

THE CASTLE | THE LODGE | THE OLD STABLE MEWS

CASTLE  
*Leslie*  
ESTATE



# Castle Leslie Estate

*Snaffles Restaurant Sample Wine List*

# House Selection

Bin No:

## *White Wines*

- 101** *Las Condes Sauvignon Blanc, Chile 2009*  
Fresh, fruity with distinctive citrus aromas and tropical fruit. Matches well with salads, white meat and fish.  
Also easy to drink on its own. Glass €5.50  
Bottle €23.00
- 102** *Stormy Cape Chenin Blanc, South Africa 2009*  
Ripe fruit forward characteristics of juicy peach and pineapple  
Refreshingly balanced with apple and citrus notes. Glass €5.50  
Bottle €23.00

## *Red Wines*

- 103** *Malena Shiraz/ Malbec 2008, Argentina*  
Two of the most noble grape varieties; Shiraz giving good structure and spicy aromas and Malbec intense colour and Fruitiness. Glass €5.50  
Bottle €23.00
- 104** *Las Condes Merlot 2008, Chile*  
Soft, fruity, full bodied and well balanced Merlot.  
Bright raspberry red in colour with berry characteristics. Glass €5.55  
Bottle €23.00

## *Rose*

- 105** *Norte Chico Rose 2009, Chile*  
Fruity Rose un-oaked medium bodied.  
With aroma and flavour of ripe summer fruits.  
Well to drinks on its own or with salads. Glass €5.75  
Bottle €24.00

## White Wine

Bin No

### *France*

- 105 *Sancerre Andre Dezat 2008, Loire*  
Mouth filling, steely and packed with gooseberries, mineral notes and zesty citrus flavours.  
€40.00
- 106 *Esprit de Nijinsky chardonnay, France 2007*  
Pale gold in colour, nice balance, tropical notes and nutty finish.  
€25.00
- 107 *Chablis Domaine de Bois Dier, 2008*  
Fresh aromas of white peaches and a hint of honeysuckle. Subtle palate with fresh hints and a lovely acid lead to a good length.  
€34.00
- 108 *Pouilly Fuisse, Chateau de Beauregard 2006, Burgundy*  
Very fresh, minerally and balanced, with a honeyed mid-palate and a fine finish of zesty grape  
€52.00

### *Australia*

- 109 *Best's Victoria Chardonnay 2007*  
Ripe melon with hints of butter and vanilla on the palate. Good depth with a well structured backbone.  
€30.00
- 110 *Madfish Sauvignon Blanc/Semillon 2008*  
Full and luscious with ripe gooseberry, grapefruit and Elderflower flavours ensure a delectable lick of acidity on the finish.  
€32.00

### *Italy*

- 111 *Renideo Pinot Grigio 2008*  
Clean, crisp and dry with good minerally fruit with hints of pear and racey, steely acidity.  
€24.00

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*New Zealand*

- 112 *Mudhouse Sauvignon Blanc 2009, Marlborough*  
Intense aromas of cut grass, nettle and gooseberries with great depth of flavour and excellent length.  
€32.00

*Spain*

- 113 *Albarino Pazo de Senorans 2006, Rias Baixas, Spain*  
According to Robert Parker, one of the finest Albarinos:  
“A Viogner- like nose of dried apricots and peaches with fine elegance and texture and pure clean flavours.”  
€42.00

## Red Wine

*Chile*

- 114 *Nimbus Merlot 2007, vina Casablanca, Chile*  
Lively medium bodied wine with a distinctive aroma and flavour of cassis. Ripe and curranty with herb and cedar notes.  
€29.00

*France*

- 115 *Cotes de Rhone, Domaine de la Segries*  
Intense aromas of blackcurrants and cherries with a hint of chocolate. The palate has great depth of flavour with excellent length  
€26.50
- 116 *Esprit de Nijinsky Cabernet Sauvignon 2006, Chateau Vignelaure*  
Well rounded wine stuffed with ripe bramble fruit and rosemary  
€25.00
- 117 *Telegramme Vignobles Brunier 2006, Chateauneuf-du-Pape*  
This wine has lots of meat and earth to it (bramble in some circles) and is a beauty of a Grenache based wine. Send your friend a Telegramme and we think they'll be mighty pleased!  
€57.00

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- 118 *Chateau Camarsac 2006, Bordeaux Superiore*  
Made by Berenice Lurton in the Entre-Deux-Mers region of Bordeaux 25 year old vines.predominantlt Merlot. This smooth well structured wine is drinking perfectly.  
€30.00

- 119 *Santenay "Les Charmes" 2005, Vincent Girardin, Burgundy*  
Aromas of red stone fruit and red flowers. Deep fruit with a long finish.  
€52.00

*California*

- 120 *Rochioli Pinot Noir 2007, Russian River*  
Aromas of sweet cherries and soice with just a touch of vanilla. The palate continues with the same sweet, ripe fruit but with incredible length and complexity.  
€75.00

*Australia*

- 121 *Madfish Cabernet Sauvignon/Merlot 2005*  
Plum and damson fruit, chocolate, baking spices and a delicious hint of French oak.  
€36.00

*Italy*

- 122 *Chianti Classico San Alfonso 2007, Rocca delle Macie*  
Soft rounded fruit aromas of summer berries with nuances of spice. Medium bodied this wine shows exceptional grace with soft fruit and intense depth.  
€41.00

*Spain*

- 123 *Conde de Valdemar Rioja Crianza 2005*  
Great depth of flavour with blackcurrant, plum and summer berry fruits. Medium bodied, smooth and well rounded.  
€36.50

*South Africa*

- 124 *Porcupine Ridge Merlot 2007*  
Mocha coffee and chocolate flavours with aromas of French oaking. Elegant with a lingering finish.  
€29.00

## Sparkling Wine

- 125 *Bouvet Saphir 2005, Saumur, France*  
Full-flavoured Chenin Blanc with flavours of ripe apples and Pears laced with honey. Refreshingly dry with a long finish  
€40.00
- 126 *Rustico Prosecco di Valdobbiadene, Veneto, Italy*  
Straw coloured and bright. Fine, persistent and crisp. Apple and pear flavours echo on the aftertaste. It is ideal for light seafood dishes and very well matched with risotto.  
€49.00

## Champagne

- 127 *Forget Brimont 1er Cru NV*  
Freshness of green apples with white flowers and nuts and a lightly honeyed finish. Dense, rich and refined  
€71.00
- 128 *Billecart-Salmon Brut NV*  
This small family-run house has a justifiable reputation for producing incredibly elegant wines. Their non-vintage has ripe apple and pear fruit with a touch of fresh-mown hay  
€95.00
- 129 *Billecart-Salmon Brut Rose NV*  
This is one of the best rose Champagnes on the market. It has delicate, Elegant strawberry scented fruit with lemon and cream bubbles and a long lingering finish.  
€147.00

## Dessert Wine

### *California*

- 130 *Elysium Black Muscat 2005 (37.5cl) Andrew Quady*  
Magenta in colour, this wine is provocatively rose perfumed with deep layers of grapey muscat flavour.  
€27.00
- 131 *Essencia Orange Muscat 2005 (37.5cl) Andrew Quady*  
Citrus notes of orange musk and peach with a lovely fresh lemon acid backbone  
€22.00