The Pierhouse 2017 Wine List

Our guide as ever was our Master of Wine, Jonathan Pedley. As well as being a massive fan of The Pierhouse, Jonathan is one of just three hundred Masters of Wine in the World. He acts as Wine Consultant to Crown Cellars & Carlsberg UK, has lectured on wine in Britain and Australia, co-presented the “Floyd Uncorked” series for Channel 5, and is the author of the “Good Housekeeping Wine Book”.

New in white

Given that The Pierhouse prides itself on our locally sourced seafood, it makes sense to start with the white wines that are new to the range. First up is La Piuma Pecorino. The Pecorino grape, not to be mistaken with the cheese of the same name, is planted along the Adriatic coast of Italy and has a pale greenish lemon appearance and is dry on the palate but not too sharp. It has a lovely youthful aromatic nose showing blossom scents and lots of peach and apricot fruit.

White rioja

We are frequently asked for a white Rioja so by popular demand we have found a new Rioja Blanco from the famous CVNE winery. Although it comes from one of the longest established firms in the region it is made very much in the modern fruit-led style. The Viura grape retains a tasty fruit character, has a pale straw appearance and the nose is fresh showing some of that all-important zesty lemony fruit aroma with a dry palate, light bodied and refreshingly acid.

A low alcohol option

In a bid to provide an enjoyable wine with as low an ABV as possible, we have come up with the Torres Natureo Blanco from Catalunya. With just 0.5% of alcohol this Muscat d’Alexandrie grape variety is pale yellow with a green hue, lush and intensely floral with fruity aromas of green apple and citrus.

Made in Germany

From Germany we have a new Reisling by Peter & Peter - the names of two famous winemakers who produce wines of impeccable quality. In manufacture the grapes grown on the steep slopes of the Moselle are assembled by hand. This Reisling has a yellow-golden colour showing a pleasant, harmonious taste with fresh acidity, an elegant finish and a fruity aroma of peach, apricot & spices.

New Zealand fashion

Pinot Gris remains hugely fashionable. This year we have juggled our selection so that we can bring you the wonderful Waipara Hills Pinot Gris from New Zealand. Youthful on the nose with a light intensity of ripe fruit of melon and peach, it is medium on the palate and the finish being broad & honeyed.

White Wine Taste Guide

For the white wines a scale of sweetness, defined by the Wine Development Board using numbers 1-9, has been used. Number 1 signifies a very dry wine and number 9 a very sweet wine.
Not all white!

Our 2017 new additions are not restricted to whites – we have some splendid red, rosé and dessert wines to draw to your attention too.

The Pierhouse 2017 Wine List

On the red wine front the key new listing is the Yalumba Old Bush Vine Grenache from the Barossa Valley in South Australia. Grown from surviving 19th Century vines, Yalumba has access to some Grenache that was planted in 1898. Deeply coloured, surprisingly subtle on the nose with ripe red fruit and oak aromas it is full-bodied and warming in the mouth with low acidity and smooth tannins.

Anforio to the fore

A couple of super Italian reds from Anforio join the list this winter time. The Chianti Classico and Vino Nobile di Montepulciano produced by Tenute Folonari are solid and tannic examples of these Tuscan classics. Medium-bodied and full-bodied respectively they have complex noses and are tantalisingly tasty.

Grenache Merlot Rosé

Our selection of Rosé wines see the addition of a super new Grenache Merlot Rosé from Les Vignerons. A pale, peachy, dry rosé that has delicate fruit and moderate acidity, it is definitely worth trying a glass or more.

The best dessert wine found anywhere?

And finally we see the welcome return of Muscat de Beaumes de Venise. The lovely pure fruit masks the warmth on the finish and is created by arresting the fermentation process by the addition of pure grape spirit. Arguably the best dessert wine found anywhere, in France it is often drunk as an aperitif. We suggest you try this yourself.

The perfect partnership

Food and wine are the perfect partnership for any eating occasion, so ensuring our Wine List complements our Menu is of paramount importance. We have therefore endeavoured to provide a simple guide alongside many of the wines to show which food dishes the wines partner with particularly well. We hope you find this useful but as a rough ‘rule of thumb’ the lighter the flavour and texture of the fish the lighter and more delicate the wine should be. It is a similar story with reds, where increasingly robust meat dishes call for increasingly intense and chunky wines.

Whatever combination you go for, we hope you enjoy your meal and the wine that you drink with it. Thank you for dining at The Pierhouse.

With best wishes Nick & Nikki Horne

Red Wine Taste Guide

This guide uses a simple five point A-E scale. Wines designated with the letter A are wines that are easy, undemanding and quaffable. At the other end of the scale, wines with an E grading are bigger and more concentrated, with a greater sensation of depth and fullness.
<table>
<thead>
<tr>
<th>Country</th>
<th>Name</th>
<th>Bin</th>
<th>Region</th>
<th>Taste Guide</th>
<th>Description</th>
<th>Bottle Sizes</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>France</td>
<td>Tattinger Brut Réserve NV</td>
<td>Bin 1</td>
<td>Champagne</td>
<td>Taste guide 1</td>
<td>Toasty and biscuity on the nose with a good weight of fruit in the mouth.</td>
<td>75cl bottle</td>
<td>£55.00</td>
</tr>
<tr>
<td></td>
<td>H Lanvin &amp; Fils Brut</td>
<td>Bin 2 &amp; 3</td>
<td>Champagne</td>
<td>Taste guide 1</td>
<td>Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate.</td>
<td>20cl bottle</td>
<td>£13.50</td>
</tr>
<tr>
<td></td>
<td>Paul Langier Cuvée Réserve</td>
<td>Bin 4</td>
<td>Champagne</td>
<td>Taste guide 1</td>
<td>An outstanding Cuvée blended from Pinot Noir, Pinot Meunier and Chardonnay grapes. This is a stylish dry wine, offering ripe fruit and a biscuity finish.</td>
<td>75cl bottle</td>
<td>£30.00</td>
</tr>
<tr>
<td>Italy</td>
<td>Ponte Prosecco Spumante Doc Extra Dry</td>
<td>Bin 5 &amp; 6</td>
<td>Treviso Province</td>
<td>Taste guide 2</td>
<td>A classic Prosecco with a fine and persistent perlage. Clean, dry and crisp with a creamy finish.</td>
<td>20cl bottle</td>
<td>£8.50</td>
</tr>
<tr>
<td></td>
<td>Ponte Aurora Rosé Prosecco, Extra Dry</td>
<td>Bin 7</td>
<td>Treviso Province</td>
<td>Taste guide 2</td>
<td>Cherry pink in colour with a decent amount of sparkle, this rosé Prosecco is light and off-dry.</td>
<td>75cl bottle</td>
<td>£22.00</td>
</tr>
</tbody>
</table>
### White Wines of Europe

#### France

**Chardonnay, J Moreau**  
*Bin 8*  
Delicate lemony fruit aromas on the nose are followed by a fresh lively taste. Ideal partner to a fish soup or Cullen Skink.  

*By the glass:*  
- **125ml** £3.50  
- **175ml** £4.95  
- **250ml** £6.95  
- **75cl bottle** £19.25

**Muscadet, Bougrier**  
*Bin 9*  
Bone dry and crispy acidic with a bite of green apple fruit. Ideal with Seafood particularly Oysters, Mussels and white fish.  

*75cl bottle** £19.25

**Picpoul de Pinet Cuvee Thetis**  
*Bin 10*  
Mid-pale lemon colour. Attractive and youthful on the nose showing melon and yellow apple aromas. Dry and light-bodied on the palate with a good balance of acid, fruit and alcohol. A wonderful partner for shellfish - Mussels, scallops or oysters.  

*75cl bottle** £22.50

**Macon Lugny, ‘Les Petites Pierres’**  
*Bin 11*  
Elegant and well-rounded with aromas of citrus fruits and apricot. A classic white Burgundy perfect with lobster or langoustines.  

*75cl bottle** £27.50

**Petit Chablis, Domaine Millet**  
*Bin 12*  
A lean and pure Petit Chablis with restrained fruit and a light body. Extremely good with salmon, crab, lobster and shellfish.  

*75cl bottle** £29.75

**Sancerre, Bougrier ‘Les Pierres Blanches’**  
*Bin 13*  
A well structured dry white wine, with stony, leafy green fruit aromas. Perfect with seafood and goats cheese.  

*75cl bottle** £32.75

**Pouilly Fume, Chatelain**  
*Bin 14*  
A very fine example of Pouilly Fume, with a real concentration of Sauvignon fruit. Ideal as an aperitif or to partner whitefish or white meat dishes.  

*75cl bottle** £35.75

**Chablis J. Moreau**  
*Bin 15*  
Steely and dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity. Excellent with crab, lobster, salmon, monkfish & tuna.  

*37.5cl bottle** £16.50  
*75cl bottle** N/A
White Wines of Europe

**Italy**

**La Piuma Pecorino**
*Bin 16*
Taste guide 2
A dry white that has a lovely youthful aromatic nose that shows blossom scents and lots of peach & apricot fruit. Delicious. Ideal partner to a white fish.

*75cl bottle £18.75*

**Pinot Grigio Mezzacorona**
*Bin 17*
Trentino
Taste guide 2
A crisp fruity white wine with a delightful full and ripe aroma. Partners extremely well with both white fish and shellfish.

*75cl bottle £21.25*

**CVNE Monopole**
*Bin 18*
Rioja Blanco Viura. Compania Vinicola del Norte
Taste guide 1
A crisp zesty dry white that is light-bodied and underpinned by lemony fruit. With a pale straw appearance, the nose is fresh and the palate is dry. Perfect with shellfish.

*75cl bottle £22.50*

**Laxas Albarino**
*Bin 19*
Rias Baixas
Taste guide 1
Very pale in colour. On the nose is aromatic and scented showing peach and narcissus. The palate is dry and refreshingly crisp. Perfect with grilled or fried fish.

*75cl bottle £32.50*

**Torres Natureo Blanco**
*Bin 20*
Catalunya. Muscat d’Alexandrie
Taste guide 1
De-alcoholised (0.5% ABV). Pale yellow with a green hue. Lush and intensely floral and fruity aromas (green apple and citrus). A light, juicy palate with a delicious, fresh taste of grapes. Excellent as an aperitif and ideal with all fish & seafood.

*By the glass: 125ml £2.00 175ml £2.50 250ml £3.50 75cl bottle £10.00*

**Germany**

**Riesling, Feinherb, Mosel**
*Bin 21*
Peter & Peter, Zeller
Taste guide 2
A pleasant, harmonious taste with fresh acidity, fruity tones and elegant finish. This white seduces fresh, fruity aroma, woven from notes of peach, apricot and spices. Ideal with seafood, desserts and soft cheese.

*75cl bottle £19.75*
White Wines of the New World

Chile

Las Ondas Sauvignon Blanc  
Valle Central  
Taste guide 1

Pale greenish lemon in colour. Fresh, clean and light on the nose. The palate is dry with plenty of spritzy acidity. There is no shortage of lively fruit. Perfect with mussels, Smoked Salmon, Scallops, Trout and Haddock.

By the glass:  
125ml £3.30  
175ml £4.75  
250ml £6.75

75cl bottle £18.00

Las Ondas Viognier  
Valle Central  
Taste guide 2

Pale greenish lemon in colour. The nose is delicate and scented. On the palate it is dry, mid-bodied and freshly acid. Ideal as a partner to delicately flavoured white fish.

75cl bottle £18.50

New Zealand

Esk Valley Sauvignon Blanc  
Valle Central  
Taste guide 1

An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full-bodied with a crisp finish. Great choice with Seabass or grilled oysters.

75cl bottle £24.25

South Africa

Waipara Hills Pinot Gris  
Waipara Valley  
Taste guide 1

A medium white on the palate with fresh balancing acidity. It is clean and youthful on the nose, showing ripe fruit of melon & peach with a broad and honeyed finish. Lightly chilled as an aperitif or even better with savoury spicy dishes.

75cl bottle £23.75

Brampton Unoaked Chardonnay  
Casablanca Valley  
Taste guide 2

This is a dry white wine with all the ripe fruit of a top Chardonnay but without the oak flavours. A contemporary wine style to complement Lobster, Salmon or Monkfish.

75cl bottle £19.25
France

Red Wines of Europe

Merlot, J. Moreau  
Vin de Pays d'Oc  
Quite a pale ruby colour with ripe toffee and berry fruit and light tannins.  
*By the glass:* 125ml £3.30  175ml £4.95  250ml £6.95  
75cl bottle £19.25

Beaujolais Villages ‘Combes Aux Jacques’  
Louis Jadot  
A fuller bodied more traditional style of Beaujolais-Villages. Ideal partner to Monkfish, Hake and Tuna.  
37.5cl bottle £13.00  75cl bottle £24.00

Bourgogne Pinot Noir, Louis Jadot  
This red wine is an elegant and mid-bodied Burgundy with a delicate raspberry flavour.  
75cl bottle £25.75

Fortin Plaisance St Emilion  
Dark berry fruit and a touch of oak are followed by a mid-bodied palate. This elegant & savoury red would be perfect with a rare Scottish Rib eye Steak or Mull Cheddar.  
75cl bottle £29.25

Chai De Bordes Bordeaux  
Cheval Quancard  
Ruby red in colour. A subtle nose with hints of Whortleberry, prunes & dried fruit. Full-bodied and well textured in the palate, revealing the smooth character of the very ripe Merlot grapes.  
37.5cl bottle £12.50  75cl bottle N/A
Red Wines of Europe

Italy

**Anforio Chianti Classico**
Tuscany
Taste guide C
The nose is mellow and shows soft ripe stewed fruit aromas, prune in particular. Mid-garnet with a hint of brick. Mid-bodied on the palate with some dry tannins. Decent length. Ideal partner to meat & game dishes and cheeses.

*75cl bottle £21.00*

**Valpolicella Classico Superiore**
Ripasso ‘Le Roselle’Cantina Negrar’
Taste guide C
A concentrated and chunky mid-bodied Valpolicella with prune and damson notes on the nose. The “ripasso” style of wine is unique to the Valpolicella region of Italy. Ideal with robust meat dishes, mature cheeses and chocolate-based dishes.

*75cl bottle £26.75*

**Anforio Vino Nobile Montepulciano**
Tuscany
Taste guide D
Mid-garnet appearance. A complex nose showing development: dried fruits, spice, oak & leather. Full-bodied with a good grip of tannin and a long finish. Perfect with all meat dishes.

*75cl bottle £27.75*

Spain

**Banda Azul, Paternina, Rioja**
Taste guide C
Rich and full-bodied with a big whack of blackberry fruit.

*75cl bottle £23.25*
Red Wines of the New World

**Chile**

Las Ondas Cabernet Sauvignon
Valle Central
*Taste guide C*
Deep black purple appearance. A combination of ripe black fruits and oak makes up the aroma. The palate is dry and mid-bodied with lowish acidity and just a touch of tannin. A great partner to any meaty dish.

*By the glass:* 125ml £3.30 175ml £4.75 250ml £6.75
75cl bottle £18.00

Las Ondas Pinot Noir
Bin 39
*Taste guide A*
A lovely aroma of raspberry and strawberry which sings Pinot Noir. The palate is light-bodied with soft acidity and barely noticeable tannins. Excellent with chicken, pork or any white meat dish.

75cl bottle £18.50

Errazuriz El Descanso Estate
Merlot
Bin 40
*Taste guide C*
Intensely purple in colour with concentrated blackberry fruit on the nose and palate. An overtly fruity partner to enjoy with a Scottish Rib eye steak.

75cl bottle £20.50

Grant Burge, Shiraz
Boomerang Bay
Bin 41
*Taste guide C*
Soft tannins integrate with juicy black fruit flavours and a velvety texture with aromas and hints of pepper, dark berries and spice. A big rich juicy red to enjoy with Venison.

75cl bottle £20.50

Yalumba Old Bush Vine Grenache
Barossa, South East Australia
Bin 42
*Taste guide C*
Full-bodied and warming in the mouth, with low acidity and smooth tannins. Surprisingly subtle on the nose, exhibiting ripe red fruit and oak aromas. Rich & elegant. Best enjoyed with meat especially pork, smoked duck and hard cheeses.

75cl bottle £31.50

Bellingham Estate Pinotage
Cape winelands
Bin 43
*Taste guide C*
A wine with an intense bramble berry aroma, complemented by a full, soft, round palate. Ideal with venison and lamb.

75cl bottle £20.50
Rosé Wines of Europe

France

Les Vignerons Grenache Merlot Rosé  
Garnacha  
A pale, peachy, pink, dry Rosé that has delicate red fruit and crisp acidity of the Grenache that blends perfectly with red berries and passion fruits of merlot.  
*By the glass:* 125ml £3.30   175ml £4.75   250ml £6.75   75cl bottle £18.00

Italy

Lyric Pinot Grigio Blush  
Vin de Pays d’Oc  
Pale-ish cherry pink Pinot Grigio. There is a light and delicate fruit character on the nose. Off dry but with enough fresh acidity to provide balance. Light bodied and short on the finish.  
*75cl bottle* £19.25

Dessert Wines of Europe and the New World

Chile

Errazuriz Late Harvest Sauvignon Blanc  
Vin de Pays d’Oc  
A sweet white wine with pronounced floral and citrus aromas. Ideal with Pierhouse sorbet or blue cheese.  
*By the glass:* 50ml £3.50   37.5cl bottle £18.00

France

Muscat de Beaumes de Venise  
Domaine des Bernardins  
A lusciously sweet white wine that has a beautiful rose petal perfume. Sweet and softly acid. Perfect either as an aperitif or with a Pierhouse dessert or cheese platter.  
*37.5cl bottle* £25.00