

Keracher Restaurant

Wine List

White Wines

Sauvignon Blanc

A real summer sizzler of a grape and one with which most wine drinkers are very familiar. The best known of these must be Sancerre and Pouilly Fume from the central vineyards of the Loire, where it is encountered in its purest form. It is one of the most aromatic grape varieties with a dry, rich flavour of green, almost unripe fruit – and the warmer the climate, the fuller the flavour.

Food: Wonderful with all shellfish and fish and excellent aperitif wines.

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| 1 | HOUSE - Paloma de la Paz, Sauvignon Blanc, Chile 2008 | 14.95 |
| | <i>The citrus character and soft tropical notes on the palate make this a perfect complement to seafood or why not drink as an aperitif.</i> | 175ml glass 3.75
250ml glass 4.95 |
| 2 | Sauvignon Blanc, Les Carisannes | 18.95 |
| | Domaine Brochard, Loire, France 2006 | |
| | <i>Concentrated Sauvignon Blanc aromas with hints of blackcurrant leaf and grapefruit. Very well balanced, with a long and rich finish.</i> | |
| 3 | Sauvignon Blanc, The Veldt Range | 14.95 |
| | Robertson Valley, South Africa 2007 | |
| | <i>Intense Sauvignon Blanc characteristics with added lemon and citrus twist – the flavour lingers for ages on the palate – a lovely wine.</i> | |
| 4 | Sauvignon Blanc, Ceravolo Estate | 19.95 |
| | Adelaide Plains, Australia 2007 | |
| | <i>Bottled young to capture its vibrant fresh style – leafy and herbaceous aromas with a zesty palate of limes, lychees and green apples made for immediate enjoyment to enhance all manner of lightly spiced foods, seafood and salads</i> | |
| 5 | Francesca Bay, Sauvignon Blanc, | 24.50 |
| | New Zealand 2007 | |
| | <i>The acclaimed wine writer Robert Parker described this Sauvignon Blanc as, “Rich aromatics and flavours displaying gooseberries, grapefruits, lemons and limes. Lush, fat and plump, this wine is also precise and pure ...it bastes the palate with its copious fruit... superb.”</i> | |
| 6 | Pouilly Fume, La Loge Aux Moines, Loire 2007 | 28.50 |
| | <i>Fresh and full with gooseberries and a touch on smoke on the nose. Apple palate and more fresh gooseberries. Great with shellfish, fish in sauce and white meats.</i> | |
| 7 | Sancerre, Château de Thauvenay, Loire 2007 | 29.95 |
| | <i>A 40 acre vineyard established in 1820. This is a really rewarding full flavour of ripe gooseberries with blackcurrant leaf on the nose. Fantastic!!</i> | |

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Chardonnay

The greatest dry white wine grape in the world, this classic variety is responsible for producing the best white Burgundies. Its flavour ranges from the classic purest form of great simplicity and refinement as Chablis then moves to Saint Veran, Maconnais with the flavours of ripe apple and melon – moving up the scale to the “golden slope”, Cote d’Or, which produces rich, buttery, nutty, complex and amazing wines – finishing with New World monsters with lots of oak and fruit giving buttery, vanilla flavours. A diverse grape variety.

Food: All white meats, French Chardonnay’s can do shell fish as well but new world oaky wines are good on their own or with smoky cheese or spicy food.

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| 8 | <p>HOUSE – Chardonnay, Las Condes, Argentina 2006</p> <p><i>Seductive golden reflections that bring out the fullness of its aromas: tropical fruit, pear and peach. Intense in the mouth with an agreeable fullness.</i></p> | <p>175ml glass 3.75
250ml glass 4.95</p> | 14.95 |
| 9 | <p>Jacobite Ridge, Semillon Chardonnay, Australia 2007</p> <p><i>A full-bodied wine with powerful, soft tropical flavours backed with melons, figs and a creaminess enhanced by the subtle presence of oak.</i></p> | | 15.95 |
| 10 | <p>“Unoaked” Chardonnay, Red Earth, Adelaide Plains, South Australia 2007</p> <p><i>Left unwooded to highlight its own natural zesty citrus peach and ripe melon flavours. Fresh and crisp on the finish with a touch of dried pear. Citron hues in the colouring and characteristic leafy honeysuckle notes on the nose.</i></p> | | 17.50 |
| 11 | <p>Petit Chablis, Louis Michel et Fils 2007</p> <p><i>Lovely cleanliness and purity of fruit with all the classic mineral style of a good Chablis and delicious flavours of green apples and lemons. From a top producer.</i></p> | | 24.50 |
| 12 | <p>Macon Uchizy, Domaine Talmard, Burgundy 2007</p> <p><i>White Burgundy with no oak, just fresh green apple and nut flavour with just a touch of honey. Full of character and clean fruit, is one of the best value White Burgundies around.</i></p> | | 27.95 |
| 13 | <p>Chablis 1er Cru Vaillons Louis Michel et Fils 2005</p> <p><i>Wonderful abundance of fruit, soft, rich and powerful with the tell tale minerally overtone. Elegant and refined.</i></p> | | 39.50 |



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Gewürztraminer

From France, traditionally excels in Alsace – this is one of the most powerful aromatic white grape varieties - once smelt and tasted the flavour will be unmistakable forever more! – lychees, sweet peas, tropical fruit – there is a whole host of adjectives to describe this wine. A gastronomic combination is: Gewurtztraminer and smoked salmon (hot or cold).

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| 14 | MEDIUM SWEET HOUSE - Gewürztraminer
Veldt Range, Robertson, South Africa 2007
<i>Full bodied wine with aromas of honey suckle and rose petals. Rich, smooth and beautifully balanced</i> | 14.95 |
| | 175ml glass 3.75
250ml glass 4.95 | |
| 15 | Riesling, Three Stones, Hawkes Bay, New Zealand 2007
<i>Delicate and expressive, with aromas of green apples and crushed lime. It has an attractive fruity finish with honeycomb nuances.</i> | 19.95 |
| 16 | Gewürztraminer, Hugel & Fils, Alsace 2006
<i>Spicy and suave, with mango, lychee and rose petals. Enjoy on its own, or as a marvellous accompaniment to all rich, spicy dishes, smoked fish and Oriental cuisine. Established in Riquewihr in 1639 and still lovingly run by the Hugel family.</i> | 27.50 |

Muscadet

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| 17 | Muscadet de Sevre et Maine, Sur Lie 2007
<i>In the right hands, as this Muscadet is, it has great charm and character - very clean and fresh with a slight 'petillance'- versatile, can accompany any fish or white meats.</i> | 16.75 |
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Chenin Blanc

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| 18 | HOUSE - Chenin Blanc, Veldt Range, South Africa 2008
<i>Aromas are reminiscent of melon and lychees with soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish.</i> | 14.95 |
| | 175ml glass 3.75
250ml glass 4.95 | |

Pinot Grigio / Pinot Blanc

This grape is planted all over north-eastern Italy – a medium bodied and clean flavour.

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| 19 | Pinot Grigio, La Casada, Piave, Italy 2008
<i>Wonderful cream soda nose, crisp lively acidity backed by classic flavours of melon, peach kernels and a slightly spicy finish.</i> | 15.50 |
| 20 | Pinot Blanc, Hugel & Fils, Alsace 2004
<i>Ripe, juicy melons with a hint of spice. Refreshing acidity. A perfect all-rounder.</i> | 21.50 |

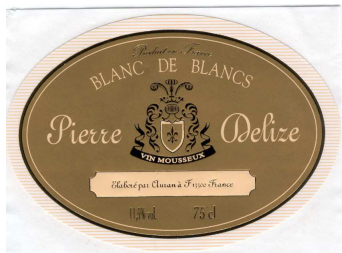


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Champagne & Sparkling

- 21 **Pinot Noir, Chardonnay, Bottle Fermented, Ceravolo Estate, Adelaide Plains, Australia** 19.95
Smooth and creamy Australian style sparkling wine is a traditional blend of Pinot Noir and Chardonnay. Bottle fermented to enhance luscious fruit flavours with crisp bubbles and an elegant dry finish.
- 22 **Charles le Bel, Champagne de la Couronne NV** 32.50
This champagne, carefully chosen by Billecart Salmon, exhibits wonderfully classic biscuity yeasty aroma with rich soft fruits and a touch of vanilla essence.
- 23 **ROSE - Billecart-Salmon Brut NV** 67.95
Pale salmon pink with fine bubbles slowly rising and a nose of red fruits and fresh pear, this rose shows delicate fruit on the palate and great finesse. Since 1818 for seven generations the Billecart family have produced stunning champagne.
- 24 **Vintage Louis Roederer, Brut** 89.50
Straw coloured with a persistent mousse, a nose of ripe pear with touches of cut hay, this champagne is full of fruit, fresh and long lasting. From the same stable as the famous 'Cristal' drunk by the Tsars of Russia.



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Red Wines

Pinot Noir

Pinot Noir is thought to have been the first vine to have been cultivated by man. Pinot Noir has no one single recognisable flavour, but the overall suggestion of sweetness is apparent, as is the relatively high alcohol. In young red Burgundy, there is the taste of freshly crushed raspberries, but as it matures, it exhibits some of the most extraordinary flavours. New World counterparts range from the plummy Californians through to the rich strawberry jams of New Zealand.

- 25 **Pinot Noir Les Carisannes, Domaine Brochard** 18.95
Loire, France 2005
Cherries, blackberries and liquorice aromas, rich and well-balanced on the palate with pleasant tannins and a long-lasting and fruity finish.
- 26 **Pinot Noir, Francesca Bay, Marlborough,** 24.50
New Zealand 2007
Aged in oak casks, this fine wine has a vibrant colour and a soft complex abundance of strawberry, cherry and dark berry fruit.
- 27 **Chorey-lès-Beaune, Joseph Drouhin 2005** 32.95
Dark red Pinot Noir with a powerful nose. Good structure, rich, elegant and well balanced with a very fine finish picking up flavours of summer fruits. Perfect with red meat and game. A true Burgundy.

Gamay

Gamay is the grape responsible for Beaujolais – light, uncomplicated, and bursting out with sappy strawberry fruit and fresh acidity. It is particularly good served cool with salamis and hams (smoked, unsmoked, cured and dried) and it partners well fish such as salmon. The deeper flavoured, fuller bodied Fleurie can take bigger flavours – it's a winner with the tricky-to-partner close textured sweetness of calf's liver and rich heavy cassoulets.

- 28 **Fleurie, Potel-Aviron, Vieilles Vignes 2006** 28.50
Vivid red colour. Fresh strawberry and black raspberry aromas are complimented by musky herbs, dried flowers and smoky minerals. Bright and juicy, with tangy red berry skin flavours, good mineral lift and no rough edges. A fruity, refreshing wine with good finishing clarity and bite.

Montepulciano

Grown throughout Italy but the best examples come from Abruzzo in Central Eastern Italy.

- 29 **Montepulciano d'Abruzzo, La Botte, Italy 2007** 15.95
Big muscular Montepulciano with a solid core of ripe fruits.

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Malbec

Originally from South West France, this grape variety is at its best in the warm climate of Argentina. Full of flavour with rich plum and damson notes, it is a perfect wine to accompany beef

- 30 **HOUSE - Malbec, La Rareza** 14.95
Argentina 2006
This wine has a beautiful deep purple/red colour with powerful aromas of plums and blackcurrants and rich, soft, full-bodied plum flavours on the palate, which seem to linger for minutes.
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| 175ml glass | 3.75 |
| 250ml glass | 4.95 |

Merlot

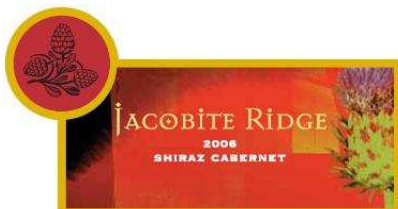
Merlot is one of the vine world's underdogs – it lives in the shadow of its big cousin Cabernet Sauvignon – it produces a very fruity style of wine, forward with lots of rich plummy flavours. The most famed area is in Bordeaux where it produces some of the most elegant and rich style of Clarets – St.Emillon and Pomerols.

- 31 **Château de Roques, Puyseguin, Saint Emilion,** 23.50
France 2004
Clear ruby red with a nose that is reminiscent of wild berries. The wine is medium bodied, with lighter tannins and cedary notes enhancing the fruit.

Shiraz

Syrah is the red grape of the Rhone Valley in France or Shiraz as it is known in the southern hemisphere, and has the oldest chartered history of any of the noble grape varieties. French style, it produces stunning and complex wines and you can expect to find rustic fruit flavours with leathery, vegetal overtones and good tannins. The new world and in particular, Australia offer massive explosions of flavour and oak which challenge the palate.

- 32 **HOUSE - Jacobite Ridge, Shiraz Cabernet, Australia 2006** 14.95
Ripe, dark berry fruits, and a sweet, velvety texture, enhanced by the presence of oak makes this fine red both immediately appealing and memorable.
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| 175ml glass | 3.75 |
| 250ml glass | 4.95 |
- 33 **Shiraz, Red Earth, Adelaide Plains, Australia 2005** 16.95
A round and plush deep purple Shiraz with a delicious forward style. Subtle toasty vanilla oak, spices and supple tannins underpin the lingering chocolate and berry flavours of the complex and elegant shining fruit. Real Oz Shiraz.



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Tempranillo

Tempranillo is Spain's best-known grape, and is the main ingredient in one of the world's favourite wines – Rioja. Firstly, the similarity between a good quality mature Rioja and an old red Burgundy is unmistakable, and secondly, Tempranillo does have thick skins producing wine with lots of colour and has the ability to age just like Cabernet. However, its strength lies in its taste – it can achieve great richness.

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| 34 | Tempranillo Tinto, Quintana, Spain 2005 | | 14.95 |
| | <i>Superb hand crafted red with rich, mature fruit on the nose and palate with the classic hint of chocolate found in good Tempranillo. Oak ageing has added complexity and mellowness to the wine.</i> | 175ml glass | 3.75 |
| | | 250ml glass | 4.95 |
| 35 | Rioja Reserva, Bodegas Campillo, Spain 2002 | | 28.50 |
| | <i>Sweet ripe prune flavour with soft elegant tannins and a long powerful finish – a truly exceptional Rioja. Awarded 5 stars 'outstanding' in Decanter Magazine.</i> | | |

Rosé

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| 36 | HOUSE ROSE Pinot Grigio La Casada, Piave, Italy 2008 | | 14.95 |
| | <i>Trendy delicate pink from northern Italy encompassing the soft summer flavours of mountain strawberries</i> | 175ml glass | 3.75 |
| | | 250ml glass | 4.95 |
| 38 | White Zinfandel (Rosé), Roundhill Vineyard, Sonoma, California 2007 | | 19.50 |
| | <i>Aromas of sweet watermelon, kiwi and freshly picked strawberries. With your very first sip, you will taste the cranberry fruitiness and sweet citrus of a mandarin orange, alluding to a faint reminder of rose petals. The perfect accompaniment to a warm summer day.</i> | | |

Pudding Wine

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| 39 | Muscat de Beumes de Venise Paul Jaboulet Rhone France 2005 | 100ml glass | 5.95 |
| | <i>Rich with tangy marmalade fruit, yet retains a clean, elegant, fresh style on the palate</i> | | |

Port

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| 40 | Quinta do Noval LB | 100ml glass | 3.95 |
| | <i>Soft, elegant style with vintage characteristics, intense, youthful raspberry fruit and a touch of spice.</i> | Half Bottle | 12.95 |

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Half Bottles

White

- 41 **Chardonnay, Santa Ema, Chile 2007** 9.95
A perfect balance of tropical fruit and acidity make this a fresh, full wine with a long, pleasant finish. An elegant, complex wine with light notes of toast and vanilla.
- 42 **Pinot Blanc, Hugel & Fils, Alsace 2002** 12.95
Ripe, juicy melons with a hint of spice. Refreshing acidity. A perfect all-rounder.
- 43 **Petit Chablis, Louis Michel et Fils, Burgundy 2005** 14.95
Lovely cleanliness and purity of fruit with all the classic mineral style of a good Chablis and delicious flavours of green apples and lemons.
- 44 **Sancerre, Chateau de Thauvenay, Loire 2006** 16.95
At the heart of the Loire, famous for excellence of its wines, Sancerre draws its renown from the qualities of that noble white grape, the Sauvignon. Grown on chalky clay Château de Thauvenay's fine spicy wine is one of the most distinguished of the region.

Red

- 45 **Cabernet Sauvignon, Santa Ema, Chile 2007** 9.95
Absolutely jam packed with loads of blackcurrant fruit bursting out - beautifully rich wine.
- 46 **Pinot Noir, Laforêt Bourgogne Rouge, Joseph Drouhin Burgundy France 2005** 14.95
Light red with a nice fruity Pinot Noir scent. Lively fruit flavours and spicy tones with a good finish. A pleasant style to suit meat and game.
- 47 **Fleurie, Joseph Drouhin, Burgundy France 2005** 16.95
The true style of the Gamay grape – soft summer fruit flavours and juicy finish.