



Knockinaam
LODGE

Wines by the glass

Knockinaam Lodge

White

2016 Chardonnay Les Grenadiers, Côtes de Thongue, France

Easy drinking, benchmark Chardonnay from small, modern winemaking group flying the flag for the Côtes de Thongue. This wine would work with all types of fish and white meats.

175ml Glass £7.50

Bottle £26.00

2017 Picpoul de Pinet, Languedoc, France

Picpoul is an old Languedoc grape variety and it has grown here on the banks of Lake Thau, in sight of the famous oyster-beds of Bouzigues, for generations. Produced from vines that are aired by the salty sea breeze, this wine is unmistakably Mediterranean. Delicate and refreshing, floral and perfectly balanced with hints of citrus and exotic fruits, this wine is approachable & satisfying. A great accompaniment to shellfish.

175ml Glass £8.50

Bottle £29.00

2016 Vina Mar Sauvignon Blanc, Casablanca, Chile

A modern classic! Casablanca has become synonymous with top quality white winemaking and here, Sauvignon Blanc is the star. Viña Mar's offering shows lashings of ripe kiwi and elderflower with refreshing notes of pink grapefruit; a real thirst quencher. Great on its own or with fish or shellfish.

175ml Glass £8.50

Bottle £29.00

2016 Incantesimo Falanghina Sannio, Campania, Italy

Incantesimo – meaning ‘enchantment’ or ‘spell’ in Italian - references local Sannio folklore, rich in tales of witchcraft. Woozy aromas of orange blossom and jasmine. The silky palate has enchanting flavours of peach and yellow plum, with a tangy redcurrant bite. The lingering finish is mineral with hints of pine and almond. This would work with fish but has the weight to deal with chicken or pork.

175ml Glass £9.50

Bottle £33.00

2013 Veigadares Albariño Adegas Galegas, Spain

Spicy peach notes and floral aromas make this wine distinctive. With a lovely body weight and full, tropical palate, this wine is delicious by itself or an ideal accompaniment to seafood.

175ml Glass £12.50

Bottle £45.00

2016 The FMC Chenin Blanc, Ken Forrester, South Africa

Hand selected Chenin Blanc primarily from low yielding, old bush vines. Rich, layered with dried apricot, vanilla and honey. Enjoy as an exciting aperitif or with spiced dishes or roast chicken.

175ml Glass £15.00

Bottle £62.00

Red

2017 Chamuyo Malbec, Mendoza, Argentina

This Malbec is bright cherry red with a violet hue. It shows intense aromas of ripe, red summer fruit, herbs and subtle warm spice. The palate is rounded yet fresh with soft, supple tannins. This wine will partner well with lamb and subtle spices.

175ml Glass £7.50

Bottle £26.00

2015 Ramon Bilbao Rioja Crianza, Spain

Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants. Hints of blackberry yoghurt. Ruby red with some signs of youthfulness in the form of violet hues.

Medium depth of colour. Is an excellent accompaniment to cold meats, mild cheeses and a great variety of meats particularly chicken.

175ml Glass £8.50

Bottle £28.00

2015 Château La Fleur des Graves, Graves des Vayres, Bordeaux, France

This blend of equal parts Cabernet Sauvignon and Merlot offers lovely aromas of ripe cherries and blackberries which are woven together with exotic spices, spring florals and tobacco. This will be terrific with beef or roe deer.

175ml Glass £8.50

Bottle £29.00

2014 Manoella, Wine & Soul, Douro, Portugal

Matured in old oak. Deeply coloured, this offers a combination of fruit, floral and savoury notes on the nose and palate, raspberry, blackberry, violet and smoky spice. Energetic and focused, with engaging purity this has an elegant finish. This is the perfect match for a juicy red meat, any stew and red deer.

175ml Glass £12.50

Bottle £45.00

2014 Phantom (PS,Z,CS,M), Bogle Vineyards, California

Full of concentration and intensity, this wine will tease, tantalize and linger long after the last sip is gone. A symphony entrances your senses immediately: juniper berry and spice, with just a wisp of toasted coconut hinting at the American oak aging. Juicy plums and brawny blackberries are succulent and intoxicating, as the full bodied structure takes hold. Abundant, yet ripe tannins round out the palate, yet don't overpower the red cranberry fruit. Needs a full flavoured dish to stand up to the big flavours in this wine.

175ml Glass £13.50

Bottle £52.00

2015 Muddy Water Pinot Noir, Waipara, New Zealand

Deep red cherry in colour with a dark savoury nose of ripe cherry and herbs. Palate shows considerable power and earthy character with masses of plum, dark berry and a mineral cherry edge. Robust fruit tannin provides an inner strength that is long and alluring. This wine is great for dishes with earthy flavours, lamb and chicken.

175ml Glass £15.00

Bottle £60.00

Rosé

2017 Château la Tour de l'Evêque, Côtes de Provence, France

A classic style of Provence rosé with vivacious red berry fruit, ripe nectarine and hints of sweet grapefruit. Its silky texture, delicate creaminess and vivid fruit make this delicious on its own or a wonderful match for a variety of food such as meaty white fish and cheese dishes .

175ml Glass £9.00

Bottle £30.00

Prosecco

N.V. Fiol Extra Dry Prosecco

Pale lemon colour with a typical bouquet reminiscent of wisteria flowers, acacia and also mature crab apple. Fresh, lively and appealing with slightly sweeter notes on the palate. Serve as an elegant aperitif or companion to fresh seafood.

125ml Glass £9.00

Bottle £36.00

Champagne

N.V. Guy de Chasse Grand Cru Brut

This is a very serious wine being made from Pinot Noir grapes picked from 100% Grand Cru rated vineyards. Wonderfully rounded and richly developed this champagne has a concentrated, toasty palate with a lovely balancing lemony acidity.

125ml Glass £14.00

Bottle £70.00

Dessert Wine

2009 Muscat de Beaumes de Venise, Domaine de Coyeux, Rhone

The powerful and expressive nose shows aromas of white flowers, peach and honey. On the palate the wine is round and sweet, but not cloying, with a lively acidity. The total effect is fresh and elegant with good length and lots of charm. Delicious with sweet and sour Asian dishes, as well as paired with melon. Also works just as well as an aperitif, paired with an entrée of foie gras, blue cheeses and with fruit-based desserts.

125ml Glass £11.50

Bottle £49.00