

# Downing College

## White Wines

- 1) **Italy.** **Trebbiano Veneto Pinot Grigio** **£5.50**  
*This excellent example from the Veneto has aromas of lime zest, vanilla and a touch of spice. Full clean palate with a refreshing finish.*
- 2) **Italy.** **Vipra Bianco Grechetto Chardonnay** **£5.90**  
*Gentle, white peach and pear flavours. easy drinking and vibrant.*
- 3) **France.** **La Brouette Blanc, Gers** **£6.30**  
*An attractive blend of the Colombard & Ugni Blanc grape varieties, which strikes exactly the right balance between aromatic fruit and freshness.*
- 4) **Chile.** **Casa La Joya Reserve Sauvignon Blanc, Colchagua Valley** **£6.55**  
*Deliciously ripe with tropical and citrus fruit flavours. The classic grassy-gooseberry character of the Sauvignon Blanc grape, just a hint of creamy oakiness to add Complexity.*
- 5) **South Africa.** **Boshendal The Pavilion Chenin Blanc/Viognier,** **£6.20**  
*Pineapple and stone fruit flavours with a lemon peel finish. Clean fresh fruity wine*
- 6) **Australia.** **Outback Chase Semillon/Chardonnay** **£5.00**  
*Delicious citrus and lemon-grass notes, always a favourite.*

## Red Wines

- 1) **Italy.** **Salice Salentino 35<sup>th</sup> Parallelo, Puglia** **£5.55**  
*Remember Black Jacks? Intense liquorice and juicy red from the Negroamaro grape*
- 2) **Argentina.** **Trivento Tribu Malbec 2007** **£5.70**  
*Abundant red fruit with black pepper, rounded tannins with medium acidity.*
- 3) **France.** **La Brouette Rouge, J & F Lurton.** **£6.30**  
*Very Supple and ripe with hints of smooth well-integrated tannins, this is a very uncomplicated gentle wine.*
- 4) **Spain.** **Faustino V11 Rioja Tinto.** **£7.00**  
*A 'sin crianza' rioja which has spent a period of time in oak casks before bottling to give the wine more roundness as well as a subtle touch of oak on the palate to balance the lively fresh fruit flavours of the Tempranillo grape.*
- 5) **Chile.** **Casa La Joya Reserve Merlot, Colchagua Valley.** **£6.55**  
*A superb wine with rich aromas and flavours of cherries and raspberries, well rounded with 30% of the final blend aged in French oak for 6 months.*
- 6) **South Africa.** **Boshendal The Pavilion Shiraz/Viognier** **£6.20**  
*Rich, bramble fruits with a touch of spice. Elegant and lifted finish from the viognier grape.*
- 7) **Australia.** **Cooper's Crossing Cabernet Sauvignon-Shiraz.** **£5.60**  
*Sun drenched fruit. The palate is generous with spice, peppers and concentrated plum fruit flavours. The tannins are soft and balanced with the subtle yet sweet cedar-like oak.*

## Rosé Wines

- 1) **Italy.** **Vipra Rosa Montepulciano d'Abruzzo.** **£5.90**  
*Intense pink colour, Delicious summer fruit flavours of delicate strawberry and tart raspberry. Light, vibrant and fresh with a hint of sweetness. Summer in a bottle!*

## Beer

- 1) **UK.** **"Hop" Greene King.** **£3.30**  
*Light in colour, crisp taste with a dry finish, delightful aroma of melon that comes from the Tettnang Hops imported from the U.S.A.*

## Soft Drinks.

- J20 Fruit Juices. Various flavours.** **£1.50**