



Food and Wine at The Idle Rocks

Welcome to the Idle Rocks Hotel wine list.

With sustainability and traceability becoming ever more important in the world we live in today, we have worked hard to develop a wine list that is not only chosen to enhance our menus created by Head Chef Guy Owen and his team in the kitchen, but is good for the environment, supports many small, family-owned wineries and, dare we say, might, possibly, even be good for you!

Many of the wines are certified organic or biodynamic, but not exclusively so. Some we know do work organically but are too small and others too stubborn to get officially certified. Others are in the process of meeting all the rigorous requirements to reach full certification. Several are carbon neutral, with one winery even having its own hydro-electric power station and has produced enough energy to supply the entire winery and some of the surrounding area since 1910 – yes, you read that correctly, producing its own power for over a century!

We have also sourced wines from closer to home, actually from right here in Cornwall, limiting the food miles that it takes to get some fabulous wines into our cellar and into your glass. Knightor and Trevibban Mill are both making exceptional sparkling and still wines and we urge you to try them! If you fancy a day out, we can highly recommend a visit to Trevibban Mill Winery, located just outside Padstow. Tours of the vineyard and winery are available.

Finally, we also have a selection of wines that are just too good not to have on our list. A handful of absolute classics, a few wines that are David & Karen's personal favourites or just some great wines that we think you really need to taste!

Rachael Henley, Restaurant Manager

Dining at The Idle Rocks Hotel

Our ethos is to embrace and protect our picturesque waterside location, whilst promoting and enjoying the seasonal delights that are abundantly available to us throughout the year. My team of chefs pride themselves on preparing authentic and inspiring dishes, conceived from sustainably sourced ingredients, from right here in Cornwall.

We look for synergy and best practise from all our local suppliers, be it our fishermen, farmers and other food producers. We are extremely proud to have an exclusive relationship with The Lost Gardens of Heligan, for all of our heritage vegetables. This is showcased each month with the inclusion of the "Heligan's Garden" dish on our daily menu.

My culinary style draws on influences from French and Asian flavours; with texture and presentation all playing an integral part in creating, what is hopefully a memorable dish.

Whilst we are very serious about the sourcing and the preparation of the ingredients for our menu, we hope that you will find the setting at The Idle Rocks relaxed and the hospitality genuine and engaging.

Guy Owen, Head Chef.

Wines Available To Be Enjoyed By The Glass

Sparkling Wines & Champagne	125ml	Bottle
Fiori di Campo Prosecco Veneto, Italy (<i>Organic</i>)	8.00	38.50
Trevibban Mill, Black Ewe Sparkling White Brut 2014 Padstow, Cornwall (<i>Organic, Food Miles</i>)	12.90	67.00
Trevibban Mill, Black Ewe Sparkling Rose Brut 2014 Padstow, Cornwall (<i>Organic, Food Miles</i>)	12.90	67.00
Pommery Brut Royal NV Champagne, France (<i>Sustainable</i>)	17.00	88.50

White Wines

	175ml	250ml	Bottle
Notre Sur Chardonnay, Dominio de Punctum 2017 La Mancha, Spain (<i>Organic</i>)	£7.50	£10.50	£30.00
Picpoul de Pinet, Domaine La Serre 2017 Coteaux du Languedoc, France (<i>Sustainable, Boss's Favourite</i>)	£8.40	£12.00	£33.50
Chateau Deville Blanc, Entre Deux Mers 2016 Bordeaux, France (<i>Sustainable</i>)	£8.90	£12.70	£36.50
Merope Still White, Trevibban Mill 2017 Cornwall, UK (<i>Organic, Food Miles</i>)	£9.75	£13.95	£39.00
Sauvignon Blanc, Whitehaven 2016 Marlborough, New Zealand (<i>Sustainable, SWNZ</i>)	£9.75	£14.00	£38.90
Papillon Vermentino Viognier, Chateau Constantin-Chase 2015 Luberon, Provence, France (<i>Biodynamic Practices</i>)	£10.50	£15.00	£42.50
Chardonnay, Meerlust 2017 Stellenbosch, South Africa (<i>Sustainable</i>) <i>Bourdax</i>	£13.00	£18.50	£52.90
Pinot Gris, Whitehaven 2016 Marlborough, New Zealand (<i>Sustainable, SWNZ</i>)	£11.25	£16.10	£46.00

Wines Available To Be Enjoyed By The Glass

Rose Wines	175ml	250ml	Bottle
Black Ewe Rose, Trevibban Mill 2017 Padstow, Cornwall (<i>Food Miles</i>)	£9.50	£13.95	£39.00
Pinot Noir Rose, Whitehaven 2016 Marlborough, New Zealand (<i>Sustainable, SWNZ</i>)	£10.75	£15.35	£43.00
Whispering Angel Rose, Chateau d'Esclan 2017 Provence, France (<i>Boss's Favourite</i>)	£13.00	£18.55	£52.00
Domaine du Grand Cros 2017 Cotes de Provence, France (<i>Sustainable</i>) 1.5 Litre/Magnum	£10.00	£14.50	£86.00
Red Wine	175ml	250ml	Bottle
Notre Sur Tempranillo Cabernet Sauvignon 2017 Dominio de Punctum, La Mancha, Spain (<i>Organic</i>)	£7.50	£10.70	£30.00
Estate Carmenere, De Martino 2016 Maipo Valley, Chile (<i>Carbon Neutral</i>)	£8.25	£11.80	£33.00
Raisins Gaulois 'Gamay', M & C Lapierre 2016 Beaujolais, France (<i>Organic, Low Sulphur</i>)	£10.35	£14.75	£41.00
Morellino di Scansano Bellamarsilia, Antonio Camillo 2017 Tuscany, Italy (<i>Organic</i>)	£9.50	£13.50	£38.00
Seresin, Leah Pinot Noir 2015 Marlborough, New Zealand (<i>Biodynamic</i>)	£14.25	£20.40	£57.00
Reserve Malbec, Luigi Bosca 2015 Mendoza, Argentina (<i>Biodynamic Practices</i>)	£12.00	£16.00	£47.50

Fiori di Campo Prosecco Veneto, Italy**£8.00****£38.50****Veneto, Italy** (*Organic*)

Produced from organically grown Prosecco grapes grown in the prime Valdobbiadene area around Treviso. This pale and delicate sparkling wine has fine bubbles and fresh aromas of green fruits, elderflower and honeysuckle. It is elegantly light, dry and well balanced.

Ca' d'Gal, Moscato d'Asti 'Lumine' 2017**£39.50****Piemonte, Italy** (*Organic*)

Lumine captures sunny notes of elderflower cordial, mandarin oranges and rose petals. Flavours of white peaches and pears melt on the tongue like cotton candy, perfectly light and balanced and frizzante bubbles cleanse the palate. Drink joyously as an aperitif, as a sorbet-like palate-cleanser, eton mess, or my favourite, with cream teas on the terrace. Just remember – it's jam before cream!

Paul Mas, Prima Perla Cremant de Limoux Methode Traditionelle Brut NV**£45.00****Limoux, South-West France** (*Organic, Terra Vitis*)

With a light, frothy mousse, attractive biscuity nose and crisp, dry, spankingly-clean palate, this Cremant de Limoux is a terrific choice for all the occasions when bubbles are beneficial, perfect for all manner of celebrations.

Raventos i Blanc, Blanc de Blancs Brut NV (Vino Espumoso de Calidad)**£54.00****Penedes, Spain** (*Biodynamic*)

This Blanc de Blancs is the 'premier' sparkling wine of the Raventos i Blanc Estate. A blend of Macabeu, Xarel-lo and Parellada grapes and the aim is to reflect the complexity of the terroir by blending different parcels together. An elegant sparkling wine, characterised by crisp apple, white nectarine and green pear nuances.

Trevibban Mill, Black Ewe Sparkling White Brut 2014**£12.90****£67.00****Padstow, Cornwall** (*Organic, Food Miles*)

A delicious single estate organic sparkling wine from our friends Engin and Liz Mumcuoglu...and very tasty it is too! 100% Seyval Blanc and all of the grapes come from the vineyards right outside the winery and cellar door restaurant. This fizz is crisp and dry and has great mouthfeel. What a way to celebrate in great Cornish style!

Trevibban Mill, Black Ewe Sparkling Rose Brut 2014**£12.90****£67.00****Padstow, Cornwall** (*Organic, Food Miles*)

Made in the traditional method, this organic pink fizz was the very first wine made at Trevibban Mill. It has an appealing plum and cherry nose, with cranberry, redcurrant and cherry flavours in the mouth. Fine, soft bubble and crisp acidity give this fizz great structure and freshness.

Knightor, Vintage 2011**£85.00****St. Austell, Cornwall** (*Food Miles*)

Just 2,000 bottles of this premium Cornish sparkling wine were produced. Pale lemon in colour with a gentle stream of fine bubbles. The aroma is rich and enticing, showing apple, pear and buttery pastry. The gentle mousse leads to delicate apple and citrus flavours, wonderfully balanced and racy. An elegant fizz showing great finesse. A wine for a special occasion!

Pommery Brut Royal NV	£17.00	£88.50
Champagne, France (<i>Sustainable</i>)		
Pommery Brut Royal Non-Vintage Champagne is a Decanter Gold Award Winning wine. Brut Royal is wonderfully fresh and elegant with great balance and finesse and a lively finish thanks to the flavours of fleshy fruit and little berries, with a blend that emphasizes the Chardonnay grape. Its freshness, with its hints of citrus and white flowers, is made possible by its first fermentation which is conducted at a low temperature (16°) preventing the subtle flavours from escaping.		
Half Bottle		£55.50
Louis Roederer Brut Premier NV		£98.50
Champagne, France (<i>Sustainable, largest organic grower in Champagne</i>)		
The benchmark of a Champagne house style is its Non Vintage. Roederer's Brut Premier is blended from at least four vintages in a cuvee composed of two-thirds Pinot (of which 10-15% is Pinot Meunier) and one-third Chardonnay. Aged for 36 months prior to disgorgement, it is released only after a further six months in the cellars in Reims. Brut Premier is consistently rated as one of the finest non-vintage Champagnes.		
Half Bottle		£56.00
Pommery Brut Rose NV		£115.00
Champagne, France (<i>Sustainable</i>)		
Pommery's delicately fruity Brut Rose features distinctive, fuller notes that remain vibrant, fresh, and extremely fine. Its colour comes from the Pinot Noir grape skins, which were left on for some of the winemaking process. These grapes were chosen on the vines for their level of maturity. It was aged in the cellar for three years to give it the singular characteristics of a Pommery Rose. Surprisingly charming with hors d'oeuvres, perfect with white meat or shellfish, or with berry desserts. Celebratory by day, romantic by night.		
Louis Roederer Vintage Brut 2009		£140.00
Champagne, France (<i>Sustainable, largest organic grower in Champagne</i>)		
The high concentration of Pinot Noir lends Louis Roederer Vintage an intense, smooth and densely structured palate, preceded by a nose marked with citrus, floral notes and hints of ripe fruit. As it develops in the glass, notes of caramel, almond and some woody hints break through, whilst a mineral freshness at its core lends this wine balance and elegance.		
Louis Roederer Cristal Brut 2009		£300.00
Champagne, France (<i>Sustainable, largest organic grower in Champagne</i>)		
Brilliant colour with pale gold highlights, indicating a year of very fine ripeness. A fine steady flow of bubbles. A rich bouquet with hints of zesty fruit, lilies and light toasty hint of hazelnuts develops in the glass as the fruit aromas become more intense and complex. The palate confirms the delicate fruit with a deep ripe flavour and silky texture, finishing crisply with a pure, mineral balance. 2009 Cristal has an intriguing harmony of aromas, flavours and freshness. As a young wine it is already deliciously balanced and charming and promises to be a magnificent champagne in full maturity.		

Crisp Dry Whites	175ml	250ml	Bottle
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Picpoul de Pinet, Domaine La Serre 2017	£8.40	£12.00	£33.50
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Coteaux du Languedoc, France (*Sustainable, Boss's Favourite*)

Delightful and fresh nose of exotic fruits and white fruits mixed to fresh almonds and white flower notes. Fresh on the palate with a slight hint of lime. Very nice, easy drinking summer wine.

Muscadet Cotes de Grand Lieu sur lie, Domaine Herbauges 2017			£35.00
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Loire, France (*Sustainable*)

Refreshing white wine from 30 year old vines planted on pebbly schist and managed using sustainable practices. This delicious single estate Muscadet produced by Luc and Jeromes Choblet comes from the region's newest quality appellation, the Cotes de Grand Lieu Sur Lie and has a pleasant tang of grapefruit with notes of lemon and hints of currants and thyme. Refreshing aperitif and excellent with fresh oysters.

Chateau Deville Blanc, Entre Deux Mers 2016	£8.90	£12.70	£36.50
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Bordeaux, France (*Sustainable*)

Crisp and clean as a whistle & dry, medium bodied with citric lemon and grapefruit notes from the Sauvignon, underpinned with a textural richness from the Semillon. This is no nonsense, brilliantly executed white Bordeaux. Very satisfying with a lifted zesty finish.

Merope Still White, Trevibban Mill 2017	£9.75	£13.95	£39.00
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Padstow, Cornwall, UK (*Organic, Food Miles*)

An elegant and sophisticated Bacchus blend, whose name comes from the dramatic rocks at Trevoze Head, is a very fruity, crisp, dry white with enticing floral, pear and elderflower aromas. On the palate you will find fresh stone fruit and green apple flavours which continue in the mouth long after you swallow. Excellent alone, or with a nice piece of fish for dinner or cheese platter to share over lunch.

Lugana, Marangona 2017			£38.00
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Lombardy/Veneto, Italy (*Organic*)

Aromas of white spring flower, mature orchard fruit and a whiff of graphite float out of the glass. The fresh, concentrated palate doles out ripe white peach, mature Granny Smith and Bosc pear while mineral and almond notes back up the finish. Brilliant with so many fish dishes.

Sauvignon Blanc, Whitehaven 2016	£9.75	£14.00	£38.90
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Marlborough, New Zealand (*Sustainable, SWNZ*)

With aromas of lifted grapefruit and white currants and hints of freshly crushed herbs, nettles and flint. The palate has freshness and clean fruit purity, with a finely balanced, refreshing acidity. It shows vibrant varietal aromas, making a powerful palate impression that is quintessential Marlborough. A perfect accompaniment to summer salads, poultry and shellfish, especially our very own Cornish mussels or asparagus.

Pinot Grigio, Tiefenbrunner 2017			£46.00
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Sudtirol, Alto Adige, Italy (*Hydro-Electric*)

Seriously serious Pinot Grigio from northern Italy, far superior than the mass-produced PG's from the rest of the country. Light yellow to sandy-coloured in appearance, with an unobtrusive bouquet and hints of pear and candied fruit. The strong harmonious structure emphasizes its dry full bodied taste and round finish. Seriously good!

Alvarinho, Quinta do Soalheiro 2017			£50.00
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Minho, Portugal (*Organic Practices*)

The Alvarinho grapes used in this Vinho Verde come from several small vineyards planted in granite soil between 100 and 200 meters above sea level and located in a very particular microclimate. Melgaço region, the northern point of Portugal, is protected by a range of mountains that create the perfect conditions of rainfall, temperature and number of hours of sunshine needed to the better ripeness of the Alvarinho grapes. Citrus in colour with lively and fruity aromas of melon and pear followed by delicate flavours of grapefruit with hints of pear on the finish.

Notre Sur Chardonnay, Dominio de Punctum 2017 **£30.00**
La Mancha, Spain (*Organic*)

This organic Chardonnay is a light gold in colour. Tropical aromas of mango and pineapple fill the nose. The palate is soft with flavours of apple, peach and mango. Full and round in the mouth with a refreshing streak of acidity, and tropical fruits lingering on the palate. Best served with chicken or fish dishes.

Chenin Blanc, Cederberg 2016 **£39.00**
Cederberg, South Africa (*Sustainable*)

The Cederberg Chenin is made in a mature and confident style and shows the great potential of the variety when treated with care. A combination of crisp, fresh fruit (melon, green apple, grapefruit and white pear) and a creamy texture resulting from five months lees contact makes for excellent balance. Enjoy this with creamy dishes of fish and white meats.

Civitas Pecorino, Lunaria 2017 **£39.00**
Abruzzo, Italy (*Biodynamic*)

Not to be confused with the cheese, this wine takes its name from the Italian 'pecora' (sheep) who would eat the grapes whilst walking through the vineyards. This Pecorino is certified biodynamic so has been subjected only to completely natural processes. Bright gold in colour with an aromatic nose. A soft and pleasant wine with aromas of citrus, ripe pear, peach and orange blossom. The palate is clean and rich with a pleasing mineral complexity and a long finish.

Papillon Vermentino Viognier 2015 **£10.50** **£15.00** **£42.50**
Chateau Constantin-Chase, Luberon, Provence, France (*Biodynamic Practices*)

After spending 6 months cocooned away in oak barrels after finishing its fermentation, this beautiful wine expresses notes of white peach and acacia flowers on the nose and palate, alongside citrus fruit and a delightful hint of brioche. Delicious with grilled fish or a creamy mushroom sauce.

Chardonnay, Meerlust 2017 **£13.00** **£18.50** **£52.90**
Stellenbosch, South Africa (*Sustainable*)

Rich and enticing notes of quince, toasted oats and marzipan characterize this serious Chardonnay. Full bodied and generous in the mouth, balanced by a touch of acidity and mineral tones. A markedly long finish. Big, bold and beautiful!

Glenwood, Semillon 2013 **£53.50**
Franschhoek, South Africa (*Sustainable*)

The Farm is surrounded by aspects of outstanding natural beauty. Using only the best materials and sustainable viticultural practices. Wine spent 15 months on lees, in small French oak barrels. Aromas of ripe apricots, pear, vanilla, honey with a creamy and smooth finish.

Capellania Rioja Blanco, Marques de Murrieta 2013 **£55.00**
Rioja, Spain (*Organic Practices*)

Sourced from the 'Capellania' vineyard located at 485m altitude within the 300 hectare Ygay estate surrounding the winery in Rioja Alta. Intense aroma of ripe golden fruit with smoke and almonds. The palate is dry and savoury with oak vanilla overlaid with golden fruit and a lovely balancing freshness on the finish. A modern white Rioja. Pair with smoked fish, white meat, foie gras, cheeses and Asian food.

Quartz Chardonnay, Bindi 2015**£115.00****Victoria, Australia** (*Organic*)

Akin to a Grand Cru Chablis...only better! Sourced from a half hectare, quartz-filled vineyard at Bindi. The fruit has serious complexity, finesse and intensity. The winemaking is handled delicately, spending 6-12 months in barrels, 35% of which is new French oak. Just 48 bottles have been allocated to the UK market from what many believe to be the best Chardonnay produced in Australia!

Corton Charlemagne, Remi Rollin 2013**£155.00****Burgundy, France** (*Sustainable, Terra Vitis*)

This Corton-Charlemagne was, in my mind, one of the best white Grand Crus of the vintage. Amazing intensity on the nose and palate. A powerful, explosive wine with excellent minerality and balanced ripe fruit. Just beginning to open up in its complexity and is becoming more voluptuous, so we would suggest decanting this wine for maximum enjoyment. Hint of nuttiness on the finish. Utterly delicious!

Aromatic Whites

175ml

250ml

Bottle

Viognier, Viento Aliseo 2017**£32.00****La Mancha, Spain** (*Biodynamic*)

A beautiful pale gold in colour, this Viognier is highly aromatic with perfumed, floral aromas on the nose. The palate is full of white blossom, magnolia and peach flavours, balanced perfectly with a refreshing, citric acidity. The balance of aromatic notes with the acidity leaves a clean and floral impression in the mouth. Perfect with thai curries, ginger and lightly spiced dishes.

Pinot Gris, Whitehaven 2016**£11.25****£16.05****£46.00****Marlborough, New Zealand** (*Sustainable, SWNZ*)

Made in the style of Alsace from hand-picked, whole bunch pressed grapes. This version has spicy aromatics and shows apple strudel like flavours of apples, pears, raisins, pastry and cream. The resultant wine is opulent with a rich, slightly oily texture, good weight and mouthfeel, and a long finish.

Jurancon Sec, Clos Lapeyre 2016**£46.00****Pyrenees, France** (*Organic*)

An expressive and intensely citrus nose, with notes of white fruits and green hazelnut. Fresh and fruity on the attack, with a taught, aromatic and well-balanced palate with good persistence... typical of Gros Manseng grown at 400m in altitude. Drink with shellfish, or with fish dishes with spicy, curried or saffron sauces. Will go well with a tender and tasty goat's cheese or a fresh sheep's milk cheese, or just a slice of air-dried ham or sausage.

Riesling Trocken, A. Christmann 2015**£52.00****Pfalz, Germany** (*Biodynamic*)

Steffen Christmann's wines have a marked clarity and are gloriously rich and intense. This is fresh and aromatic, with an elegant and pleasurable nose of white flowers, limes and ripe orchard fruits. The palate is elegant and dry with lots of minerals and orange citrus flavours. A mineral acidity provides a very refreshing feeling and adds to the complexity of the long and satisfying finish. Delicious Riesling!

Chablis, Domaine Daniel Dampit 2016 **£49.00****Burgundy, France** (*Sustainable*)

Daniel Dampit makes very pure wines, which have the classic mineral style of Chablis at their core. The 2015 is a beautifully balanced wine, the aromas being ripe, the palate richly built. Floral and refreshing in character, this is a creamy, finely textured wine with a super-clean, dry finish. This is quintessential Chablis and the classic accompaniment to all shell-fish and smoked salmon.

Sancerre Le MD, Henri Bourgeois 2016 **£67.50****Loire, France**

Domaine Henri Bourgeois, is the single biggest private Domaine in the whole appellation with about 90 hectares of vineyards planted on a variety of soils such as Kimmeridgean clay (lit, fossilized oyster shells - you can break them open and find ammonites), chalk, limestone and silex, otherwise known as flint. The Domaine is passionate about preserving the authenticity and diversity of the vineyards, so each Sancerre that is made, despite the fact that it comes from the one grape variety, is markedly different in style and structure, to another. The MD (Mont Damnés) vineyard is the most iconic vineyard in Sancerre. The slopes are incredibly steep (hence damned slopes). Only a dozen or so wine makers out of four hundred have the privilege to possess a parcel of this soil. Bourgeois owns 60% of the vineyard holding. The winery is right next to the hill and thus this vineyard is farmed fully organically. Harvest is by hand and highly selective. A combination of minerality allied to time spent on the lees gives an intense structure, which may seem angular in youth, but broadens out in time or when the wine warms up in the glass.

Condrieu, Domaine du Monteillet 2016 **£72.00****Rhone, France**

This is impressively balanced Condrieu, restrained yet lacking none of the glorious floral and honeyed fruit richness of viognier grown in this appellation. Maybe it's the acidity, or maybe it's the stony minerality the vines pulled from their steep granite slopes: This wine manages to offer flavours as rich as peaches drizzled in wild honey without entering the dessert realm. To get the best out of it, try serving it cool cellar temperature and decanting it and see how the aromas develop magically in the glass.

Rully, La Perche, Domaine Belleville 2015 **£72.50****Burgundy, France** (*Sustainable*)

Beautifully scented with floral aromas, citrus fruit, pear and a touch of almonds. Clean and fresh with lemon and exotic fruit flavours. Lovely balance, slightly creamy and a very long flinty finish. Great as an aperitif as well with food.

Chassagne-Montrachet 1er Cru Morgeot, Domaine Vincent Girardin 2014 **£132.00****Burgundy, France** (*Organic Practices*)

Vincent Girardin is the 11th generation of a winemaking family from Burgundy. He is focused on producing outstanding quality wines using organic and biodynamic practices. This wine comes from the ultra-prestigious and tiny appellation of Chassagne-Montrachet. The nose has depth of aromatics, displaying hazelnut, vanilla and citrus notes. The palate is dry, medium to full bodied, with a thread of acidity that dances across the palate bringing balance to the concentration of fruit. The complex flavors unravel on the palate and linger on, the hallmark of a fine wine. An outstanding wine!

Rose Wines

175ml

250ml

Bottle

Black Ewe Rose, Trevibban Mill 2017

£9.50

£13.95

£39.00

Padstow, Cornwall (*Food Miles*)

Source from vineyards around the winery, this rose is fully organic. A striking pink colour, Black Ewe Rose has powerful aromas of strawberries and cream with hints of pear. Strawberries and cherries dominate in the mouth, but don't let the fruit sweetness fool you... This wine is dry, with an attractive, crisp finish. Excellent as an aperitif or with antipasti.

Pinot Noir Rose, Whitehaven 2016

£10.75

£15.35

£43.00

Marlborough, New Zealand (*Sustainable, SWNZ*)

Lifted strawberry, raspberry and peach fruit aromas, with refreshing floral and creaming soda notes. The palate is medium-bodied with a soft, plush texture. The red berry and floral flavours fill the mouth and persist on the long, vibrant finish. Perfect with summer foods. Try serving it with smoked fish, pâtés, or fresh green salads. It will also pair well with mild cheeses such as gouda, gruyere or edam.

Whispering Angel Rose, Chateau d'Esclan 2017

£13.00

£18.55

£52.00

Provence, France (*Boss's Favourite*)

An irresistible delicate pink! Charming, refreshing, refined, and with plenty of juicy, enticing, strawberry and berry fruit. This is a rose that should be in everyone's cellars, without exception. Drinkable is an understatement and you'll keep on coming back for seconds... We defy you to resist.

1.5 Litre/Magnum

£104.00

Sancerre Rose, Daniel Chotard 2017

£55.00

Loire, France (*Organic Practices*)

This Rose from the Loire is salmon pink in colour, with a nose redolent of red berries. The palate shows a great deal of freshness and clean, long lasting fruit - a soft, lively and cheerful wine - serve with salads, charcuterie or salmon dishes.

Domaine du Grand Cros 2017

£10.00

£14.50

£86.00

Cotes de Provence, France (*Sustainable*)

A typical rose from Provence, peach colour with a pale salmon reflections. An exuberant nose of fresh fruit with a dominant citrus character. The mouth is both supple and fresh with a beautiful presence of red fruits, raspberry, citrus and floral on the finish.

1.5 Litre/Magnum

Easy Drinking Reds

175ml

250ml

Bottle

Notre Sur Tempranillo Cabernet Sauvignon 2017

£7.50

£10.70

£30.00

Dominio de Punctum, La Mancha, Spain (*Organic*)

This organic blend of Tempranillo and Cabernet Sauvignon is a bright cherry red in colour with aromas of red berries and cherries on the nose. The palate is smooth with crunchy red fruits and a refreshing acidity. Soft tannins add structure to the wine which finishes long and fruity. Ideal with grilled or smoked meats.

Estate Carmenere, De Martino 2016

£8.25

£11.80

£33.00

Maipo Valley, Chile (*Carbon Neutral*)

Carmenere is a speciality for this producer, which has just been awarded Chilean Winery of the Year. World-renowned winemaker, Marcelo Retamal, has been excited to transform these top-quality grapes, full of varietal character, into wines with concentration and perfect balance. Full and flavoursome, with exceptional freshness. Spicy notes, freshness and structure (with velvety tannins), this wine can be enjoyed on its own but ideally with food, preferably with a bit of spice.

Monastrell, Goru Organic 2016

£35.00

Jumilla, Spain (*Organic*)

Monastrell is originally from Spain but is now grown widely in France, where it is known as Mourvedre, and in California and Australia, where it is called Mataro. Made from 25-year-old organic Monastrell vines, Goru is aged for 2 months in American oak. Black cherry with purple violet hues. Clean, fragrant with a spice box bouquet, violets and blueberry. Smooth texture, with savoury red fruits, soft round tannins, well-balanced acidity and pure finish. Lovely, long and lush!

Les Galets Rouge, Chateau Mourgues de Gres 2016

£37.00

Costieres de Nimes, Rhone, France (*Organic, Low Sulphur*)

Classic red wine from the southern part of the Rhone Valley. Predominantly Syrah with Grenache, a touch of Carignan and Mourvedre. Notes of violets and enticing aromatic red fruits. The Syrah vines are more than forty years old, and their well-established root systems probe the clay calcareous marl in search of moisture.

Morellino di Scansano Bellamarsilia, Antonio Camillo 2017

£9.50

£13.50

£38.00

Tuscany, Italy (*Organic*)

Deep ruby although still just translucent and is packed with the cherry fruit flavours that gave the wines of Scansano their name. The ripe, delicious Sangiovese fruit flavours continue into the long satisfying finish.

Chateau Constantin-Chase, Amphora Syrah Grenache 2014

£43.00

Luberon, Provence, France (*Biodynamic Practices*)

A blend of Syrah and Grenache, this cheeky little red is made from the second harvest from their old vines at Chateau Constantin-Chase. They have brought to bear their attention to detail and high standards from their spirit production in the U.K to their vines in the heart of Provence. Hand-picked at the perfect moment, focusing on whole bunch natural fermentation with ageing in oak and amphora pots to create a wine that is fresh with red and black fruit flavours and a velvety smooth structure. This would go well anything cooked on the char-grill or a warm goat cheese salad.

Domaine Le Roc des Anges, 'Segna de Cor' 2015

£47.00

Cotes du Roussillon Villages, France (*Organic, Low Sulphur*)

The Segna de Cor comprises 50% Grenache, 30% Carignan and 20% Syrah. The relation between the Grenache and the terroir of Roc des Anges gives fruity and fleshy grapes. To balance this generosity, they are blended with old Carignan (60-80 years old) and Syrah giving firm structure and dark colour and resulting in a tender and fruity wine sustained by a real texture of tannins. Four S's: soft, smooth, silky and smoky! Lively and fresh in the mouth, gentle flavours of red grape and berry, dried spices and roasted herbs. From the rock of the angels springs the blood (Segna) of the heart (Cor).

Food Friendly, Mid-Weight Reds

175ml

250ml

Bottle

Chateau du Cedre, Heritage du Cedre 'Malbec' 2015

£38.00

Cahors, France (*Organic*)

Inky, spicy Cahors endowed with red and black fruits, smoked fig and liquorice flavours. A mixture of new and old oak, this cuvee is made from low yields and the oldest vines on the estate. The grape variety here is Malbec, supplemented with smidgeons of Merlot and Tannat. Strickingly soft, lush and richly fruited. This wine will accompany goat's cheeses, grilled meats and duck every which way.

Raisins Gaulois 'Gamay', M & C Lapierre 2016

£10.35

£14.75

£41.00

Beaujolais, France (*Organic, Low Sulphur*)

The Raisins Gaulois is fun incarnate - drinking this wine offers indecent pleasure. You have to like a cheekily-monickered wine with a cartoon label of a geezer swallowing a bunch of grapes (evidently taking his wine in tablet form). Gummy Gamay, do not pass go, do not collect tannin, a redcurrant jam jamboree which just manages to steer clear of sweetness by virtue of a thwack of liquorice on the finish. You're madder than Mad Jack McMad if you don't drink this lightly chilled.

Taymente Cabernet Sauvignon 2015

£41.80

Mendoza, Argentina (*Biodynamic Practices*)

One of the best producers in Argentina, based in Agrelo and Luján de Cuyo in Mendoza. Colour is deep red with violet hues. Good expression of red fruit, especially cherry and delicate spicy notes. Delectably balanced acidity greets the palate. The wine is sweet and soft with a delicate touch of vanilla.

Weingut Hanewald-Schwerdt Spatburgunder 2015

£45.50

Pfalz, Germany (*Organic Practices*)

Medium-bodied Pinot Noir, made by two brothers as natural way as possible, who always express the terroir and the vintage. Bursting with mixed berries, cherries, smooth and creamy finish. A hint of vanilla spice, pears with duck and herbaceous roast pork.

Black Ram Red, Trevibban Mill 2016

£52.00

Padstow, Cornwall, UK (*Organic, Food Miles*)

Aaromas of blackberries, green aromatic herbs de Provence and some hints of leather and vanilla. In the mouth, lush and complex reminiscent of blackcurrant, fresh plums and black cherry with spicy notes of clove and liquorice. Although still a relatively young wine, for its age it is complex, full bodied with but soft tannins and a long finish. We would recommend enjoying a glass, or perhaps a bottle, alongside a serving of lamb.

Seresin, Leah Pinot Noir 2015

£14.25

£20.35

£57.00

Marlborough, New Zealand (*Biodynamic*)

The Leah Pinot Noir is named after Michael Seresin's daughter. The fruit is handpicked and completely destemmed before being fermented with wild yeast. A long post-ferment maceration period gives this wine its savoury elegance and structure. It exhibits bright, fragrant berry-fruit aromas, interlaced with dark cherry, mocha and subtle toast with a hint of spice and herbal notes. The wine is focused and concentrated, with a succulent dark fruit core, framed by fine-grained, smokey oak and fine, mouth-coating tannins and a mouth-watering acidity.

Food Friendly, Mid-Weight Reds

Bottle

Monte dall 'Ora, Valpolicella Classico Superiore 'Camporengo' 2014

£59.00

Veneto, Italy (*Biodynamic*)

Ruby red in colour. On the nose there are red fruit aromas, such as cherries, as well as hints of hay and spices, and closes on a vanilla note. The flavour echoes the sensations on the nose, whilst maintaining a somewhat traditional, well-defined style. The wine has a delicious complexity and structure about it, making it very moreish indeed! Best enjoyed with poultry or some great Cornish cheeses.

Chateau Musar 2002

£86.00

Bekaa Valley, Lebanon (*Organic, Low Sulphur, Boss's Favourite*)

Musar is one of the legends of the wine world. Founded by Gaston Hochar in 1930 and brought to prominence by his son Serge, the wine was made for many years in the middle of a war zone. The wine can last for decades, but the indomitable Serge passed away at the end of 2014. Wild, funky, spicy and succulent. Bright and intense despite more than a decade of age, the Cabernet Sauvignon gives structure but does not dominate. Earthy, blueberry notes come from Carignan and Cinsault. The 2002 vintage is sumptuous. This suits rich, steeped food. Think cassoulet, duck confit, or a spicier lamb tagine-style dish.

Reserve Malbec, Luigi Bosca 2015 £12.00 £16.00 £47.50

Mendoza, Argentina (*Biodynamic Practices*)

Sumptuous red wine which is a deep ruby-red colour, with aromas of ripe red fruit, spices and black pepper. The palate intensity is complemented by the softness and sweetness of tannins. Full-bodied and well-structured and great with beef or venison.

Testalonga, El Bandito 'The Dark Side' Syrah 2016 £68.00

Swartland, South Africa (*Organic, Low Sulphur*)

The Dark Side is a new wine in the Testalonga stable of natural wines. Craig Hawkins is developing his private vineyard holdings and his range of grape varieties. This Syrah, suitably labelled in cool bottle, is pure Syrah but not as you would expect in South Africa! Craig uses the wild yeasts and lees to add minerality and texture to a wine of poise and freshness. It has classic dark fruits and spice, what you expect from Syrah but its acidity and backbone add something extra.

Frogs Leap, Zinfandel 2015 £72.00

Napa Valley, California, USA (*Organic*)

John Williams dry-farms this organically grown Zinfandel, which contributes to its restrained style and relatively low alcohol. It comes off as taut claret; the fresh raspberry flavour takes on a pleasing shape as it wraps around scents of pine, herb and earth. The wine has the kind of transparency that makes room for food. Enjoy this with grilled quail perhaps?

Saint-Joseph Rouge, Domaine Romaneaux-Destezet 2016 £89.00

Rhone, France (*Organic, Low Sulphur*)

Huge aromatic intensity and complexity, without sacrificing the identity of the terroir, this Saint Joseph bursts smilingly onto the tongue; it is deliciously nuanced and harmonious in its fruit, acid and tannin balance. It is delightfully fresh combining exotic perfumed fruit and spice with glorious purity - a reminder that this variety can possess real finesse.

Amarone della Valpolicella, Tenuta Musella 2012 £87.50

Veneto, Italy (*Biodynamic*)

Not for the faint-hearted, but an absolute pleasure to drink! A real blockbuster of a red wine, this Amarone is the result of the healthiest, ripest bunches of grapes undergoing a unique drying process (Appassimento) that takes place on plateaux in a naturally ventilated loft to concentrate the grapes and intensify both flavour and alcohol. These grapes lose at least the 35% of their original weight thereby concentrating sugar, aromatic compounds and noble tannins. In the January following the harvest the grapes are gently crushed and the fermentation then starts. Enjoy with stewed or roasted meats and seasoned cheeses; agreeable also as a meditation wine (according to the winery's web site!).

Le Cigare Volant, Bonny Doon 2010 £105.00

California, USA (*Organic*)

36% Syrah, 25% Grenache, 19% Cinsault, 20% Mourvèdre. Bonny Doon's flagship wine is this iconic American Rhone-style blend, which put both Randall Grahm and Bonny Doon on the map. Randall's homage to Chateauneuf-du-Pape is still crazy good after all these years. Grenache adds rich black fruit flavours and a discreet spiciness. Syrah is principally sourced from Santa Maria Valley, which produces the closest analogue to a Northern Rhône Syrah – tannic and meaty in the lower registers; peppery, fruitful and delicately floral in the top, all the while showing great balance and harmony. A small amount of ultra-low-yielding hilltop biodynamic Syrah comes from the western side of Paso Robles. A select group of non-irrigated, centenarian Contra Costa vineyards provide the Mourvèdre. A touch of Cinsault gives a very particular fragrance of flowers and aromatic herbs, and an even smaller morsel of Carignan adds notes of earthy stone.

Roda Reserva 2013**£75.00****Rioja, Spain**

From vines over 30 years old, yields are kept to an incredibly low 1.5kg per vine that results in a concentration of intense aromas of crushed red cherries and savoury herbs and ripe, spicy, structured fruit on the palate with soft tannins and a long finish. It has plenty of complex and expressive notes of beef, bright red berries that are perfectly ripe, hints of fennel, Mediterranean herbs, a touch of aniseed and very good freshness. The medium-bodied palate is incredibly harmonious offering both volume and freshness.

Chateau D'Arsac, Margaux, Cru Bourgeois 2012**£91.50****Bordeaux, France (*Sustainable*)**

Owned by Philippe Raoux since 1986 and known for its Garden of the Sculptures, one of the largest private contemporary art collections in Bordeaux. Regarded as one of the oldest wine estates of the Medoc region. This Chateau has a rich and eventful history that can be traced back over nine hundred years. Margaux wines are more floral, perfumed. Wine is dark purple and thick in color, has wide bouquet pronounced of black cherry and gingerbread. Abundant and intense in the mouth while keeping a good balance.

Gervrey-Chambertin, Domaine Ghislain Kohut 2014**£99.00****Burgundy, France (*Biodynamic Practises*)**

A fine red Burgundy from the Cotes de Nuit, from the dedicated and passionate winemaker. A small, the 10-hectare estate has been passed from father to son and is now more than 60 years old, complying with the most rigorous environmental and biodiversity requirements. Top notch Gevrey-Chambertin. A fuller, punchier style with lovely depth of fruit kept in check by well integrated oak and classic gamey notes.

Tenuta Cavallotto, Barolo Bricco Boschis 2012**Piemonte, Italy (*Organic*)****£117.00**

The emblematic cru, solely owned by the Cavallotto family. Crafted from the Vigne Colle Sud-Ovest and Punta Marcello parcels of the Bricco Boschis, this is stunning Barolo with a captivating perfume of raspberry, rosemary, truffle and dried plum. The classical, elegant tannin structure is offset by a core of densely woven, multi-layered, velveteen fruit. The vines for this cuvée average around 50 years old and their deep root systems really siphon the essence out of the Boschis' complex clay and calcareous soils. The wine spends about 20 days on skins before being aged in Slovenian-oak casks of various sizes (all large) for three years and six months. A Barolo that builds in the glass to a glorious crescendo.

AA Pian dell'Orino, Brunello di Montalcino 2011**£165.00****Tuscany, Italy (*Biodynamic*)**

One of the very best estates in Montalcino, situated right beside legendary Biondi Santi. Caroline Pobitzer, born in the Sud Tirol and Jan Hendrick Erbach, a German native, adopt a biodynamic approach in their 6-ha vineyard which is carried through into the winery which is a round, womb-like construction built into the hillside using solely natural, breathable materials. Brunello di Montalcino – Flows from the glass with impressive depth and persistence in its richly-textured dark fruit. The wine possesses dazzling inner perfume that emerges over time to add fuller complexity. Dark raspberries, liquorice and tar make an appearance on the intense finish.

Le Petit Cheval, St. Emilion Grand Cru 2008**£250.00****Bordeaux, France**

Lovely deep ruby-red colour. The nose is dominated by a burst of red fruits. The initial impact in the mouth is rich and evolves to reveal great balance with lots of freshness and minerals. This is a long and nicely structured wine. "The 2008 Le Petit Cheval (65% Cabernet Franc and the rest Merlot) is a light, but not a wimpy, wine. It is more cedary and evolved, with spice box, tobacco leaf, liquorice, and red and black fruits in a medium-bodied, classic style that should drink nicely for 10-12 years." (Robert Parker, Wine Advocate (194), May 2011)

Chateau Latour 2003**£960.00**

One of the all-time great Latour's from a ripe vintage, but a style that is lavish while not over-the-top. It is a spectacular wine and one of the great Bordeaux of this vintage! There were only 10,800 cases (rather than the normal 15,000-20,000) made of the 2003 vintage, a blend of 81% Cabernet Sauvignon, 18% Merlot, and 1% Petit Verdot. A prodigious effort, it boasts a saturated purple color as well as a gorgeous perfume of smoke, cedar, creme de cassis, flowers, crushed rocks, and blackberries. Massive and multi-layered, with huge richness and low acidity, it is about as unctuous as a young Latour can be. It could be compared to the 1982, but it may be even more pure. The level of intensity builds prodigiously in the mouth, and the finish lingers on and on. Disarmingly accessible!

Chateau Margaux 1983**£640.00**

The 1983 Margaux turned out to be a triumph from a vintage widely regarded as far from outstanding. Its quality still puzzles the producer, as the chateau observes: its 'spectacular success... partly remains an enigma, which goes to show how limited our knowledge is about what makes a vintage successful'. Although there have been tastings when veteran taster Michael Broadbent preferred the 1982 Margaux to the 1983 when tasted side by side, in the majority of instances it was the other way round, with the '83 showing a more seductive bouquet and an additional degree of finesse to its more vaunted vintage neighbour. In 2000 he noted: '€The unbeatable Margaux fragrance soaring out of the glass; sweet, soft and rich. It fills the mouth with flavour and seems to last forever.'€ Clive Coates MW in 2004 was ecstatic: '€amazingly lovely nose, marvellously concentrated, poised fruit... The fruit is very raspberry-like and still very fresh. Very long. Brilliant!'

Dominus 2005**£380.00**

From Christian Moueix's famed Napanook Vineyard in Yountville that was the base of so many of the historic Inglenook Cabernet Sauvignons of the 1950s and 1960s. This wine is remarkably complex and layered - brimming with potential. Rich in wild berry and plum flavours, plus black minerals, cedar, liquorice and espresso, with a gentle savoury herbal note. Flashy and opulent now, it will reward those who seek instant gratification, yet enhanced after careful cellaring, thanks to its refreshing acidity and integrated tannins.

pudding Wines

75ml

Bottle

Monbazillac, Domaine de L'Ancienne Cure 2015

£8.00

£26.00 (37.5cl)

Bergerac, France (*Organic*)

All marzipan, orange peel and spices. Christian Roche, owner, has emerged in the last five years as one of the best growers in this appellation.

Jurancon Moelleux 'La Magendia de Lapeyre', Clos Lapeyre 2014

£8.50

£36.50 (50cl)

Pyrenees, France (*Organic*)

All marzipan, orange peel and spices. Christian Roche, owner, has emerged in the last five years as one of the best growers in this appellation.

Banyuls Rimage 'Les Clos de Paulilles', Cazes 2015

£9.50

£38.00 (50cl)

Southern France (*Biodynamic*)

Summer pudding and mocha flavours, not to mention dried herbs, prunes and caramel, it marries particularly well with chocolate fondant.

Seresin Late Harvest Riesling 2013

£9.70

£34.00 (37.5cl)

Marlborough, New Zealand (*Sustainable, SWNZ*)

Deep straw with a green hue. With a bouquet of citrus, peach and apricot fruit flavours, with decadent honey and beeswax notes from the botrytis fruit. The palate has an opulent, luscious texture, with concentrated layers of honey, beeswax and stone-fruit flavours. The finish has a pleasing acid freshness and persistence. Enjoy this wine with rich, soft cheeses and sweet desserts.

Tokaji Aszu 5 Puttonyos, Chateau Dereszla 2010

£13.50

£62.00 (50cl)

Hungary

Very good balance and complexity to this sweet Hungarian wine. Deep, roasted fruit notes are complemented by lively, fresh apricot and quince. Luscious yet sprightly, with a beautiful blossomy scent and a fresh finish. Glazed peach and honey overflow from the nose, counterbalanced by lovely earthy nuances.

East India ‘Solera Reserva’, Lustau**£6.00****£37.00 (50cl)****Jerez, Spain** (*...just very good!*)

“The dark amber-hued non-vintage East India Solera is essentially an old Oloroso blended with an old Pedro Ximenez, which gives it a sweet character. It offers more mature notes of maple syrup, brown sugar, spice box, raisin and chocolate beer nuts, and its terrific balancing acidity cuts through the sweetness. This delicious effort is best drunk after the meal”. Wine Advocate 96

Fonseca Terra Prima Port**£7.00****£49.00 (75cl)****Douro, Portugal** (*Organic*)

Dark purple wine with impressively thick, oily legs. The nose is rich, laden with molasses, toasty hints of oak and good fruit. The palate has a lovely weight and beautiful fruit. The alcohol is still quite fiery and a little coarse, but looking past this the wine has a good, smooth texture through to the finish. Good length.

Niepoort, LBV Port**£8.00****£53.00 (75cl)****Douro, Portugal** (*Biodynamic Practices/Conversion*)

At Niepoort they believe that the colour of the Port should be inspired by the “ruby stone”. Ruby ages an average of 3 years. The grapes come from old vineyards in Cima Corgo region of Douro Valley. The wine ages in large wooden casks at Niepoort cellars, in Vila Nova de Gaia. Niepoort Ruby is fresh, young and fruity. An expressive Port with great character. Ruby keeps well for several years, although the wine will not improve with age. Serve after a meal, by itself or with soft cheese. (No decanting is necessary since the wine contains no sediment).

Fonseca Guimaraens 1998 Single Quinta Vintage Port**£10.00****£68.00 (75cl)****Douro, Portugal** (*Sustainable*)

Dark purple wine with impressively thick, oily legs. The nose is rich, laden with molasses, toasty hints of oak and good fruit. The palate has a lovely weight and beautiful fruit. The alcohol is still quite fiery and a little coarse, but looking past this the wine has a good, smooth texture through to the finish. Good length.

A Quick Explanation...

Organic – Organic means working with nature, not against it. It means higher levels of animal welfare, lower levels of pesticides, no manufactured herbicides or artificial fertilisers and more environmentally sustainable management of the land and natural environment - this means more wildlife!

Biodynamic – Biodynamic agriculture is a form of alternative agriculture very similar to organic farming, but it includes various esoteric concepts drawn from the ideas of Rudolf Steiner (1861–1925). Initially developed since 1924, it was the first of the organic agriculture movements. It treats soil fertility, plant growth, and livestock care as ecologically inter-related tasks, emphasising spiritual and mystical perspectives. Biodynamics has much in common with other organic approaches – it emphasizes the use of manures and composts and excludes the use of artificial chemicals on soil and plants. Methods unique to the biodynamic approach include its treatment of animals, crops, and soil as a single system, an emphasis from its beginnings on local production and distribution systems, its use of traditional and development of new local breeds and varieties. Some methods use an astrological sowing and planting calendar. Biodynamic agriculture uses various herbal and mineral additives for compost additives and field sprays; these are sometimes prepared by controversial methods, such as burying ground quartz stuffed into the horn of a cow, which are said to harvest “cosmic forces in the soil”, that are more akin to sympathetic magic than agronomy.

Carbon Neutral – Carbon neutrality, or having a net zero carbon footprint, refers to achieving net zero carbon emissions by balancing a measured amount of carbon released with an equivalent amount sequestered or offset, or buying enough carbon credits to make up the difference. It is used in the context of carbon dioxide releasing processes associated with transportation, energy production, and industrial processes such as production of carbon neutral fuel.

Low Sulphur – Sulphites in wine is without doubt one of the ‘hot topics’ of the moment. Sulphite is a term that envelops every form of sulphur, and it even occurs as a natural by-product of fermentation. It is, therefore, in all wines to some extent. Sulphur dioxide has been used since classical times, a well-meaning, yet fundamentally flawed antioxidant (inhibits oxygen), preservative and disinfectant, dispensing with unwanted moulds, yeasts and bacteria. Excessive oxidation ruins wine and yet controlled oxidation, an integral part of the ageing process, can bring some much prized complexity to proceedings. It is now law to include a ‘Contains Sulphites’ label on every bottle of wine, where there are over 10 parts per million of sulphur present. Up to this point, and occasionally over, it’s produced naturally by yeasts as an unavoidable side effect of the fermentation process. Some people suffer adverse reactions to sulphur, be that a nagging headache/sense of hangover, wheeziness or flushing of the skin even when only a moderate amount of wine has been consumed. The good news is that when compared to most conventional wines, all certified organic and biodynamic wines contain lower levels of sulphites, often 25-50% of the levels normally found.

Terra Vitis – Terra Vitis is a network of several hundred vinegrowers/winemakers working in every single French vinegrowing region. They share the same love of the living earth and working it respectfully. Humankind and its environment are at the heart of the project. The protection of natural resources is one of the major stakes today, but not the only one. The health of the estate manager and that of their employees, neighbours and consumers is just as important. Terra Vitis is firmly planted on all three pillars of sustainable development; social, environmental and economic. Recognised by the French Ministry of Agriculture, certification has been awarded the equivalence of level 2 environmental certification. To achieve certification they have to adhere to a strict set of specifications which are regularly inspected.

SWNZ - The Sustainable Winegrowing New Zealand programme is based on continuous improvement and adherence to recommendations and guidelines issued by the International Organisation of Vine and Wine (OIV). SWNZ ensures members meet international standards for sustainability practices while helping the environment, businesses and local communities to thrive. The programme was introduced commercially in 1997 and adopted by grape growers across the country's winegrowing regions. Sustainable winery certification standards were established in 2002 and adopted by New Zealand wineries, closing the circle on the industry's sustainability commitment.

Hydro Electric - The most common type of hydroelectric power plant uses a dam on a river to store water in a reservoir. Water released from the reservoir flows through a turbine, spinning it, which in turn activates a generator to produce electricity.



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