

• WHITE WINES •

DELICATE AND DRY

301. Pinot Grigio, Via Nova*£18.95
(Italy) Lemony on the nose, with a delicious balance in the mouth. This is a very easy-to-drink wine with medium alcohol and a gorgeous finish.
302. Vermentino Vieilles Vignes IGP Pays d'Oc, Les Archères* .£18.95
(France) Bright yellow with green hues. Floral, peachy and white blossom aromas are met with a soft, creamy and well-balanced palate.
303. Sauvignon Blanc, Bodegas Santa Ana*£18.95
(Argentina) Cut green grass and hints of tropical fruit on the nose, with a crisp, refreshing, citrus blast palate.
304. Billi Billi Pinot Grigio, Mount Langi Ghiran**£22.95
(Australia) Medium bodied with tropical characteristics, grapefruit and green apple flavours, citrus peel and a mineral, zesty crispness.
305. Sauvignon Blanc, The Frost Pocket, Lawsons Dry Hills** .£22.95
(New Zealand) Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.

FULL AND FRUITY

306. Fiano, MandraRossa*£18.95
(Italy) Medium bodied and dry with balancing acidity keeping the tropical fruits clean and refreshing with a dry, textured finish.
307. Reserve Chardonnay, Tooma River, Warburn Estate*£18.95
(Australia) Packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.
308. Chenin Blanc, Stormy Cape*£18.95
(South Africa) Pale in colour with an enticingly citrus nose, this is a typically racy South African Chenin with a good concentration of sub tropical fruit well balanced with fresh citrus acidity and a dry finish.
309. Viognier Reserve, Bodegas Santa Ana**£22.95
(Argentina) Medium bodied, rounded and fruity with a succulent mouthfeel. The finish is crisp and refreshing.
310. Mâcon-Villages, Cave de l'Aurore**£22.95
(France) Ripe fruit and fresh acidity with a long, concentrated finish offering hints of apples and a touch of creaminess.

• RED WINES •

LIGHT AND LIVELY

311. Carignan Vin de France, La Cadence*£18.95
(France) A bright cherry red colour packed with red berry aromas and hint of nutmeg. The palate is full-bodied and fruity.
312. Viña Collada Rioja, Marques de Riscal*£18.95
(Spain) Aromas and flavours of strawberries and red cherries, a savoury character and a hint of toast on the finish.
313. Merlot, Montagne Noire, Vin de Pays d'Oc, Foncalieu*£18.95
(France) Welcoming red fruits are detected on the palate accompanied by silky tannins: immensely quaffable and very versatile.
314. Pinot Noir, Little Yering, Yering Station**£22.95
(Australia) Well structured and persistent with great depth of fruit and savouriness on the finish.
315. Rioja Crianza, Tio Vito**£22.95
(Spain) Structured and powerful with elegant complexity and good balance between the fruit, oak and acidity.

BIG AND BOLD

316. Pinotage, Man Vintners*£18.95
(South Africa) Bold and juicy with red berry fruit flavours and a touch of sweet oak spice.
317. Reserve Shiraz, Tooma River, Warburn Estate*£18.95
(Australia) A rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits and lively spices.
318. Podere Montepulciano d'Abruzzo, Umani Ronchi*£18.95
(Italy) This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.
319. Billi Billi Shiraz, Mount Langi Ghiran**£22.95
(Australia) Displays a complex nose, with a broad array of fruit and oak aromas. Medium bodied, with soft blueberry fruit, spices and subtle oak.
320. Cabernet, Painter Bridge**£22.95
(United States of America) The palate is medium bodied with a good concentration of blackberry and cassis fruit flavours. Finishes soft, round and juicy.

• ROSÉ WINES •

FUN AND FRUITY

321. Pretty Gorgeous Rosé, IGP Pays d'Oc*£18.95
(France) Soft red fruits and hints of clove are greeted with good acidity enabling the wine to be sipped as an aperitif or paired with food.
322. Zinfandel Rosé, De Gras*£18.95
(Chile) A full palate of pink grapefruit, pomegranate and honey with a hint of spiciness. Fresh and crisp with a lingering finish.
323. Planeta Rosé IGT Sicilia, Planeta**£22.95
(Italy) A light and attractive nose with notes of rose petals, pomegranate and strawberries. The palate is silky smooth, light and fresh with a beautiful finish.
324. Cabernet Sauvignon Rosé, Château La Freynelle**£22.95
(France) An aromatic nose followed by an elegant palate with a good balance between freshness, vigour, delicacy and red fruit with a clean, crisp finish.

• SPARKLING •

325. Brut Reserve, Tooma River, Warburn Estate* £23.50
(Australia) Crisp, lemony and honeyed, our Brut Reserve is everything you need for indulgence or celebration!
326. Prosecco Brut, Argeo, Ruggeri* £23.50
(Italy) A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish.
327. Brut di Pinot Nero Rosé VS, Ruggeri* £23.50
(Italy) Medium bodied and dry, possessing a ripe cranberry fruit intensity that balances the bubbles and the crisp finish beautifully.
328. Chardonnay Brut, Antonin Truffer* £23.50
(France) Full of rich, creamy fruit with soft bubbles and a zesty, clean finish.

• CHAMPAGNE •

329. Brut, Laurent Perrier ** £50.00
(France) A mature style of non-vintage Champagne with hints of citrus fruit, and a good balanced palate.
330. Cuvée Rosé Brut, Laurent Perrier ** £70.00
(France) Elegant with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries and a creamy textured, soft finish.
331. Brut Souverain, Henriot* £42.50
(France) Fresh, well-balanced and harmonious on the palate with persistent, fine bubbles.

* Wine available in our function wine packages

** Supplements will apply if used as part of any wine package

*Ruffles Terrace Restaurant wine list, boasting
over 100 wines, is available on request.*

Requests for wines should ideally be given 14 days before function date.