

AUGUSTINES RESTAURANT WINE MENU

In line with our commitment to fresh, local and artisan produce, most of our wines are chosen from small independent producers who are passionate about their land and their vines. Many use organic and bio-dynamic methods of farming, and all produce wines that are made to compliment rather than overpower good food.

CRISP, FRESH, DRY WHITE

All of these wines are clean and modern: they should be drunk as young as possible. They all have a crisp well-balanced acidity and are perfect with grilled fish, chicken and pasta.

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| 1. Langa Chardonnay, Spain | 2008 | €21.00 |
| <i>A fresh and citrusy unoaked Chardonnay, Granny Smith apple on the finish.</i> | <i>Glass</i> | <i>€5.00</i> |
| 2. Julio Bouchon Sauvignon Blanc, Chile | 2008 | €25.00 |
| <i>Lively and fresh with gooseberry flavours and hints of tropical fruit.</i> | <i>Glass</i> | <i>€6.00</i> |
| 3. Chateau Haut Rian, France | 2008 | €26.00 |
| <i>Sauvignon Blanc, Semillon</i> | <i>½ Bottle</i> | <i>€17.00</i> |
| <i>Concentrated with citrus, gooseberry and green apple flavours. Good balance with a crisp, long finish.</i> | | |
| 4. Chablis Domaine Seguinot Bordet, France | 2007 | €40.00 |
| <i>Chardonnay</i> | <i>½ Bottle</i> | <i>€23.00</i> |
| <i>Hints of ripe apple and honey with buttery, soft flavours. Lively, clean and typically refreshing.</i> | | |
| 5. Sancerre Domaine Serge Laloue, France | 2008 | €44.00 |
| <i>Sauvignon Blanc</i> | | |
| <i>Vibrant, positive and fresh, this wine shouts Sauvignon!</i> | | |

MEDIUM BODIED, FRUIT-DRIVEN DRY WHITE

These wines are versatile: the lighter styles will go well with fish and chicken, especially when accompanied by a sauce. The difference between Chardonnay styles is usually the use of oak, which gives richness - without it the wine is lighter and crisper.

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| 6. Fox Mountain Chardonnay, Sauvignon Blanc, France | 2008 | €23.00 |
| <i>The perfect combination of tropical fruit flavours with a citrus edge.</i> | <i>Glass</i> | <i>€6.00</i> |
| 7. Pitars Pinot Grigio, Italy | 2008 | €28.00 |
| <i>Intense flavours ranging from tropical fruit to pear with faint mineral hints.</i> | <i>Glass</i> | <i>€7.00</i> |
| 8. Coriole Diva Chenin Blanc, Australia | 2008 | €29.00 |
| <i>Lime, citrus and pear flavours lead to a succulent, honeyed finish.</i> | | |
| 9. Alkoomi Unwooded Chardonnay, Australia | 2008 | €30.00 |
| <i>Vibrant and attractive aromas of tropical stone fruit, peach and guava. The palate is clean with a core of ripe stone fruits, undertones of grapefruit and white peach flavours.</i> | | |

10. Domaine Jean-Luc Mader Riesling, Alsace, France 2008 €34.00
Clean and ripe citrus fruit is balanced by a crisp, refreshing finish.

11. Paddy Borthwick Sauvignon Blanc, New Zealand 2008 €35.00
Lovely hints of ripe tropical fruit and classic Marlborough aromas of gooseberry on the nose with a broad citrusy palate and a long zingy finish.

RICH, FULL-BODIED WHITE

Full-bodied wines go well with equally richly flavoured food and rich sauces. New World wines are good with Pacific Rim style cooking and spicy dishes. Old world Chardonnay is fabulous with fish and shellfish.

12. Dos Victorias Jose Pariente, Spain 2008 €35.00
Verdejo
Exuberant and full of character, which reflects the vision of its 2 female winemakers! Full of exotic fruit flavour, with a lasting impression on the finish.

13. Pouilly Fuisse "Pentacrine", Saumaise Michelin, France 2007 €50.00
Chardonnay
A fine racy Chardonnay with a compelling palate that reveals citrus fruit and nut flavours. Deliciously pure and fresh.

SOFTER, LIGHT, FRUITY RED

These wines have bright juicy flavours, plummy, with little or no tannins. You could drink them with roast pork, or grilled chicken, and are a perfect red to have with fish.

14. Fox Mountain Merlot, France 2008 €23.00
Lovely juicy ripe red fruits from the South of France.

15. Paper Road Pinot Noir, New Zealand 2008 €33.00
Cherry, strawberry and spice aromas with balanced supporting oak and lingering fine tannins on the finish.

16. Fleurie Domaine de la Treille, France 2007 €41.00
Gamay ½ Bottle €25.00
Strawberry fruit nose, good depth and weight of sweet fruit with a balance of ripe tannins.

SMOOTH MEDIUM-BODIED RED

These wines are good all-rounders, having plenty of fruit and a nice bit of body without being too rich or overpowering. Good balancing freshness is very important in making them a match for many foods, including red meat dishes, chicken with richer sauces and pastas with lovely herby sauces.

17. Langa Garnacha Syrah, Spain 2008 €21.00
Intense aromas of ripe red fruits, harmonious palate of soft, juicy fruit. Glass €5.00

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| 18. Julio Bouchon Cabernet Sauvignon, Chile | 2006 | €25.00 |
| <i>Ripe cassis and blackcurrant flavour, hints of herbs and a rich, fruit finish.</i> | | |
| 19. Chateau de Vaugelas, France | 2007 | €26.00 |
| <i>Grenache, Syrah, Carrignan</i> | ½ btl. Ch. de Garras | €18.00 |
| <i>Plum and damson aromas are followed by a soft texture with ripe black fruit flavours.</i> | | |
| 20. Vinasperi Rioja Crianza, Spain | 2005 | €30.00 |
| <i>Tempranillo</i> | Glass | €7.00 |
| <i>Plenty of juicy red fruit with spicy hints of vanilla and a smooth, rich finish.</i> | | |
| 21. Cotes du Rhone Domain St Estephe, France | 2005 | €31.00 |
| <i>Grenache, Syrah</i> | | |
| <i>Juicy red fruits with a twist of figs and spice make for a very appealing Cotes du Rhone. Powerful, spicy and long.</i> | | |
| 22. Margaux, Chateau Labegorce, Bordeaux, France | 1999 | €80.00 |
| <i>Cabernet Sauvignon, Merlot, Cab. Franc, Petit Verdot</i> | | |
| <i>An elegant and supple wine with delicious black fruits overlain with cedary tones and hints of vanilla.</i> | | |

BIG, FULL-BODIED RED

Good richness and concentration of fruit are what define these wines. They suit rich meat dishes, full flavoured sauces, and are excellent with game.

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| 23. Pepperton Estate Shiraz, Cabernet Sauvignon, Merlot Australia | 2007 | €25.00 |
| <i>Fruit-driven with spicy blackcurrant and redcurrant flavours ending with ripe, supple tannins. Glass €6.00</i> | | |
| 24. Crios Malbec, Susana Balbo, Argentina | 2008 | €28.00 |
| <i>Satisfying rich wine with ripe blackberry, chocolate and red earth characters leading to vigorous ripe tannins.</i> | | |
| 25. Frankland River Shiraz Viognier, Alkoomi, Australia | 2007 | €37.00 |
| <i>Floral and earthy aromas of plums and blackberries with spicy notes of oak.</i> | | |
| 26. Chateau Tour Calon, Montagne St. Emilion, France | 2003 | €46.00 |
| <i>Merlot, Cabernet Franc</i> | | |
| <i>Dark, fresh fruit flavours lead to round, ripe tannins which are well integrated and open to a ripe, flavoursome finish.</i> | | |
| 27. Valpolicella Ripasso, S. Accordini, Italy | 2007 | €50.00 |
| <i>Corvina Veronese, Corvinone, Rondinella, Molinara</i> | | |
| <i>Deep, dark, ruby red with a captivating nose displaying very ripe fruit and Mediterranean herb aromas with a touch of sweet spice from oak. On the palate, there is excellent balance, with sweet tannins and acidity to support the fruit richness of this robust, satisfying, chewy wine.</i> | | |
| 28. Chateauneuf du Pape Domaine du Pere Pape, France | 2006 | €68.00 |
| <i>Grenache, Syrah, Mourvedre, Cinsault</i> | | |
| <i>Real spice influence on the nose, a very aromatic and well balanced wine it reveals notes of blackberry, cherry and liquorice and has a persistent finish.</i> | | |

ROSE WINE

Almost all foods that suit fruit-driven dry white will go perfectly with rose. Particularly good with anything spicy, and a great summer drink. Perfect as an aperitif!

29. Domaine de Millet, France	2008	€25.00
<i>Vibrant pink colour, juicy red berry flavours with a crisp, refreshing finish.</i>	<i>glass</i>	€6.00

DESSERT WINE

Though we mainly drink these wines with dessert, they make an excellent aperitif. A dessert is greatly enhanced when accompanied with the extra treat of a delicious sweet wine.

30. Domaine Gardies Flor, Muscat de Rivesaltes, France,	2004	€34.00
<i>Muscat</i>	<i>glass</i>	€7.00
<i>Ripe citrus fruit with some floral aromas, which lead to peach and pear flavours, supported by good acidity.</i>		

SPARKLING WINE AND CHAMPAGNE

A fun fizz for lunch, an appetite-teasing aperitif, or a serious celebration - sparklers are all about pure enjoyment!

31. Prosecco La Contesse, Italy	NV	€33.00
	<i>glass</i>	€7.50
<i>Fruity, crisp, off-dry and summery. A fresh nose is followed up with a zingy palate of light summer fruit flavours.</i>		

32. Cava Brut Reserva, Andreu, Spain	NV	€42.00
<i>Macabeu, Parellada</i>	<i>glass</i>	€9.00
<i>Aged for 18 months. Pale yellow colour with fine bubbles. Fruity, intense apple aroma, dry but very fruity on the palate.</i>		

33. Charpentier Reserve Brut, Champagne, France	NV	€75.00
<i>Pinot Meunier, Pinot Noir</i>		
<i>Persistent mousse of fine bubbles. Clean and dry with an appealing mouth-filling richness.</i>		
<i>"Deliciously yeasty, rich nose, gentle acidity and lovely clean length. If you want really good champagne without having to pay for a famous label, this is a fine choice" Tom Doorley, Wine Correspondent, The Irish Times</i>		

Half Bottles White

34. Chateau Haut Rian, Bordeaux, France	2008	€17.00
35. Chablis Domaine Seguinot Bordet, France	2007	€23.00

Half Bottles Red

36. Chateau de Garras, Bordeaux, France	2006	€18.00
37. Fleurie, Domaine de la Treille, France	2007	€25.00