fine mousse combines with a finish that is creamy and has good length. We have sourced this wine ourselves as we think it represents the perfect house style of Champagne, delivering an approachability that is perfect for the celebratory occasion and will also accompany entrées. **£30.00**



102. Ayala, Brut Majeur

One of the oldest Houses in Champagne has had a revamp courtesy of neighbours Bollinger and it's great to see the traditions have been observed. Pale gold in colour with a fine mousse that is as pleasing on the eye as it is in the mouth. Aromatic on the nose, well balanced and showing great finesse and complexity, this Champagne has that delicious toasty finish that is indicative of the region. **£36.00**



103. Ayala, Brut Rosé Majeur

This pink Champagne from a House steeped in tradition has a very appealing delicate cherry colour with a hint of copper. The nose reveals a seductive bouquet of red fruits and a hint of cassis. In the mouth the wine is rich and fresh with a delicious finish that has impressive length and complexity. Fantastic accompaniment to a celebration with enough body to do game dishes also. **£39.00**



104. Bollinger, Special Cuveé

A top Champagne House whose reputation is built upon wine with a big personality. One of the most full-bodied available, with an elegance and depth that makes it unique amongst its contemporaries. Celebrate in style or serve alongside flavoursome canapés, meaty fish or gutsy salads. **£45.00**



105. Prosecco Riva dei Cillegi Ca'Vittoria, Northern Italy

This is a lovely example of the Prosecco style. A lively, sparkling wine that is all about white summer fruit and ripe apples. The palate offers elegance and finesse supported by a zesty, long and refreshing finish. A versatile wine that will drink well on its own or as an accompaniment to entrées and light courses. **£23.00**



106. Sunnyclyff Sparkling Brut, Australia

With the vineyard sitting just on the border of Victoria and New South Wales the fruit sees a lot of sun whilst growing and this shows through in the wine. The delightfully fresh fruit character is accompanied by a creamy texture that brings charm and the fact that it is made with aged reserve wines brings depth and complexity to the palate. You don't always have to go down the Champagne route to find an enjoyable toasting wine and this will also work well with canapés, seafood and salad. **£21.00**

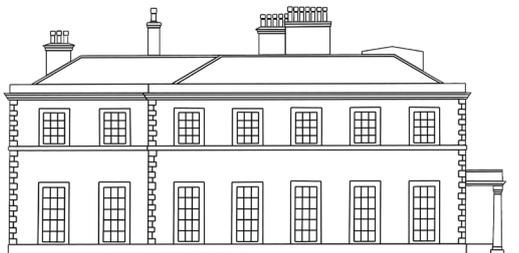


107. Pinot Grigio Mirabello Rosé, Northern Italy

Fresh, dry and crammed with summer fruits, a sparkling version of the classic Italian grape Pinot Grigio is given a pink twist. Beautiful when served with fish, especially salmon, this is also a wine for all occasions and works fantastically well on its own. **£23.00**

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White Wines



208. Stoke Hall Sauvignon Blanc, Central Valley Chile

We have personally selected this wine because its wonderfully vibrant and punchy gooseberry fruit character make it a wine suited to all occasions. It has all the crisp fresh flavour we've come to expect from Chilean Sauvignon Blancs with enough fruit to bring a pleasant balance to the palate. This is a versatile wine that is great as it is and also goes with a range of dishes. **£16.00**



209. Plaimont Colombard, Côtes de Gascogne France

There are some absolute finds to be had in the South of France and the zesty and zingy offerings from Gascony are amongst the best. The Plaimont cooperative work hard to get the best out of indigenous grape varieties by using modern wine-making techniques. Lots of crisp apple flavour is well presented with just enough softness in the finish to bring balance to the palate. Serve alone, with salads or seafood. **£16.00**



210. Vetrano Pinot Grigio, Northern Italy

This is the archetypal Italian white wine that has made its name with its consistently refreshing style. There's a lot of Pinot Grigio on the market these days but it's not always easy to find one that delivers the character definition that this does. This fantastic example is full of tropical fruit aromas with a dry, lingering finish. A very versatile wine that isn't scared of any occasion. **£16.00**



211. Sunnycliff Chardonnay, Victoria Australia

Produced in the South-East of Australia this is a Chardonnay very much in the fruit-driven style. Flavours of ripe peach and melon are presented with medium body and good depth, the finish has a lingering fruitiness that is very pleasant indeed. Serve this alongside a range of white meats or strong fish dishes. **£17.00**



212. Touraine Sauvignon Blanc, Loire France

The Loire Valley is famed for its Sauvignon Blanc and Touraine, just down the river from Sancerre, is where you find the lighter, more delicate interpretations. The classic crisp fruit flavour we have come to expect is presented in a fresh style with aromas that are reminiscent of blackcurrant leaf and apple. Light pork dishes are the ideal companion but most white meats, as well as fish or seafood, do well here. **£17.00**



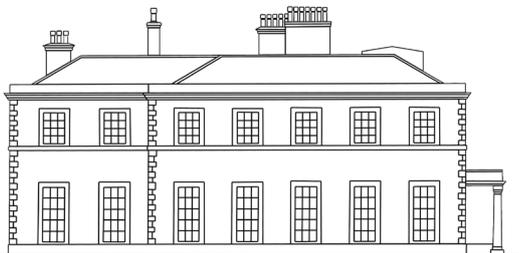
213. Painted Wolf The Den Chenin Blanc, South Africa

Made by wine-makers that pride themselves on being both socially and environmentally responsible, this wine takes its name from the rare wild dog that is native to South Africa. South African wines are known for their punchy fruit character and this is no exception. There is a wealth of flavour here with citrus fruit initially that develops to display stone fruit with pineapple, melon and vanilla. This accompanies a nose that is almost sweet with a hint of tropical fruit and honey. The finish is generous with a slight off-dry feel to it making for a great accompaniment to dishes of varying spice levels, as well as white meats and seafood. **£19.00**



214. Picpoul de Pinet Domaine Félines-Jourdan, Languedoc France

A great alternative to Chablis, it is a combination of the richness of this grape variety, local soils and modern wine-making methods that give the wine its complexity and originality. A dry tangy white wine that also has some honey and nutty weight but still retains a very clean and crisp palate. Seafood, particularly shell-fish, would be ideal but poultry also does well as a partner to its fruit character. **£19.00**



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215. Terra d'Alter Viognier, Alentejano Portugal

Portugal might not be the first place you'd think of for Viognier but that is part of the charm of this exciting wine from Alentejano. Showing classic aromas of Viognier, such as stone fruit with floral notes, that become much stronger on the palate and lead into a finish that has generous mineral complexity. This is good with shell-fish but comes into its own when served alongside cream based sauces whether it be with white meat or fish. **£19.00**



216. Quinta do Portal Branco, Douro Portugal

High quality Rosé from the Douro in Northern Portugal where a family run winery is really making the most of combining tradition with modern wine-making techniques. A different Portuguese offering all together with the indigenous grape varieties that make the blend are, for the most part, only grown in the Douro. The resulting wine is full of crisp and citrusy aromas that are well supported by a creamy texture on the palate. The finish hints at white flower with further creaminess and tropical notes too, fantastic complexity! Serve with shell fish for the ultimate combination but all seafood and lighter dishes will match its flavours well. **£20.00**



217. Sharpham Reserve, Dart Valley England

England's growing reputation for high quality wine is shown off here in a fresh and appealing way. The fruit is supple and reminiscent of apples fresh from the orchard, with floral notes bringing balance and an off-dry finish. Great with salads or light cheeses and also pork and chicken. **£20.00**



218. McCorkindale Sauvignon Blanc, Marlborough New Zealand

This has all the gooseberry fruit you could wish for from a Kiwi Sauvignon. The palate is well structured with fresh lime in the mouth and a hint of redcurrant in the finish, this has all the answers to the question of why Marlborough Sauvignon is so popular. Pork is well complimented by the fruit content but any white meat will make a satisfactory companion to this very popular style of wine. **£21.00**



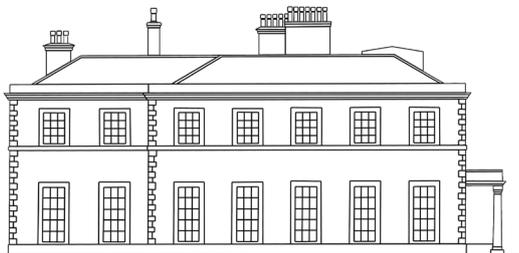
219. Sancerre Domaine Daulny, Loire France

Made in the heart of France's Loire Valley this is a classic Sancerre with its fresh grassy bouquet and ripe fruit flavour. The dry, crisp, mineral finish is typical of the Sauvignon Blanc grape from this region. Serve with chicken for the ultimate combination but all white meats will do well. **£24.00**



220. Chablis Domaines des Malandes, Burgundy France

Producing some of the finest Chardonnay in the world has always been the remit of this French appellation and this fine example of Chablis is no exception. Expressing aromas of crisp fruit, there is plenty of citrus and green apple flavour followed by a rich mineral finish. A pure expression of the Terroir of the region, this is best served alongside white meats or fish. **£24.00**



STOKE HALL WEDDINGS

Red Wines



324. Stoke Hall Merlot, Chile

Selected for its versatility, this is medium bodied and full of flavour. You really can taste the sunshine of the Central valley in the ripe plummy fruit and this develops further on the palate showing signs of cherry and red berry. This is all presented in a very accessible style that is great alone or with a range of different dishes. **£16.00**



325. Ladera Verde Cabernet Sauvignon, Central Valley Chile

Chile's consistency at producing this delicious style of wine is breath-taking. Punchy blackcurrant fruit softens the tannin to make this a soft and approachable style compared to some Cabernets. There is still a decent body to this wine and the finish is silky and unimposing. This can be enjoyed as it is but red meat dishes are a favourite accompaniment. **£16.00**



326. Alto Pampas del Sur Malbec, Mendoza Argentina

Argentinean wine is going from strength to strength and happily competes with Chile for smooth rich reds. Blackberry and blackcurrant fruit flavour is well supported with a hint of spice and enough structure to bring a bit of backbone to the style. This all makes for a wine of good complexity with a lengthier finish than you would expect. Lamb or beef is definitely the order of the day here. **£17.00**



327. Amanti Primitivo, Puglia Botter Italy

The 'lovers' red wine has all the delicious deep fruit flavour that we have come to expect from Italy. The nose is full of blackberry fruit that develops an almost liquorice flavour in the mouth forming a palate that manages to combine intensity with approachability. The finish is long but fruity enough to retain this wine's easy-drinking character. The body has no problem with the strong flavours of red meat but think meaty pasta dishes, typically enjoyed in the Mediterranean sun, for the perfect accompaniment. **£17.00**



328. Sunnyclyff Shiraz, Australia

The bouquet of ripe plums, with hints of liquorice and black pepper, jumps from the glass as soon as you take in the aromas. The fruit develops a more blackcurrant flavour in the mouth with the palate full-flavoured and delightfully smooth. A fine example of a Classic Victorian Shiraz, the peppery finish is great served with red meat especially beef steaks. **£18.00**



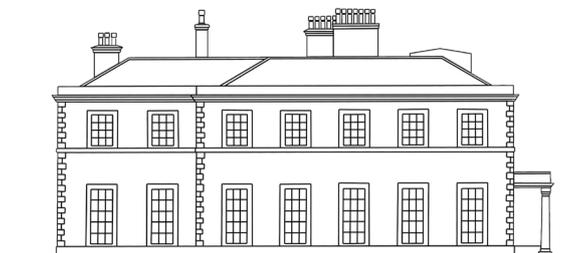
329. Gustales Crianza, Rioja Spain

The Spanish just love to put their red-fruit flavoured wine into barrel, especially in Rioja. This is a classic example as cherry fruit flavour is accompanied by savoury notes, presented with medium body and a velvety smooth finish with toasty spice hinted at, which compliments red meat dishes, especially lamb. **£18.50**



330. Painted Wolf The Den Pinotage, South Africa

Made by wine-makers that pride themselves on being both socially and environmentally responsible, this wine takes its name from the rare wild dog that is native to South Africa. A juicy fruit packed wine with a smorgasbord of red and black summer berries, warm spice and toasty wood flavours. The wine is impressively smooth and has a lovely silky texture and a long finish that is suited to red meat dishes. **£19.00**



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331. Quinta do Portal Colheita Red, Douro Portugal

Made entirely from a blend of grapes indigenous to the Douro and full of the character of northern Portugal. In the glass the colour is ruby red and the generous aroma is dominated by ripe berries with a hint of spice. The palate is shored up by soft, but firm, tannin that aids the complexity and the spice lingers into a finish that is also generously fruity. This wine just loves red meat dishes, especially herby stews and casseroles. **£19.00**



332. Fleurie Domaine de la Viroylette, France

The village of Fleurie in the heart of Beaujolais has been making light yet complex wines since Roman times. This example is classically soft with strawberry fruit flavour and just the slightest hint of black pepper. Whilst the finish is persistent, it is also light, so serve this with canapés or salads, particularly those of Mediterranean influence. **£19.00**



333. C J Pask Merlot, Hawkes Bay New Zealand

Pask winery, situated in the Hawke's Bay region of the North Island, has built its reputation on consistency and quality. This Merlot is no exception to that and the deep plummy flavour is well developed and then supported by subtle oak flavour. Of medium weight in the mouth, velvety tannins and smooth finish make this a fantastic partner to lamb and meaty pasta dishes. **£20.00**



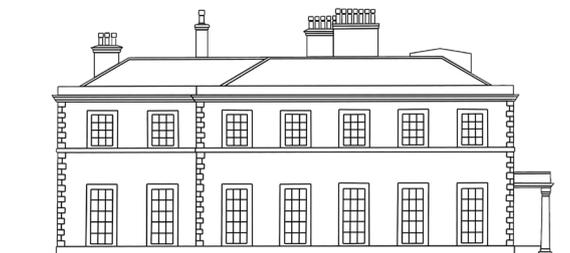
334. Saint Émilion Private Reserve, Bordeaux France

Situated on the right bank of the famous wine-making region of Bordeaux, Saint Émilion is famed for the quality of its medium to full-bodied red wines. Plummy Merlot flavours are followed by a hint of cassis. This is a classic elegant food wine from Bordeaux. **£22.00**



335. Châteauneuf-du-Pape Telegramme Brunier, Rhône Valley France

The most famous village in the Rhône Valley has built its reputation over the centuries by making full-bodied wines of great complexity. This is typical of that style and its inky black colour is an indictment of the great fruit concentration. The finish is deep and spicy making this the perfect partner to full-flavoured red meat dishes. **£29.00**



STOKE HALL WEDDINGS

Rosé Wines



401. Foxcover White Zinfandel, California

A very popular easy-drinking medium Rosé from California that is extremely approachable. With a nose full of strawberries and raspberries, and a palate that is light and refreshing, this is simply delicious. Do not be worried about drinking alongside dishes that have a bit of spice to them. **£16.00**



402. Viana Garnacha Rosé, Navarra Spain

Dry and with more body than some, this Navarra Rosé fills the nose with cherry fruit flavour. In the mouth, Morello cherry is definitely distinguishable as well as raspberry and a hint of strawberry. The palate is full and velvety and the finish is dry and persistent enough to leave you wanting more. Serve with salads or pasta dishes, seafood or white meat does well also or just enjoy on its own. **£17.00**



403. Quinta do Portal Rosé, Portugal

High quality Rosé from the Duero in Northern Portugal where a family run winery is really making the most of combining tradition with modern wine-making techniques. It has all the summer fruit you would expect with some lifted floral notes that bring added complexity. What sets this apart is a finish that is full of peach with hints of vanilla, it is just sublime, and quite frankly a cut above! Faces up well to spice, especially cured meats; fish or poultry cooked with strong flavours are a great accompaniment also. **£19.00**

Dessert Wines



506. Tokaji Late Harvest Disznoko, Hungary 50cl

Making wine since the 12th Century, the Hungarian region of Tokaji produces some of the most distinguished dessert wines in the world. The golden colour of the wine and the combination of flavours on show here are typical of its unique character. Aromas of apricot, fresh prune, citrus are joined by honey and wild flowers on the palate. The finish is generous and brings little tropical fruit and vanilla. There is so much to this wine it is fantastic on its own but will also pair well with a range of desserts and cheeses. **£20.00**



507. Muscat de Beaumes de Venise Dentelles

Dessert wine from the Rhone Valley that manages to maintain that balance between rich tangy fruit and elegant clarity. Exotic aromas dominate the nose and are joined by floral notes in the mouth. The finish is long and sticky with citrus fruit probably most detectable amongst a plethora of flavour. A fantastic way to end a meal either on its own or with a range of desserts or a cheeseboard. **£24.00**