

Tasting from - 11.30am.

Sit down & Introduction - 1.00pm.

Lunch service with wine introductions from our Growers - from 1.30pm.

### First Course

Tian of Crab, Mayonnaise and Herbs with Brown Bread Crostini, Avocado and Melon balls.

or.

Dartois of Pea and Asparagus. Chive Butter Sauce. (V)

### **Main Course**

Roast Sirloin of Beef with Featherblade beignet, with Dauphinoise Potato, Roasted Shallot, Spinach Purée and Heritage Carrot.

or

Baked Woodland Mushroom Pudding with Tarragon Croquette, Broccoli Purée and Heritage Carrots. (V)

### Dessert

Blackcurrant Delice with Aniseed Spiced Pear, Lemon Yoghurt and Shortbread.

Followed by Coffee & Truffles.

Carriages 4.30pm - 5.00pm.

\*(V) denotes Vegetarian option.

# WINEMAKERS LUNCH

Wines to match:

### First Course

2018 Viognier, Aromo Estate, Chile
2017 Old Bush Vine Chenin Blanc, Darling Cellars
2018 Harslevelu, Lemberg Estate, Tulbagh, South Africa

## **Main Course**

2012 Coonawarra Cabernet Sauvignon, Trentham Estate, Australia

2016 Belhara Malbec, Mendoza, Argentina 2016 Sumpai Syrah, Kalfu, Chile

### Dessert

2017 Rosé, Bruno Andreu, Languedoc, France 2018 Rosé, New Hall Vineyard, Essex, England

# WINEMAKERS TASTING & LUNCH

**SUNDAY 19TH MAY, 2019** 

#### **ORDER FORM:**

We hope that you have enjoyed our wine tasting today. If you would like to purchase any of the wines you have tasted, we are pleased to offer the following discounts for orders placed today:

5% for orders of 6 bottles or more and 10% for orders of 12 bottles or more. Orders can be made up of a mixed selection.

| Name:                  |           | <u>.</u> |
|------------------------|-----------|----------|
| Address:               |           |          |
|                        |           |          |
|                        | Postcode: |          |
| Email:                 |           |          |
| Telephone / Mobile No: |           |          |

All wines are offered subject to availability. E&OE. Prices shown are per bottle including VAT.

#### DELIVERY:

Free delivery to Essex, Suffolk and Cambridgeshire, please call us for a delivery quote outside this area on 01206 338915.

#### PAYMENT OPTIONS:

- payment by cheque made payable to Promotion Wine Ltd
- by bank transfer to:

Account Name: Promotion Wine Ltd, Bank Sort Code: 08-92-50, Co-operative Bank, Account No: 68112697, reference: [Your name].

Alternatively, feel free to drop into our office to make your purchase and take an opportunity to discuss any other wine requirements.

I do wish to receive details of future tastings and offers from Promotion Wine Ltd.





WINEMAKERS LUNCH ORDER FORM













| WINES |  | Price<br>inc VAT | Quantity | Total |
|-------|--|------------------|----------|-------|
| Arc   | mo Estate, Chile. Hosts: Arturo Garcia-Huidobro, Richa           | rd Moyse         |          |       |
| 1.    | 2017 Sauignon Blanc, 12.5%                                       | £9.75            |          |       |
| 2.    | 2018 Viognier, 13% - served with First Course*                   | £9.75            |          |       |
| 3.    | 2016 Syrah Rosé, 13%   | £9.75            |          |       |
| 4     | 2017 Merlot, 13.5%   | £9.75            |          |       |
| 5.    | 2015 Carmenere, 13.5%  | £9.75            |          |       |
| 6.    | 2014 Private Reserve Cabernet Sauvignon, 13.5%                   | £ 10.95          |          |       |
| 7.    | 2017 Artemisa Late Harvest Muscat - 50cl, 11.5%                  | £ 11.95          |          |       |
| Bel   | hara Estate, Mendoza, Argentina. Host: Stephen Huse              |                  |          |       |
| 8.    | 2017 Amayan Malbec, 13%  | £ 11.95          |          |       |
| 9.    | 2017 Amayan Cabernet Sauvignon, 13%                              | £ 11.95          |          |       |
| 10.   | 2016 Belhara Malbec, 13.5% - served with Main Course*            | £16.25           |          |       |
| 11.   | 2015 Belhara Cabernet Sauvignon, 14.5%                           | £16.25           |          |       |
| 12.   | 2015 Belhara Gran Corte, 14.5%                                   | £21.25           |          |       |
| Bru   | mo Andreu, Languedoc, France. Host: Oriane Flores                |                  |          |       |
| 13.   | 2018 Sauvignon Blanc, Zoo d'OC, 12.5%                            | £10.00           |          |       |
| 14.   | 2017 Chardonnay, Zoo d'Oc, 13%                                   | £10.00           |          |       |
| 15.   | 2017 Grenache/Syrah Rosé, 12.5% - served with Dessert Course*    | £10.00           |          |       |
| 16.   | 2017 Merlot, Zoo d'OC, 13%                                       | £10.00           |          |       |
| 17.   | 2017 Cabernet Sauvignon, Zoo d'Oc, 14%                           | £10.00           |          |       |
| 18.   | 2017 Syrah, Zoo d'Oc, 13.5%                                      | £10.00           |          |       |
| 19.   | 2017 Chateau Bonhomme Madameoiselle, Minervois, 13.5% **         | £ 11.95          |          |       |
| Dai   | ling Estate, South Africa. Host: Lourens Relihan                 |                  |          |       |
| 20.   | 2018 Sauvignon Blanc, 12%  | £9.50            |          |       |
| 21.   | 2017 Old Bush Vine Chenin Blanc, 14% - served with First Course* | £ 16.75          |          |       |
| 22.   | 2017 SMG - Shiraz, Mourverdre, Grenache, 14%                     | £9.50            |          |       |
| 23.   | 2017 Black Granite Shiraz, 14%                                   | £10.25           |          |       |
| 24.   | 2016 Old Bush Vine Cinsault, 14%                                 | £ 16.75          |          |       |
| 25.   | 2015 Gustus Pinotage, 14%  | £14.50           |          |       |
|       |  | SUBTOTAL:        |          |       |

<sup>\*\*</sup>available on next shipment from France

| WINES |  | Price<br>inc VAT | Quantity                              | Total |
|-------|--|------------------|---------------------------------------|-------|
| Ler   | nberg Estate, South Africa. Host: Suzette van Rensberg             |                  | · · · · · · · · · · · · · · · · · · · |       |
| 26.   | 2015 Lady, 14%   | £16.00           |                                       |       |
| 27.   | 2018 Harslevelu, 13% - served with First Course*                   | £ 17.25          |                                       |       |
| 28.   | 2018 Blanc de Noir Rosé, 12.5%                                     | £ 11.25          |                                       |       |
| 29.   | 2014 Spencer, 15%  | £21.95           |                                       |       |
| 30.   | 2016 Louis, 14.5%  | £23.25           |                                       |       |
| 31.   | 2014 Nelson, 15%   | £20.25           |                                       |       |
| Nev   | v Hall Vineyard, Essex, England. Hosts: Lucy Winward               | , Becki Tren     | nbath                                 |       |
| 32.   | 2017 New Hall Sparkling Brut, 10.5%                                | £27.00           |                                       |       |
| 33.   | 2018 Bacchus, 11%  | £ 11.75          |                                       |       |
| 34.   | 2016 Bacchus Fumé, 11 %  | £ 17.25          |                                       |       |
| 35.   | 2016 Ortega, 10.5%   | £ 11.75          |                                       |       |
| 36.   | 2018 New Hall Rosé, 11.5% - served with Dessert Course*            | £ 11.75          |                                       |       |
| 37.   | 2018 Baron's Red, 11%  | £ 11.75          |                                       |       |
| 38.   | 2017 Purlai Red, 11.5%   | £ 17.95          |                                       |       |
| Tre   | ntham Estate, Australia. Host: Anthony Murphy                      |                  |                                       |       |
| 39.   | NV River Retreat Sparkling Brut, 10.5%                             | £12.25           |                                       |       |
| 40.   | 2018 Murphys Big Rivers Unoaked Chardonnay, 13.5%                  | £9.25            |                                       |       |
| 41.   | 2017 River Retreat Pinot Grigio, 12%                               | £ 10.75          |                                       |       |
| 42.   | 2016 Estate Pinot Noir, 13.5%                                      | £13.25           |                                       |       |
| 43.   | 2017 La Famiglia Nebbiolo, 13%                                     | £14.00           |                                       |       |
| 44.   | 2012 Coonawarra Cabernet Sauvignon, 13% - served with Main Course* | £20.50           |                                       |       |
| 45.   | 2014 Noble Taminga - 37.5cl, 11%                                   | £10.50           |                                       |       |
| V9    | కొ Kalfu by Vina Ventisquero, Chile. Host: Janina Doy              | le l             |                                       |       |
| 46.   | 2018 Reserva Sauvignon Blanc, V9, 12.5%                            | £10.50           |                                       |       |
| 47.   | 2017 Reserva Cabernet Sauvignon, V9, 12.5%                         | £ 10.50          |                                       |       |
| 48.   | 2017 Molu Chardonnay, Kalfu, 13%                                   | £ 11.75          |                                       |       |
| 49.   | 2017 Molu Pinot Noir, Kalfu, 13%                                   | £ 11.75          |                                       |       |
| 50.   | 2017 Kuda Pinot Noir, Kalfu, 14%                                   | £14.75           |                                       |       |
| 51.   | 2017 Sumpai Sauvignon Blanc, Kalfu, 12.5%                          | £ 19.75          |                                       |       |
| 52.   | 2016 Sumpai Syrah, Kalfu, 13% - served with Main Course*           | £ 19.75          |                                       |       |
|       |  | SUBTOTAL:        |                                       |       |

DISCOUNT: GRAND TOTAL: