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Wine List

White

Chardonnay, Les Oliviers, Vin de Pays d'Oc – France 16.00

This wine from Southern France is made 100% of the Chardonnay grape, but has a beautiful light citrus palate, no oak in sight.

By the Glass 175ml £4.00, 250ml £5.50

Pinot Grigio, Ca' del Lago, Pavia IGT – Italy 17.00

100% Pinot Grigio from a region just next to Lake Garda in Northern Italy. A perfect wine for an aperitif and with light foods.

By the Glass 175ml £4.20, 250ml £5.70

Chenin Blanc/Viognier, Percheron, Western Cape - South Africa 18.00

Chenin Blanc is South Africa's white grape and they have added 20% Viognier to give it a bit more length and depth.

By the Glass 175ml £4.30, 250ml £5.90

Sauvignon Blanc, The Cloud Factory, Marlborough - New Zealand 21.00

A classic Sauvignon from north of the South Island of New Zealand. Delicious by itself or try it with the delicious Otter bitter battered Brixham fish.

By the Glass 175ml £5.10, 250ml £7.20

Picpoul de Pinet, Baron de Badassiere, Languedoc – France 22.00

Picpoul is a grape found in Southern France and it means 'lip stinger' in French, but this is far from that. It is soft and easy to drink. Delicious with fish dishes and salads.

Gavi 'La Battistina', Azienda Agricola, Piedmont – Italy 24.00

Gavi is in Barolo country in North West Italy. It is made 100% of the Cortese grape, a medium bodied wine, with layers of flavours and great length.

Macon Village, Vincent Besson, Burgundy – France 27.00

Macon Village is from the Maconais region in Burgundy and is made 100% of the Chardonnay grape. Excellent with all chicken and fish dishes.

Shoreline, Lyme Bay Winery, Devon – England 29.00
A wine made just down the road. You nose this wine and spring hedgerows jump out of the glass - very different but delicious at the same time.

Chablis, Domaine de la Motte, Burgundy – France 30.00
Classic Chablis - no oak touches this white Burgundy, but there are still layers and layers of luscious flavours, which goes so well with the free-range chicken supreme.

Sancerre, Domaine du Pre Semele, Maimbray, Loire – France 32.00
*100% Sauvignon, but so more subtle than the Kiwi version.
Bring on the shell fish for this Loire super star.*

Rose

Les Oliviers Rose, Vin de Pays d'Oc – France 16.00
Light pink in colour and very easy to drink - just need some sunshine!
By the Glass 175ml £4.10, 250ml £5.70

White Zinfandel, Burlesque, California – USA 17.00
This wine is medium dry in style, so if that is what you like, this wine is for you.
By the Glass 175ml £4.30, 250ml £6.10

Sparkling

Prosecco, Le Dolci Colline – Italy 22.00
100% Glera grape - perfect as an aperitif.
200ml Bottle £6.00

Blanquette de Limoux, Lanquedoc – France 30.00
This sparkling from Southern France is just so well balanced. Small delicate bubbles with a soft easy moue, just so delicious.

Charles Chevalier Brut d'Honneur, Champagne – France 39.00
A classic blend of Pinot Noir, Chardonnay and Pinot Meunier. It is fresh and open with a classic Champagne palate - bring on the celebrations!

Red

Cabernet Sauvignon, Sierra Grande, Valle Central - Chile	16.00
<i>No nonsense Cabernet, full of blackcurrant and cedar aromas and flavours so typical of its variety, with a pleasant sweetness of fruit on the finish.</i>	
By the Glass 175ml £4.10, 250ml £5.70	
Merlot/Mouvedre, Les Oliviers, Vin de Pays d'Oc – France	17.00
<i>A very well balanced blend of Merlot and Mouvedre.</i>	
<i>The Merlot gives the luscious fruit and the Mouvedre the structure.</i>	
By the Glass 175ml £4.30, 250ml £6.10	
Shiraz, Soldiers Block, Victoria – Australia	18.00
<i>This is not a full blow Shiraz (Syrah), but a medium bodied gem from Victoria in Oz.</i>	
<i>Goes beautifully with the homemade steak burger and most red meat dishes.</i>	
By the Glass 175ml £4.50, 250ml £6.50	
Malbec, The Bird', Showdown - California	20.00
<i>A great Malbec with 10% Shiraz... from an unexpected region in California's central valley, blueberry fruited, violet scented, great with rich and hearty food or a steak.</i>	
By the Glass 175ml £5.10, 250ml £7.20	
Rioja (organic), Artesa – Spain	21.00
<i>This a superb organic Rioja. Made with 100% Tempranillo, with a little time in oak to give that classic Rioja taste - very moorish!</i>	
By the Glass 175ml £5.30, 250ml £7.60	
I Muri' Primitivo, Vigneti del Salento, Puglia – Italy	22.00
<i>From the heel of Italy, this Primitivo (Zinfandel) is one of the best value wines on the list.</i>	
<i>Bring on the slow cooked lamb shank - marriage made in heaven!</i>	
Pinot Noir, Sileni Cellars, Hawkes Bay - New Zealand	23.00
<i>Pinot Noir, one of the most noble of red grapes. It is the red grape of Burgundy, but the Kiwis seemed to have taken it as their own. Delicious by itself or with succulent pork tenderloin</i>	
Cabernet Sauvignon/Merlot, Great Southern, Three Lions - Western Australia	27.00
<i>'The heat of Western Australia shines through in this wine. 'Amazing upfront full fruit and very well balanced blend of Cabernet Sauvignon and Merlot. Rump steak and pepper sauce please!</i>	
Chateau Calvimont, Graves, Bordeaux – France	29.00
<i>Bordeaux at its best. A subtle blend of Cabernet Sauvignon and Merlot.</i>	
<i>Superb with venison, beef and all game.</i>	

Sweet

Le Muscat' Domaine L'Ermitage, Costiere de Nimes – France 24.00
*The Muscat grape lends itself to this delicate sweet wine.
Subtle but balanced and great with most puddings.*

By the Glass 75ml £4.30

Late Harvest Gewurztraminer, Montes, Valle Central Chile 25.00
Marmalade in a glass - where is the chocolate?

Port

Krohn Ruby, Wiese & Krohn, Douro – Portugal 33.00
Ruby in name, ruby in colour. A simple but well-structured port.

By the Glass 125ml £3.30

Krohn LBV 2011, Wiese & Krohn, Douro – Portugal 36.00
A Late Bottled Vintage Port - cheese, cheese, cheese!

5 Year Old Madeira, Justinos, Madeira – Portugal 38.00
*A nutty brown coloured and flavoured Madeira, a perfect marriage with
most cheese and some desserts.*